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# OPERATING INSTRUCTIONS

SMALL AND LARGE BAIN MARIE

MODELS BM1V & BM2V

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BEDIENUNGSANLEITUNG  
MODE D'EMPLOI  
GEBRUIKSAANWIJZING



PLEASE READ CAREFULLY  
Rev3: 01/06/2010

# INTRODUCTION

Each King Edward Product is individually handmade by craftsmen using traditional methods and materials. Please follow our recommendations carefully and you will then enjoy many years of excellent service and lasting good looks from this product

## INSTALLATION INSTRUCTIONS

Position the Bain-Marie on a flat level surface.

Make sure that the mains flex cannot come into contact with hot surfaces and that it is adjusted to the required length by a qualified person upon installation. Do not push excess flex under the Bain-Marie.

If the supply cord is damaged, it must be replaced by the Manufacturer, its Service Agent or Similarly Qualified Persons in order to avoid a hazard.

The exterior of the Bain-Marie will get hot during operation. Do not position the unit near to the edge of a counter enabling staff or customers to brush against it in passing.

Ensure that it is accessible enough to load and unload the containers.

## WIRING INSTRUCTIONS

- Prepare all 3 wires using trimming template
- Loosen cord grip
- Wire in the sequence N. L. E.
- Ensure terminal screws are tight
- Fit 13 amp (Brown) fuse
- Tighten cord grip onto cord before replacing cover

*Always use the correct fuse.*

*If in doubt contact a qualified electrician*

**THIS APPLIANCE MUST BE  
EARTHED**

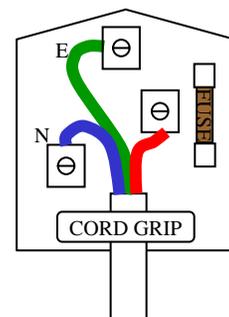
### NEUTRAL



### EARTH



### LIVE



## OPERATING INSTRUCTIONS

- When using for the first time, wash stainless steel containers and lids in warm soapy water, then immediately after every use.
- BM2 ONLY: if required fill the wet well with approximately 2.54cm of water and periodically refill if necessary during operation.
- Pre-heat the Bain-Marie on setting 4 for 20 - 25 minutes.
- Transfer hot toppings to Bain-Marie and adjust temperature as required.

Clean all spills and drips straight away with a damp cloth before they can dry on. If left to dry spills will be difficult to remove, needing more cleaning and therefore may cause damage to vitreous surfaces.

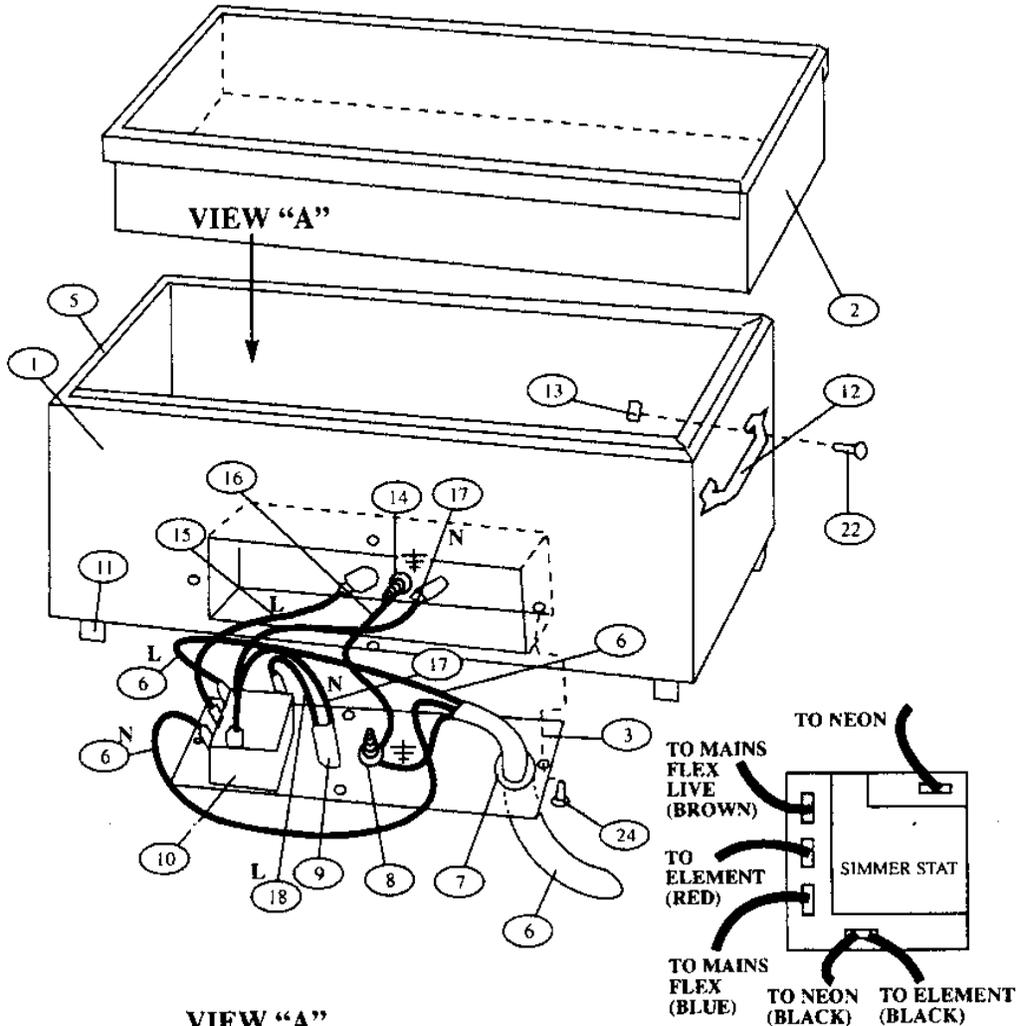
It is not advisable to leave the Bain-Marie on its full setting for long periods of time. Bring to the required temperature quickly, and then reduce setting.

The exterior of the Bain-Marie can get hot and must be operated by trained staff. Under no circumstances must children come into contact with or operate this unit

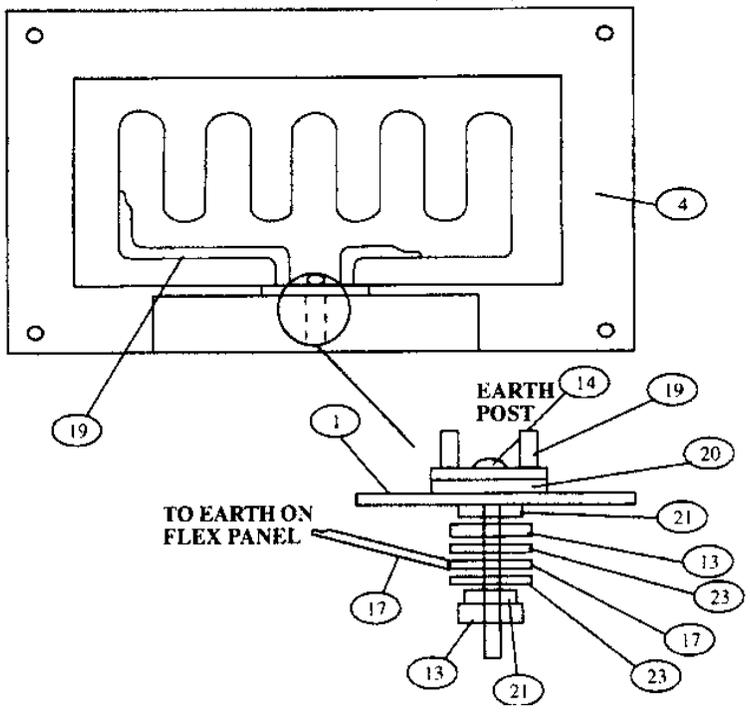
Polish exterior regularly with glass cleaner.

Do-not use abrasive cleaning materials on the painted surfaces as damage will occur.

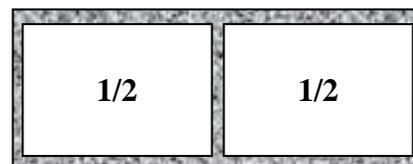
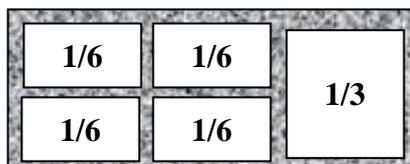
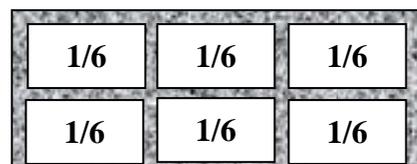
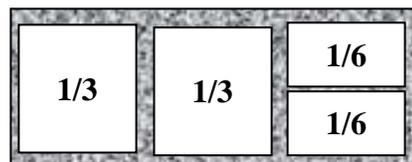
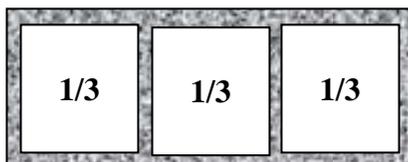
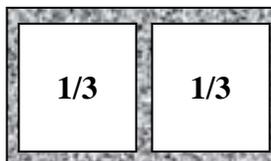
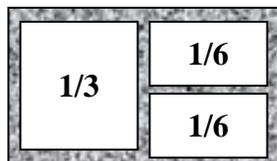
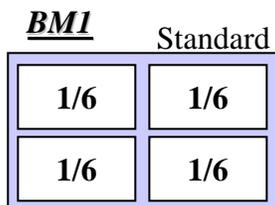
# COMPONENTS & WIRING DIAGRAM



CODE	
N	BLACK
L	RED
Y	YELLOW/GREEN



## GASTRONORM COMBINATIONS AVAILABLE



### COMPONENT LIST

INDEX NO	DESCRIPTION	PART NO		QTY
		BM1	BM2	
1	Bain Marie Body (painted)	600101	600201	1
2	Wet Well - S/S	n/a	600202	1
3	Flex Panel (painted)	600103	600203	1
4	Deflector Tray (Galv)	600104	600104	1
5	Trim S/S	600105		1
6	Mains Flex GB	190201	190201	1
	Euro	190301	190301	
7	Restraint Bush	190202	190202	1
8	Earth Post	500131	500131	2
9	Neon Indicator	190305	190305	2
10	Simmer Stat	600110	600110	1
11	Foot - Rubber	600111	600111	4
12	Brass Handle	600112	600112	2
13	3/18w Brass Nut	600113	600113	4
14	Element Fixing & Earth Stud 3/4 - 3/16w	190310	190310	1
15	Fibreglass Covered Wire	600115	600115	1
16	Fibreglass Covered Wire - Earth	600116	600116	1
17	Fibreglass Covered Wire - Earth	600117	600117	1
18	Fibreglass Covered Wire - Earth	600118	600118	1
19	Element 500w BM1; 750W BM2	600119	600219	1
20	Fibre Gasket	600120	600120	1
21	Shakeproof Washer 3/16	600121	600121	2
22	Screw 1/2 - 3/16 Brass	500130	500130	4
23	Washer 3/16 - 5/16 Brass	600123	600123	2
24	Screw - Self Tapper 1/2 - 1/8 Brass	500138	500138	4
25	S/Stt Knob	600125	600125	1

# GUARANTEE

All King Edward equipment is covered by a 1 year guarantee from the time of purchase; this does not effect your statutory rights. Depending on the contract you have entered into with your supplier, the guarantee may cover Parts Only or be full Parts & Labour. Please check with your supplier for confirmation.

Irrespective of the level of cover certain items are not covered by the manufacturers guarantee: bulbs, fuses, main oven door seal, glass and damage to the mains lead.

The manufacturers guarantee covers all components with the exceptions highlighted above – but it does not cover external surfaces and trim. Breakages to external trim (eg brass fittings, flue, etc) and the deterioration in the quality/appearance of surface panels, canopy and stainless steel interiors, which are deemed to have been caused by general wear & tear through oven usage, are not covered by this guarantee.

Please check your fuses and electricity supply before calling out an engineer as service calls requested in error will be charged at the normal rate.

Please have the equipment sited where it is easily accessible to the engineer and where there is adequate room to work. In the case of an oven, please ensure the product has not been used within 6 hours of the engineers visit and that it has cooled down sufficiently to work on.

Most service calls will be responded to within 48 hours. However, in exceptional circumstances we may require the equipment back at our factory for investigation and repair. In these instances please allow 4 working days from collection to delivery.

Persons not authorised by King Edward Catering Equipment should not attempt to repair/adjust any part without our prior consent as this may invalidate our guarantee as would the fitting of non specified parts.

Please contact King Edward on 01885 489200 or your equipment supplier if you have any problems.

**For future reference please write your equipment serial number here:**

