

03/2017

Mod: CTBM/2C-TD

Production code: 7370A-C3



Diamond
catering equipment

BAIN MARIE TROLLEYS WITH LIDS AND NEUTRAL AND HEATED LOWER COMPARTMENTS

Single Bain Marie well (series)

Art. 7360A C2	Art. 7360A L2	Art. 7360A S2
Art. 7360A0 C2	Art. 7360A0 L2	Art. 7360A0 S2
Art. 7360A1 C2	Art. 7360A1 L2	Art. 7360A1 S2
Art. 7360A2 C2	Art. 7360A2 L2	Art. 7360A2 S2
Art. 7365A C3	Art. 7365A L3	Art. 7365A S3
Art. 7365A0 C3	Art. 7365A0 L3	Art. 7365A0 S3
Art. 7365A1 C3	Art. 7365A1 L3	Art. 7365A1 S3
Art. 7365A2 C3	Art. 7365A2 L3	Art. 7365A2 S3
Art. 7365A3 C3	Art. 7365A3 L3	Art. 7365A3 S3

Separate Bain Marie wells (series)

Art. 7370A C2	Art. 7370A L2	Art. 7370A S2
Art. 7370A0 C2	Art. 7370A0 L2	Art. 7370A0 S2
Art. 7370A1 C2	Art. 7370A1 L2	Art. 7370A1 S2
Art. 7370A2 C2	Art. 7370A2 L2	Art. 7370A2 S2
Art. 7375A C3	Art. 7375A L3	Art. 7375A S3
Art. 7375A0 C3	Art. 7375A0 L3	Art. 7375A0 S3
Art. 7375A1 C3	Art. 7375A1 L3	Art. 7375A1 S3
Art. 7375A2 C3	Art. 7375A2 L3	Art. 7375A2 S3
Art. 7375A3 C3	Art. 7375A3 L3	Art. 7375A3 S3



Art. 7375A3 C3

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Art. 7365A0 C3



Art. 7365A3 L3



Art. 7360A0 S2



EC Declaration of Conformity

The EC Conformity Declaration is attached to this manual and is referring to the serial number of the device. Its content complies with what is mentioned below.

EC Declaration of Conformity

The company Metalcarrelli S.r.l., based in Via A. Gagliani 10/A, 47814 - Bellaria I.M. (RN) - Italy, VAT no. 03249750401, declares under the sole responsibility of its legal representative, that the following appliance:

Denomination **BAIN MARIE TROLLEYS WITH LIDS AND NEUTRAL AND HEATED LOWER COMPARTMENTS**

Model _____

Serial number _____

Year of manufacture _____

complies, where applicable, with the essential safety and health requirements of the following European Directives:

2014/35/EU	Directive on the harmonisation of the laws of the Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits
1935/2004(EC) 2011/65/EU	Regulation on materials and articles intended to come into contact with food EU Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment (RoHS)
2014/30/EU	Directive on the harmonisation of the laws of the Member States relating to electromagnetic compatibility (recast)

Harmonized standards applied to meet safety and health requirements:

EN 60335-1:2013	Safety of Household and similar electrical appliances. - Safety Part 1: General requirements.
EN 60335-2-50:2003	Safety of Household and similar electrical appliances. Part 2: Particular requirements for commercial electrical bain marie appliances.
EN 60335-2-49:2003	Safety of household and similar electrical appliances. Part 2: Particular requirements for electrical heated cupboards for collective use.
UNI EN 1672-2:2009	Food processing machinery - Basic concepts - Part 2: Hygiene requirements.

Introduction and Warranty

We thank you for purchasing one of our products manufactured in compliance with the strictest standards and according to technical principles aiming at ensuring an easy and safe use in professional work environments.

The manufacturer guarantees its products for 12 months, in compliance with the legislation in force.

Electrical parts and consumables are not covered under the warranty.

All interventions under warranty will be carried out at Manufacturer's premises only.

Any transport and delivery costs will be at the Customer's charge.

In order to activate the warranty, the original purchasing invoice or any other mandatory document shall be produced.

Safety warnings



Carefully read the warnings included in this INSTALLATION, USE AND MAINTENANCE MANUAL, because they provide important information regarding a safe installation, use and maintenance.

Keep this manual for any future reference. The manual must be kept during the whole lifespan of the equipment and it must also be available for the users for any future reference. It is necessary to read it for any information regarding the installation, the use and the maintenance of the equipment.

Before connecting the machine make sure that the data on the label correspond to those of the electric power supply present in the room where the machine is installed.

- Regularly get the appliance safety checked.
- The machine must be connected to an electric socket equipped with efficient earthing.
- Every operation to the machine must be performed by a skilled technician.
- Do not touch any electric part before disconnecting the machine from the power supply.
- Do not spill any liquid on the external part of the equipment and in particular near the control panel.
- Never use the equipment with wet hands or if you walk on wet floors with naked feet.
- Never use the machine if the cord is damaged.
- Do not remove the plug from the socket pulling it from the cord.
- Do not use acid substances or chemical weapons for the machine cleaning.
- Keep children away from the equipment.

ATTENTION:



The side edge of the tip-top closure cover of the wells can reach high temperatures and there is the danger of getting burnt.

For this reason open the cover only using the handle.

The manufacturer warns the user about the presence of this edge at a high temperature with this symbol.

Environmental Notes

NOISE:

The LEP,d of the equipment is less than 70 dB(A).

If positioned in areas with a noise exposure value of more than 80 dB(A), the employer must inform and train the operator about the risks due to noise exposure and must take the necessary measures together with the competent doctor.

PACKAGING:

The packaging materials (plastic bags, polystyrene, cardboard, etc.) must be kept away from children, because they may be dangerous. Collect and sort the materials per type (e.g. cardboard, wood, plastic materials, etc.) and dispose of them in compliance with the regulation in force.

OUT OF SERVICE:

At the end of the equipment lifetime, disassemble and sort the components (electric board, metal frame, etc.) and dispose of them according to any local and national regulations.

DISPOSAL:

Pursuant to art. 13 of the Legislative Decree no. 151 of June 25, 2005, "Enforcement of the Directives 2002/95/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and on waste disposal", the equipment is considered as a "Waste Electrical and Electronic Equipment" (WEEE). The symbol shown on the left and applied on the equipment or packaging, indicates that the product cannot be disposed of as an urban waste, at the end of its lifetime, but it must be disposed separately through authorized collection centres.



The proper separate collection for further recycling, treatment and environmentally-friendly disposal of the equipment contributes to avoid any negative impact on the environment and on human health and at the same time it allows to re-use and/or recycle the materials the equipment is made of.

In case of illegal disposal of the product by the owner, administrative sanctions will apply in compliance with the regulation in force.

Purpose of the Product

The Bain Marie Trolleys this manual refers to, are designed and manufactured in compliance with the applicable directives and technical regulations in order to improve food transport and distribution in self-catering rooms, ensuring unaltered quality and abiding by hygiene and safety conditions.

The Manufacturer declares that the Bain Marie Trolleys described herein shall not be used for food cooking and that food shall not be left inside them after meal service.

Technical features

- AISI 304 stainless steel sheet construction, brushed finish.
- Polyurethane foam and aluminium panels for well and lower compartments insulation;
- Heat-proof lids (opened lids can be used as support with raised edge for condensation), with different kind of openings depending on the model:
 1. "C" version: heat-proof lid opening to 180° on the short side
 2. "L" version: heat-proof lid opening to 180° (1/3 + 2/3) on the long side.
 3. "S" version: heat-proof lid sliding on the long side
- Single or separated Bain-Marie pressed wells with no sharp edges, suitable for GN pans up to 20 cm deep (sold separately).
- Drain tap for Bain-Marie water.
- Dry heating element underneath each well and each lower heated compartment.
- Ambient, heated lower compartments, depending on the model, with heatproof up-and-over doors.
- Control panel with independent thermostatic control – one thermostat for each well and each heated compartment.
- On/off switches with warning light.
- Mains supply: 230V, 50/60 Hz, single-phase.
- Waterproof level: IPX3.
- Heat-proof pushing handles.
- All round grey non-marking rubber bumpers.
- Castors Ø16 cm, 2 fixed, 2 swivel with brake, grey non-marking rubber ring and roller bearings.

Technical data

Model with lids opening to 180° on the short side	7360A C2	7360A0 C2	7360A1 C2	7360A2 C2
Model with lids opening to 180° on the long side, 1/3 - 2/3	7360A L2	7360A0 L2	7360A1 L2	7360A2 L2
Model with sliding lids on the long side	7360A S2	7360A0 S2	7360A1 S2	7360A2 S2
GN capacity	2x1/1			
Upper tank	Single compartment			
Lower compartments	single ambient	2 ambient	1 ambient 1 heated	2 heated
Lower compartment pan rack	/	x	x	x
Width cm	95			
Depth cm	72			
Height cm	106			
Heating element for Bain Marie well W	2x600	2x600	2x600	2x600
Heating element for lower compartment W	-	-	250	2x250
Overall consumption W	1200	1200	1450	1700
Operating temperature range	Upper compartment 60-90 °C - Lower compartment 60-70 °C			

Technical data

Model with lids opening to 180° on the short side	7365A C3	7365A0 C3	7365A1 C3	7365A2 C3	7365A3 C3
Model with lids opening to 180° on the long side, 1/3 - 2/3	7365A L3	7365A0 L3	7365A1 L3	7365A2 L3	7365A3 L3
Model with sliding lids on the long side	7365A S3	7365A0 S3	7365A1 S3	7365A2 S3	7365A3 L3
GN capacity	3x1/1				
Upper tank	Single compartment				
Lower compartments	single ambient	3 ambient	2 ambient 1 heated	1 ambient 2 heated	3 heated
Lower compartment pan rack	/	x	x	x	x
Width cm	134				
Depth cm	72				
Height cm	106				
Heating element for Bain Marie well W	3x600	3x600	3x600	3x600	3x600
Heating element for lower compartment W	-	-	250	2x250	3x250
Overall consumption W	1.800	1.800	2.050	2.300	2.550
Operating temperature range	Upper compartment 60-90 °C - Heated lower compartment 60-70 °C				

Technical data

Model with lids opening to 180° on the short side	7370A C2	7370A0 C2	7370A1 C2	7370A2 C2
Model with lids opening to 180° on the long side, 1/3 - 2/3	7370A L2	7370A0 L2	7370A1 L2	7370A2 L2
Model with sliding lids on the long side	7370A S2	7370A0 S2	7370A1 S2	7370A2 S2
GN capacity	2x1/1			
Upper well	Separate compartments			
Lower compartments	single ambient	2 ambient	1 ambient 1 heated	2 heated
Lower compartment pan rack	/	x	x	x
Width cm	95			
Depth cm	72			
Height cm	106			
Heating element for Bain Marie well W	2x600	2x600	2x600	2x600
Heating element for lower compartment W	-	-	250	2x250
Overall consumption W	1.200	1.200	1.450	1.700
Operating temperature range	Upper compartment 60-90 °C - Lower compartment 60-70 °C			

Technical data

Model with lids opening to 180° on the short side	7375A C3	7375A0 C3	7375A1 C3	7375A2 C3	7375A3 C3
Model with lids opening to 180° on the long side, 1/3 - 2/3	7375A L3	7375A0 L3	7375A1 L3	7375A2 L3	7375A3 L3
Model with sliding lids on the long side	7375A S3	7375A0 S3	7375A1 S3	7375A2 S3	7375A3 L3
GN capacity	3x1/1				
Upper well	Separate compartments				
Lower compartments	single ambient	3 ambient	2 ambient 1 heated	1 ambient 2 heated	3 heated
Lower compartment pan rack	/	x	x	x	x
Width cm	134				
Depth cm	72				
Height cm	106				
Heating element for Bain Marie well W	3x600	3x600	3x600	3x600	3x600
Heating element for lower compartment W	-	-	250	2x250	3x250
Overall consumption W	1.800	1.800	2.050	2.300	2.550
Operating temperature range	Upper compartment 60-90 °C - Lower compartment 60-70 °C				

Installation

Bain Marie Trolleys this manual refers to, are delivered in single packaging, already assembled and ready for use.

After removing the packaging, make sure the appliance is intact.

Remove the steel sheet protective film - if any - to prevent steel heating-up from altering the surface finish.

Before connecting the appliance to the power supply:

- check that the power cable is equipped with plug. Appliances with a power up to 2 kW are supplied with a "Schuko" power plug. Appliances with a power of more than 2 kW are supplied without plug. For these appliances, the Manufacturer recommends to fit a 2P+E, 6h/250V - 16A - IP67 wander plug with interlocked socket (not supplied) compliant with IEC 309 standard.
- make sure that the voltage of your electricity supply corresponds to the data printed on the plate located at the bottom of the trolley.

The appliance must be connected to a power socket with protection against indirect contact in compliance with the regulations in force in the country of use.

WARNING:

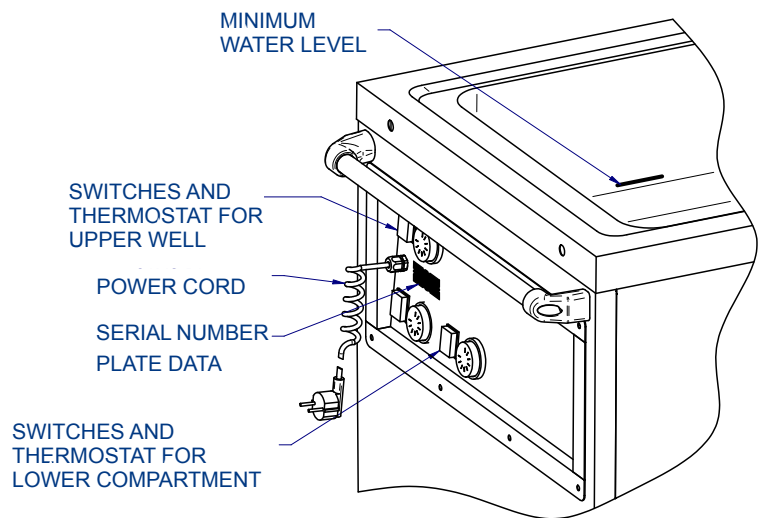


In order to avoid any danger due to the accidental reset of the thermal switch, the appliance shall not be powered by means of an external device, such as a timer, or be connected to a circuit that is regularly powered or cut off from power supply.

The label indicating the earth point is placed inside the appliance, next to the power cord inlet.

Plate Data

METALCARRELLI				CE	
Metalcarrelli Srl - Italy AEE IT08020000002329					
Codice/Code					
Matricola/Serial Nr.				Anno/Year	
V	ph	Hz	W	A	



Operation and use

FIRST USE:



Remove plastic protection from steel. Remove the GN pans, when present, close the tap on the bottom of the well and fill it with decalcified water until it is higher than the minimum reference value present in the well itself.

WARNING: The trolleys, this manual refers to, can be operated dry or bain marie. Bain Marie operation is recommended (with at least 1 cm of water) to encourage heat transfer.

Insert the plug in a proper socket with earthing and turn the switch on.

Set the temperature. If the machine is equipped with a digital thermostat follow the instructions in the annexed manual.

The possible unpleasant smell during the first use of the machine is caused by the grease residuals of the manufacturing.

NORMAL USE:

Before each use, check that:

- the drain plug of the bain-marie is closed
- for Bain Marie operation, the water level in the bain-marie IS ABOVE THE MINIMUM MARK. Should that not be the case, add water - if possible decalcified water - until reaching the recommended level. The use of hot water accelerates heating.

Insert the plug in a proper socket with earthing and turn on the switch.

Set the temperature. If the machine is equipped with a digital thermostat follow the instructions in the annexed manual. Once the set temperature is reached, the thermostat will keep it constant.

END OF USE:

After use, switch off and disconnect the appliance from the power supply. Let the appliance cool down and then clean pans, grilles and other parts. If it is necessary to clean the well, empty it by means of the drain tap and clean it following the instructions provided in paragraphs 'EXTERNAL PART CLEANING' and 'INTERNAL PART CLEANING'.

Instructions for users



Before moving the trolley, make sure that the ON/OFF switch has been turned off, the appliance has been disconnected from the power supply and the castor brakes (if any) are not engaged.

Do not move the appliance on uneven floors to avoid damage. Do not stop or leave the trolley on a slope. If the appliance is fitted with braked castors, engage the brakes when you reach the desired position.

The Bain Marie Trolleys this manual refers to, have been designed for food transport and distribution only fulfilling all quality, safety and hygiene requirements. For this reason, it is necessary to remove the food contained in the appliance at the end of meal service and store it in suitable storage units..

If the appliance is not used for more than a week, disconnect it from the electricity supply, empty the well, clean the appliance thoroughly and keep it in a dry place.



The Bain Marie Trolleys this manual refers to, are equipped with a “swing” lid (on the short or on the long side), or with a “sliding” lid, depending on the model.

“Sliding” lids

For the user safety, the lid has been designed to stop at a safe distance to avoid crushing injury of the upper limbs and can only be closed on purpose.

“Swing” lids

The Manufacturer recommends to pay attention and not to put your fingers between the lid and the appliance wall during opening as the lid hinges are also used as structural supports of the lid itself.

Maintenance and cleaning



Before cleaning the appliance, disconnect it from the power supply and let it cool down.

EXTERNAL PART CLEANING: Use a soft cloth and a neutral detergent. Never use products like chlorine, bleach, etc., that may corrode or damage stainless steel.
Do not clean stainless steel using a steel scouring pad, a brush or a steel scraper.
Do not use jets of water to clean the appliance.
When cleaning parts of the equipment that are closed to the electrical installation, pay attention to water splashes.
For trolleys with “sliding lid”, always check if the runners are clean. Remove debris and dirt particles immediately using non metallic tools. After cleaning, lubricate the runners with oil suitable for food contact surfaces (liquid petrolatum or equivalent).

INTERNAL PART CLEANING: Remove all encrusted food debris using a wooden or plastic scraper. Complete cleaning with a damp soft cloth and, if needed, use a detergent suitable for food contact surfaces. Afterwards, wipe with a soft, dry cloth.
Remove hard water deposits from the well using specific commercial scale removers suitable for food contact surfaces.

HEATED WELL

Before cleaning the well, remove water (if any) by opening the drain tap underneath. After cleaning, before using the appliance again, fill the bain-marie with decalcified water until reaching a level above the minimum level mark in the well.

LOWER COMPARTMENTS (HEATED, NEUTRAL)

Thoroughly clean the compartment as well as the GN pan runners.
After cleaning, wipe all stainless steel parts with a clean, dry cloth.

MAINTENANCE:

Before switching the appliance on, check:

- the power cord for damage. If necessary, replace the cable with a similar one;
- the castors are not blocked by dust or dirt particles. If necessary, clean the castors thoroughly.

BAD FUNCTIONING:

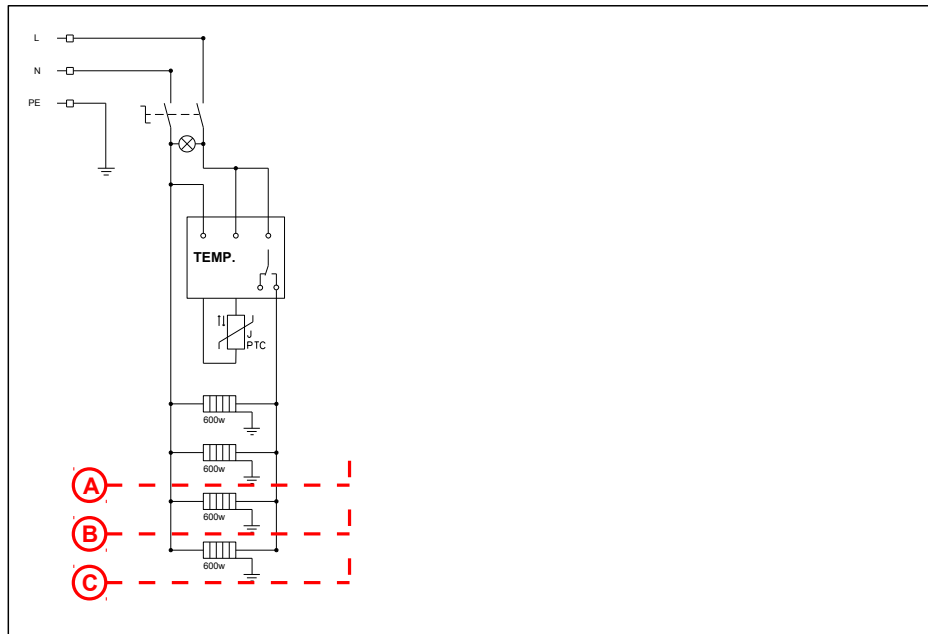
In case of failure, malfunctioning or poor performances, contact the Dealer's Technical Assistance.

Diagnostics and troubleshooting

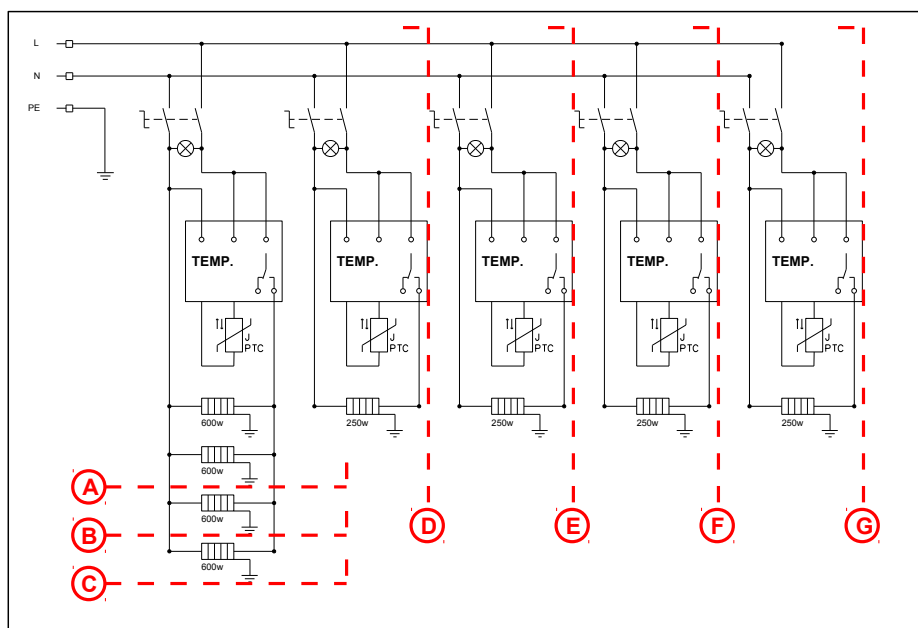
PROBLEM	PROBABLE CAUSES	POSSIBLE SOLUTION
THE HEATED PARTS OF THE TROLLEY (WELL AND LOWER COMPARTMENTS) DO NOT HEAT	No power supply	Check connection to the power supply
	The heating element does not heat	Contact the Dealer's Technical Assistance
	Faulty and/or broken thermostat	Contact the Dealer's Technical Assistance
	The switch warning light and/or the switch is/are broken	Contact the Dealer's Technical Assistance
THE TROLLEY DOES NOT RUN ON THE FLOOR	Castors are blocked by dust or dirt particles	Clean the castors thoroughly by removing all foreign matters
	The brake of the braked castors is blocked and/or broken in the engaged position	Replace the braked castors
	Castors are misaligned	Replace the castors
THE SLIDING LID IS BLOCKED	Debris or dirt particles on the runners	Clean the runners with care and lubricate them as explained in paragraph "EXTERNAL PART CLEANING"

Wiring diagram and connections

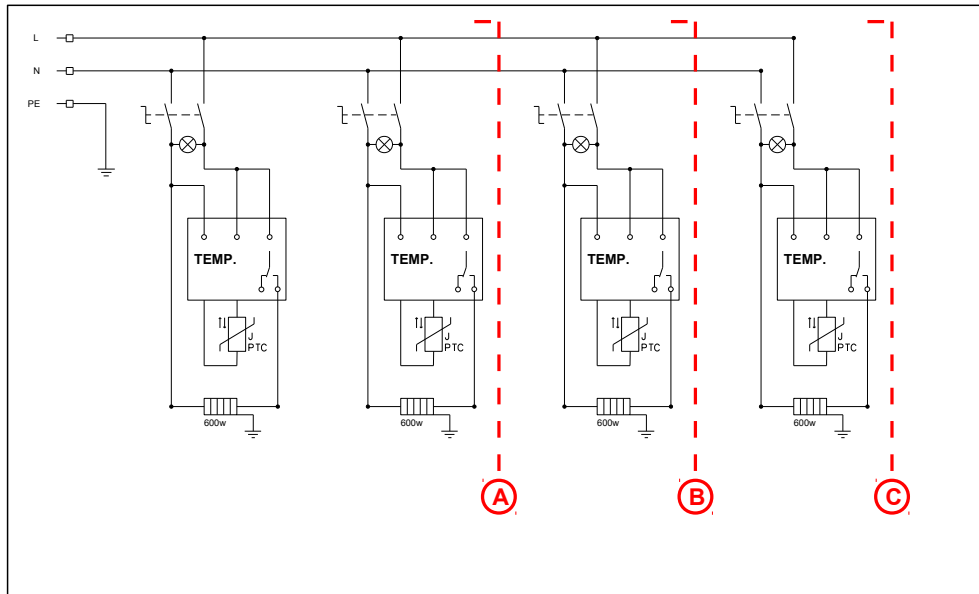
A	art. 7360A C2	7360A L2	7360A S2
A	art. 7360A0 C2	7360A0 L2	7360A0 S2
B	art. 7365A C3	7365A L3	7365A S3
B	art. 7365A0 C3	7365A0 L3	7365A0 S3



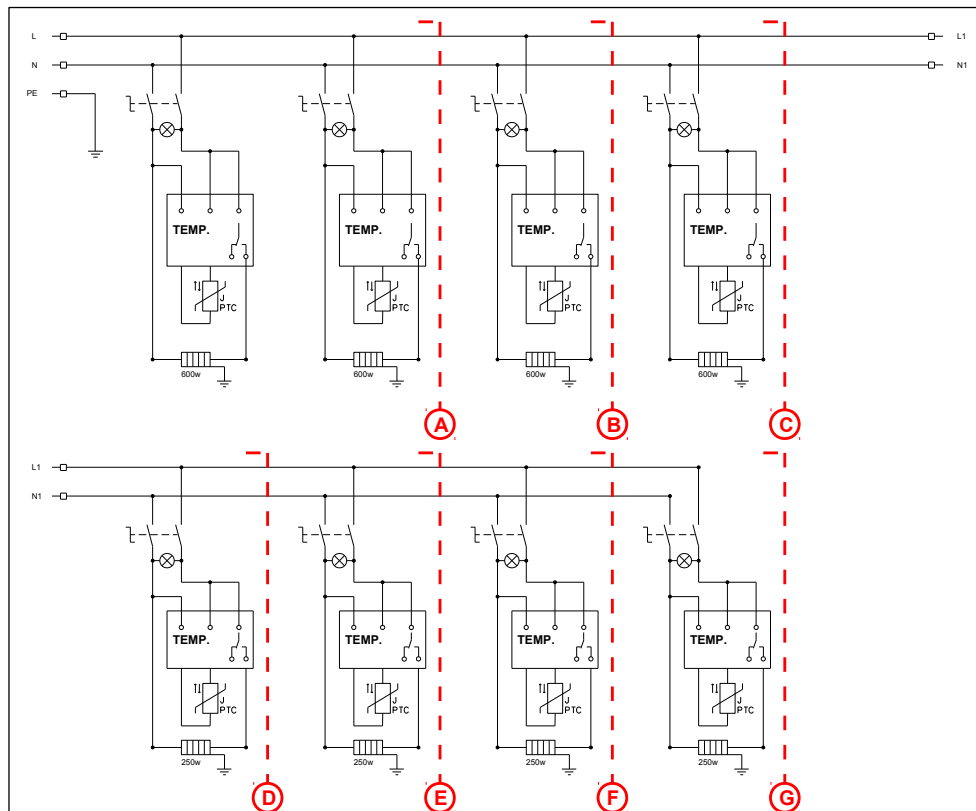
A + D	art. 7360A1 C2	7360A1 L2	7360A1 S2
A + E	art. 7360A2 C2	7360A2 L2	7360A2 S2
B + D	art. 7365A1 C3	7365A1 L3	7365A1 S3
B + E	art. 7365A2 C3	7365A2 L3	7365A2 S3
B + F	art. 7365A3 C3	7365A3 L3	7365A3 S3



A	art. 7370A C2	7370A L2	7370A S2
A	art. 7370A0 C2	7370A0 L2	7370A0 S2
B	art. 7375A C2	7375A L3	7375A S3
B	art. 7375A0 C3	7375A0 L3	7375A0 S3



A + D	art. 7370A1 C2	7370A1 L2	7370A1 S2
A + E	art. 7370A2 C2	7370A2 L2	7370A2 S2
B + D	art. 7375A1 C3	7375A1 L3	7375A1 S3
B + E	art. 7375A2 C3	7375A2 L3	7375A2 S3
B + F	art. 7375A3 C3	7375A3 L3	7375A3 S3



Spare parts

Pos.	Code	Description
1	003252060001	Switch
2	003201820001	Analogue thermostat
4	003001070004	600W heating element for upper well
6	003001080003	250W heating element for lower compartment
7	233004680001	Rubber corner bumper
8	005051600006	Fixed castors ø 160mm
8	005051600005	Fixed resilient castors ø 160mm
9	005001600012	Swivel castor with brake, ø 160mm
9	005001600011	Swivel resilient castor with brake, ø 160mm

