

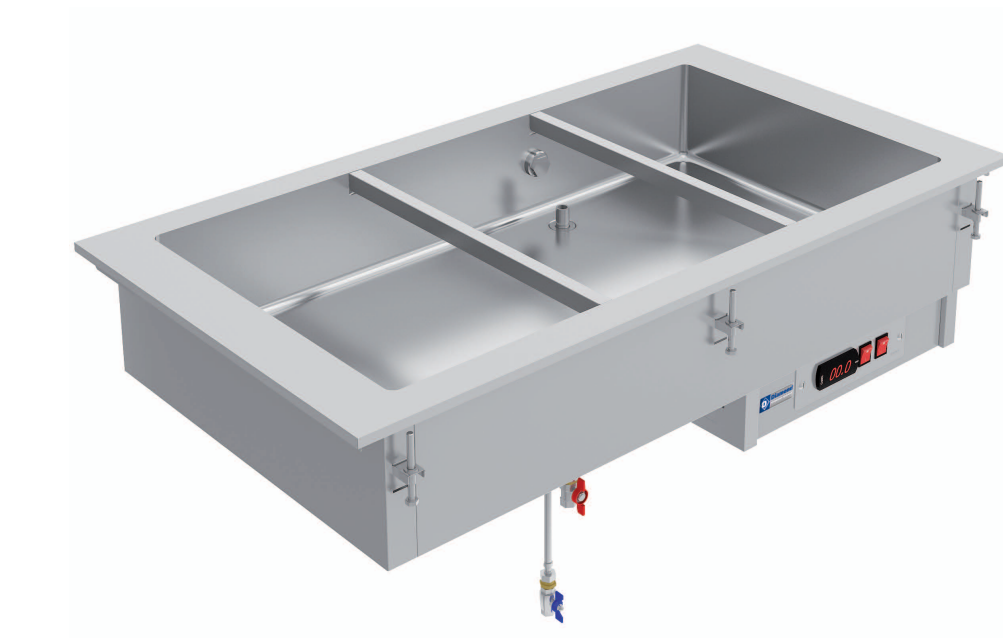
04/2019

Mod: IN/BX08-P

Production code: 19043194

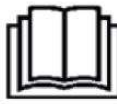
DROP IN

WET BAIN-MARIE WELL / CUBA BAÑO MARIA CON AGUA / BAIN MARIE À L'EAU



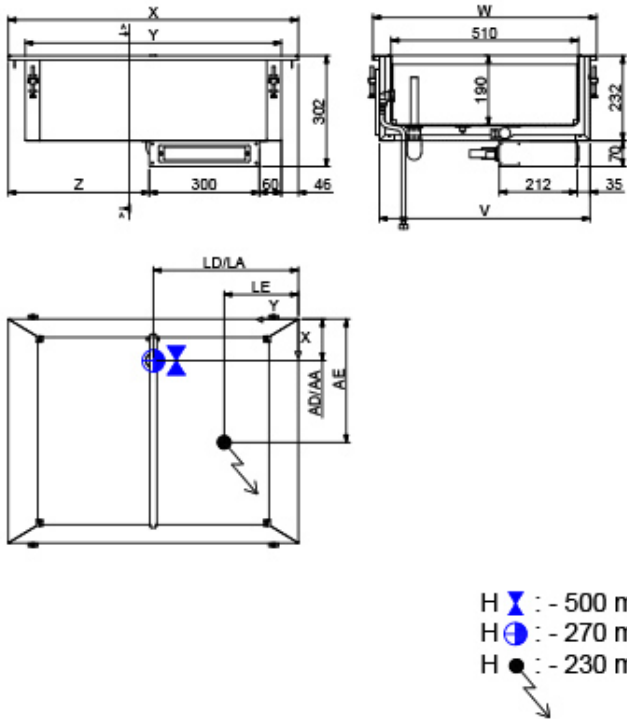
Ref:	A070200011
Vers.	0

Please check your equivalent model in the equivalent table
Consulte su modelo equivalente en la tabla de equivalencias
Consultez votre modèle équivalent dans le tableau d'équivalences

				
PRECAUCIÓN	TENSIÓN PELIGROSA	LEA LAS INSTRUCCIONES	TIERRA DE PROTECCIÓN	EQUIPOTENCIALIDAD
PRÉCAUTION	TENSION DANGEREUSE	LISEZ LES INSTRUCTIONS	TERRE DE PROTECTION	ÉQUIPOTENTIALITÉ
WARNING	HAZARDOUS VOLTAGE	PLEASE READ INSTRUCTIONS	PROTECTIVE EARTH	EQUIPOTENTIAL BONDING

Manuel d'instructions
Installation et fonctionnement

BAIN MARIE 1-6 GN 1/1 MANUAL WATER FILLING/ BAÑO MARIA 1-6 GN 1/1 CON LLENADO MANUAL/ BAIN MARIE 1-6 GN 1/1 REMPLISSAGE MANUEL D'EAU



W = 610 mm	W = 720 mm
LA/LD : 395 mm	LA/LD : 395 mm
LE : 140 mm	LE : 140 mm
AA/AD : 115 mm	AA/AD : 165 mm
AE : 335 mm	AE : 450 mm

	X	Y	Z	W = 610 mm V	W = 720 mm V
1GN	515	423	109	573	683
2GN	790	698	384	573	683
3GN	1115	1023	709	573	683
4GN	1440	1348	1034	573	683
5GN	1765	1673	1359	573	683
6GN	2090	1998	1684	573	683

Fig 2.

BAIN MARIE 1-6 GN 1/1 AUTOMATIC WATER FILLING/ BAÑO MARIA 1-6 GN 1/1 CON LLENADO AUTOMÁTICA/ BAIN MARIE 1-6 GN 1/1 REMPLISSAGE AUTOMATIQUE D'EAU

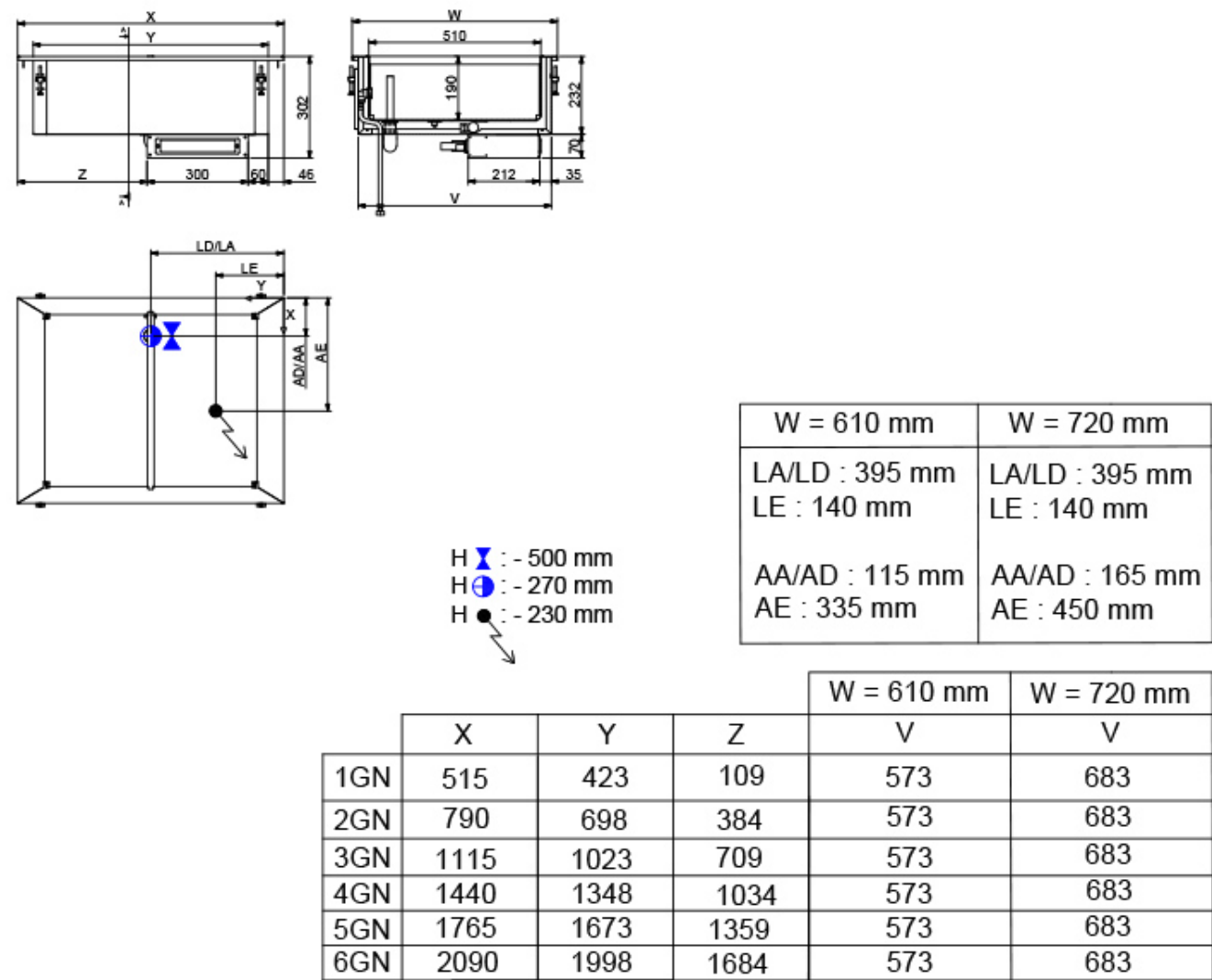


Fig 3.

TECHNICAL CHARACTERISTICS / CARACTERÍSTICAS TÉCNICAS / CARACTÉRISTIQUES TECHNIQUES

Model/ Modèle	Modelo/ Modelo	Capacity (GN)/ Capacidad (GN)/ Capacité (GN)	Dimensions (mm)/ Medidas (mm)/ Mesures (mm)	Cut-out dimensions (mm)/ Medidas encastre (mm)/ Mesures Encastrées (mm)	Voltage/ Voltaje/ Voltage	Electrical Power (W)/ Potencia eléctrica (W)/ Puissance Électrique (W)	Weight(Kg)/ Peso (kg)/ Poids (Kg)	Work Temperature (°C)/ Temperatura de trabajo (°C)/ Température de travail (°C)
DC6-BA1		1	465x610x295	440x585	230/ I / 50-60 HZ	1005/ 1025	30	+30°C / +90°C
DC6-BA2/ DC6-BAA2		2	790x610x295	765x585		1505/ 1525	38	
DC6-BA3/ DC6-BAA3		3	1115x610x295	1090x585		2005/ 2025	44	
DC6-BA4/ DC6-BAA4		4	1440x610x295	1415x585		2535/ 2555	50	
DC6-BA5/ DC6-BAA5		5	1765x610x295	1740x585		3035/ 3055	56	
DC6-BA6/ DC6-BAA6		6	2090x610x295	2065x585		3330 /3350		
DC7-BA1/ DC7-BAA1		1	465x720x295	440x690		1005/ 1025		
DC7-BA2/ DC7-BAA2		2	790x720x295	765x690		1505/ 1525		
DC7-BA3/ DC7-BAA3		3	1115x720x295	1090x690		2005/ 2025		
DC7-BA4/ DC7-BAA4		4	1440x720x295	1415x690		2535/ 2555		
DC7-BA5/ DC7-BAA5		5	1765x720x295	1740x690		3035/ 3055		
DC7-BA6/ DC7-BAA6		6	2090x720x295	2065x690		3330 /3350		

Tab 1.

DROP IN ASSEMBLY / MONTAJE DEL DROP IN / ASSEMBLAGE D'ENCASTREMENT

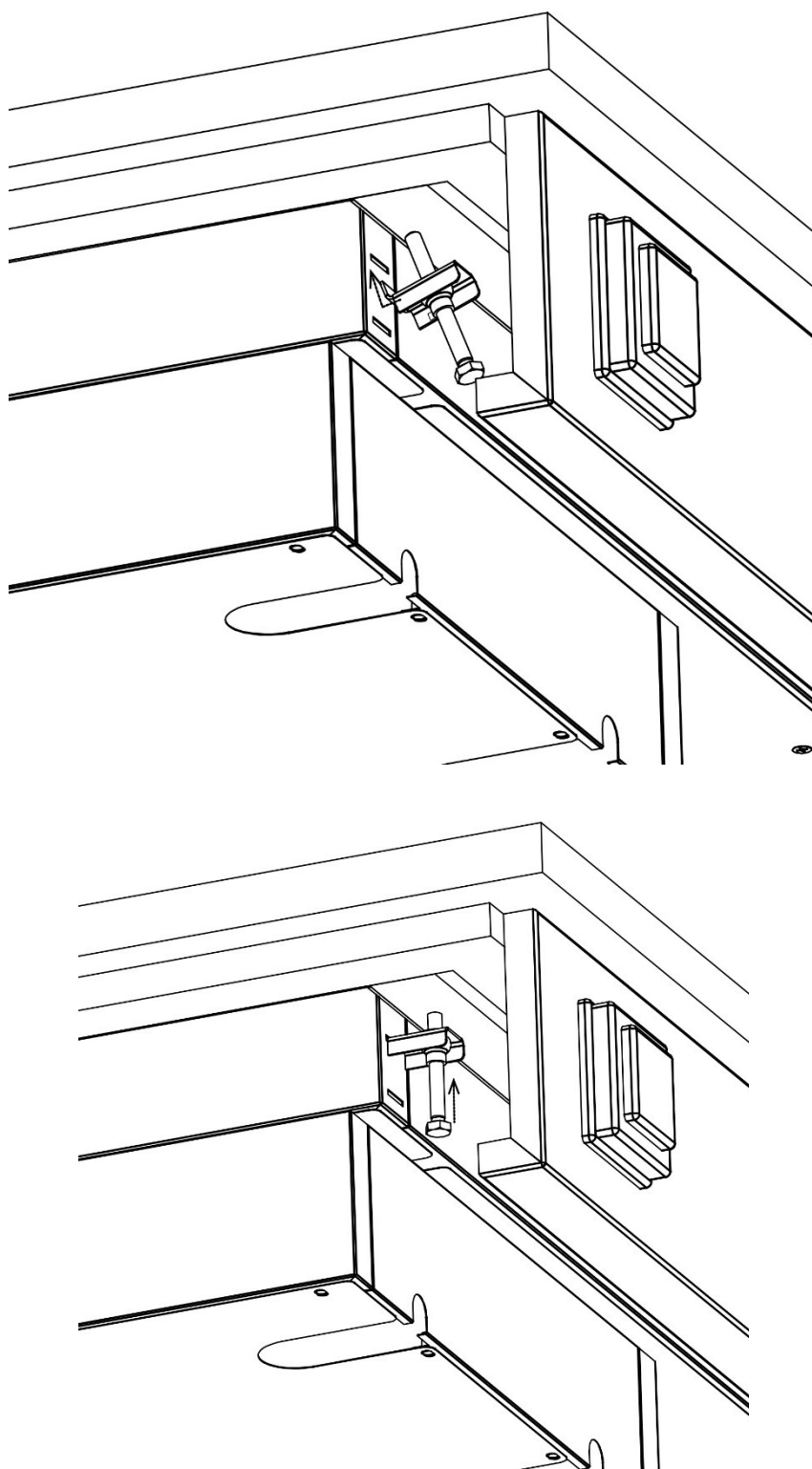


Fig 4.

DROP IN DISASSEMBLY / DESMONTAJE DEL DROP IN / DÉMONTAGE D'ENCASTREMENT

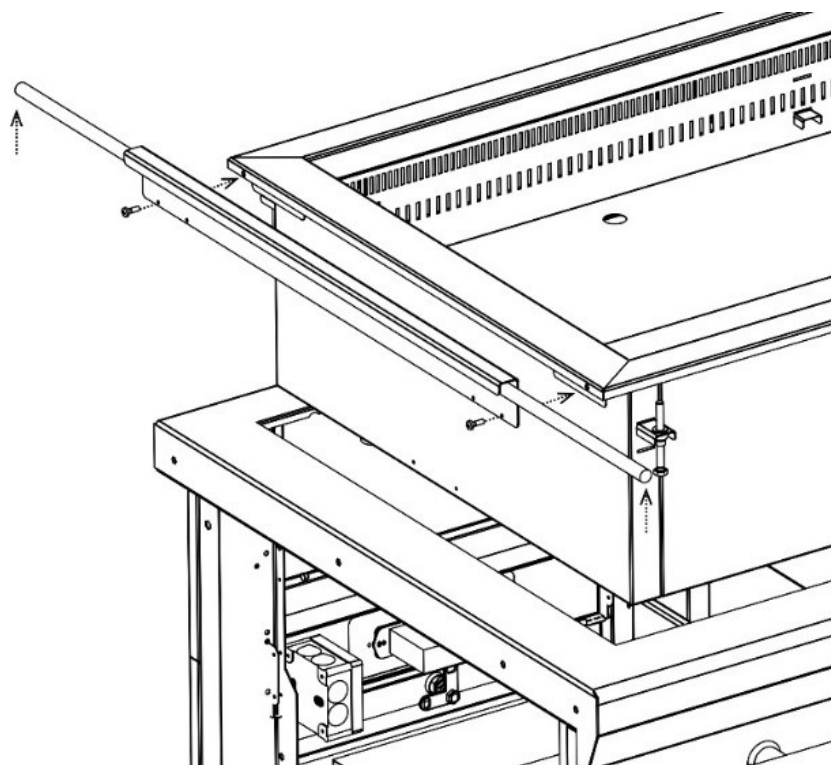


Fig 5.

CONTROL PANEL SCROLLING/ DESPLAZAMIENTO PANEL DE CONTROL/ PANNEAU DE
COMMANDE DÉFILEMENT

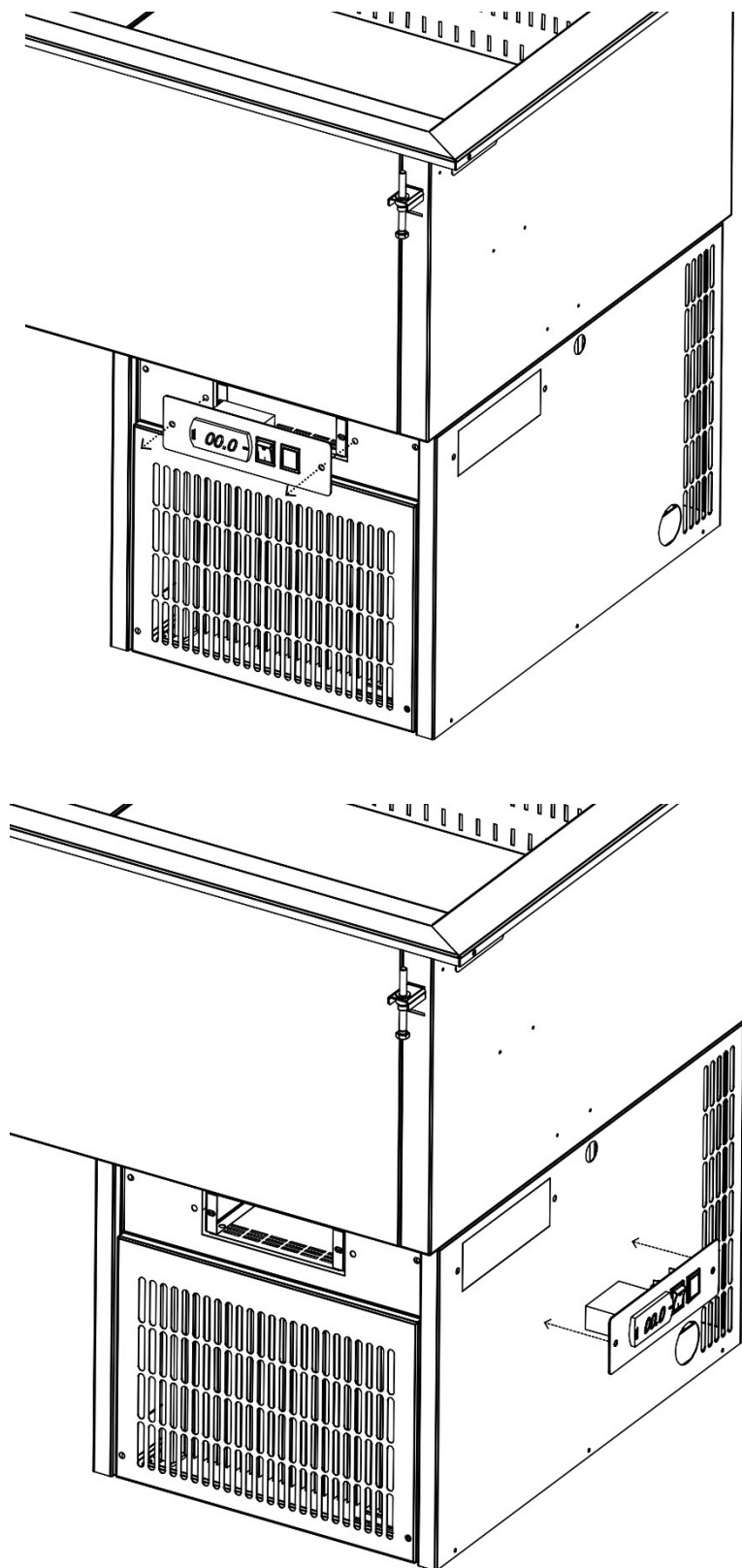


Fig. 6

WATER INLET AND DRAINAGE FOR MANUAL FILLING BAIN MARIE/ ENTRADA DE AGUA Y
DESAGUE PARA BAÑO MARIA DE LLENADO MANUAL/ ENTRÉE D'EAU ET DRAINAGE POUR
REPLISSAGE MANUEL BAIN MARIE

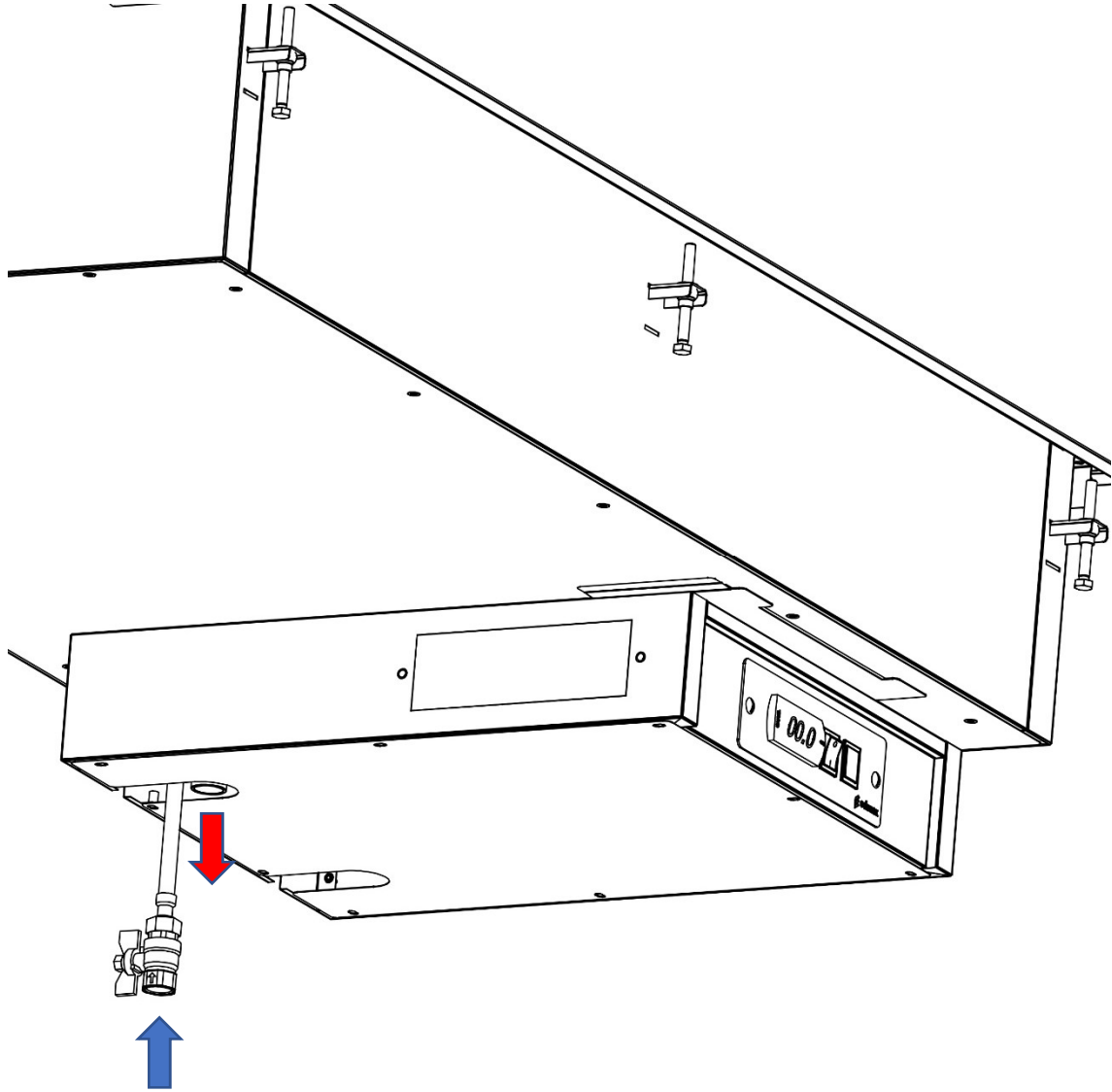


Fig. 7

WATER INLET AND DRAINAGE FOR AUTOMATIC FILLING BAIN MARIE/ ENTRADA DE AGUA Y
DESAGUE PARA BAÑO MARIA DE LLENADO AUTOMÁTICO/ ENTRÉE D'EAU ET DRAINAGE POUR
REMPLISSAGE AUTOMATIQUE BAIN MARIE

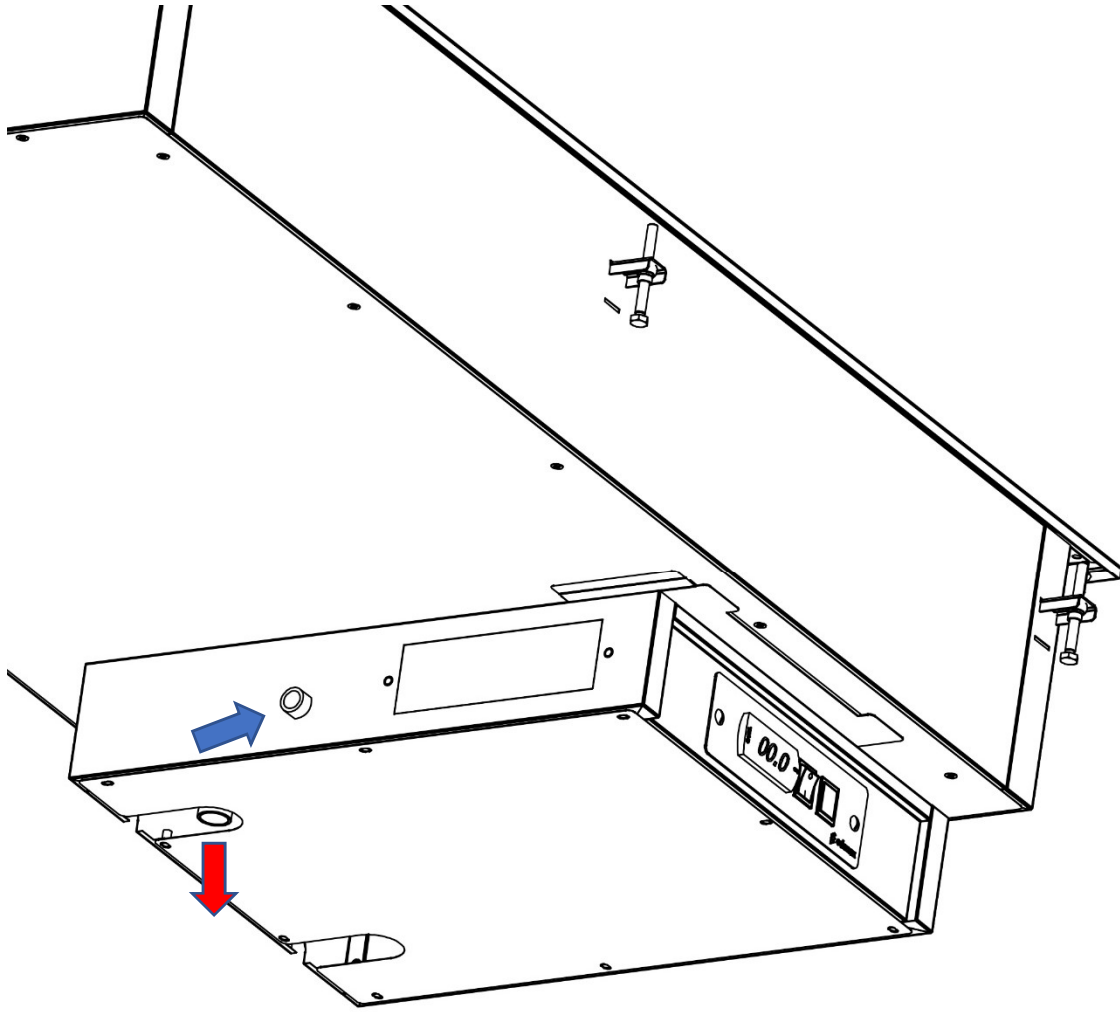


Fig. 8

CONTROL PANEL / PANEL DE MANDOS / PANNEAU DE COMMANDE

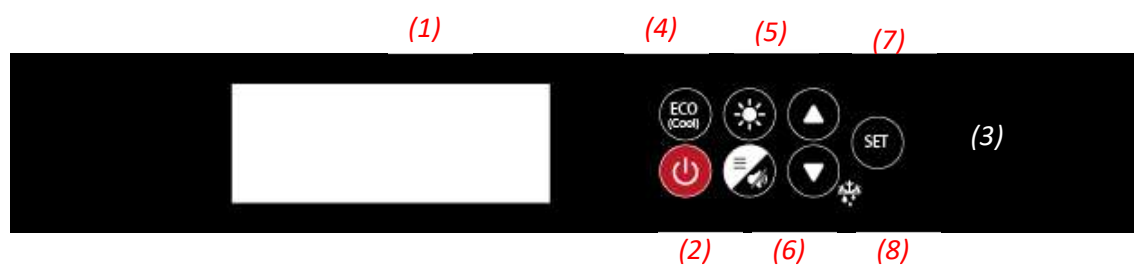


Fig. 9

HOLE TO ASSEMBLY THE CONTROL PANEL / AGUJERO PARA INSTALAR EL PANEL DE MANDOS /
LE TROU POUR ASSEMBLER LE PANNEAU DE COMMANDE

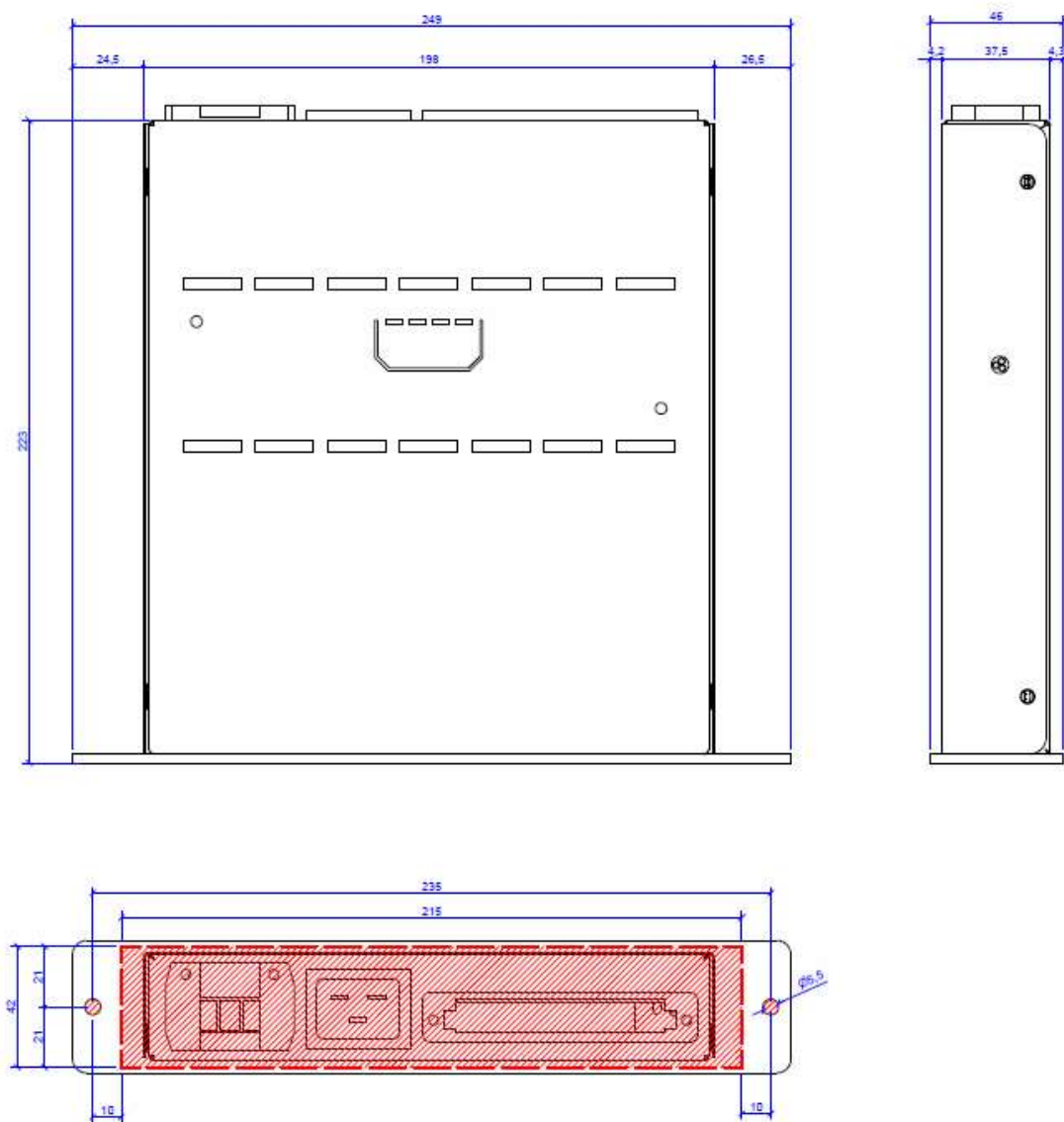


Fig. 10

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2 MACHINE INTRODUCTION

2.1 INTRODUCTION TO MACHINE & MODELS

The purpose for which this equipment has been designed is to be built into a self-service buffet and is specially conceived for displaying and serving hot food, maintaining the food in the best temperature conditions during the period of the service. Said conditions will depend on the initial temperature of the products when displayed and the environmental conditions of the premises. By no means, this technical appliance can be used to heat food.

The well can house gastronomic food pans of up to 150 mm in depth of 1, 2, 3, 4, 5 or 6 GN 1/1 depending on the model.

The technical cabinet located on the lower part includes the plumbing inlets and the electricity panel, which includes the thermostat to adjust temperature.

2.2 IMPORTANT SAFETY INFORMATION

Avoid touching the tray cover when the product is working.

The in-situ installation and start-up of this appliance must be carried out by qualified technical personnel. The technical parameters inside this manual are subject to change without notification.

The appliance must be only repaired by qualified personnel. Please contact your distributor and do not attempt to open this appliance.

If the appliance is not going to be used for extended periods of time, make sure it is empty, cleaned and disconnected from the mains electricity supply.

The appliance working temperatures may be affected by the ambient temperature and the location of the appliance.

Make sure that external sources do not influence the appliance that may prejudice its performance (direct sources of cold or similar).

This appliance is made of stainless sheet steel and there are risks of cutting inherent in its design. Please take extra exceptional care when handling it and cleaning the same.

The inside of the technical cabinet has intrinsic risks such as electricity, cutting, and burns.

- Do not allow children to handle the appliance under any circumstances.
- Keep to the recommendations made by the food manufacturers.

2.3 SPECIFICATION CHART

Please check Table 1 for detailed information of the product.

3 INSTALLATION

3.1 GENERAL INFORMATION

The use instructions of the digital thermostat are attached to this manual. However, WE DO NOT RECOMMEND THE ADJUSTMENT OF THE THERMOSTAT BY UNQUALIFIED PERSONNEL. Please, CONTACT YOUR DISTRIBUTOR TO HAVE THE NECESSARY ADJUSTMENTS CARRIED OUT.

3.2 TRANSPORT, HANDLING, UNPACKING, LOCATION

On receiving the device, make sure that it has not suffered any damage in transport. Otherwise, make all pertinent claims to your supplier or to our company.

When the device has been accepted, it is preferable to keep it unpacked until it is put into service to protect it from any possible mechanical knocks, dust, dirt, etc.

The packaging consists of a cardboard box.

The warranty will only cover manufacturing defects, excluding any incorrect handling or use of the material by the clients or users. Labor costs and travelling expenses are always on the account of the client. Any responsibility for defects attributable to transport will not be accepted, unless the relevant claim is placed within a maximum period of 24 hours after receiving the goods.

For correct and safe lifting and handling operations:

- Arrange a suitable area with flat floor for machine unloading and handling operations.
- Use the type of equipment most suitable for characteristics and capacity
- Make sure the load is stable;
- Handle the machine, keeping it at minimum height from the ground.

3.3 INTENDED USE AND RESTRICTIONS.

Check that the voltage and frequency of the electricity supply network coincide with those described in the characteristics plaque. It is essential that the electricity installation where the appliance is to be installed has an earth connection, as well as the necessary protection of a thermal magnetic switch and a circuit breaker. Do not connect other appliances in the same electric socket.

The manufacturer declines any liability for improper use of the product.

3.4 MANUFACTURER'S IDENTIFICATION LABEL DESCRIPTION

(1)		(5) 
MOD. (4)	COD. (3)	
S/N. (2)		
POT. (13)	CLASE CLIMATICA: (10)	 (6)  (11)  (7)
TENSION: (12)	Tª TRABAJO: (11)	
GAS REFRIG. (8)		
CARGA: (9)		

Data in the identification label:

1. Brand
2. Serial number (code+ year+ serial number)
3. Code:
4. Model:
5. CE symbol
6. Waste disposal symbol
7. Manufacturing site
8. Gas Type
9. Gas quantity (gr)
10. Climatic class
11. Working range temperature:
12. Voltage:
13. Power consumption

3.5 INSTALLATION AND ASSEMBLY

Avoid having direct sources of heat, cold, humidity, sunlight and ultraviolet rays in the final location of this appliance. Heaters, radiators, air conditioning, etc. can have a negative influence on the correct operation of the same.

Make sure the floor is level, in this way preventing any vibration or noise.

3.6 CONNECTIONS

Once the device has been fitted into the hole of the furniture destined for this purpose, the anchoring is carried out by means of the anchoring system supplied as shown in the figure 4.

The control box located on the lower part of the appliance can easily be moved to the side of the technical cabinet if required (for example in the case of having the front access of the appliance closed due construction reasons) as shown in figure 6.

At the same time, it can be removed from the device and installed in any other panel (for example, in the front of buffet to operate and regulate the appliance without need to open the door). The control panel can be moved a maximum of 1.6m from the original position. This is explained in figure 10 where the hole size is described.

The electro valve or the ball valve of 1/2" (depending if the device is with automatic or manual filling) should be connected to the water supply (1GN has no inlet water valve, it must be filled manually). If the device has automatic filling, the sensor will detect the water level and will put water in the well, whereas with the manual system the user should fill the well by turning the ball valve.

The device is equipped with an overflow pipe (except 1GN models) which must be removed to make a complete drainage of the well. The well should be connected to the drainage from the 3/4" valve which can be accessed through the slot provided for this purpose inside the technical box. Check Figure 7 and 8 for details.

4 OPERATION

4.1 GENERAL INFORMATION

The regulation is carried out by means of a digital electronic thermostat, allowing adjusting the different working temperatures of the appliance depending on the existing environmental conditions. See figure 9 for the thermostat information.

4.2 CONTROL PANEL DESCRIPTION

- 1- Display
- 2- Main On-Off button (except light)
- 3- Set
- 4- ECO function
- 5- Light On-Off
- 6- Programing and disconnect sound/ alarm
- 7- Up ▲
- 8- Down ▼, manual defrosting (only in refrigeration)

The machine is switched on by pushing the on-off button of the thermostat for 5 seconds. For maintenance operations, disconnect the machine from the mains, because the machine is in stand-by situation when it is switch off.

The regulation is made by electronic thermostat with a digital display, allowing to adjust the different working temperatures of the machine:

Pressing the **SET** (3) command for 1 second activates the set point to reach the desired temperature value displayed on the Display (1). To do this, press the cursors (8 or 9) ▲ ▼ until the desired temperature is reached. Once reached, press and hold the SET (3) command for 1 second to set the acquired value.

It is possible to activate the **ECO** mode (5) energy saving by pressing for 3 seconds this key. When activated, ECO will appear in the display (1). To return to the normal state, perform the same operation. This will display the word NOR in the display (1).

It is possible to activate or deactivate the light output by pressing the **LIGHT** (6) command for 1 second.

To access the **sounds and alarms** program (7), press and hold for more than 5 seconds. The parameter setting menu (F) will appear in the display (1) or in case of alarms, the alarm will be silenced and the alarm relay will be deactivated.

Pressing this command (7) and command ▲ (8) simultaneously for more than 5 seconds, all alarms are reset.

Pressing this command (7) and the **SET** (3) command for more than 5 seconds simultaneously accesses the parameter setting menu (C)

To change the parameters C or F once within the selected menu, move through the parameters with the cursors ▲ (8) and ▼ (9) until you reach the parameter to be modified or the sound and alarms key (7) to display the menu complete to reach the category more quickly. Pressing SET (3) selects the category or parameter to modify and is modified by ▲ (8) and ▼ (9). Once all the desired parameters are modified, they are memorized by pressing the sounds and alarms command (7) for more than 5 seconds. If nothing is pressed in 60 s you lose the Co F menu by losing data that has not been saved.

Pressing this command ▲ (8) and the SET (3) command simultaneously for more than 5 seconds activates the printout of the report.

BASIC PARAMETERS MODIFIED BY THE USER.

"Pro"

Pw (Password): Default value 22.

/ 5 (Selection °C or °F): Default value °C.

"CtL"

St (Setpoint): Default value per model. Modify if applicable.

"ALM"

AL (Low temperature alarm activation): Default value 0 (disabled).

AH (High temperature alarm activation): Default value 0 (disabled).

Code	Parameter	Models	UOM	Type	Min	Max	Def.
AL	Low temperature alarm threshold	MSYF	°C/°F	F	-50	200	0.0
AH	High temperature alarm threshold	MSYF	°C/°F	F	-50	200	0.0

"CnF"

H2 (Keyboard Disable): Default value 1.

H2	Disable keypad/IR											
	Parameter "H2"	LIGHT	ON/OFF	AUX	HACCP	PRG/MUTE (mute)	UP/CC	DOWN/DEF	SET	Parameter F modification	Set point modification	Remote control modif.
0										•	•	
1										•	•	•
2										•	•	•
3												•
4			•				•	•		•	•	
5			•				•	•		•	•	
6							•	•		•	•	
Keypad function		*.* = Disabled										

4.3 MACHINE SETTINGS AND PROGRAMS

Prior to the start-up, the well should be filled up by opening the ball valve (when the filling is manual) or just by turning on the machine (in automatic devices) till it reaches the appropriate water level.

HEATING SYSTEM:

The water is heated up by means of hidden heating elements in the lower part of the tray.

The well also has a safety system using thermostat in the heating elements that disconnects the machine in the event of control thermostat malfunctioning or when the temperature increases excessively (for example if there is no water in the well).

RECOMMENDED WORKING TEMPERATURES: check table I.

The instruction manual of the digital thermostat is attached to this manual. However, WE DO NOT RECOMMEND THE ADJUSTMENT OF THE THERMOSTAT BY UNQUALIFIED PERSONNEL. Please, CONTACT YOUR DISTRIBUTOR TO HAVE THE NECESSARY ADJUSTMENTS CARRIED OUT.

5 MAINTENANCE

5.1 GENERAL SAFETY RULES

Remove the exterior plastic and any remaining adhesive covering the steel.

Clean carefully before using by following the specific instructions detailed later in this manual. Before carrying out any operation on the machine, always consult this manual which gives the correct procedures and contains valuable information on safety.

5.2 MACHINE CLEANING AND MAINTENANCE ROUTINE

Any technical maintenance must be carried out by your distributor's technical assistance service.

IMPORTANT: Take exceptional care after using the appliance since the stainless steel remains hot for some time, even when it is switched off (residual heat). Please avoid touching the well with bare hands and keep away from children.

For a better conservation of the appliance it is important for it to remain empty and clean during the time when it is not being used.

To clean the appliance, it is recommendable to firstly disconnect the same from the mains electricity supply.

- Do not splash water on the electric components.
- To clean the stainless steel, use a sponge or cloth, tepid water and neutral soap.
- Do not use abrasive products, solvents, metal cleaning liquids or undiluted detergents.
- Dry with a cloth afterwards

In figure 5 it is explained how to move out the device from the furniture if maintenance or repairment is required.

5.3 MACHINE DISPOSAL

The product is made up of metal parts and stone parts. The packaging is made of wood, plastic and cardboard.

For any part of the appliance, please note that:

- At the end of the product's life-cycle, make sure it is not dispersed in the environment.
- Each part must be collected and disposed of separately, according to their distinct characteristics (e.g. metals, plastic, rubber, etc.)

- The public or private waste collection systems defined by local legislation must be considered.
- The equipment may contain hazardous substances: the improper use or incorrect disposal may have negative effects on human health and on the environment;
- In the event of illegal disposal of electrical and electronic waste, penalties are specified by local waste disposal legislation.

6 TROUBLESHOOTING CHART

6.1 TROUBLESHOOTING CHART

Some problems are due to causes that are easily resolved without having to contact the technical service.

Please read the following table carefully:

Problem	Procedure
The appliance does not work	Check that it is correctly connected to the electricity socket and to the control box.
Does not heat or heats up very little.	Check the regulation of the thermostat and/or the influence of direct sources of cold on the tray. Contact your technical Assistance Service if the heating element is broken.
All the basic checks have been carried out and the problem remains	Contact your distributor or your Technical Assistance Service.