

07/2013

Mod: VBE-211

Production code: BMV2



Diamond
catering equipment

Instructions for use and installation

BMV 2 / BMV 3

Description of the appliance

The bain-marie BMV2 and 3 can take respectively 2 and 3 GN container due to their high dimensions.

These appliances are for professional use and must therefore be used by qualified personnel. They must be installed in accordance with current regulations by a qualified installer.

The rating label is located on the back of the appliance.

Dimensions and capacity

Appliance	Dimensions	Weight	Tank Dimensions
BMV 2	695X600X680	40 KG	607X506X165
BMV 3	1020X600X680	60 KG	955X506X165

Technical data

Appliance	Power	Input current
BMV 2	3500 W	15 A
BMV 3	3500 W	15 A

Operation

The bain-marie are fitted with :

- A thermostat (0-90°)
- A ON/OFF switch
- A red pilot light
- A waste outlet

Setting up

Fill the water tank before switching on your appliance.

Never allow it to operate without water as this might result in the heating element being destroyed and the tank going irreparably out of shape.

Switch on the ON/OFF switch.

Select the water temperature using the thermostat.

Nota : Putting the thermostat at the maximum will not heat faster.

The thermostat indicator will come on and remain lit until the required temperature is reached.

Once the water is the right temperature you can use your bain-marie to suit your requirements.

To reduce the evaporation, always keep on the container.

Care and maintenance

Before beginning cleaning, unplug the appliance and allow it to cool down.

To clean the metal parts of your appliance you can use a damp sponge and little washing-up liquid.

Never clean your appliance under running water. Water entering the system might damage it.

Never place your appliance under a steam source.

Empty the water out of your bain-marie regularly.

Appliance connection

Appliance must be connected to the 230V single phase mains.

Never plug your appliance on an overload main. This might damage your installation .