



edenox

WATER BAIN-MARIE

User Guide

DBM-311-S-W 220V 50/60Hz
DBM-411-S-W 220V 50/60Hz
DBM-511-S-W 220V 50/60Hz



User Guide
Installation and Operation

EN

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ENGLISH

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SPECIFICATION CHART/ TABLA DE ESPECIFICACIONES

Model	POWER (W)	Dimensions (in) mm	Capacity GN	Voltage (V)	Amp. (A)
DBM-311-S-W	2000	(44 x 24 x 20) 1115 x 610 x304	3	220	6.5
DBM-411-S-W	3000	(57 x 24 x 20) 1440 x 610 x304	4	220	8.5
DBM-511-S-W	3000	(70 x 24 x 20) 1765 x 610 x304	5	220	8.5

MACHINE INTRODUCTION

1.1 Introduction to machine & models

Edenox Water Bain-Marie bring the perfect combination of quality materials and modern design. Polished stainless steel and elegant design work together under a efficiently refrigeration system. These self contained units keep a constant airflow, maintaining all the flavor and texture of your fresh dishes.

Details make this line unique .

Water Bain

- Structure entirely made of stainless steel.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm.
- Control panel with thermostat, lightly indicator and ON/OFF switch.
- Special clamps in the sides that ensure an uniform fit and grip over the entire surface.

1.2 Important safety information

The water bain-marie is powered by electricity. It may be operated only by personnel trained to use professional gastronomic equipment.

Only personnel skilled in servicing of professional gastronomic equipment may maintain the bain-marie.

While using the water bain-marie, you must strictly follow the safety instructions below:

- Be careful when carrying or using a hot container of the bain-marie (its maximum operating temperature can be as high as 90°C);
- Before cleaning the device, make sure the thermostat control is set to zero and the power supply is disconnected from the device;
- In case of a fault, disconnect the device form power supply and contact service personnel;
- The device may be connected to power supply only after the fault is removed.

The following is strictly forbidden:



- Cleaning and repairing when the bain-marie is operating;
- Leaving the device unsupervised when it is operating;
- Keeping up the maximum power and temperature of the device for a long time without filling it with water beforehand;
- Using the device when it is not earthed;
- Operating without protective clothing;
- Carrying or transporting the device without a pallet or a suitable platform.

The manufacturer shall not be held liable for any damage attributable to the failure to follow the instructions contained in this manual, hence it is recommended that you carefully read all information herein. Keep the manual for later use.



INSTALLATION

- 2.1 General information
- 2.2 Transport, handling, unpacking, location.
- 2.3 Intended use and restrictions.
- 2.4 Manufacturer's identification label description.
- 2.5 Installation and assembly.
- 2.6 Connections (electric, gas, water)

2.1 General information

You can find in you equipment the following symbols, or stickers to identify some type of warnings or useful information about you.



The water bain-marie should be unpacked, installed and tested by qualified service personnel. After being brought into the room where it is going to be installed, the device should be left for approximately 6 hours so that it can achieve the ambient temperature. Then it can be connected to power supply.

2.2 Transport, handling, unpacking, location

Correct and safe transport:

- Use equipment appropriate for the weight and structure of the devices;
- Cover corners and sharp edges;

Before carrying:

- Secure the area against unauthorised personnel;
- Make sure that the load is properly secured;
- Check all loose components lest they should fall when being lifted;
- Try to lift the load as vertically as possible so as not to make any dents in it;
- While carrying the load, make sure that it is as near the ground as possible.



2.3 Intended use and restrictions

Featuring the GN containers, the water bain-marie is used to keep and display hot meals that have been prepared beforehand, allowing them to be served later.

Before using the water bain-marie, its electrical system needs to be checked for efficiency and reliability.

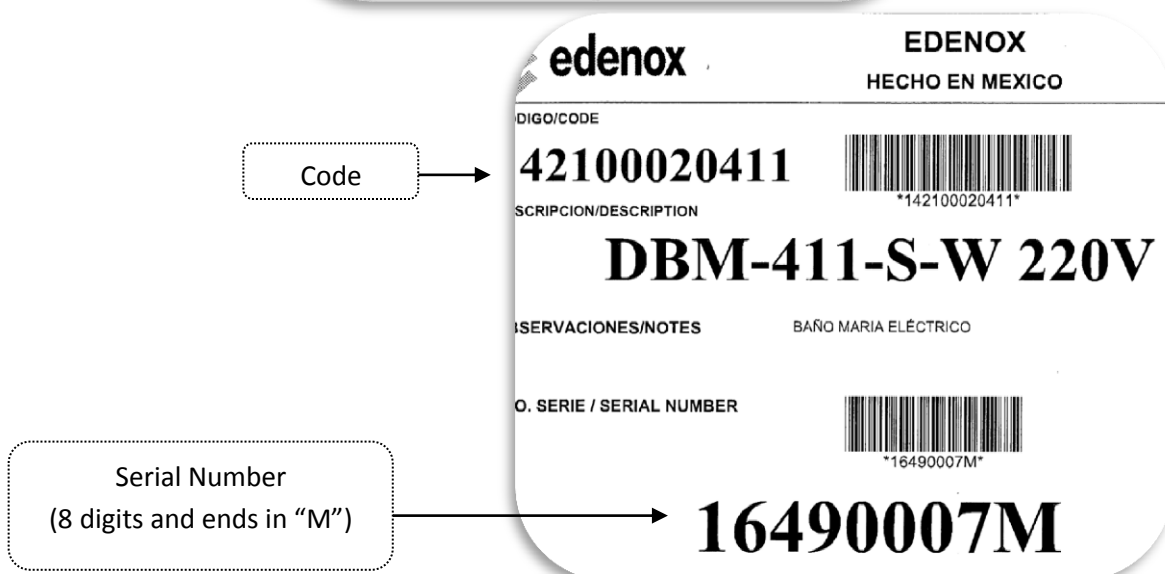
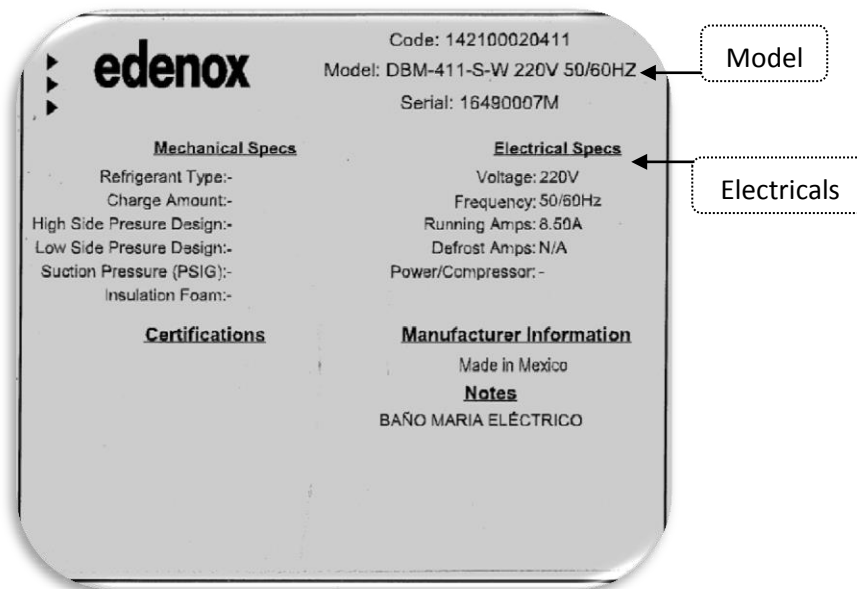
After work, switch off the device by setting the control on the panel to 0 (Figure 1, 'C'), and then disconnect the power cable of the water bain-marie.

WARNING!!!

Before the bain-marie is first put into operation, it is necessary to remove the protective film and the protective substance from the surfaces of the device by wiping it with soapy water, concentrating on the inner surfaces of the chamber.

2.4 Manufacturer's identification label description

The data plate is located under the cabinet at right of the condensing unit. Under no circumstances should the data plate be removed from the unit. The data plate is essential to identify the particular features of your machine and it is of great benefit to installers, operators, and maintenance personnel. It is recommended that, in the event the data plate is removed, you copy down the essential information in this manual for reference before installation. Removal of data plate will void the warranty.



2.5 Installation and assembly

The water bain-marie should be installed in the following order:

- Remove the protective film from all metal surfaces; the bain-marie must be installed in a well ventilated room, under a ventilation hood, if possible; it can be located on a free-standing base or as part of a row consisting of other kitchen devices as well;
- Power supply should be connected to the water bain-marie in compliance with applicable regulations;
- Install and connect the bain-marie in such a way that live wires cannot be accessed without tools; the fuses of the power system of the bain-marie should be designed for 25A current;
- Put the bain-marie in the place intended for installation; fix the bain-marie to the worktop, using mounting holders (figure 2, E) on the outer vertical walls of the device; the height and the levelling of the device should be adjusted before it is installed on the base;
- Connect the earth system of the device to the earth bar in such a way that it cannot be disconnected inadvertently or unexpectedly; the power cable should contain a protective conductor;
- To connect the bain-marie, use a cable of an appropriate length, so that it can hang freely from the device (on no account may it be tight) when firmly and permanently attached to the terminals of the connection block and the terminals of the power plug,

The conductor diameter of the power cable should not be smaller than the values given in the table below.

2.6 CONNECTIONS.

The power cable used with the device should have 3 cords, the diameters of which may not be smaller than suggested in the manual.

Designed to be powered by 230V, 50-60Hz mains power, the device's power cable is equipped with a PE protective conductor.

The electrical connection is located near the base, on the back of the device.

The bain-marie has an in-built system to drain the water bath. The drain features a 3/4" ball valve (Figure 2 'H'). During device installation the valve must be connected to the sewage system.

WARNING!!!

Prior to first use, it is necessary to remove the protective film and the protective substance from the surfaces of the bain-marie chambers, to check that the drain valve is closed, and to add water to the tank (to at least 2 cm from the bottom).

OPERATION

3.1 General information.

3.2 Control panel description.

3.3 Machine settings and programs.

3.1 General information

Follow the instructions below to make work and operation safe, as well as to ensure the durability and fault-free operation of the device:

- Provide training for the personnel who is to use the device in the operation of professional electrical gastronomic equipment;
- The device may be repaired only by an authorised person;
- Damaged components or subassemblies should be replaced with the same items or ones with similar durability, features and technical parameters.



The following must always be observed:

- Do not connect the device to the mains via a socket that is NOT provided with an earthing pin;
- Do not connect the device to an electrical system that has not been checked for fire safety;
- Do not clean or have the device maintained when connected to the power supply.

3.2 Control panel description

The control panel (Figure 2, 'D') is located on the right-hand side of the device, under the water chamber. It comprises (see Figure 1) a thermostat control (A), control lamp (B), and a power switch (C). The thermostat control is used to adjust the temperature of water. It is steplessly variable within the range of 30°C to 90°C. Whether the water has reached the desired temperature is shown by the lamp (B). The power switch is used to turn on and off the device by setting it to 1 or 0 respectively.

3.3 Operation modes and configuration of the device.

A thermostat control is used to adjust the temperature of the bain-marie chamber (Figure 1, 'A'). It is steplessly variable within a range of 30°C to 90°C. The control lamp (Figure 1, 'B') for the heating elements switches on each time the temperature of water/in the bain-marie chamber falls a few degrees.

The water heating-up time depends on a number of factors. The most important one is the depth of the GN containers used, which is directly related to the amount of water in the chamber. Less important factors include the level to which the GN containers are filled and the tightness of the cover of the water chamber.

In order to avoid the overheating of the heating mats, a thermal safety switch is provided. This cuts off power from the mats when they have exceeded 120°C.

MAINTENANCE

4.1 General safety rules.

4.2 Machine cleaning and maintenance routine.

4.3 Machine disposal.

4.1 General safety rules

All outer steel surfaces and all inner surfaces of the bain-marie chamber must be cleaned daily using a small amount of detergent and lukewarm water. After being cleaned, the surfaces should be rinsed with cold water and dried. Do not clean acid-resistant steel surfaces with scrapers or wire cleansers, since they can scratch the surfaces. If the device is not going to be used for a long time, cover its surfaces, particularly the inner surfaces of the bain-marie chamber, with a thin coat of Vaseline or a preservative that may come into contact with food.

IMPORTANT!!! Do not wash the bain-marie using a water jet, since this may damage the electrical or electronic components important for the proper operation of the device.

4.2 Machine cleaning and maintenance.

All outer steel surfaces and all inner surfaces of the bain-marie chamber must be cleaned daily using a small amount of detergent and lukewarm water. After cleaning, the surfaces must be rinsed with cold water and dried, with special attention paid to the lower inner surface of the bain-marie chamber, being exposed to the limescale precipitating from water. Do not clean acid-resistant steel surfaces with scrapers or wire cleansers, since they can scratch the surfaces.



If the device is not going to be used for a long time, cover its surfaces, particularly the inner surfaces of the bain-marie chamber, with a thin coat of Vaseline or a preservative that may come into contact with food.

IMPORTANT!!!

Do not the wash the bain-marie using a water jet, since this may damage the electrical or electronic components important for the proper operation of the device..

4.2.1 Draining the Unit

Each unit has a drain located outside the unit at bottom right opposite to the control panel.

IF YOU NOTICE WATER UNDER THE UNIT be sure the drain tube is correctly seal with the cap.

4.3 Machine disposal

When its lifetime comes to an end, the device must be carried to an electronic and electronic waste disposal facility.

This is indicated by a symbol on the product, in the instruction manual, and on the on the packaging.

In order to prepare the electrical bain-marie to be disposed of, it is necessary to sort the elements of the device according to the materials they are made of.

Depending on the material these element are made of (see the symbols on the components), they can be recycled. Having electric waste and electronic equipment recycled means an active contribution to the protection of the environment.

Contact local authorities to obtain more information on the nearest electrical waste collection facility.

TROUBLESHOOTING CHART

5.1 Troubleshooting guide chart

5.1 Troubleshooting

IMPORTANT!!!

Electrical subassemblies may be replaced only by an authorised service technician.

It must be made a principle to disconnect the power cable from the power supply before electrical components are replaced.

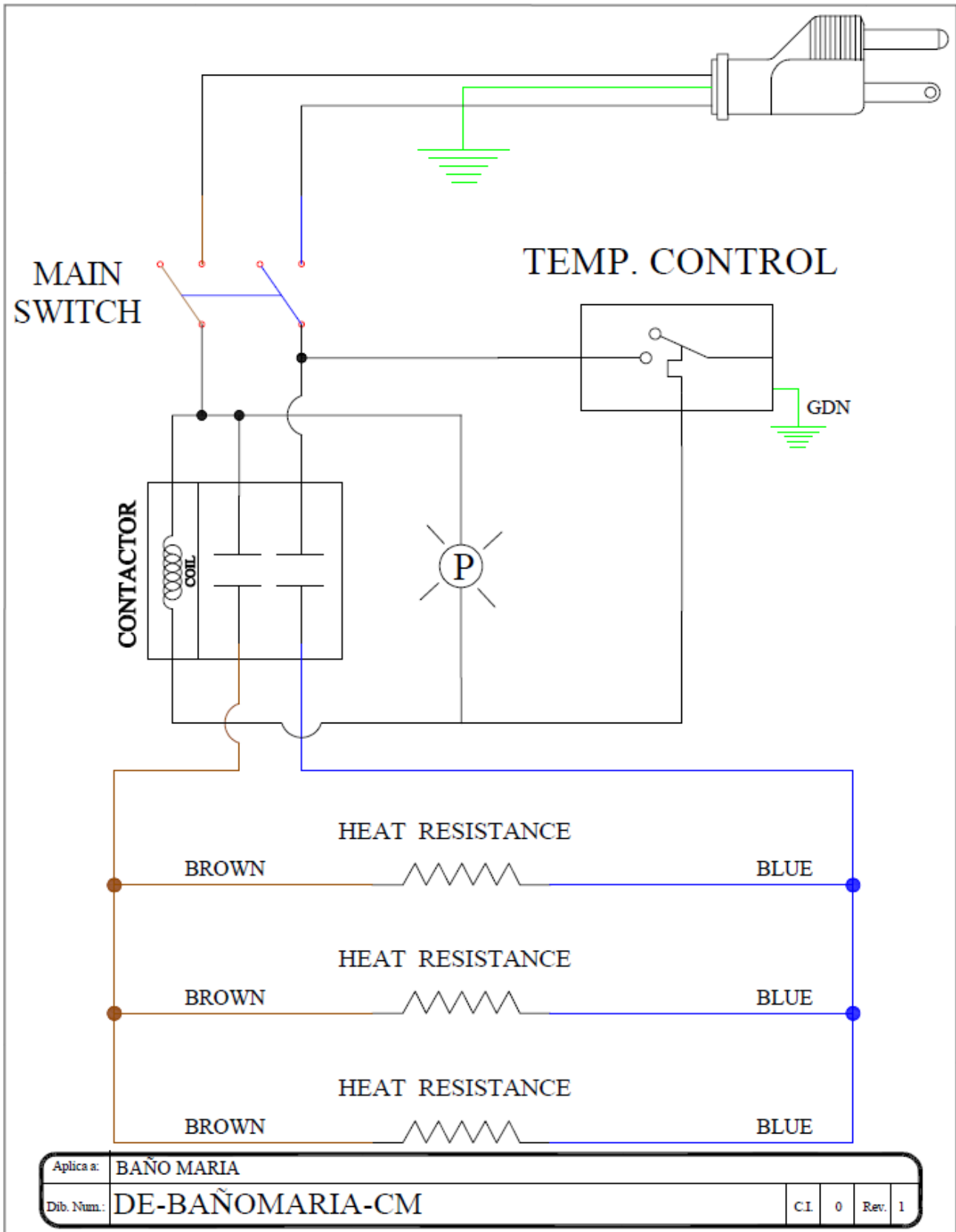
It must be made a principle to disconnect the power cable from the power supply before electrical components are replaced.

FAULT	POSSIBLE CAUSE	REMEDY
The chamber of the bain-marie does not heat up; the switches and the thermoregulator are on; the control lamp does not work.	<ul style="list-style-type: none"> - Power supply failure. - The terminals of the conductors loosened on the power strip. - The thermoregulator or the thermal switch is damaged. - The switches are damaged. 	<p>Connect to power supply.</p> <p>Appropriately fix the conductors to the power strip.</p> <p>Replace the damaged components.</p>
The water in the bain-marie is insufficiently heated.	<ul style="list-style-type: none"> - Some heating elements are disconnected. - Heating elements are damaged. 	<p>Check that the heating elements are properly connected.</p> <p>Replace the damaged components.</p>
The control lamp of the heating elements does not switch on, though these elements heat up.	<ul style="list-style-type: none"> - Control lamp burnt out. - The electrical circuit of the control lamp is open. 	<p>Replace the control lamp.</p> <p>Repair the wires of the control lamp.</p>



ELECTRIC DIAGRAM / DIAGRAMA ELECTRICO

DBM-S-W





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