

User manual for:

Manufacturer	Model
Interlevin	BM8710

Uploaded: March 2016

Interlevin Refrigeration Ltd
West Meadow Rise
Castle Donington
Derby
DE74 2HL

Sales: 01332 850090
Parts: 01332 850190
Service: 01332 850064
Email: trade.sales@interlevin.co.uk
Web www.interlevin.co.uk

User Manual



Bain-Marie User Manual

Model : BM8710

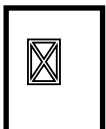
08/2011

Please read and keep these instructions. Indoor use only.

Specifications

Electrical : 230V~, 50Hz ; 1200W

Capacity : 19 Liter (20 Quart)



Read and understand all instructions before using this appliance. CAUTION! HOT SURFACE!

User Manual

Warnings

- This appliance must be placed on a level surface.
- Do not leave this appliance unattended while it is in use.
- Never immerse the appliance in water.
- Do not operate the Bain-marie while it is empty.
- Do not overfill the appliance with water.
- Never move or carry the Bain-marie when it is “ON” or if it is full of hot liquids.
- Do not attempt to repair or replace the power cord if it becomes damaged. Contact a qualified service agent.
- Be careful not to touch any hot surfaces. Make sure the power cord does not come in contact with any hot surfaces.

Operation

Carefully unpack the Bain-marie and inspect it for damage.

- Add about 4 litres of water to the stainless steel container. Never over-fill with water. Under no circumstances should the food pan float, even when empty. Remove any excess water immediately.
Unit should be used in conjunction with gastronorm stainless steel pans (150mm deep) and lids. The well should be used with a full set of pans and not be used partly empty.
- Turn the temperature controller on. The indicator light will glow, showing that the unit is on. Adjust the temperature control dial to the correct setting:
 - a: Settings 4-6 are designed for initial warm-up
 - b: Normal control settings range from 1-3
 - c: Once the Bain-marie has reached the desired temperature, adjust the temperature control dial to a lower setting. It is recommended that the lowest possible setting that maintains food serving temperatures be used.

Note this Bain-marie is not designed to cook soups or sauces, nor is it designed to re-thermalize cold or frozen products.

- Always keep the lid attached and closed when not serving.

Cleaning and Maintenance

Regular cleaning will help prolong the units life.

- Always unplug the Bain-marie when not in use, when filling, or when cleaning.
- Spilled food should be removed immediately from exterior surfaces, with a damp cloth. Do not use harsh or abrasive chemicals or scouring agents.
- Never immerse the appliance in water.