



177BMFW3

Electric Bain Marie Countertop Food Warmers

Base Models: _____

#177BMFW3

#177BMFW4

#177BMFW5

Note:

Please read the manual thoroughly prior to equipment setup, operation, and maintenance.

Table of Contents

| | |
|----------------------------------|---|
| Critical Information | 2 |
| Hazard Statements / Safety | 3 |
| Initial Setup | 4 |
| Installation | 5 |
| Cleaning | 5 |
| Operation | 6 |
| Maintenance | 7 |
| Troubleshooting | 8 |

Critical Information

Water Level: Do not let the well run dry. Check the water level every two hours. For units that are equipped with a low-water indicator light with dry-boil protection, refill unit with hot water (140°F) to the MAX fill line when the light is illuminated. The performance and life span of the unit will suffer without an adequate level of water.

Preheating: Allow the unit one complete preheat cycle before placing food in the bain marie. Until it is up to temperature, the equipment may not function as expected.



Intertek
5002546



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NEMA 5-15P

CONFORMS TO NSF/ANSI STD. 4
CONFORMS TO UL STD. UL-197

Hazard Statements / Safety

Key Safety Warnings

Symbols:



WARNING: To prevent personal injury:

- **INSTRUCTIONS: Read All Instructions**

Incomplete knowledge of proper installation or operation may lead to unsafe use of the appliance. Failing to read the entire manual before installing or operating the appliance causes increased risk of improper setup, potential appliance malfunction, or injury.

- **ASSEMBLY AND PARTS IDENTIFICATION:**

Incorrect assembly due to misidentification of parts may compromise appliance performance and safety. Assembling the unit without verifying that each part is clearly identified and matched with its intended assembly instructions can cause potential equipment failure or unsafe operation.

- **SAFETY PROCEDURES: General Warning**

Following any non-approved procedure that might compromise the safety features of the appliance causes elevated risk of fire, electrical shock, or personal injury.

- **USAGE RESTRICTIONS: Commercial & Indoor Usage**

Operating the equipment outside its intended indoor, commercial environment can lead to unsafe conditions and performance issues. Using the appliance in outdoor, residential, or unapproved settings can cause equipment malfunction, voided warranty, or increased safety risks.

- **DANGER: Fire Hazards**

- Proximity to combustible materials or improper mounting surfaces can lead to fire, explosion, or severe property damage.
- Keep combustibles (e.g., building materials, paper, cardboard) at least 12" from the sides and 24" from the top of the bain marie.
- A minimum clearance of 3" from non-combustible materials is required on all sides of the unit for ventilation. Without proper clearance, the unit may experience overheating and reduced efficiency.
- For combustible surfaces, ensure a clearance of at least 12" beyond the appliance on all sides.

- **DANGER: Electrical Safety**

- Improper electrical connections or unsafe handling of the power cord can result in electrical shock, fire, or equipment damage.
- Connect the unit only to a grounded power socket with the correct voltage. Do not plug additional electrical appliances into the same socket.

- Ensure that the power cord is routed to prevent tripping hazards or contact with sharp edges or hot surfaces.
- Avoid removal of panels or repair attempts while the unit is plugged in.
- **CAUTION: Service & Handling**
 - Unauthorized modifications or improper service can compromise the safety and functionality of the appliance, leading to equipment damage, voided warranty, or personal injury.
 - Do not modify or alter any components of the bain marie.
 - Keep the unit and its controls out of the reach of children.
 - Service or repairs must be performed only by qualified personnel.

Initial Setup

Inspect the Packaging

- Examine the bain marie's packaging for any signs of damage that may have occurred during shipping.

Unboxing

- Open the packaging with care. Use scissors or a box cutter to cut open the box. Ensure you do not damage the bain marie or its components.

Placement

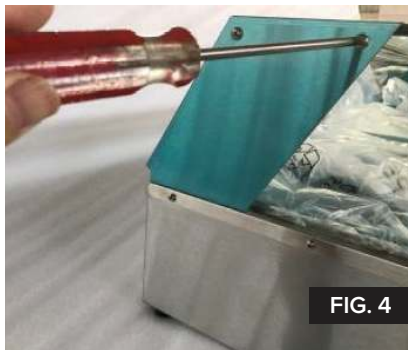
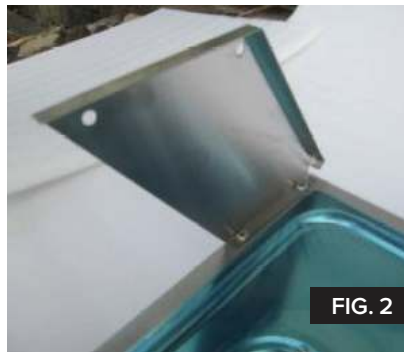
- Place the bain marie on a stable surface near an electrical outlet.
- **Level placement is crucial** for the bain marie to work effectively.

Electrical Connection & Clearances

- 177BMFW3, 177BMFW4, and 177BMFW5 connect using the NEMA 5-15P plug (120V, 60Hz).
- Ensure the unit is connected to a properly grounded outlet.
- This equipment should be run on a dedicated circuit.

Installation

- **Unpack Components:** Remove all components from the shipping container (Fig. 1).
- **Secure Side Parts:** Using the screws, secure the right and left parts onto the tank body (Fig. 2).
- **Install Glass Piece:** Insert one piece of glass into the hook of the right and left parts (Fig. 3).
- **Assemble Poles and Glass:** Insert the two long poles into the holes of the right and left parts and place another piece of glass between the long poles and the side parts. Then, secure using the four screws (Fig. 4).
- **Final Assembly:** The unit is ready for use (Fig. 5).



Cleaning

WARNING: Before cleaning, please allow unit to cool to room temperature.

Hourly Cleaning

- After each use, remove excess grease and food residues using a non-scratch scraper or flexible spatula.

Daily Cleaning

NOTE: Do not allow water to enter the motor. This may cause damage.

- Clean all exterior surfaces of the bain marie at least once daily using warm, soapy water and a soft cloth.
- Avoid using flammable, corrosive, or abrasive cleaners.

1. Heavy/Baked-On Dirt and Grease Removal

- Apply a stainless steel cleaner to a damp cloth or sponge and rub gently in the direction of the stainless steel polishing lines (avoid circular motions).
- For stubborn deposits, use a self-soaping, non-metallic scouring pad.

WARNING: Do not use ordinary steel wool, wire brushes, or other harsh steel tools, as these can leave particles that may cause rust or further damage.

2. Removing Darkened Areas and Heat Tint

- Heat tint may appear on stainless steel surfaces due to excessive heat.
- Remove heat tint by scouring in the direction of the polish lines with a scouring pad and powdered cleanser. Use a vigorous scouring action only if necessary, and always follow the grain to avoid marring the finish.

Operation

Operating Instructions

- **Power Connection:** Connect the unit to a grounded outlet with a compatible power rating.
- **Water:** This equipment requires water to operate properly. Maintain enough water that the heating element is submerged. Always keep water at the MAX fill line.
- **Preheat Cycle:** Rotate the thermostat knob and do not use the bain marie until the preheat cycle has elapsed to ensure optimum product holding capabilities.
- **Product Placement:** Place the cooked or heated product into hotel pans and then into the bain marie.
- **Covering:** Cover the pans with the correct sized lids.
- **Temperature Monitoring:** Pay close attention to the temperature of the food product; if the product is too hot, its quality may be compromised, and if it is too cold, it will deteriorate.
- **Dial Thermostat Models:** Adjust the thermostat by rotating the dial to the desired temperature.

Maintenance

Regular Cleaning

Daily Wipe

Purpose: To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining food particles.
3. Perform a complete cleaning process as outlined in the "Cleaning" section.

Monthly Checks

Inspect for Wear

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine taps, levers, and other manual components for ease of operation.
6. If any issues are detected, consult the "Troubleshooting" section, or contact a service provider for recommended actions or replacements.

Troubleshooting

| PROBLEM | POSSIBLE CAUSES | SOLUTIONS |
|--|---|--|
| Bain marie is not heating. | Unit is not plugged in. | Plug in the equipment. |
| | Not enough water in the well. | Fill with the appropriate amount of water to operate. |
| Not reaching set temperature. | Bain marie has not finished preheating. | Allow to finish preheating. |
| | Failure of heating element. | Contact a certified and insured foodservice equipment technician. |
| Initial Setup: Bain marie trips GFCI outlet. NOTE: This can only be used for the first-time setup. | Moisture buildup inside the unit can cause a false trip of the GFCI outlet. | Plug the bain marie into a non-GFCI outlet and run it on low for 30 minutes. |
| Low water light illuminates (for units with low water indicator). | Inadequate water levels. | Add hot water to the well to bring to correct level. |