



KG-205

# **Electric Bain Marie**

## **User's Manual**

Dear User & Client,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

**This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.**

**The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.**

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.



## Warning

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Do not store or use gas, liquid or object that is flammable or explosive in the vicinity of the mounting position of the appliance.
- ◆ If the appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- ◆ Housing of the appliance must be grounded to ensure safety. Thanks for your cooperation!

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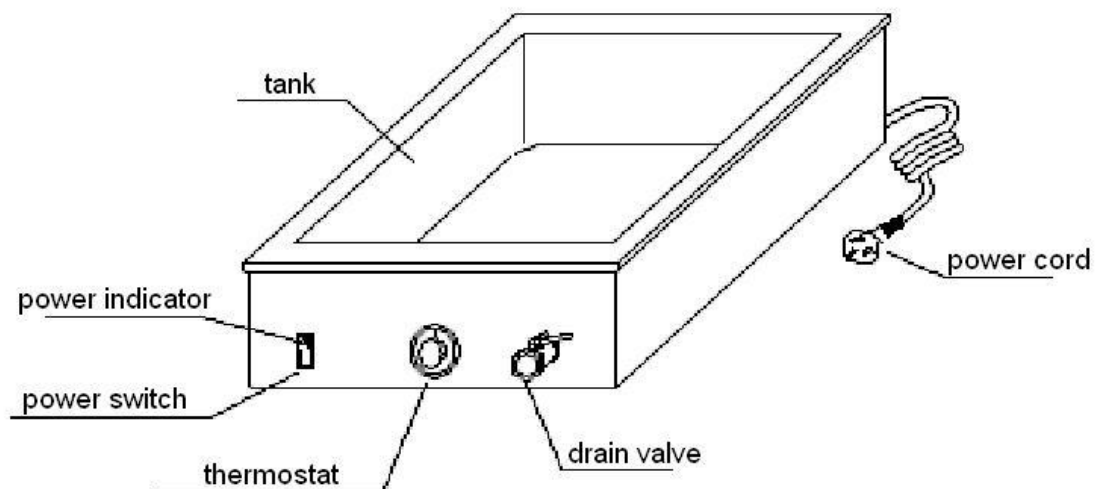
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## 1. Functional Introduction

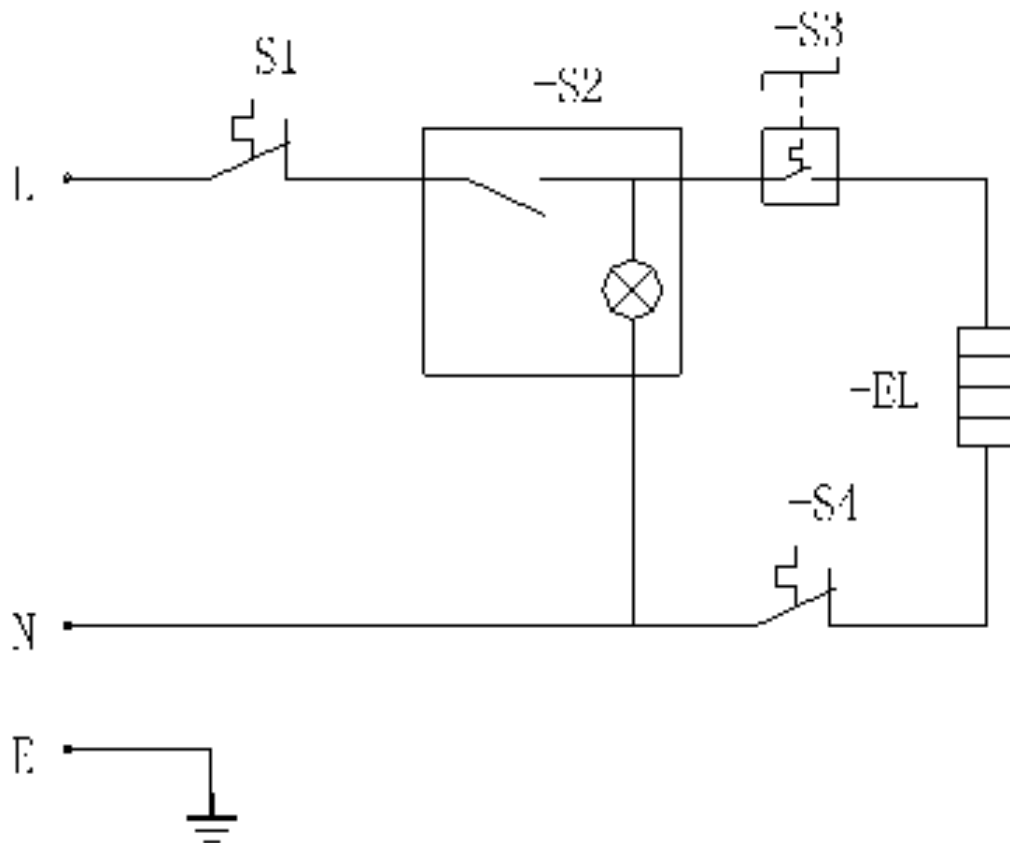
This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, all stainless steel made, durable in using and convenient in maintenance. The thermostatic control makes temperature freely adjustable at a certain range according to food requirement. Therefore, it is the ideal equipment for hotel, supermarket, restaurant, western restaurant, fast-food restaurant and food industry.

## 2. Structure Schematic Diagram & Working Principle

Structure Schematic Diagram:



### Electrical Diagram:



Symbol	Name	Specification	QTY
S1	thermal breaker	115°C 250V 10A	1
S2	switch	250V 15A	1
S3	thermostat	200°C 250V 15A	1
S4	TEMP limiter	105°C 250V 15A	1
EL	heating element	230V 1.2kW	1

### 3. Basic Features & Parameters

Model	Dimension (mm)	Voltage (V)	Power (kW)	Material	Leg
KG-205	354×615×295	220~230V 50Hz	1.1~1.2	stainless steel	rubber

## **4. Precautions & Recommendations**

### **4.1 Transportation and Storage**

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

### **4.2 Notice for Installment**

1. The supply voltage should comply with the working voltage of the appliance.
2. The appliance is equipped with an earth bolt at its back, which should be connected with copper wire no less than 1.5mm<sup>2</sup> and earth wire that conforming to safety regulations reliably.
3. After installation, check that whether the connection is loose, whether the voltage is normal and whether the safety grounding is reliable.
4. The appliance should be positioned at a stable area with a minimum clearance of 10cm away from non-combustible substances (e.g. walls, windows etc.) on both sides, and 20cm at back side.
5. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of 3mm on its poles. It is advisable to install a grounding leakage protection switch. Do not pile up sundries in front of the switch, for convenient operation sake.
6. Vicinity of the mounting position should not store flammable or explosive objects. The ambient temperature should be lower than 45°C and the relative humidity should be not more than 85%.
7. ~~Installation~~ Installation of the appliance should be done by professional technicians.
8. Do not use extra power supply that not marked on the product. Before using, ground the appliance reliably to ensure safety.
9. Do not use air switch or residual current circuit breaker etc. not conforming to safety standard.

### **4.3 Special Notice**

1. Not applicable for household use. This product is a commercial machine that needs to be operated by trained cook.
2. Do not sway or tilt the appliance during operation.
3. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
4. Do not open the housing of the appliance. The product contains high-voltage circuit, housing dismantlement may cause electric shock.
5. Before cleaning, unplug and cut off the power supply.

6. During cleaning, do not aim at the appliance with water jet. Water can conduct electricity, that may cause electric shock due to leakage.
7. Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger.
8. High temperature may cause scald. Do not touch the appliance with hands directly during or after operation due to high temperature.
9. Do not energize the appliance if there is no water in tank, otherwise, the machine may be damaged or it may cause fire hazard.
10. Safety device: The safety switch with a limit temperature of 130°C guarantees that the tank temperature would not be too high (to prevent the situations that: water in tank
11. ~~To prevent electric shock, turn off the electric switch~~ ASAP when near thunder zone.
12. Do not destroy the control panel with hard or sharp objects.
13. After working, turn off the switches.
14. Maintenance should be done by qualified technician, it is dangerous for others to have the work done.
15. If the power cord is damaged, to avoid hazard, substitution shall be done by manufacturer or its maintenance department or similar professional personnel.

## 5. Working Instructions & Operation Flow

1. Location:
  - Install the appliance stably on a flat countertop.
  - Rotate the thermostat counterclockwise to off position.
2. Fill the tank with appropriate amount of warm water:
  - Water capacity of the tank depends on the depth of food tray.
  - Generally, it is recommended that the water level shall be about 25mm higher than the bottom of food tray when the tray loaded is put into the tank.
3. Put the food tray with food that needs warming into the tank.
4. Connect the power supply and regulate the hold temperature.
  - Plug the power cord in a dedicated socket of AC230V and turn on the switch, the power indicator illuminates. Regulate the thermostat clockwise to desired position to start working.
  - To lower the hold temperature: rotate the thermostat counterclockwise properly.
  - To increase the hold temperature: rotate the thermostat clockwise properly.
5. To end the work:
  - Rotate the thermostat counterclockwise to off position, turn off the switch and unplug to cut off the power supply.
  - Empty the tank by the drain valve. (HOT! Do not touch with your hands directly.)
  - Wipe up the water stain with a damp cloth to standby. (HOT! Do not touch with your hands directly.)

## 6. Routine Inspection

It is necessary to check the machine daily.

Check the machine regularly can avoid serious accident happens.

Stop using if user feels that there are some problems in the circuit or machine.

Check the situation of the machine before or after using every day.

Before using: Whether the machine is tilted?

Whether the control panel is damaged?

Whether the power cord is aging, cracking or damaged?

During using: Whether there is strange odor or vibration noise?

Whether the temperature is out of control or any electric leakage?

## 7. Cleaning & Maintenance

1. Before cleaning, cut off the power supply first to prevent unexpected accidents.
2. After working everyday, clean the tank, body surfaces and power cord with wet towel containing non-corrosive detergent. Do not aim at the appliance with water jet directly. Water infiltration may damage the electric performance and cause electricity safety accident.
3. If not going to use the appliance at any time, turn off the thermostats and power switch.
4. If not going to use the appliance for a long period of time, clean it completely and store it in a well-ventilated warehouse without any corrosive gases.

## 8. Failure Analysis & Trouble Shooting

Symptoms	Inspections
The indicator is not on.	Whether the power is connected?
	Whether the power network is electrified?
The water is not heated up.	Whether the power is connected?
	Whether the power network is electrified?
	Whether the thermostat is adjusted too low?
The water is boiling.	Whether the thermostat is adjusted too high?

**Aforementioned troubles are just for reference. If any failure occurs, please stop using and inform professional technicians to check and repair.**