

CATER-COOK

Electric Bain Marie - Instruction Manual

Models: CK7003, CK7006, & CK7005



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.

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Bain Marie - Instruction Manual

Introduction

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Thank you for purchasing the Cater-Cook Bain Marie. In order to make full use of its functions, please read these instructions carefully and keep for future reference.

This Cater-Cook bain marie is designed for commercial applications to keep gravy, baked beans and other pre-cooked foods ready to serve.

WARNING!

This appliance is NOT intended for use by children, people with reduced physical, sensory or mental capabilities or lack of experience unless supervised by a person responsible for their safety.

DO NOT immerse the appliance in water.

Use as WET HEAT ONLY - DO NOT allow the water to drop below the 'MIN' level.

DO NOT over fill the appliance above the 'MAX' level.

A qualified technician should carry out installation and repairs on this appliance. Do not remove any components from the appliance.

Never move or carry the appliance when it is switched on or containing hot food product.

ALWAYS switch the appliance off when not in use.



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Basic Specification

Model	Voltage	Power	Pots Supplied	Capacity	Net Weight	Gross Weight	Dimensions (mm)
CK7003	230V	1200W	3 x 1/3 GN	24 Litre	9.88kg	10.84kg	336x535x230
CK7005	230V	1200W	2 x round	24 Litre	10.14kg	11.10kg	336x535x290
CK7006	230V	1200W	No	24 Litre	7.4kg	8.7kg	336x535x230



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Operation

1. Connect the appliance to the power supply.
2. Fill the stainless steel container with water to the the 'MAX' level - **DO NOT overfill.**

Note: This Bain Marie must be used as WET HEAT ONLY.

3. Switch the power on. There is a neon light which will glow to indicate the unit is on.
4. Set the thermostat to your desired temperature.
5. When not in use turn the appliance off by turning the thermostat to 0, then unplug the appliance from the electrical supply.

Note: The Bain Marie should always be switched off when not in use, when filling and when being cleaned.

Cleaning

1. Unplug the unit from the power supply.
2. Once the unit and contents are cool. Remove the Gastronorm pans or pots and clean with warm soapy water.

DO NOT use abrasive chemicals or pressure washer to clean this appliance.

NEVER immerse the appliance in water.

3. The exterior of the unit should be wiped with hot soapy water.
4. Once clean, dry the appliance before using.



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Disposal

Disposing

When the machine is not able to be repaired. You **MUST** cut off the power and dispose of the unit in accordance to your local council requirements.

In accordance with the 2002 / 95 / EC, 2002 / 96 / EC and 2002 / 108 / EC, certain hazardous substances are not allowed to be used on electronic equipment.

The below symbol on a product or on its packaging indicates that the product **MUST NOT** be disposed of with your other household waste.

Separate waste collection of his appliance is organised and managed by the manufacturer. It is the users responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection. The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

