

**CATER-COOK**

# Bain Marie Hot Cupboard- Instruction Manual

Model: CK8150



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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## Instructions

Please read these instructions carefully before using this product. This machine includes hot heating elements.

As with any commercial heating appliance, the surface of this unit can get hot. Do not touch the surface of the unit while it is in use.

Be careful when operating near other machinery.

If the bain marie hot cupboard is being operated where a customer or member or staff can touch it, you should provide additional warning signs where necessary.

**To avoid unnecessary risks, keep this unit out of reach from children.**

### Contents and packing.

This product is packed to prevent any possible damage during transit. Please unwrap the box carefully, and do not discard any packing without checking you have the following items;

- One bain marie.
- 4 bain marie pots & lids.
- Stainless steel cross bars for dividing bain marie for pans.

Should any items arrive damaged, report immediately to Caterkwik. No claims reported after 7 days will be considered accepted and processed.

Remove all the packing, plastic coating and tape from the stainless steel before installing this machine. Clean off all remaining glue from the packaging with warm soapy water.



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## Installation

Installing your Bain Marie Hot Cupboard.



**Do not place the machine in a wet area, or near flammable substances.  
Place the machine on a level and firm work surface.**

Allow an air gap between the hot cupboard and other objects or surfaces. We recommend a minimum of 100mm for normal operational use. If you are using the machine near a sensitive material we suggest you allow for additional space to avoid any damage.

Plug your bain marie hot cupboard into a an appropriate power socket, your product is now ready to use.



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## Operation

After all the packaging is removed from the stainless steel and glass and the hot cupboard has been installed, it is ready to use.

1. Fill the main tank of the bain marie with clean water.
2. Make sure you add enough water to a level 10mm above the element, overfilling can result in spills and damage to the unit.
3. **NOTE:** The thermostat is a guide only. It indicates the temperature of the water and not the temperature of the food. Do not use the top of the unit as a serving area.
4. **NOTE:** The bain marie has been fitted with a gantry to illuminate the food. These are not heating lamps.

## Troubleshooting.

If the machine is not heating up correctly, check the following before calling Caterkwik's service department.

- The unit is plugged in correctly.
- The unit is powered on.
- The power unit is not faulty.
- The thermostat knob is not loose or broken. (This may prevent the machine from operating)

If you are still having problems, please call our service department on  
**01229 480001**



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## Specification

Name	Model	Voltage	Dimensions
Cater-Cook Bain Marie Hot Cupboard	CK8150	220-240V 50Hz/60Hz	External: W1500 x D765 x H1210mm  Internal: W1300 x D650 x H400mm  Tray down: W1500 x D909 x H1210mm



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## Safety Precautions

All products are manufactured and tested according to the relevant national and regional standards. All products comply to our test requirements.

This machine contains no serviceable parts.

The stainless steel manufacturing process used in the construction of this machine may result in sharp edges. We take every effort to remove such edges, however care must be taken when contacting any raw edges of the product.

**Warning:** This machine can get very hot. Ensure that everyone is aware when the machine is operating, and take care to avoid any contact with hot surfaces.

Under no circumstances should the unit be immersed into water. Do not allow any electrical components including the cables and plugs to come into contact with water.

If the electrical cables, plugs or other connections show any signs of physical damage or wear, do not use the machine. In such instances contact our local repair service department on **01229 480001**. We also recommend regular testing of the machine by a trained or qualified technician to ensure it is working effectively and safely.

### Warranty Procedures.

If your product is not working while still under warranty and has not been subject to improper use or treatment, follow the procedure listed below to obtain repairs.

- Follow the troubleshooting procedures in this manual.
- List the model and serial number off the silver rating plate.
- Call Caterkwik's Service Department on **01229 480001** to log a service call.

### General maintenance and repairs.

If your product requires any maintenance or repairs, this must be undertaken by a qualified technician. We have accredited technicians and agents who are experienced in the product and carry commonly used spare parts.

Contact Caterkwik for maintenance and repairs by your nearest maintenance engineer.