Electric Bain Marie

User Manual

Please read this manual before using.

TT Series of Electric Bain Marie

Our Respective User,

Thank you for choosing our products, we would provide the perfect after-sale service, and will guarantee the good quality & good credit for you.

I. Synopsis:

TT series electric Bain Marie, a new product developed by our company, made by good quality stainless steel, beautiful, luxurious and easy-clean. Adopting imported electrical parts, energy-saving and durable. Be provided with automatic thermostat and with function of adjusting the water temperature optionally, safety & dependable, easy control, suitable for the restaurant、dining room、hotel、canteen etc.

II. Operation:

Before use, check the power supply corresponds to the required of this machine and the switch & insurance fuse is suit with the machine's requirement. It should be put on the floor dependable. Check all the parts have loose phenomenon or not, it must be place on horizontal stably. Keep the good ventilate environment to avoid fire accident.

III. Control step:

1. Take up a gastronome pan, immix the water to the pan, should be kept 1/2water container's deepness with water height.
2. Turn the thermostat to Zero placement.
3. Put through the power supply, then the indication light is on green; just base on the requirement to adjust the temperature to the fitting one, now yellow light is turn on, heating tube start to work. When the temperature reaches the setting one, thermostat will shut down the power, yellow light will off, heating tube will stop working. When the temperature comes down, the thermostat will start working again automatically, yellow light turns on, and the heating tube also starts to work again. This process is cycling repeatedly; guarantee the temperature is on the set up scope.
4. When the temperature of the soup kettle reaches the setting one, then user can put the food into the pan. User can base on the requirement to adjust the temperature optionally.
5. After working period of times, the water level will be lowered due to the smoke volatilization.
6. When stop working, turn the thermostat to Zero placement and shut down power.

V. Repair and Maintenance:

Keep the machine cleaning, strictly prohibit to rinse or to gush with water.

VI. Notes:

User should take out the plug or switch when machine was stopped, it would avoid the accident happen. All safeguard maintain work should be in process after shut down power supply. If the machine appears hitch, do not dismantle by yourself, please send to our agent or sales supplier for repaired.

VII. Technical Specification:

Model	Voltage	Power	Pan Capacity	Pan Quantity	Dimension	Weight
TT-WE1246	-220V/50Hz	1kW	1/2*4"*2	2	430x680x275mm	14kg
TT-WE1247	-220V/50Hz	1.5KW	1/2*4"*4	4	750x680x275mm	19 kg
TT-WE1249GBM	-220V/50Hz	1.8kW	1/2*4"*6	6	1100x680x275mm	31kg
TT-WE1242GBM	-220V/50Hz	1.8kW	1/2*4"*8	8	1450x680x275mm	43kg
TT-WE1248	-220V/50Hz	1.5KW	1/2*4"*2+1//3*4"*2	4	750x600x275mm	21 kg
TT-WE1243	-220V/50Hz	1kW	1/2*4"*3	3	950x365x330mm	17 kg
TT-WE1244	-220V/50Hz	1.5KW	1/2*4"*4	4	1215x365x330mm	21 kg
TT-WE1245	-220V/50Hz	1.8kW	1/2*4"*5	5	1485x365x330mm	21 kg

VIII. Packing list for each box

Model / Name \ Quantity	TT-WE1246	TT-WE1247	TT-WE1248	TT-WE1249	TT-WE1250	TT-WE1243	TT-WE1244	TT-WE1245
Body	1	1	1	1	1	1	1	1
Pan Quantity	2	4	4	6	8	3	4	5
Pan-cover Quantity	2	4	4	6	8	3	4	5
Manual Operation	1	1	1	1	1	1	1	1