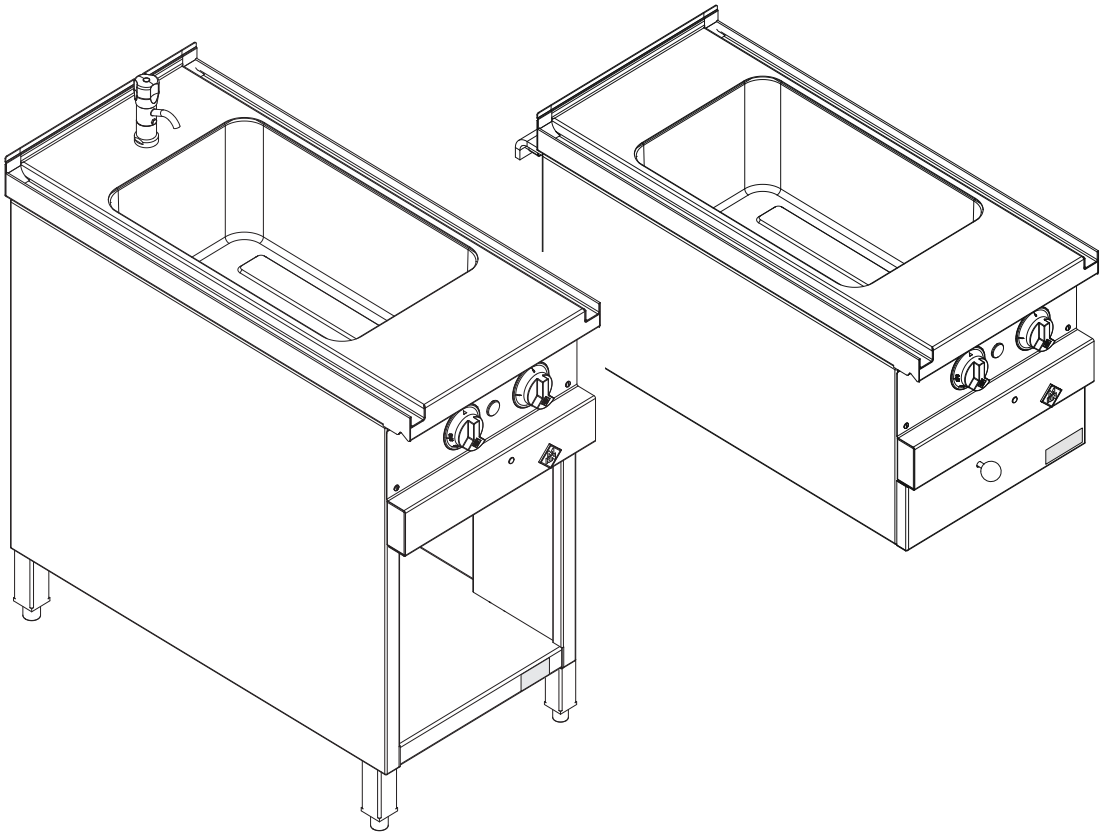
Read the operating instructions prior to commissioning

Operating instructions

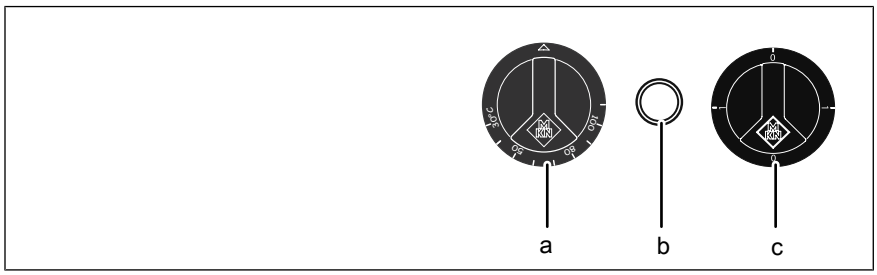
Water bath



Unit	Type of energy	Unit type	Model
Bainmarie	Electric	Floor-standing unit	OPEBMA... O7EBMA... HLEBMA...
		Suspended unit	OIEBMA...
		Countertop unit	SLEBMA...

Translation from the original document • 2020501-20ABDE-C • 28/06/2023

Operating and display elements



a *Temperature* control knob
b *Heating* indicator light
c *On Off* control knob

2020501-20ABBE-C

Manufacturer

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1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

The unit may only be used for keeping food warm in GN containers.

It is forbidden to use the unit for purposes, which include the following:

- Storing supplies
- Heating acids, alkaline solutions or other chemicals
- Heating flammable liquids
- Heating of closed containers (for example preserves)
- Cooking soups and sauces
- Cooking noodles, potatoes, vegetables or other food being cooked in salt water
- Thawing of frozen food
- Melting of fats and salts
- Deep-frying

The use of the unit is prohibited in the following countries:

- USA
- Canada

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation

During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Hot surfaces

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.

Hot liquids

Risk of burns from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Remove, transport and empty containers carefully.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.

Defective unit

Risk of injury from a defective unit

- Disconnect a defective unit from the electric mains.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

Fire prevention

Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.

Risk of fire from overheating

- Observe the unit during operation.

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Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO_2 fire extinguishers or extinguishing media suitable for the fire class confronted.

Unit on casters

Risk of injury from a unit on casters

- Attach units with a wall side narrower than 600 mm to the wall at the installation site.
- Move the unit only for cleaning or maintenance.
- Lock casters during operation.
- Only move an empty unit.

Risk of a line breaking if subjected to high tensile load

- Secure the unit with a chain as a strain relief for the power connection at the installation site so that no tensile load is applied to the power connection if the unit is moved.

Improper cleaning

Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

Risk of falling on smooth floors

- Keep the floor in front of the unit clean and dry.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Do not immerse the housing in water.

Hygiene

Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.
- Follow the cleaning instructions.
- Observe food processing regulations when keeping food warm.

Improper use

Risk of physical damage from improper use

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.

3 Description of the unit

3.1 Overview of the unit

The unit is intended for use in commercial kitchens and food distribution for keeping food warm.

3.1.1 Floor-standing unit

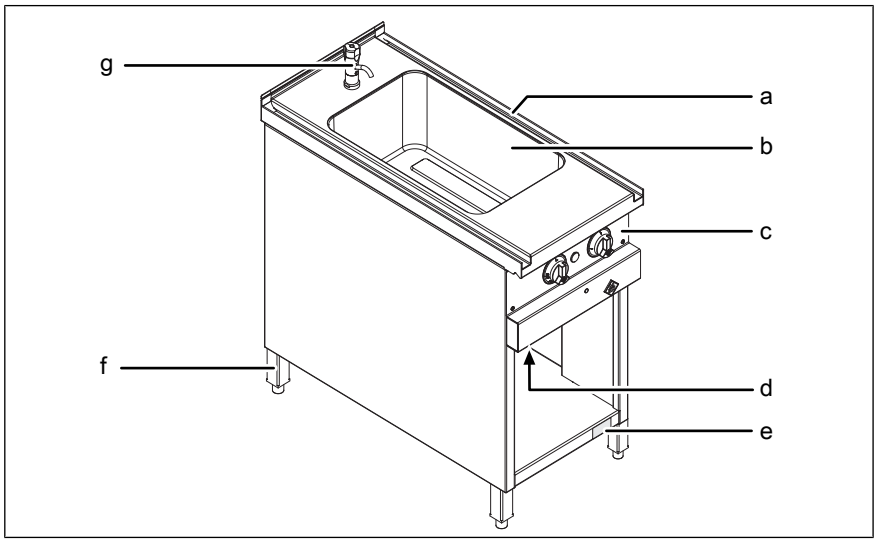


Image: Bainmarie

a Discharge channel
b Basin
c Operating elements
d Drain
e Nameplate
f Equipment leg
g Water valve (optional)

3.1.2 Suspended unit

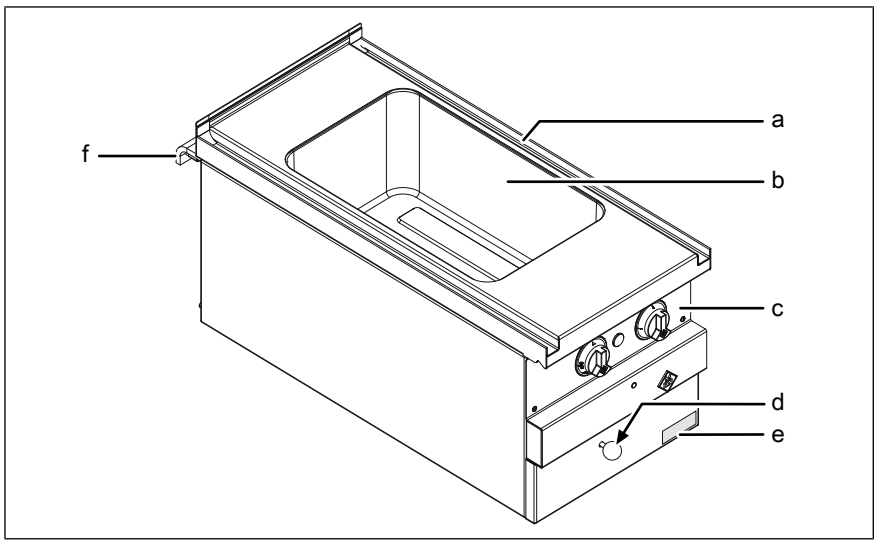


Image: Bainmarie

a	Discharge channel	d	Drain handle
b	Basin	e	Nameplate
c	Operating elements	f	Suspension mounting

3.1.3 Countertop unit

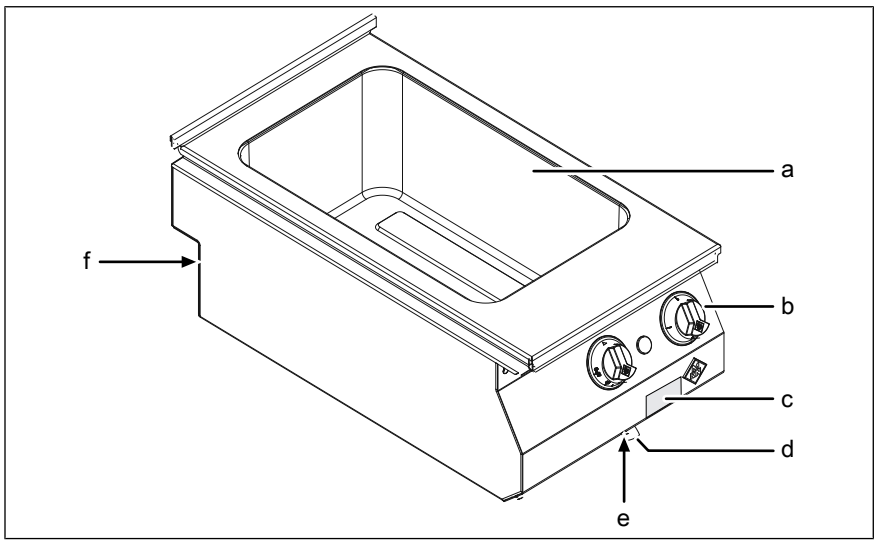


Image: Bainmarie

a	Basin	d	Drain
b	Control panel	e	Key for drain opening
c	Nameplate	f	Power connection cable with plug

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3.2 Function of the operating and display elements

Operating/display element	Symbol	Function
On Off control knob	"1"	• Switch on the unit.
	"0"	• Switch off the unit.
Heating indicator light		• Illuminates when heating is active.
Temperature control knob	"0"	• Switch off the temperature.
	30 ° C — 80 ° C	• Set the temperature.

4 Operating the unit

4.1 Switching the unit on and off

4.1.1 Switching on

Requirement Unit ready for use

→ Turn the *On Off* control knob to "1".

↳ The unit is on.

4.1.2 Switching off

1. Turn the *Temperature* control knob to the △ position.
   ↳ The unit is no longer ready for use.
2. Turn the *On Off* control knob to "0".

↳ The unit is off.

4.2 Basic functions

4.2.1 Setting the temperature

→ Set the *temperature* control knob to the desired temperature.

↳ The *heating* indicator light illuminates.

↳ The *heating* indicator light goes out when the set temperature is reached.

4.3 Loading in the water

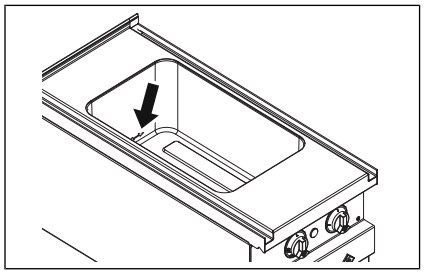


Image: *Maximum fill level* mark

Requirement Drain closed

GN container removed

→ Fill with water up to the *maximum fill level* mark.

4.4 Keeping food warm

Observe maximum filling quantity for water. Top up used water.

Only keep food warm that has been heated through.

Install partitions for different GN containers.

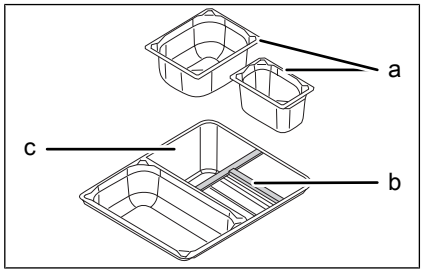


Image: Inserting GN containers

a GN container
b Partition
c Basin

Requirement The unit is switched on
Water is loaded

→ Insert the GN containers with the food being cooked into the basin.

4.5 Draining the water

CAUTION
Risk of scalding from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Use heat-resistant containers with handles and lockable lids for transportation.

4.5.1 Draining water from a floor-standing unit or suspended unit

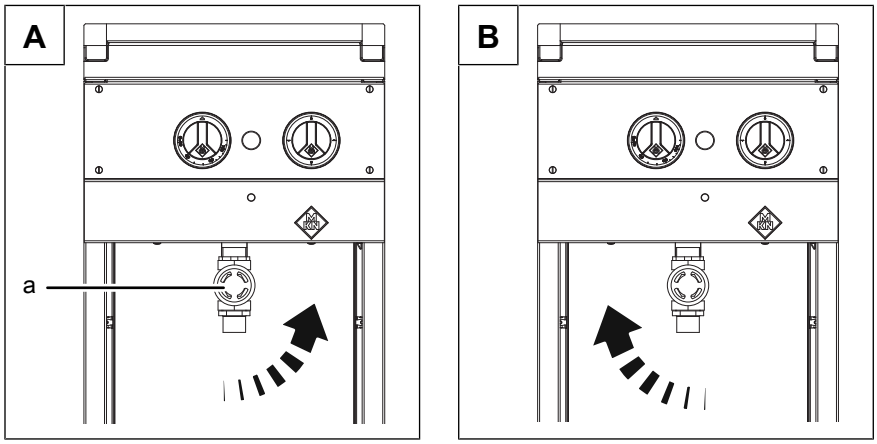


Image: Opening drain (A), closing drain (B)

a Drain

Requirement Unit switched off and cooled down

1. Place a suitable container under the drain.
2. Turn the drain valve anticlockwise to open the drain.
   ↳ Water runs into the container.
3. Turn the drain valve clockwise to close the drain.

↳ The unit is empty.

4.5.2 Draining water from a countertop unit

In the case of units with a drain at the front, the drain is opened and closed with the key supplied.

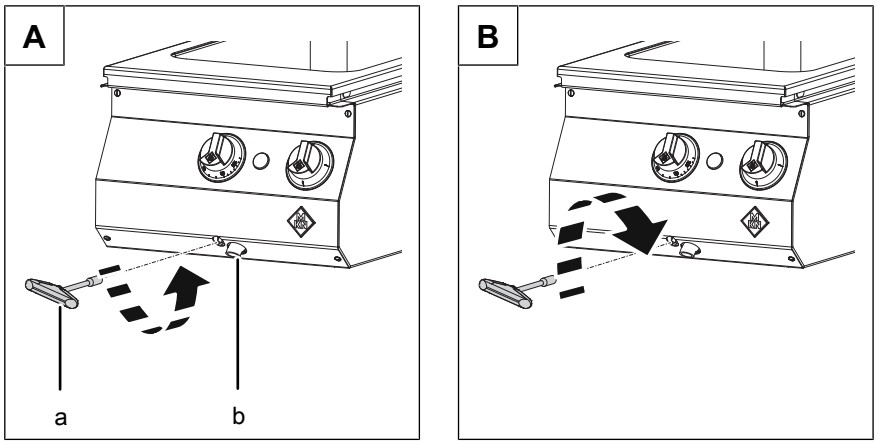


Image: A Opening drain; B Closing drain

a Key

b Drain

Requirement Unit switched off and cooled down

1. Place a suitable container under the drain.
2. Insert the key on the valve axis of the drain.
3. Turn the key anticlockwise to open the drain.
   ↳ Water runs into the container.
4. Turn the key clockwise to close the drain.
5. Remove the key from the valve axis of the drain.

↳ The unit is empty.

4.6 Pausing and end of use

When pausing or at the end of use, remove the GN containers with the food or food residue from the unit.

Switch off the unit during pauses and at end of use.

4.6.1 Perform a hygiene flush after an extended period of idleness

For reasons of hygiene, flush the water lines in the unit and on-site water lines before using the unit.

5 Cleaning and caring for the unit



CAUTION
Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

ATTENTION
Risk of physical damage from extremely abrupt cooling

- Do not cool shock the unit by cooling it abruptly.

ATTENTION
Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner.

5.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, for example steel spatulas or steel wire brushes.
- Prevent contact with iron and steel, for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean contact surfaces with water.

5.2 Eliminating rust spots

- Remove fresh rust spots immediately with a mild abrasive or fine sandpaper.
- Always remove rust spots completely.
- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

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5.3 Cleaning the housing

ATTENTION
Risk of physical damage from improper cleaning

- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.

ATTENTION
Risk of physical damage through penetration of water

- Do not close the discharge channel and do not fill with water.

Requirement Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

5.4 Cleaning the basin

Requirement Unit switched off and cooled down
Water drained

1. Clean the basin with clear water.
   ↳ Use a mild cleaning agent if required.
   ↳ Rinse thoroughly with clear water.
2. Wipe dry with a lint-free cloth.
3. Empty the water.
4. Close the drain.
   ↳ Ensure that no water remains in the drain.
5. Dry the basin by heating it briefly.

5.5 Cleaning the drain

Requirement Unit switched off and cooled down
Basin emptied

1. Open the drain.
2. Clean the drain thoroughly with a bottle brush.
3. Clean the drain with clear water.
   ↳ Use a mild cleaning agent if required.
   ↳ Rinse thoroughly with clear water.
4. Wipe dry with a lint-free cloth.
5. Close the drain.
   ↳ Ensure that no water remains in the drain.

5.6 Decalcifying the unit

If it is operated with hard water, decalcify the basin regularly to prevent damage to the unit.

Use a commercially available decalcifying agent to decalcify the basin.

Requirement Unit switched off and cooled down

Basin emptied and cleaned

Drain closed

1. Use the decalcifying agent in accordance with the manufacturer's instructions for use.
2. Empty the water and decalcifying agent (see "Operating the unit").
3. Rinse thoroughly with clear water.
4. Inspect the basin for calcium residue.
   ↳ Repeat the decalcifying process if necessary.
5. Empty the water.
6. Wipe dry with a lint-free cloth.
7. Close the drain.
   ↳ Ensure that no water remains in the drain.
8. Dry the basin by heating it briefly.

5.7 Inspecting the unit

5.7.1 Performing a visual inspection

ATTENTION
Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
- Has inspection performed by a proficient operator.
- In the event of damage or signs of wear, contact Customer service immediately and do not operate the unit any longer.

Requirement Unit switched off and cooled down

Basin emptied and cleaned

Drain closed

→ Inspect the housing, basin and drain regularly for deformation and damage.

↳ Visual inspection has been performed.

6 Troubleshooting

6.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
The unit does not heat up	Unit switched off	• Switch on the unit.
	Temperature control knob in the "△" position	• Set the temperature.
	Power supply interrupted	• Connect the unit to the electric mains.
	Heating element for the temperature control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
Insufficient heat output	Heating element for the temperature control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	Mains phase missing	• Disconnect the unit from the electric mains. • Contact Customer service.
The *Heating* indicator light does not illuminate	Indicator light defective	• Disconnect the unit from the electric mains. • Contact Customer service.

6.2 Nameplate

When contacting Customer service, please always provide the following data from the nameplate:

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

The unit is maintenance-free, there are no maintenance requirements.

8 Disposing of the unit in an environmentally responsible manner

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

We are a registered manufacturer at the **e**lektro-**a**ltgeräte **r**egister foundation, and we are listed in the **ear** directory. If required, please contact one of the foundation's disposal agents. (WEEE-Reg.-Nr.DE 19459438)

Unit In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

Cleaning agents Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

9 Manufacturer's declaration

CE

EC Declaration of Conformity

Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit
Unit for cooking food in commercial applications

Unit type
Electric water bath

Unit number							
0720504	0720505	10014404	10015897	1020510	1220501	1220502	1320501A
1320502A	1420504	1520501	2020501	2020505	2120501	2120502	3020501
3020505							

complies with the relevant provisions of the following directives, but does not contain any assurance of properties:

- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- Directive 2014/35/EU dated 26 February 2014 on electrical equipment used within certain voltage limits
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification
EN ISO 12100:2010
DIN EN 55014-1:2012-05
EN 60335-1:2012
EN 55014-2:2015
EN 60335-2-49:2003/A11:2012

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

Translation from the original document • 2020501--0KODE-B

Wolfenbüttel, 30/08/2022

ppa. Peter Helm

Person authorised to compile the technical documents:

ppa. Peter Helm,Chief Technical Officer (address as manufacturer)

Declaration of Conformity

Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit
Unit for cooking food in commercial applications

Unit type
Electric bainmarie

Type number							
0720504	0720505	10014404	10015897	1020510	1220501	1220502	1320501A
1320502A	1420504	1520501	2020501	2020505	2120501	2120502	3020501
3020505							

complies with all relevant provisions of the following Directives and Regulations. Furthermore, this declaration does not contain any assurance of characteristics or properties.

- Directive 2011/65/EU (RoHS) dated 08 June 2011
- Electromagnetic Compatibility Regulations 2016
- Electrical Equipment (Safety) Regulations 2016
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification
EN ISO 12100:2010
DIN EN 55014-1:2012-05
EN 60335-1:2012
EN 55014-2:2015
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Wolfenbüttel, 31/08/2022

ppa. Peter Helm

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)

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2020501-20ABBE-C

UK NI

Declaration of Conformity

Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit
Unit for cooking food in commercial applications

Unit type
Electric bainmarie

Type number							
0720504	0720505	10014404	10015897	1020510	1220501	1220502	1320501A
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3020505							

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Wolfenbüttel, 31/08/2022

ppa. Peter Helm

Person authorised to compile the technical documents:

ppa. Peter Helm,Chief Technical Officer (address as manufacturer)

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