

MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Electric Bain Maire

3 Trays

CAT 6633A

Revision 1

The MEFE **Electric Bain Marie** embodies the advantages of similar products found abroad. It boasts a novel design, stylish appearance, reasonable structure, and easy operation. Notably, it offers excellent thermal insulation, energy-saving features, and is constructed from stainless steel. These products are specifically designed to cater to the needs of restaurants, café's, and fast-food establishments.

Safety Precautions:

1. **Placement and Distance:**

- Place the equipment on a stable surface, ensuring a clearance of at least 10cm from non-combustible materials on the left and right sides.
- Maintain a distance of 20cm or more from the back of the equipment to non-combustible materials like brick walls.

2. **Electrical Connections:**

- Connect fixed-line appliances with a gap of 2-3mm for safety.
- Use a leakage protection device and switches, ensuring they are easily accessible for operation.

3. **Power Supply:**

- Use a power supply voltage that matches the specification on the product nameplate.
- Ensure the power supply voltage remains within a fluctuation range of $\pm 10\%$.

4. **Grounding and Wiring:**

- Ground the equipment using the yellow and green ground wire, securing it for safety and reliable connectivity.
- Utilize power cables with leads and ensure they are securely fixed to ensure safe electricity usage.

5. **Connection Terminals:**

- Connect the equipment's potential terminals located at the bottom of the furnace using at least 2.5 square copper lines, meeting safety and grounding requirements.

Warning: Do not connect the ground wire to live water pipes, gas pipes, heating pipes, etc., to avoid accidents

6. **Power Cord Safety:**

- If the power cord is damaged, replace it with a YCW-based oil and ground cable with a yellow-green colour.

7. **Electrical Installation:**

- For electrical installations and damaged power cords, seek assistance from a certified electrician with relevant expertise.

8. **User Limitations:**

- This equipment is not intended for use by physically weak, slow-to-respond, or mentally handicapped individuals, including children.
- Ensure that individuals who use the equipment have the capability to do so safely, and provide guidance or assistance as needed.
- Children should be supervised to prevent them from playing with the equipment.

Specifications:

Model	Supply Voltage	Frequency	Power	Dimensions (L x W x H)	Weight
CAT 6633A	220~340	50-60Hz	1.5kW	575 x 390 x 275mm	9.3kg

Operating Instructions

1. Preparation and Inspection:

- Prior to use, carefully review and inspect the installation notes to ensure proper usage.

2. Power On and Temperature Setting:

- Turn on the power switch. The red light indicates power supply to the equipment.
- Rotate the thermostat knob clockwise to align the red dot with the desired temperature position.
- The yellow light will indicate that the equipment is warming up until it reaches the required temperature.

Note: The equipment will automatically cut off power and turn off the yellow light once the desired temperature is reached. The cycle repeats to maintain a constant temperature.

3. Usage Guidelines:

- Place the material to be heated inside the equipment for best insulation results.
- During usage, maintain an adequate water level in the water storage basin to ensure the heating tube is submerged by at least 10mm to prevent it from drying.

4. Water Basin Maintenance:

- Ensure there's water in the storage basin during the use of the Bain Marie to facilitate proper heating. The water level should be at least 10mm above the heating pipe.

5. Power Off and Safety Measures:

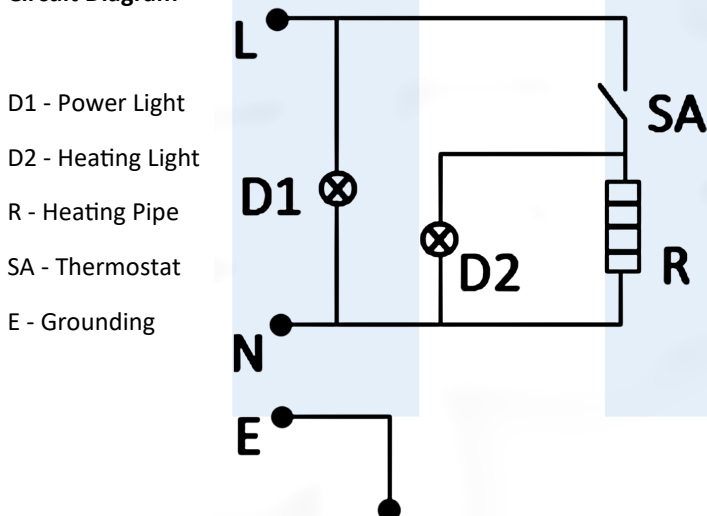
- After use, turn the thermostat knob counter-clockwise to its limit position to cut off the power supply and ensure safety.

Caution:

Handle with Care: When removing food from the equipment at high temperatures, wear gloves or use a towel to handle the hot plate or soup bowl, avoiding burns.

Warning: Strictly prohibit the heating pipe from running dry. Ensure there's always sufficient water in the basin to prevent damage to the equipment and ensure safe operation.

Circuit Diagram



Cleaning and Maintenance

Safety First:

Before performing any cleaning or maintenance tasks, always ensure that the power is cut off to prevent accidents.

Daily Cleaning:

- After daily use, it is recommended to clean the equipment:
- Dampen a cloth or towel with a diluted solution of non-corrosive cleaning agent.
- Gently clean the surface of the equipment and the power supply pinout surface.
- Caution: Do not directly expose the electrical box to water to avoid compromising electrical performance.

Warning: Do not use a steam cleaner for cleaning purposes, as it may damage the equipment.

Trouble Shooting

Trouble	Cause	Solution
Power Switch Light Not On	Power switch fuse blown.	Replace the fuse in the power switch.
Red and Yellow Lights On, but Temperature Doesn't Rise	Loose electric wiring.	Tighten the wiring bolts securely.
Yellow Light Stays On, Water Temperature Exceeds Control	Thermostat malfunction.	Replace the thermostat.
Light Does Not Turn On, Water Temperature Normal	Burned-out light.	Replace the light.