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ISSUE No. 3
DATE 29.06.11
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GAS BAIN MARIE INSTRUCTIONS

MODEL: BMF 1/1G AND BMF 6C/G

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Customer Information

MODEL NUMBER: _____
SERIAL NUMBER: _____
PURCHASE DATE: _____
DISTRIBUTOR: _____

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SAFETY INSTRUCTIONS

IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE

THIS APPLIANCE IS ONLY FOR PROFESSIONAL USE AND MUST ONLY BE USED BY QUALIFIED PEOPLE.

Attention should be drawn to the fact that parts of this unit by necessity, will get VERY HOT, and will cause burns if touched accidentally. Therefore it is the responsibility of the supervisor or equivalent to provide SUITABLE PROTECTIVE CLOTHING for the user.

THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER BEFORE USE.

The unit should be installed in compliance with the INSTALLATION INSTRUCTIONS and the NATIONAL REGULATIONS in force at the time. Particular attention should be paid to the Gas Safety (Installation and Use) Regulations and the Health and Safety at Work Act.

Each appliance requires a flow of fresh air for combustion. Under no circumstances should air vents on the appliances, or air vents installed by the fitter in the room of the appliance to supply combustion air, be altered or omitted in any way.

To prevent shocks, all appliances whether gas or electric, must be earthed.

ANY GAS CONVERSIONS NEEDED TO BE MADE TO THE PRODUCT MUST BE CARRIED OUT BY A GAS SAFE REGISTERED ENGINEER

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.

It is IMPORTANT that this protective film is peeled off before the equipment is used.

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INSTALLATION INSTRUCTIONS

IMPORTANT

PLEASE READ INSTRUCTIONS FULLY BEFORE USE

THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER IN ACCORDANCE WITH CURRENT REGULATIONS

EACH APPLIANCE REQUIRES A FLOW OF FRESH AIR FOR COMBUSTION, UNDER NO CIRCUMSTANCES SHOULD AIR VENTS ON THE APPLIANCES, OR AIR VENTS INSTALLED BY THE FITTER IN THE ROOM OF THE APPLIANCES TO SUPPLY COMBUSTION AIR, BE ALTERED OR OMITTED IN ANY WAY.

1. All appliances are supplied for use on L.P.G gas (conversion to NAT is possible with conversion kit available). Working pressures and heat inputs are listed in the Technical Details.
2. Appliances must not be installed on or against any combustible surface. Clearances are appliances must be:

CEILING/SHELF	900mm
REAR	150mm
SIDES	150mm

3. During installation provision must be made for combustion air supply to the appliance, which enters the appliance through the base and rear of the appliance, this should not be blocked at any time. SEE TECHNICAL DETAILS.
4. Appliances are designed to be installed, on Parry Catering Equipment for stability, if they are fitted on any other surface they should be suitably secured, to prevent excessive movement.
5. Connection to the appliance is by ½” BSPT at the REAR of the appliance.
6. Pressure test point is located underneath the appliance – it is located on the tap rail.

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7. Low rate is factory set for LPG gas, and only require adjustment when converting from LPG to NAT Gases.
8. Remove all protective film before use.
9. Ensure whoever is operating the appliance is fully conversant with its operation and aware of dangers involved in incorrect operation and cleaning, especially the danger of burns and scalds from the cooking medium and hot surfaces of working areas.
 - **The appliance must be placed in a well ventilated location, underneath a suction fan with a suction capacity of at least 1500m³/h**
 - **The bain-marie must be secured by placing four M10 sized screws with at least 15mm of thread available.**
 - **In the shape of a rectangle, holes should be drilled on the work surface for the location of where the feet will sit**
 - **Screws will be placed through the work surface so the feet of the appliance can sit directly on top of the screws so appliance can not move**
 - **Sizes required : 530 x 264 mm BMF 1/1G and BMF 1/1G SP**
 - **Sizes required : 805 x 264 mm BMF 6CG**

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OPERATING INSTRUCTIONS



FOR FITTING INSTRUCTIONS SEE INSTALLATION SECTION.

ALL BAINS MARIE ARE FITTED WITH FLAME FAILURE DEVICE FOR SAFETY AND SPARK IGNITION FOR EASE OF LIGHTING

IMPORTANT: Before lighting always make sure appliance is filled with water.

1. Fill tank upto max level with water.
2. The water level in the tank should be checked periodically. DO NOT ALLOW TO BOIL DRY. This could result in damage occurring to the tank.
3. Periodically drain the tank and clean with suitable descaler.

TO LIGHT BURNER:

1. Turn knob to * position
2. Push knob in and ignite gas by pressing ignition button to left of the on/off knob.
3. Keep ON/OFF knob pressed in for 15-20 seconds. Check gas is lit by looking through the sight-hole on the front panel of the appliance.
4. Release ON/OFF knob, gas should stay lit, if gas goes out repeat (2) the burner is now on. If the unit fails to light within 1 minute abort the lighting process for at least 2 minutes to allow gas to disperse.
5. Turn knob anti-clockwise to obtain main gas . The lowest setting has been set at the factory and sealed. This must not be adjusted by user.
6. To turn burner off, turn knob in a clockwise direction all the way round to ●
7. We advise that the appliance should not be left unattended when switched on.
8. The appliances are designed for professional use by qualified people only.
9. There are no user serviceable parts.
10. Clean outer casing with warm soapy water. Do not use scouring pads.

It is recommended that Bain Maries be run on full gas after ignition for 10 minutes, then adjust as necessary to obtain correct cooking temperature.

To remove any residue use a scraper several times a day after cooking. Scaling will result if this is not done. Empty the fat drawer and clean every day.

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MAINTENANCE INSTRUCTIONS

MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY REGISTERED FITTERS.

Parry advise that regular annual maintenance should be conducted by a Gas Safe registered engineer. This is essential to maintain safety and prolong life of the appliance.

PLEASE NOTE THE LOW RATE ADJUSTER ON THE UNIT HAS BEEN FACTORY SET AND SHOULD NOT BE ADJUSTED UNLESS BY A QUALIFIED ENGINEER IN WHICH CASE THE LOW RATE ADJUSTER SHOULD BE RE-SEALED.

CLEANING

1. Always clean the bain marie after using it
2. Turn off the bain marie and let it cool down before cleaning it
3. Inspect the water bath and if necessary descale using fluid suitable for use with stainless steel.

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CONVERSION INSTRUCTIONS

- Close the gas supply valve
- Disconnect the supply hose of the bain-marie
- Remove the containers and the tap knob, pulling it out
- Loosen the 4 screws of the front panel using a screwdriver
- Unfasten the nut that connects the (8mm) gas pipe to the injector
- Unfasten the upper screw that secures the burner, this operation will simultaneously unfasten the screw nut that regulates the air
- It is now possible to replace the gas injector with the one supplied with the machine (for a conversion from one gas to another only)
- You must keep in mind that when loosening the injector, the nut that regulates the air that goes in then burner also will become loose
- When installing the new injector, the nut that regulates the air must be fastened
- There is no need to fasten the upper screw that secures the burner because it should be fastened when the burner is being tested and after having regulated the passage for air
- To regulate the air unscrew the upper screw of the burner and turn the air regulation nut (clockwise = less air)
- After adjusting the nut, refasten the screw that fixes the burner, fastening this screw also fastens the air regulation nut
- The minimum setting is regulated with the burner on turned to the minimum setting
- Remove the black knob from the gas tap and regulate the frontal screw which is located below the shaft of the tap

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- Adjust the flame to a desired low setting that will have enough heat to keep the thermocouple hot and keep the flame burning
- Wait for a couple of minutes to make sure that the flame does'nt go out

ALWAYS REMEMBER THAT AFTER PERFORMING ANY CHANGE IN THE TYPE OF GAS IT IS NECESSARY TO REGULATE THE AIR FOR COMBUSTION AS WELL AS THE MINIMUM SETTING OF THE GAS VALVE (TAP)

SERVICING INSTRUCTIONS

- In order to clean or replace the burner, loosen the nut that connects the (8mm) gas pipe to the injector
- Loosen the nut that connects the thermocouple to the gas tap and disconnect the cable terminal that feeds the piezo ignitor
- To completely loosen the burners unscrew the two frontal fixing screws
- In case theres a tap malfunction, you should replace and there should be no attempt to oil it

YOU MUST CLEAN THE COMPONENTS OF THE UNIT AT LEAST ONCE A YEAR

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TECHNICAL DETAILS

Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	1.805 KW = 6158 Btu/h
BUTANE G30	29mb/11.2" W.G.	1.806 KW = 6162 Btu/h
PROPANE G31	37mb/14.8" W.G.	1.809 KW = 6172 Btu/h
G25	25mb/10" W.G.	1.804 KW = 6154 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.191 M ³ /HR	6.745 FT ³ /HR		
BUTANE G30	0.056 M ³ /HR	1.978 FT ³ /HR	0.291 LB/HR	0.132 KG/HR
PROPANE G31	0.074 M ³ /HR	2.613 FT ³ /HR	0.278 LB/HR	0.130 KG/HR
G25 @ 25mb	0.222 M ³ /HR	7.840 FT ³ /HR		

INJECTORS

Natural G20 = INJECT 105
 Butane G30 = INJECT 70
 Propane G31 = INJECT 70
 G25 @ 25mb = INJECT 105

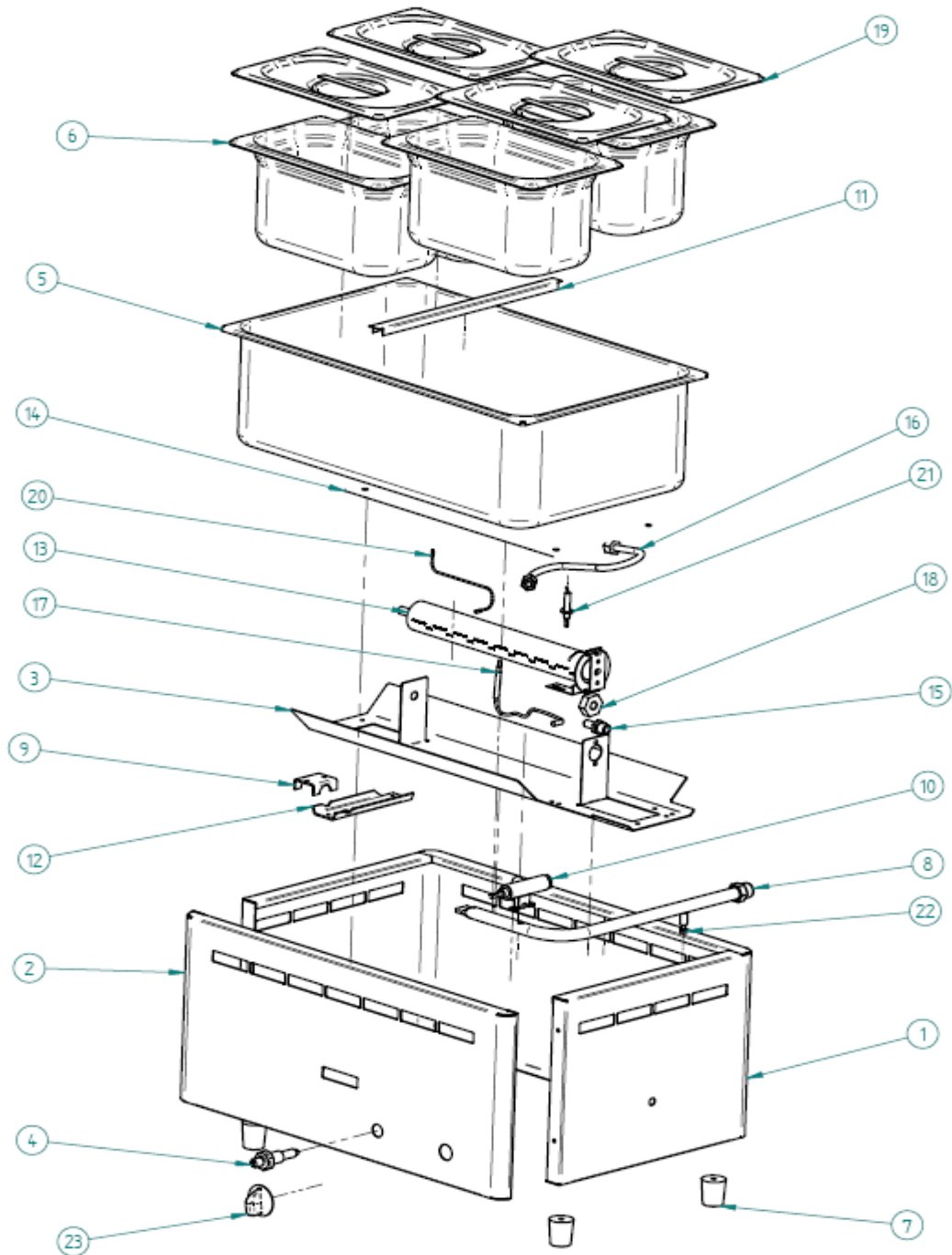
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PARTS LIST

BMF 1/1 G GAS BAIN MARIE

ID	PART NO	PARTS DESCRIPTION
1	7.0.150.0001	CHASSY
2	7.0.150.0004	FRONT PANEL
3	7.0.150.0012	BURNER SUPPORT
4	4.0.100.0070	IGNITOR
5	7.0.150.0030	TANK
6	4.0.150.0006	¼ G/N POT 150MM DP
7	4.0.066.0087	FEET
8	7.0.150.0020	DISTRIBUTION TUBE
9	7.0.100.0050	DISTRIBUTION TUBE FASTENER
10	4.0.150.0010	GAS TAP
11	7.0.150.0007	SUPPORT BAR FOR POTS
12	7.0.150.0016	DISTRIBUTION TUBE SUPPORT
13	7.0.100.0105	BURNER
14	7.0.150.0018	TANK SHIELD
15	4.0.100.0058	INJECTOR 0.7
16	4.0.150.0020	CONNECTION TUBE TAP/INJECTOR
17	4.0.100.0055	THERMOCOUPLE
18	7.0.100.0085	AIR REGULATION NUT
19	4.0.150.0007	POT LID
20	4.0.100.0080	IGNITION CABLE
21	4.0.100.0075	IGNITION PILOT
22	7.0.100.0080	SPECIAL BOLT
23	4.0.075.0040	KNOB

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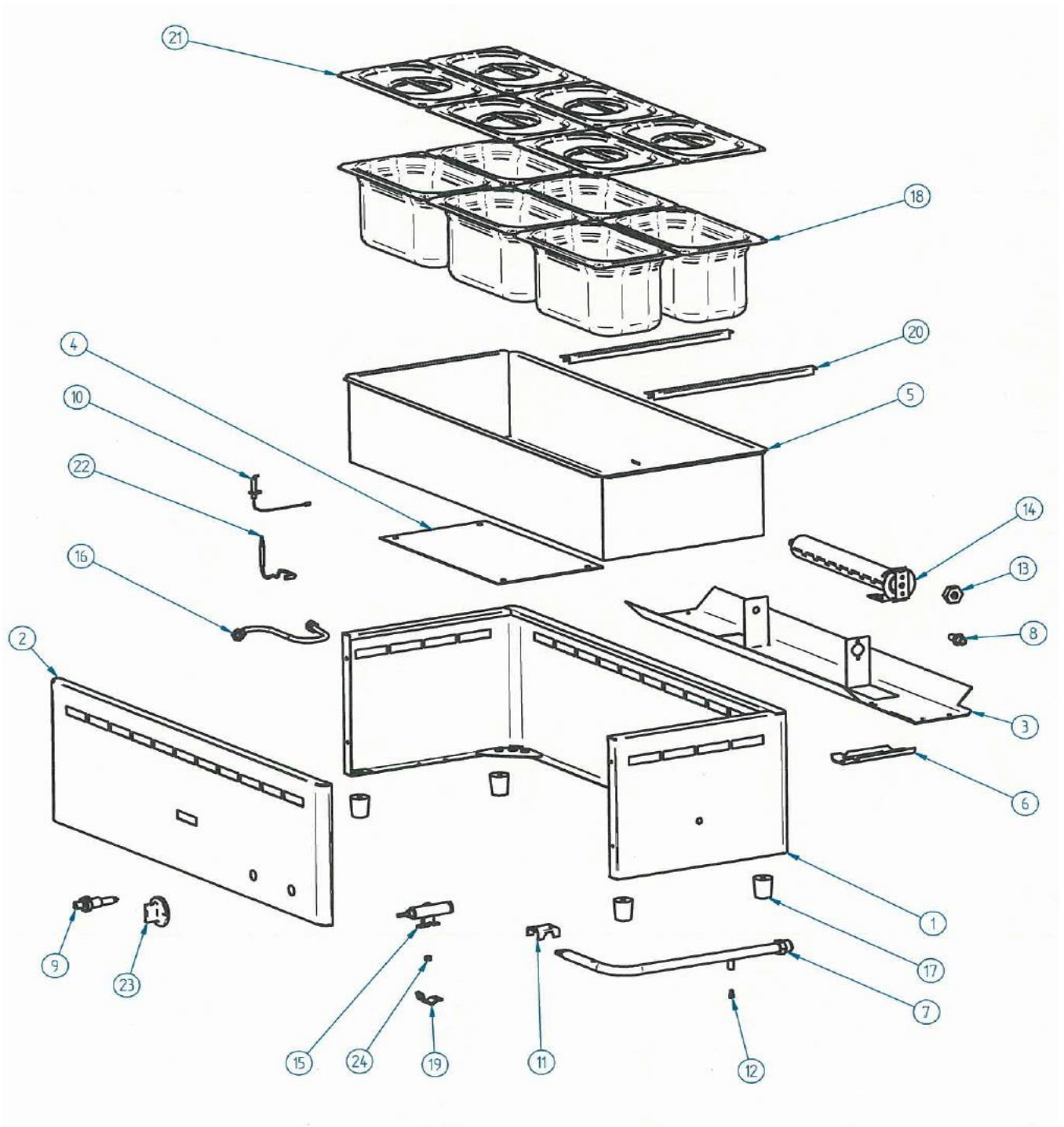


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BMF 6C/G GAS BAIN MARIE

ID	PART NO	PARTS DESCRIPTION
1	7.0.153.0001	CHASSY
2	7.0.153.0004	FRONT PANEL
3	7.0.153.0012	BURNER SUPPORT
4	7.0.150.0018	TANK SHIELD
5	7.0.153.0030	TANK
6	7.0.150.0016	DISTRIBUTION TUBE SUPPORT
7	7.0.150.0020	DISTRIBUTION TUBE
8	4.0.100.0058	INJECTOR 0.7
9	4.0.100.0070	IGNITOR
10	4.0.100.0075	IGNITION PILOT
11	7.0.100.0050	DISTRIBUTION TUBE FASTENER
12	7.0.100.0080	SPECIAL BOLT
13	7.0.100.0085	AIR REGULATION NUT
14	7.0.100.0105	BURNER
15	4.0.150.0010	GAS TAP
16	4.0.150.0020	CONNECTION TUBE TAP/INJECTOR
17	4.0.066.0087	FEET
18	4.0.150.0006	¼ G/N POT 150MM DP
19	4.0.150.0011	GAS TAP CLAMP
20	7.0.150.0007	SUPPORT BAR FOR POTS
21	4.0.150.0007	POT LID
22	4.0.153.0055	THERMOCOUPLE
23	4.0.140.0060	KNOB
24	4.0.150.0012	SEALING WASHER

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WARRANTY POLICY

- The manufacturers warranty is only valid in the UK mainland & Northern Ireland, Western Isles, Inner Hebrides and Islands are parts only warranty.
- All service calls will be carried out between the hours of 8.00am – 5.00pm Monday to Friday only.
- We accept no responsibility for delays in replacing or repairing the equipment due to circumstances beyond our control.
- Your warranty can be immediately invalid if the installation of the equipment has not been installed in accordance with the manufactures instruction. (See installation details). Also the miss-use, alteration or unauthorised repairs of the equipment will invalidate the warranty.
- During the warranty period it is at Parrys discretion to repair or replace the equipment.
- Warranty only applies if the equipment has been used in a professional manor following the manufactures instructions and maintenance guide lines.
- The warranty covers defects in the material and components failure only. We are not liable for trading loss, loss of perishable items, water damage, loss due to injury or fire damage.

WARRANTY REQUEST

- Please ensure you have referred to the manufacturers' instruction before placing a warranty call. Or contact our warranty department on 01332 875665 for technical assistance. Please ensure you obtain the model number before calling.
- Please ensure you have read the section not covered under warranty to avoid any unnecessary warranty charges.
- If the problem with the machine can not be resolved please contact the company that supplied you the machine.

(SERVICE CALLS CAN NOT BE PLACED DIRECT WITH PARRY)

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NOT COVERED UNDER WARRANTY

- Fault due to poor maintenance.
- Resetting of equipment or circuit breakers.
- Abuse of the equipment
- Foil should never be used on racks
- Blockages eg, drains, condensers, pumps etc
- Lime scale related issues
- Installed incorrect
- Access arranged for service call and engineer refused access or customer not there.
- No faults with the machine.
- Setting up of equipment eg, dishwasher detergents, levelling and setting up of doors on a 6 burner cooker.
- Excessive carbon build up on griddle plates.
- Over use of lava rock on the chargrills recommended use by Parry 2kg only.
- Faulty electrics – eg, customers plug socket, plug, wiring, junction box fault, wrong fuse.
- Any damages caused by the customer.
- Lamps, glass, door gaskets, Perspex, baskets, knobs all perishable items are not covered.

All of the above are not covered under our warranty policy. Any costs incurred because of the above will be forwarded to the parties responsible for placing the call.

Failure to pay any warranty charges will result in the customers warranty been put on hold until the bill has been settled.

Any issues regarding the raised charges should be put in writing to our warranty department for further investigation.