

INSTRUCTION REF: IN124
ISSUE No. 1
DATE 23.02.06
Page 1 of 6

- **INSTALLATION INSTRUCTIONS**
 - **SAFETY INSTRUCTIONS**
 - **USER INSTRUCTIONS**

WET BAIN MARIES

MODEL PWB2, PWB4, PWB6,
PWGB600, PWGB750,
GBM2W, GBM4W, CGBM3W, 1884, 1885, 1885FB,
1983, 1987 & 3015

INSTRUCTION REF: IN124
ISSUE No. 1
DATE 23.02.06
Page 2 of 6

MODEL PWB2, PWB4, PWB6, PWGB600, PDWGB, PWG750, GBM2W,
GBM4W, CGBM3W, 1884, 1885, 1885FB, 1894, 1983, 1985, 1987 & 3015

IMPORTANT
PLEASE READ INSTRUCTIONS FULLY BEFORE USE

WARNING

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.

Rating

ALL MODELS 3KW 12.5A 240V

OPERATING

DO NOT USE THESE MACHINES FOR COOKING PURPOSES

1. Ensure the drain tap is in the closed position where fitted
2. Fill the tank with water until it reaches just below the bottom of the pots
3. Turn on the power supply, the red lamp will illuminate to indicate the power is on
4. Turn the thermostat dial to the required setting, the green lamp will show indicating that there is power to the element
5. When the desired temperature is reached the green lamp will extinguish, this procedure will be repeated automatically as the thermostat maintains a constant temperature.
6. Fill the containers with hot food, and replace the covers.
7. The water content inside the tank must be monitored and topped up as required, never let the water drop below the level of the element.

INSTRUCTION REF: IN124

ISSUE No. 1

DATE 23.02.06

Page 3 of 6

WATER CHANGING ON MACHINES FITTED WITH A DRAIN

ALWAYS SWITCH OFF THE MACHINE AND ISOLATE FROM THE MAINS SUPPLY BEFORE CHANGING THE WATER.

1. Unscrew the bung fitted to the drain tap and connect the drain spout provided.
2. Place a suitable receptacle underneath the spout
3. Lift up the locking device and slide the drain tap across
4. After draining slide the tap back across and replace the bung

ON MACHINES WITHOUT DRAINS FITTED

1. Turn off power supply
2. Tip machine upside down to empty

Alternatively purchase a hand pump to empty out the tank

Cleaning

1. Remove containers and clean in hot soapy water
2. With the containers removed wipe down the machine with a soft cloth, do not use abrasive materials.
3. Clean the tank on a regular basis to avoid scale build up, which could reduce the life of the element.
4. If scale has built up, use a suitable descaling fluid or powder, and follow product instructions.

INSTRUCTION REF: IN124

ISSUE No. 1

DATE 23.02.06

Page 4 of 6

FAULT FINDING

The most common fault is that the unit is not connected to the mains supply, and so the mains lamp will not illuminate, in this circumstance please try the following before calling for service assistance.

1. Check the unit is plugged into the mains supply and the socket is switched on.
2. Check the fuse in the plug
3. Try a different socket
4. If the unit has been permanently connected to a fused switch ask a qualified electrician or competent person to check the connections.

ONE OF THE ABOVE MAY CURE YOUR FAULT, IF NOT CONTACT YOUR DISTRIBUTOR.

Your machine is fitted with a built in thermal cut-out, this will stop the element from operating for a short time, if your machine has little or no water in it.

If both lamps are illuminated but it is not heating check that there is sufficient water in the tank and try again, if it still does not heat up contact your distributor.

INSTRUCTION REF: IN124

ISSUE No. 1

DATE 23.02.06

Page 5 of 6

Declaration of conformity CE

- This product has been designed, constructed and marketed in compliance with:
 - safety requirements of EEC Directive “Gas” 90/396;
 - safety requirements of EEC Directive “Low voltage” 73/23;
 - protection requirements of EEC Directive 93/68.
- This product is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This product has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- A symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Parry Catering recognises our obligations to the EU DIRECTIVE covering the waste disposal of electrical and electronic equipment (WEEE), Parry Catering are committed to this policy in order to help conserve the environment.

INSTRUCTION REF: IN124

ISSUE No. 1

DATE 23.02.06

Page 6 of 6

At the end of this unit's life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

- a) Take the unit to an approved WEEE scheme company, there will be one in your area.
- b) Take the unit to an approved waste disposal site; many sites are managed by your local authority.
- c) Contact the unit's manufacturer, importer or their agent the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical location of the unit and size you will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.