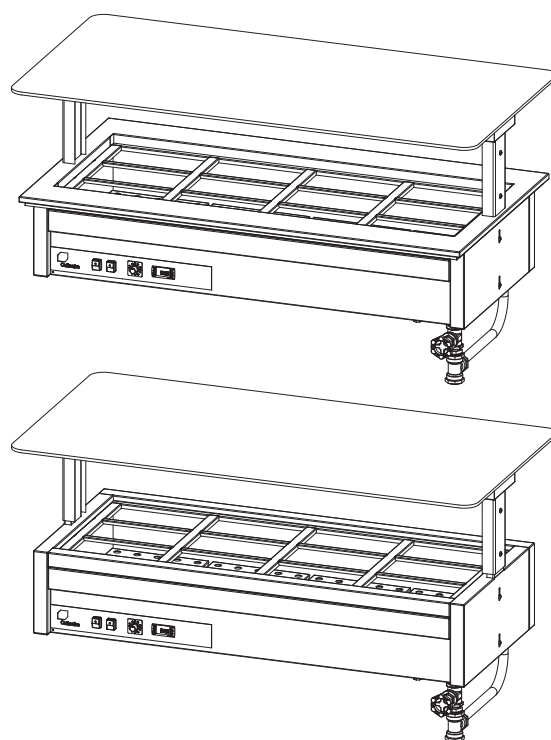


Specification, Installation and Operation Manual

BAIN MARIE COUNTER LINE UNDER BENCH / DROP-IN

Models:

CH.BMC.D.GSB, CH.BMC.D.GSF, CH.BMC.U.GSB, CH.BMC.U.GSF,
CH.IBGJ.BMC.U.GSB, CH.IBGJ.BMC.U.GSF, CH.IBGS.BMC.U.GSB,
CH.IBGS.BMC.U.GSF, CH.IBSJ.BMC.U.GSB, CH.IBSJ.BMC.U.GSF,
CH.IBSS.BMC.U.GSB, CH.IBSS.BMC.U.GSF



A guide on the use, care and maintenance
of your quality Culinaire product

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Your New Culinaire Product

Thank you for choosing this quality Culinaire product. All our products are designed and made to meet the needs of food service professionals. By using, caring and maintaining your Culinaire product according to these instructions, your Culinaire product should give you many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures Culinaire commercial catering equipment. All Culinaire products are engineered and manufactured in Australia to provide excellent results whilst offering-value-for-money, ease-of-use and reliability.

Culinaire manufacture a comprehensive range of equipment for kitchens, food preparation and presentation.

Product Overview

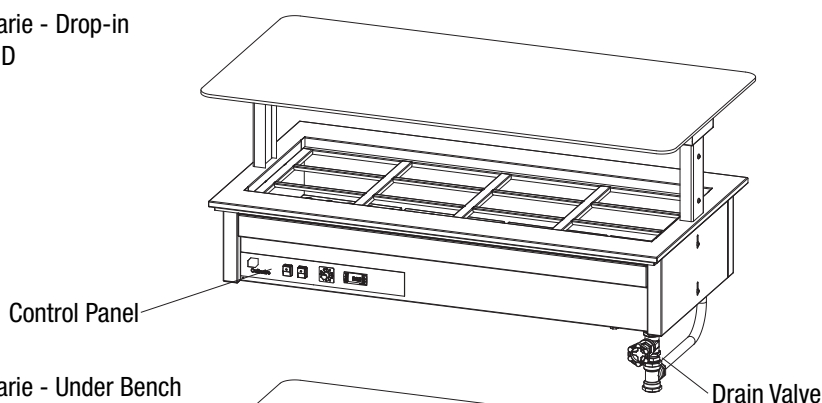
Configuration may vary according to model.



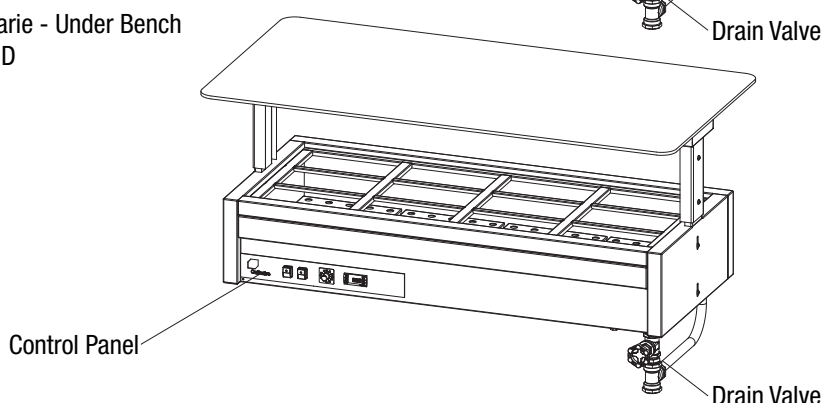
CAUTION
Surface is hot!

Code	Explanation
CH	= Culinaire Heated
IBSS	= Island Buffet - Stainless Steel Top and Stainless Steel Panels
IBSJ	= Island Buffet - Stainless Steel Top and Joinery Panels
IBGS	= Island Buffet - Stone Top and Stainless Steel Panels
IBGJ	= Island Buffet - Stone Top and Joinery Panels
BMC	= Bain Marie Counterline
D	= Drop-in
U	= Under Bench
GSF	= Flat Glass Gantry
GSB	= Flat Glass Gantry - Black Painted Centre Section
3 to 8	= 3 to 8 Module

Bain Marie - Drop-in
CH.BM.D



Bain Marie - Under Bench
CH.BM.D



Attention

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

The manufacturer and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred to persons, units or others, due to abuse and misuse of this unit in regards to installation, un-installation, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer are delivered assembled, where possible, and ready to install. Any installation, un-installation, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a TRAINED AND AUTHORISED SPECIALIST will result in the IMMEDIATE LOSS OF THE WARRANTY.

The manufacturer cannot be held responsible or liable for any unauthorized modifications or repairs. All modifications or repairs must be approved by the manufacturer in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a TRAINED AND AUTHORISED SPECIALIST.ANTY.

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.
This appliance is not designed nor intended for household or domestic use & must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard

General Information

When using any electrical unit, safety precautions must always be observed.

Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.

Read these instructions carefully and retain for future reference.

- All units MUST be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- DO NOT use this unit for any other purpose than its intended use
- DO NOT store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of "pinch point" areas
- This unit is NOT waterproof. DO NOT use jet sprays or hoses to the exterior of the unit
- Only use this unit with voltage specified on the rating label
- Do NOT remove any cover panels that may be on the unit
- DO NOT use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due and to an improper/wrong and/or unreasonable use of the machine

Service

- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services



Setting Up

Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.

Handling

- Use suitable means to move the unit: eg. A lift truck or fork pallet trucks (the forks should reach more completely beneath the unit)

Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- The unit is supplied fully assembled
- Remove all protective plastic film, tapes, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

Positioning

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Do not position the unit in a wet area, an area with a lot of heat and steam or near flammable substances
- Allow an air gap between the unit and other objects or surfaces. We recommend a minimum gap of 100mm for normal operational use (if the unit is near any heat sensitive material we suggest you allow additional space)
- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

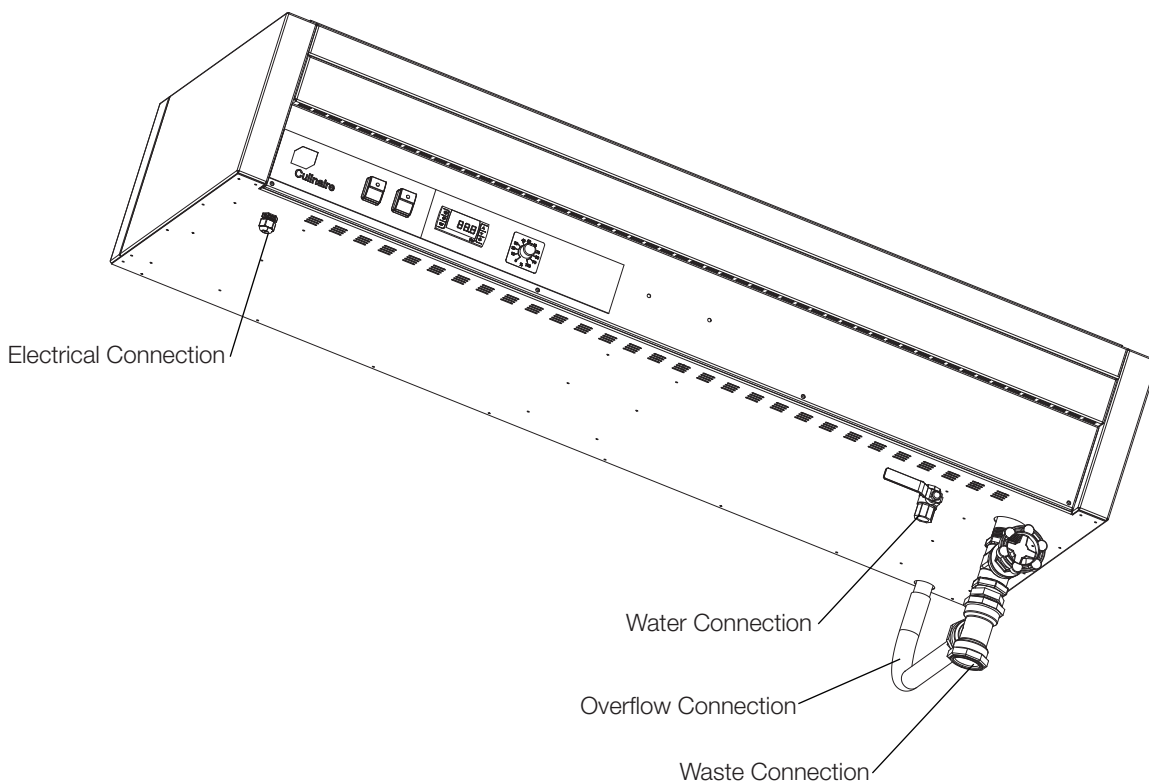
Plumbing Connections



Important!
This unit must be operated on potable water. If the water has a high mineral content, pretreatment may be necessary or your warranty could be voided.

Information

- The unit is supplied with a G 1½" BSP drainage connection
- The wastewater connection screws into the drainage connection. The wastewater MUST be tested for leakages after being installed
- The unit MUST be on a level surface for the water to drain properly
- The Bain Marie is fitted with an overflow which maintains the correct water level in the well
- Before use, the water purity needs to be checked; high mineral water can corrode the elements and taint the water/food. If needed, a filtration system should be installed
- The unit is supplied with a G ½" BSP Water Connection for filling the well. The water valve MUST be tested for leakages after being installed
- It is recommended that the Bain Marie is connected to the water mains and drained to a tundish
- The unit must be connected to a drain and either a hot or cold water supply (hot produces quicker start up times) with an isolation tap



Electrical Connection

	<p style="text-align: center;">WARNING!</p> <p style="text-align: center;">This unit must be installed in accordance with local electrical standards.</p>
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Information

Aggregate electrical ratings of the Unit are expressed in kilowatts in this manual.

Single Phase Units:

Supplied with an appropriately rated plug and lead fitted and be indicated as:

- 10A plug & lead fitted
- 15A plug & lead fitted
- 20A plug & lead fitted

OR

A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:

- 1Ø + N + E

Three Phase Units:

A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:


- 3Ø + N + E

Plug and lead Connection:

- Plug the unit into the applicable power point.

On-site Connection:

- The electrical supply must comply with the rating plate data
- Ensure that the machine is connected to a suitably rated and earthed power source
- Ensure that there is an isolation switch installed near the unit
- To connect the power, the unit has a terminal block in the electrical junction box. The power switches and electronic controller are the face of the electrical junction box
- The equipment should be earthed according to local electrical codes to prevent the possibility of electrical shock. It requires an earthed receptacle with separate electrical lines, protected by fuses or a circuit breaker of the proper rating
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated from moisture or water

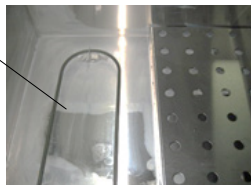
	<p style="text-align: center;">WARNING!</p> <p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard.</p> <p>Attach a yellow “CAUTION-DO NOT OPERATE” tag. This must be performed where relevant unless the procedures specify otherwise.</p> <p style="text-align: center;">FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>
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Bain Marie Element Covers & Dividers

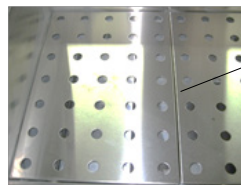
Bain Marie Element Covers

- Element covers are placed over the top of the elements for protection

Without Element Cover



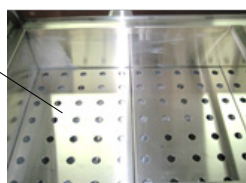
With Element Cover



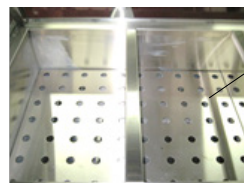
Bain Marie Dividers

- Install as shown when 1/1 module dividers are provided
- 1/2 dividers are sold separately

Without Divider



With Divider



Technical Specifications

Code Explanation

Code	Explanation
CH	= Culinaire Heated
IBSS	= Island Buffet - Stainless Steel Top and Stainless Steel Panels
IBSJ	= Island Buffet - Stainless Steel Top and Joinery Panels
IBGS	= Island Buffet - Stone Top and Stainless Steel Panels
IBGJ	= Island Buffet - Stone Top and Joinery Panels
BMC	= Bain Marie Counterline
D	= Drop-in
U	= Under Bench
GSF	= Flat Glass Gantry
GSB	= Flat Glass Gantry - Black Painted Centre Section
3 to 8	= 3 to 8 Module

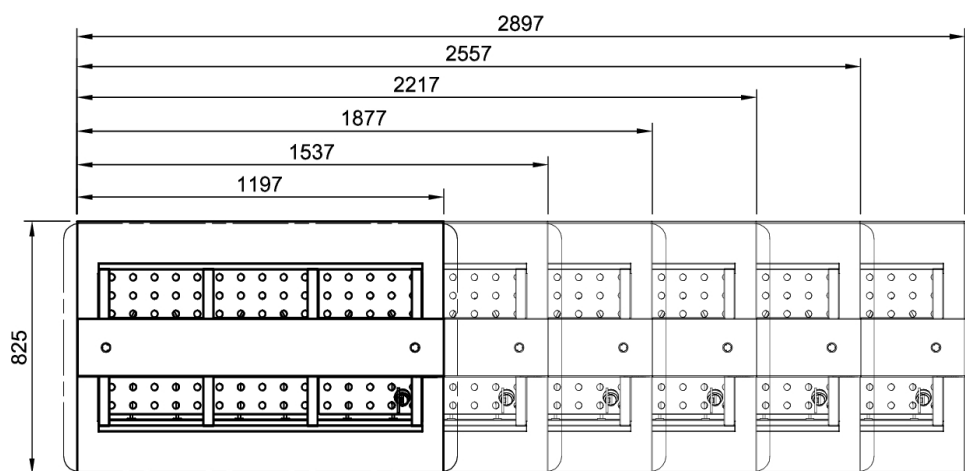
CH.BMC.D

SPECIFICATIONS			
Model	CH.BMC.D.GSF.3 / CH.BMC.D.GSB.3	CH.BMC.D.GSF.4 / CH.BMC.D.GSB.4	CH.BMC.D.GSF.5 / CH.BMC.D.GSB.5
Width	1197mm	1537mm	1877mm
Depth	825mm	825mm	825mm
Height	661mm	661mm	661mm
Bain Marie Capacity	3 x 1/1 Gastronorm Pans	4 x 1/1 Gastronorm Pans	5 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	2.85kW	3.9kW	4.95kW
Current (average)			
Connection	1 Phase, Neutral, Earth		3 Phase, Neutral, Earth
Temperature Range	65-90°C		
Water Connection	15mm Diameter		
Waste Connection	50mm Diameter		
SPECIFICATIONS			
Model	CH.BMC.D.GSF.6 / CH.BMC.D.GSB.6	CH.BMC.D.GSF.7 / CH.BMC.D.GSB.7	CH.BMC.D.GSF.8 / CH.BMC.D.GSB.8
Width	2217mm	2557mm	2897mm
Depth	825mm	825mm	825mm
Height	661mm	661mm	661mm
Bain Marie Capacity	6 x 1/1 Gastronorm Pans	7 x 1/1 Gastronorm Pans	8 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	5.7kW	6.75kW	7.5kW
Current (average)			
Connection	3 Phase, Neutral, Earth		
Temperature Range	65-90°C		
Water Connection	15mm Diameter		
Waste Connection	50mm Diameter		

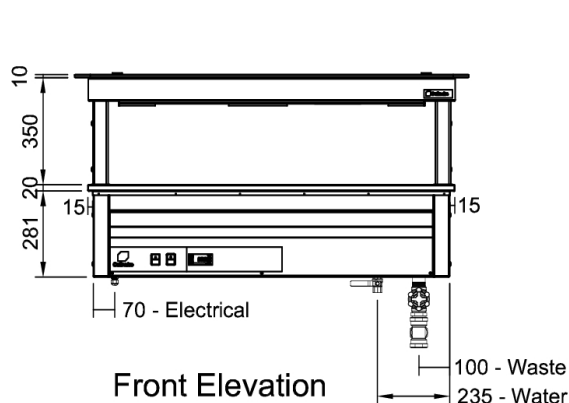
Bench Top Cutout Sizes to Suit Drop-in Bain Marie

- Drop-in bain counter line maries are designed to be installed into a cutout in a new or existing bench top
- Take care to allow for the electrical, water and waste connections (refer to general drawing above)
- Ensure sufficient support to provided to the Bain Marie to support the weight of the unit when filled with water
- Sizes may vary slightly due to the manufacture process. It is recommended that measurements be taken on the actual unit being fitted

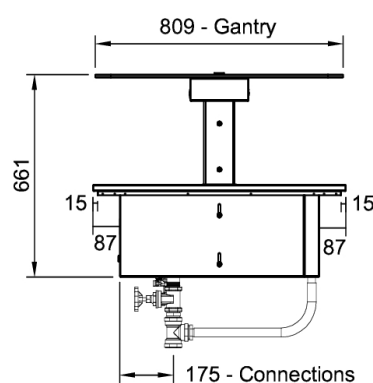
BENCH TOP CUTOUT SIZES		
Module	Width	Depth
3	1180	805mm
4	1520	805mm
5	1860	805mm
6	2200	805mm
7	2540	805mm
8	2880	805mm



Plan View



Front Elevation



End Elevation

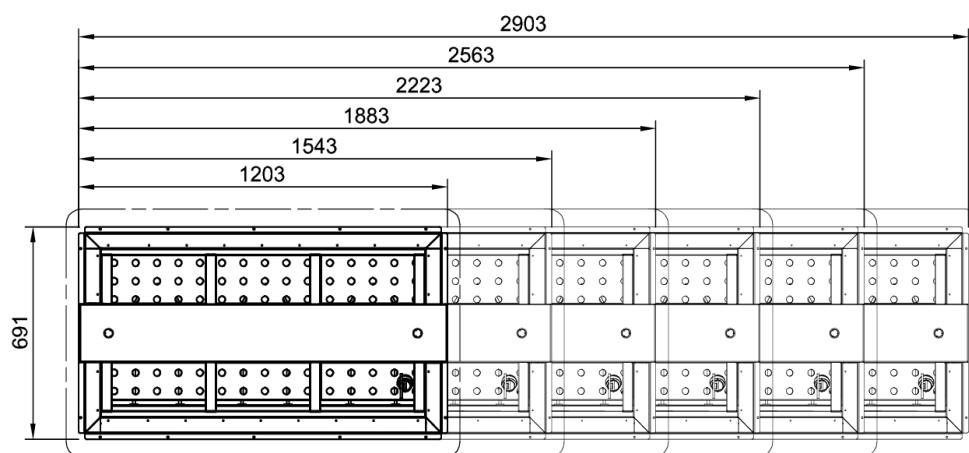
CH.BMC.U

SPECIFICATIONS			
Model	CH.BMC.U.GSF.3 / CH.BMC.U.GSB.3	CH.BMC.U.GSF.4 / CH.BMC.U.GSB.4	CH.BMC.U.GSF.5 / CH.BMC.U.GSB.5
Width	1203mm	1543mm	1883mm
Depth	691mm	691mm	691mm
Height	661mm	661mm	661mm
Bain Marie Capacity	3 x 1/1 Gastronorm Pans	4 x 1/1 Gastronorm Pans	5 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	2.85kW	3.9kW	4.95kW
Current (average)			
Connection	1 Phase, Neutral, Earth		3 Phase, Neutral, Earth
Temperature Range	65-90°C		
Water Connection	15mm Diameter		
Waste Connection	50mm Diameter		
SPECIFICATIONS			
Model	CH.BMC.U.GSF.6 / CH.BMC.U.GSB.6	CH.BMC.U.GSF.7 / CH.BMC.U.GSB.7	CH.BMC.U.GSF.8 / CH.BMC.U.GSB.8
Width	2223mm	2563mm	2903mm
Depth	691mm	691mm	691mm
Height	661mm	661mm	661mm
Bain Marie Capacity	6 x 1/1 Gastronorm Pans	7 x 1/1 Gastronorm Pans	8 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	5.7kW	6.75kW	7.5kW
Current (average)			
Connection	3 Phase, Neutral, Earth		
Temperature Range	65-90°C		
Water Connection	15mm Diameter		
Waste Connection	50mm Diameter		

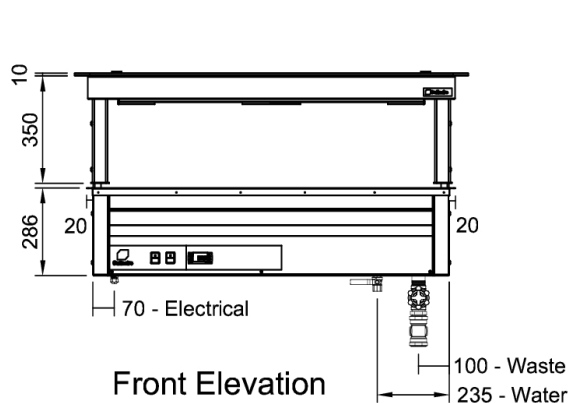
Custom Stainless Steel and Stone Bench Tops (CH.BMC.U)

- Finished opening sizes to bench top should be 5mm smaller than the well opening sizes shown below
- As an example, the finished opening size in the bench for a 3 module Bain Marie will be 1052mm x 543mm
- Ensure sufficient support is provided to the Bain Marie to support the weight of the unit when filled with water
- Well sizes may vary slightly due to the manufacture process. It is recommended that measurements be taken on the actual unit being fitted

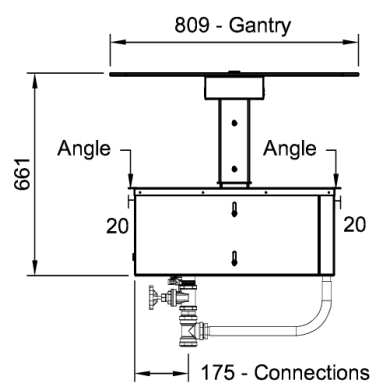
WELL OPENING SIZES TO BAIN MARIE		
Module	Width	Depth
3	1057	548mm
4	1397	548mm
5	1737	548mm
6	2077	548mm
7	2417	548mm
8	2757	548mm



Plan View



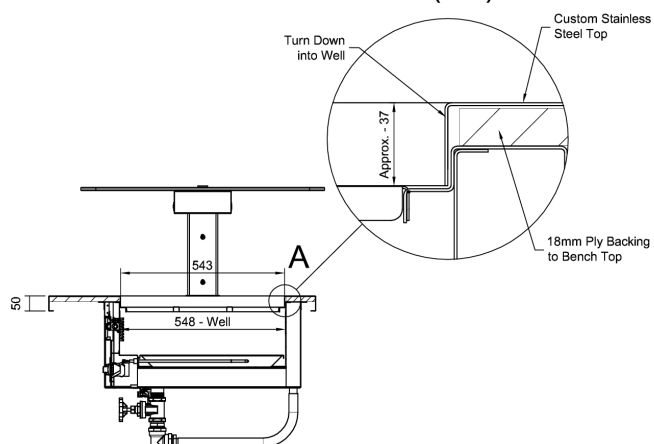
Front Elevation



End Elevation

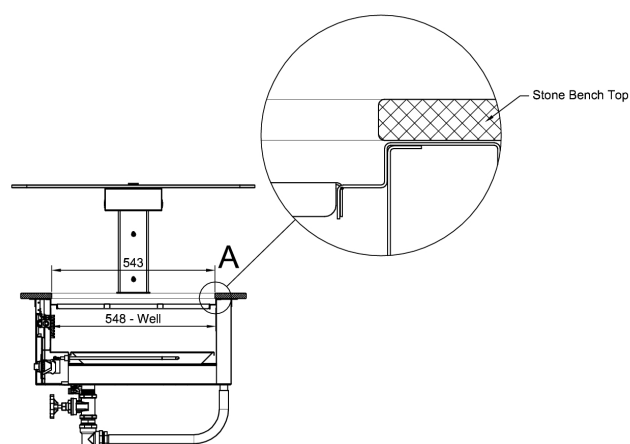
Stainless Steel Benchtop

A (1:2)



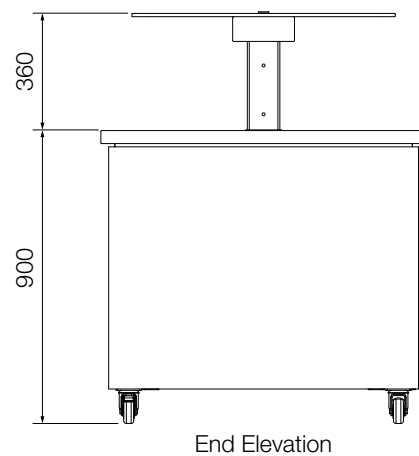
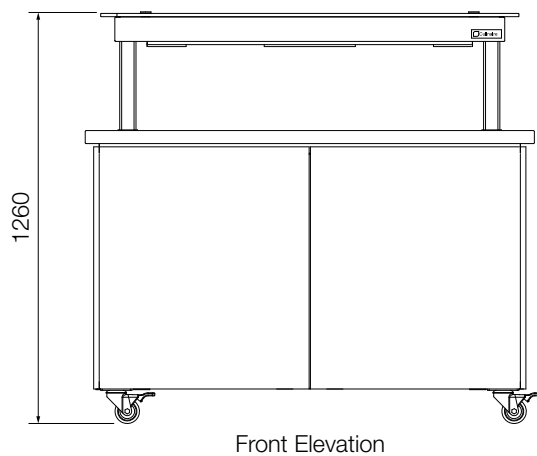
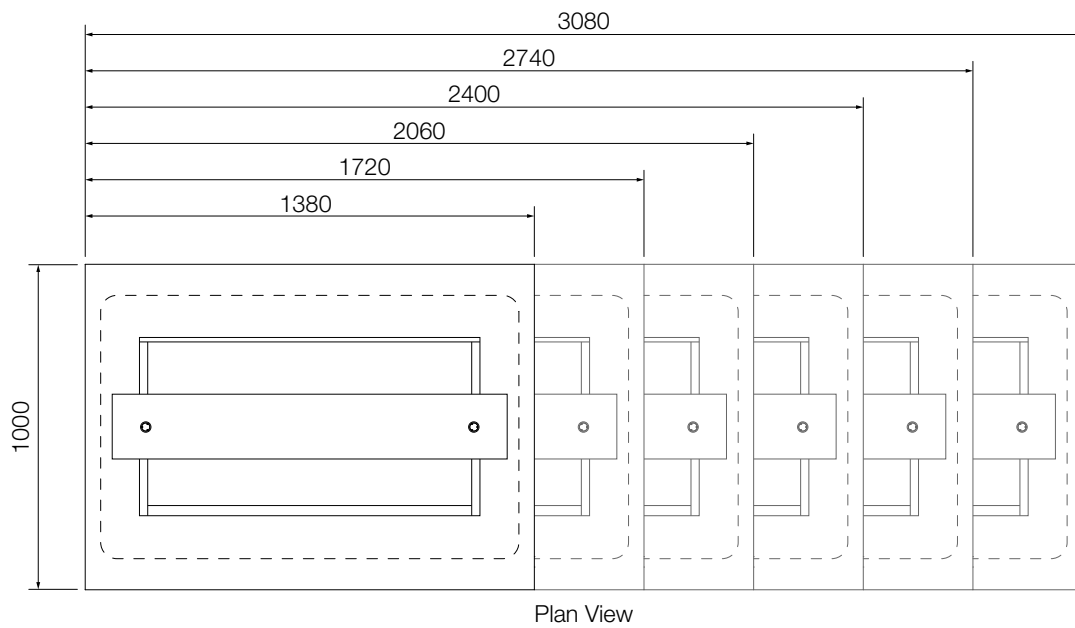
Stone Benchtop

A (1:2)

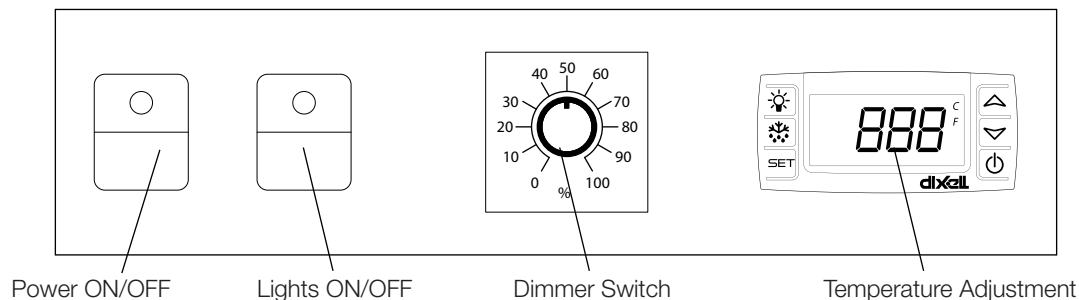


CH.IBXX.BMC.U.GSF, CH.IBXX.BMC.U.GSF

SPECIFICATIONS			
Model	CH.IBXX.BMC.U.GSX.3	CH.IBXX.BMC.U.GSX.4	CH.IBXX.BMC.U.GSX.5
Width	1380mm	1720mm	2060mm
Depth	1000mm	1000mm	1000mm
Height	1260mm	1260mm	1260mm
Bain Marie Capacity	3 x 1/1 Gastronorm Pans	4 x 1/1 Gastronorm Pans	5 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	2.85kW	3.9kW	4.95kW
Current (average)			
Connection	1 Phase, Neutral, Earth		3 Phase, Neutral, Earth
Temperature Range	65-90°C		
Water Connection	15mm Diameter		
Waste Connection	50mm Diameter		
SPECIFICATIONS			
Model	CH.IBXX.BMC.U.GSX.6	CH.IBXX.BMC.U.GSX.7	CH.IBXX.BMC.U.GSX.8
Width	2400mm	2740mm	3080mm
Depth	1000mm	1000mm	1000mm
Height	1260mm	1260mm	1260mm
Bain Marie Capacity	6 x 1/1 Gastronorm Pans	7 x 1/1 Gastronorm Pans	8 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	5.7kW	6.75kW	7.5kW
Current (average)			
Connection	3 Phase, Neutral, Earth		
Temperature Range	65-90°C		
Water Connection	15mm Diameter		
Waste Connection	50mm Diameter		



Initial Start-up & Operation



Bain Marie - Initial Start-up

- Before switching ON the appliance - The element covers, dividers and shelves need to be placed in the appliance
- Fill appliance with water using the ball valve provided or manually fill with a suitable container to bottom of the overflow or approx. 10mm of water over the top of the element covers. Ensure that the electronic controller is ON and the well is heating to operating temperature. To check all the elements are heating up the water, bubbles should appear around the elements. If problems occur, contact the distributor or manufacturer
- Leave the Bain Marie to operate with water in the well for 3 - 4 hours
- Check the water level of the Bain Marie hourly
- Allow the appliance to cool, drain the well using the ball valve provided either in the service compartment or under the appliance. After, clean the whole unit, including the Gastronorm pans

Bain Marie - Operation

Do not use Grids/Racks in bottom of pans as this causes a loss of heat transfer between the bottom of the pan (heat source) and the product in the pan. Poor performance will occur with the use of Grids/Racks and Culinaire will not cover warranty costs if this is found to be the source of heating problems with the units.

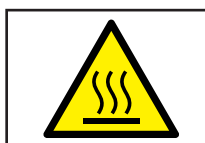
Using as a Dry Unit

- Turn main tank element switch to high for approximately 10-15 minutes and adjust back to the desired running temperature

Using as a Wet Unit

- Fill appliance with water using the ball valve provided or manually fill with a suitable container to bottom of the overflow or approx. 10mm of water over the top of the element covers. Turn main tank element switch to high for approximately 10-15 minutes and adjust back to the desired running temperature. Check water height throughout the time the appliance is in use, refill the water if it no longer covers the element
- The well must be filled with clean, fresh water. Dirty water will taint the food and corrode the elements. A lemon slice or a few drops of lemon juice should be added to the water daily to reduce the build-up of scale in the well
- The well can be filled via the water connection or bucket. Do NOT switch ON the unit until the well is at the water level required.
- Hot or cold water can be used. Hot water will allow less boiling time and saves power
- Water MUST not be recycled and the well should be refilled at the start of each work day. After being in the well, all water MUST be treated as waste water. Do NOT drink and serve to persons
- For use in areas where has a high chloride content (ie. SA, WA or country areas) demineralised water should be used in all cases
- To drain Bain Marie, use valve provided under the unit or in the service compartment. Mobile units: Let the water cool then drained into a suitable container

Note: The thermometer is meant as guide only. It indicates the temperature of the water (when used as a wet unit) or the temperature under the food pans (when used as a dry unit). It does not indicate the temperature of the food. Do not use the top of the unit as a serving area.

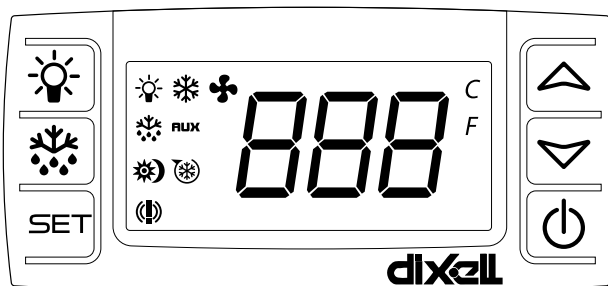


WARNING!

The water in the well and the surfaces of this unit are HOT when operating. Take caution and do NOT place any part of the body in the water.

Temperature Adjustment

- The temperature can be set between 65°C and 95°C. How to set the temperature is shown below
- Different modes require different temperatures
- The temperature probe only measures the temperature of the water/air, NOT the food temperature



KEY FUNCTIONS:

SET	To display target set point; in programming mode it selects a parameter or confirm an operation.
❄️ (DEF)	To start a manual defrost.
⬆️ (UP)	To see the maximum stored temperature; in programming mode it browses the parameter codes or increases the displayed value.
⬇️ (DOWN)	To see the minimum stored temperature; in programming mode it browses the parameter codes or increases the displayed value.
⏻	To switch the instrument off, if onF = oFF.
💡	Not Enabled.

KEY COMBINATIONS:

⬆️ + ⬇️	To lock and unlock the keyboard.
SET + ⬇️	To enter in programming mode. (Contact the Stoddart Service Department on 1300 307 289)
SET + ⬆️	To return to the room temperature display.

HOW TO SEE THE SET POINT:



1. Push and immediately release the **SET** key, the display will show the Set point value;
2. Push and immediately release the **SET** key or wait 5 seconds to display the probe value again.

HOW TO CHANGE THE SET POINT:

1. Push the **SET** key for more than 2 seconds to change the Set point value;
2. The value of the set point will be displayed and the "°C" or "°F" LED starts blinking;
3. To change the set point value push the ⬆️ or ⬇️ arrows within 10 seconds.
4. To memorise the new set point value push the **SET** key again or wait 10 seconds.

Gantry Operation



Important!
Where a gantry is fitted over the bain marie, ensure that the lamps are always on when operating as a wet unit.

Power

- Heat Lamps can be switched ON or OFF with the GANTRY button on the unit
- Lamps **MUST** be switched ON when the unit is in operation. Steam from operating as a wet unit and/or steam from foods can pool on the lamps and damage the wiring

Surfaces

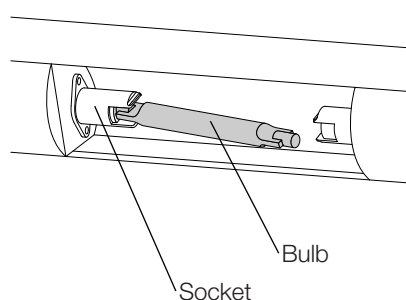
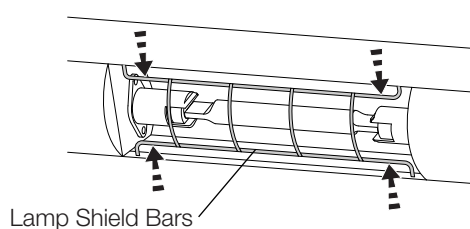
- Nothing should be stored on the top of the gantry
- When operating, the surfaces may be hot. Signage should be displayed for personal and customers to ensure no one will burn themselves

Rear Sliding Doors

- As glass can be HOT, ensure the rear door slide are OPENED and CLOSED with the glass pulls

Replacing Heat Lamp Bulbs

- Bulbs should be allowed to cool for 10 - 15 minutes before removing
 - All heat lamp fitting are spring loaded for easy replacement
 - Heat lamp bulbs should only be replaced with gloves or a soft cloth. No skin should touch the new bulb. If skin touches the new bulb, wipe the bulb with a soft cloth and rubbing alcohol to remove all possible oils
1. Isolate from the power supply
 2. Squeeze the ends of the lamp shield bars to remove
 3. Holding the old bulb with a soft cloth or glove, press into one of the sockets, rotate out and remove
 4. Holding the new bulb with a soft cloth or glove, press into one of the sockets, rotate in and slowly release the bulb into the other socket, ensuring that the bulb does NOT become broken
 5. Re-install the lamp shield bars



GN Pans, Loading Bain Marie

Gastronorm Pans

- All Gastronorm pans and extra dividers are sold separately
- Each module can hold one 1/1 pan, two 1/2 pans, three 1/3 pans, four 1/4 pans, six 1/6 pans and nine 1/9 pans. Pan depths are 25mm, 65mm, 100mm and 150mm. Contact your distributor about the best possible depth for the product you intent to display
- For 1/6 and 1/9 Gastronorm pans, extra dividers are required

Loading Bain Marie

- Ensure that the Bain Marie is switched ON and has reached operating temperature before placing any food in the unit
- All food placed in the well **MUST** be pre-heated/cooked
- Only Gastronorm pans are to be placed in the well

Food Safety

Food Temperature

- All food **MUST** be pre-heated/cooked before placing in the unit. Attempting to cook food with this unit can lead to food poisoning
- Ensure the well is maintaining the food temperature over 65°C
- The temperature reached on the temperature gauge is the water/air temperature, NOT the food temperature
- It is important to regularly monitor the food temperature in the Bain Marie



Important!
This unit is not designed to cook products, it only maintains them above the regulated 65°C serving temperature.

Food Storage

- All storage of food should comply with local health standards and regulations
- All pans should be cleaned and placed in night storage. No pans should be left in the unit
- This unit is NOT designed to store product after hours. The unit **MUST** be switched OFF
- If the unit is moved for night storage, ensure the castors are locked (mobile units only)

Bain Marie

- Drain the well, no water should remain in the well
- Ensure the benches around the well are cleaned continuously to prevent contaminants entering the pans
- When operating, the surfaces may be hot
- Signage should be displayed for personal and customers to ensure no one will burn themselves

Cleaning

General Information




- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- Do NOT use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- Do NOT use industrial chemical cleaners, caustic based cleaners or bleaches and bleaching agents, many will damage the metals and plastics used on this unit
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish
- Do NOT remove any screws for cleaning. All internal sections of the unit are to be cleaned by a qualified technician
- This unit is NOT waterproof, do NOT hose, do NOT pour water directly onto the unit

Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric. Do NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion. After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning and do NOT let water pool on the unit. Check crevices and folds for pooling
- If an abrasive product is used while cleaning, thoroughly dry the unit and leave in an open or oxidised area for the stainless steel protective layer to replenish
- When using, ensure all liquids and moisture is cleaned up straight away. Food liquids such as juices from vegetables and fruits should NOT be left on preparation surfaces
- Do NOT leave items on the stainless steel such as cutting boards, rubber mats and bottles

Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polish
- For NON-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface. Wipe in the direction of the grain
- Some commercial stainless stain cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

	<p>WARNING!</p> <p>This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit.</p>
	<p>Important!</p> <p>Some commercial stainless stain cleaners leave residue or film on the metal that may entrap fine particles of food, thus deeming the surface not FOOD SAFE.</p>
	<p>WARNING!</p> <p>Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury.</p>

Cleaning Schedule

- Daily cleaning is required for the Bain Marie well and external surfaces. This will help to maintain and prolong the efficiency of your unit
- The unit should be cleaned at the end of each work day

Materials Required

- Stainless Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Container of warm water
- Appropriate PPE (Personal Protective Equipment)

Bain Marie

- Isolate from the power supply
- The well **MUST** be drained before cleaning. Ensure the waste connection is left **OPENED** to allow sufficient drainage while cleaning the well
- Clean the well and elements with warm (not hot) soapy water and a sponge. After cleaning, flush the well with water
- Ensure all due care is taken when cleaning the elements, as they can become damaged
- Thoroughly wipe the well and elements dry with a soft cloth. Do **NOT** let water pool in the well, check crevices and folds
- Dividers, Element Covers & Gastronorm Pans can be cleaned in a kitchen sink with warm soapy water. Thoroughly wipe dry with a soft cloth after cleaning, do **NOT** allow to air dry

Descaling the Well

- Descaling is recommended for health and safety purposes and to prolong the life of the unit
- The well **MUST** be descaled monthly to remove any scaling and build-up in the well and on the elements. Element covers should be descaled at the same time as the well
- To descale, a descaling solution needs to be purchased. The descaling solution should be used as per directions on the packaging
- Remove all food and pans from the well before descaling
- Ensure the well is rinsed and thoroughly cleaned after descaling

Element Protection

- Every day, the well should be filled with clean water. A lemon slice or a few drops of lemon juice should be added daily to the water
- As required, adding a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric and boiling for 45 minutes will help to prolong the life of the Bain Marie. Do **NOT** use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion
- Do **NOT** fill the well with cold water if the elements are hot
- Water with high mineral content needs be filtered
- When cleaning, clean the elements properly and allow to dry before switching the unit back ON

External Surfaces

1. Isolate from the power supply
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
4. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
5. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do **NOT** let water pool on the unit. Check crevices and folds

Glass

- Clean the glass with a glass cleaner or warm (not hot) soapy water, and a sponge
- Wiping dry with a squeegee is best

Troubleshooting



WARNING!
Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.

(O) = Operator
(T) = Technician Task

Problem	Possible Causes	Task	Remedy
Unit does not operate / start	The mains isolating switch on the wall, circuit breaker or fuses are OFF at the power board	O	Turn isolating switch, circuit breaker or fuses ON
	The power switch of the unit is OFF	O	Turn the power switch ON
	Electrical wiring damaged	T	Replace / Fix electrical wiring
Well does not reach temperature	Temperature not set to the right setting	O	Check setting and adjust the temperature
	Exhaust fan above the unit	O	Move unit / exhaust fan
	Cold items in wells	O	Remove items and heat properly
	Cold water in the well	O	Close the water valve / Wait 30 minutes
	Temperature gauge broken	T	Replace temperature gauge
	Thermostat or Temperature probe broken	T	Replace thermostat
	Mineral deposits on element	T	Filter water
	Element blown	T	Replace element
Food not at desired temperature	Thermostat set incorrectly	O	Adjust thermostat
	Well is not reaching required temperature	O/T	See above
Water pooling around the unit	Drain not in the tundish / Bucket overflowing	O	Place drain in the tundish / Clear and replace bucket
	Unit not level	O	Place unit on a level surface
	Connection seals / BSB valve broken	T	Replace seals / BSB valve

Appendix 1 – Australian Warranty and Contact Details

As the exclusive manufacturer and distributor of Stoddart products in Australia, Stoddart would like to congratulate you on your purchase of a Stoddart product.

Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.

These appliances are not designed nor intended for household or domestic use & must not be used for this purpose.

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard.

Australian Warranty Policy & Procedure

Stoddart is committed to providing a comprehensive and fair warranty for all of its equipment. The warranty incorporates a commercial manufacturers' warranty, together with the consumer warranty provisions of the National Consumer Protection Act (2009).

1. Commercial Warranty

- 1.1 Stoddart warrants to the original purchaser ("**Customer**") of equipment manufactured or distributed by Stoddart that for **12 months** from the date of installation of the equipment by Customer (the "**Warranty Period**"), any defect in workmanship or material will, subject to clauses 1.2 and 3, be:
 - a) Repaired without charge; or
 - b) In respect of any **Major Failure** which cannot be repaired, replaced or the purchase money refunded.
- 1.2 Stoddart will not be liable for any associated loss, damage or compensation claim resulting from any defect in workmanship or material, and such liability is expressly excluded from the operation of clause 1.1.

2. Consumer Warranty

- 2.1 Subject to clause 3, equipment supplied by Stoddart to Customer comes with guarantees that cannot be excluded under the Australian Consumer Law. Customer is entitled to a replacement or refund for a **Major Failure** and compensation for any other reasonably foreseeable loss or damage. Customer is entitled to have the equipment repaired, or replaced if the equipment fails to be of an **Acceptable Quality** and that failure does not amount to a Major Failure.

3. Warranty Clarification

- 3.1 Customer acknowledges and agrees:
 - i. A **Major Failure** occurs when the equipment suffers repeated and/or unexpected failure that cannot be repaired to Stoddart's satisfaction (acting reasonably) or which Stoddart considers (acting reasonably) renders the equipment unsafe or inoperable;
 - ii. Stoddart can only warrant the equipment will be of an **Acceptable Quality** when Customer uses the equipment in accordance with Stoddart's manufacturer's instructions or user manual ("**Instructions**"). Acceptable Quality does not imply a lifetime guarantee for the equipment;
 - iii. Certain components have a finite expected life, especially in a commercial or high-use environment. For example components such as refrigeration compressors, elements, thermostats/simmerstats, switches, fans, and temperature controllers can be expected to last up to **12 months** when used in accordance with the instructions;
 - iv. In a commercial environment, components such as lamps, fluorescent tubes, light bulbs, glass, silicone seals, gaskets and plastic components will require regular replacement. This is not covered by warranty and is at Customer's cost.;
 - v. The life of equipment may be adversely affected by misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, and acts of God;
 - vi. Proper maintenance and cleaning of equipment in accordance with the Instructions is essential to the equipment's effective operation;
 - vii. On site warranty services are limited to sites within 50km from the nearest Stoddart authorised service agent and service agent's reasonable travel costs must be paid by Customer prior to the commencement of the repairs;
 - viii. Additional labour costs will apply for service outside standard business hours of 8.00am to 4:30pm, Monday to Friday and on public holidays;
 - ix. Stoddart cannot guarantee the performance of equipment made specifically to Customer's design or specifications. Stoddart will, where reasonably possible, draw any issues arising from Customer's design or specifications to Customer's attention during the commissioning and/or manufacturing process; and
 - x. Customer must pay additional costs incurred by Stoddart as a result of Customer failing to provide suitable access to the equipment for inspection and service.

3.2 Stoddart's warranty liability under clauses 1 and 2 of these Terms exclude or do not cover:

- a) The matters acknowledged by Customer in clause 3.1;
- b) Situations where Stoddart is not satisfied (acting reasonably) the equipment or any part of the equipment has been used in accordance with the Instructions including misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, fire or act of God;
- c) Any consequential loss, damage or expense arising directly or indirectly from use of the equipment otherwise than in accordance with the Instructions;
- d) Any damage or malfunction arising from, or relating to, Customer's failure to properly maintain or clean the equipment in accordance with the Instructions;
- e) Damage caused to equipment during transportation, which is outside Stoddart's standard delivery conditions.
- f) Breakage or replacement of lamps, fluorescent tubes, light bulbs, glass, silicone seals, gaskets and plastic components.;
- g) Maintenance, repair or other works not undertaken by a Stoddart authorised service agent.
- h) Where remote refrigeration is connected by a person other than Stoddart to equipment produced by Stoddart, Stoddart cannot accept claims for repair of TX valves and control components, as the fault may arise from the installation of the remote refrigeration lines, equipment, and gas, by a party over which Stoddart has no control.
- i) Transportation costs associated with transporting the equipment to a Stoddart authorized service agent where Stoddart considers (acting reasonably) that repairs cannot be undertaken on-site; and
- j) Unless agreed to by Stoddart in writing to the contrary, warranty is not included in the sale price for goods sold to or installed in an overseas location.

4. Warranty Claim Procedure

4.1 The following procedure must be followed to claim under Stoddart's warranties:

- a) Refer to the trouble-shooting section of the Instructions to establish the nature of the fault. Check the equipment is plugged-in, turned-on or has no other valid reason for not operating.
- b) If step (a) does not overcome the issue, you should report the fault with the equipment to our service department (phone 1300 307 289 or fax 07 3344 6166). Our service department will assist you with further trouble-shooting. If our service department is unable to resolve the fault with the equipment they will request you complete a Stoddart Warranty Request Form and fax (07 3344 6166) or email (service@stoddart.com.au) it to us. This form can also be completed online (www.stoddart.com.au/warranty-claim).
- c) To complete a Stoddart Warranty Request Form you will require the following information:
 - I. Proof of purchase stating model number and date of purchase;
 - II. The serial number of the equipment (this is located on the ratings plate sticker);
 - III. A description of the fault/problem;
 - IV. Your company details including the exact location of the equipment; and
 - V. Any restrictions on times or methods of access to the equipment.

Stoddart will not arrange a warranty call out until it receives the above information from you in writing.

- d) Upon receipt of a properly completed Stoddart Warranty Request Form, Stoddart will check its records to confirm whether the equipment is eligible for warranty repair. If warranty repair is required, Stoddart will issue an OFFICIAL AUTHORISATION NUMBER and details of work to be carried out by a Stoddart authorised service agent. This authorisation number **MUST** be obtained before any work is carried out. Stoddart will not accept invoices for work carried out without an official authorisation number or by an unauthorised service agent.
- e) Customer must quote the official authorisation number on all correspondence and invoices relating to a warranty claim to ensure prompt processing by Stoddart.
- f) Customer must pay all costs associated with a call-out for work that is not related to warranty repairs or outside Stoddart's Terms immediately.

5. Timing of Warranty Services

5.1 Stoddart will comply with its warranty liabilities contained in these Terms in a timely manner.

6. General Maintenance and Repairs

6.1 The equipment must be repaired and maintained by a qualified technician. Stoddart's authorised service agents are experienced technicians who understand the equipment and carry commonly used spare parts. Contact Stoddart's national service number listed below for details of your nearest Stoddart authorised service agent.

**For Warranty, maintenance, spare parts and repairs, contact:
Tel: 1300 307 289 Fax: 07 3344 1000 email: service@stoddart.com.au**

Warranty Request Form

This form can also be completed online at: www.stoddart.com.au/warranty-claim.

WARRANTY REQUEST FORM

Phone: (07) 3440 7600 Int: +617 3440 7600
 Phone: 1300 307 289
 Fax: (07) 3344 1000 Int: +617 3344 1000
 Email: service@stoddart.com.au



To ensure we can provide the best possible service we require you to complete this form. Make, model and serial number, along with other essential information. To secure a call, you must also have an account with Stoddart or complete the credit card details below.

THIS FORM MUST BE COMPLETED OR WARRANTY CANNOT BE PROCESSED

Name of contact person on site: _____ Date: ____ / ____ / ____

Business/Organisation name: _____

Street Address: _____

Suburb: _____ State: _____ Post Code: _____

Phone (Site): _____ Mob: _____

Equipment Type: _____ Brand: _____

Model/PNC no.: _____ Serial no.: _____

Location (large sites only): _____ Open: _____ Close: _____

Date of purchase: ____ / ____ / ____

Company purchased from: _____

(please provide a copy of your tax invoice or delivery docket as proof of purchase)

Description of fault: _____

Has the following been checked (tick box if appropriate and checked)?

Electrical power supply ☐

Gas ☐

Water Supply ☐

Name of person requesting warranty (please print): _____

CREDIT CARD DETAILS - Required as security against chargeable work (see note below)

Card type: Visa ☐ Mastercard ☐

Cardholder name: _____ Card no.: _____

Signature: _____ Expiry Date: ____ / ____ / ____

PLEASE NOTE: Warranty call-outs take place Mondays to Fridays between 8.00 and 16.30 (except public holidays). Any calls outside these times will be subject to penalty rates. Certain items such as glass components and light fittings are not covered under warranty. Claims for non-covered parts, no faults found, travel over 50km or other items outside our standard terms and conditions will be chargeable. Any chargeable items will be COD terms – payable onsite.

**CREDIT CARD INFORMATION MUST BE PROVIDED AS SECURITY AGAINST FALSE WARRANTY CALL-OUTS.
 FAILURE TO DO SO WILL RESULT IN REQUEST BEING UNATTENDED.
 NORMAL BUSINESS HOURS ARE 8AM – 4.30PM MONDAY TO FRIDAY**

[illegible]

[illegible]



***Stoddart Sales
Servicing and Replacement***

Sales Department

Tel: 1300 791 954

Fax: (07) 3344 1000

Email: fseorders@stoddart.com.au

Service & Spares Department

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au