

Table Top Bain Marrie Series

Instruction Manual

Our factory specializes in producing Western kitchen equipment. Our product range includes: pickling furnace series, explosion furnace series, barbecue series, insulation cabinet series, and snack series products. Please read this manual carefully before using the equipment to ensure proper and safe operation.

Warning:

1. Dry-burning of the heating pipe is strictly prohibited!
2. This product must be properly grounded before use!
3. Do not use a sprinkler pipe for cleaning the equipment!

The EH heat preservation soup pool series has been designed by incorporating the advantages of similar products both domestically and internationally. It features a modern design, a reasonable structure, easy operation, fast heating, and uniform temperature distribution. These products are ideal for use in shopping malls, snack shops, and similar locations.

1. Technical Parameters

Model	Product size (mm)	Voltage (V)	power (KW)
HBM-21-1	1080*660*700	220	1.5
HBM-21-2	1415*660*700	220	1.5
HBM-21-3	1750*660*700	220	1.8
HBM-21-4	2085*660*770	220	1.8

2. Transport and Storage

1. During transportation, the product should be handled with care to avoid severe vibration and damage to the packaging.
2. The product should generally not be stored outdoors for extended periods.
3. It should be stored in a well-ventilated warehouse free from corrosive gases.
4. If temporary storage is necessary, appropriate rainproof measures must be taken to



3. Installation Notes and Operating Environment

1. Placement: The product should be placed on a stable and balanced surface. Ensure that the sides of the equipment are at least 10 cm away from non-combustible materials, and the rear should be at least 20 cm away from non-combustible materials such as brick walls.
2. Power Supply: The power supply must match the voltage specified on the product nameplate.
3. Safety Devices: Users must install appropriate power switches, fuses, and leakage protectors near the equipment. Ensure that the area in front of the switches is free from obstructions for easy operation.
4. Grounding: The equipment must be properly grounded before use.
5. Pre-Operation Check: Verify that all electrical components are securely connected. Ensure grounding is safe before starting the equipment.
6. Power Cord Replacement: If the power cord needs replacement, use a cable of the same type and ensure the replacement is performed by a qualified professional.
7. Electrical Connections: Installation and maintenance of the electrical connections must be performed by a licensed electrician.

4. Operating Instructions

1. Adding Water: Place the basins inside the cylinder and add water until it fills 1/3 of the cylinder's volume. **Important:** Dry-burning of the heating pipe is strictly prohibited.
2. Temperature Control: The thermostat is located at the front of the product. A single thermostat controls the temperature within the cylinder, ensuring proper heating of the food.
3. Starting the Equipment: Turn on the power supply to activate the power indicator. Rotate the thermostat knob clockwise to align it with the desired temperature setting. When the yellow indicator lights up, power is supplied to the heating pipe, and it begins to heat. Once the desired temperature is reached, the thermostat will automatically cut off the power supply, turning off the yellow indicator and stopping the heating pipe. If the temperature

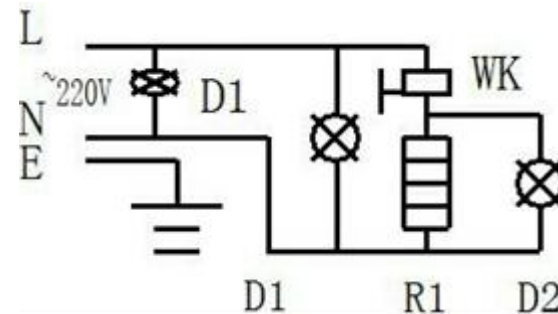
drops slightly, the thermostat will automatically turn the power back on, relighting the yellow indicator, and restarting the heating process. This cycle maintains a consistent temperature.

4. Adjusting Temperature: Adjust the thermostat as needed for different types of food to achieve optimal heating and thermal insulation.
5. After Use: Turn the thermostat to the "0" position and switch off the main power supply.
6. Troubleshooting: If any abnormalities occur during operation, stop using the product immediately and inspect it. Resolve the issue before resuming use.

5. Cleaning and Maintenance

1. Power Safety: Always disconnect the power supply before performing any cleaning or maintenance to avoid accidents.
2. Cleaning the Surface: Use a damp cloth with non-corrosive detergents to clean the surface of the equipment after each day's use. Ensure to clean the surface of the power cord carefully. Important: Never clean the equipment by directly spraying or washing it with water, as this may damage its electrical components.

6. Electrical schematic diagram



WK-Temperature Controller D1-Power Indicator Lamp
D2-Heating Indicator Lamp R1-Electric Heat Pipe

7. Warranty Provisions: Lifetime Maintenance of Products Warranty Validity Period

1. Confirmation of the validity period of three packages of products: Confirmation of Three-Pack Coverage: The "three packages" (repair, replacement, return) validity period starts from the date of sale as indicated on the purchase bill. The validity period excludes delays caused by unavailable spare parts during repairs. If the final day of the validity period falls

on a public holiday, the following working day will serve as the last day of validity.

Exclusions from Warranty Services

Warranty coverage will not apply in the following cases, and reasonable fees will be charged for repairs: The product is beyond the validity period of the three packages. There are no valid purchase vouchers or the warranty card is missing. Exceptions may apply if the warranty period can still be verified. The information on the warranty card does not match or has been altered compared to the product's physical identification. Damage caused by improper use, maintenance, or failure to follow instructions provided in the product manual. Damage resulting from force majeure events. All parts, components, and accessories replaced during repairs will remain the property of our factory. Our factory will not be liable for any failures outside the scope of warranty.

Note: The instructions may be updated without prior notice.

PROVISIONAL DECLARATION OF CONFORMITY

Equipment Type	Model Number
Bain Marie	HBM211, HBM212, HBM213, HBM214, HEB709A, HEB909A.


Application of Territory Legislation & Council Directives(s)	<p>This Declaration of Conformity is issued under the sole responsibility of the importer: Adexa Direct Limited.</p> <p>For the object of this declaration, the essential requirements and principal safety objectives have been demonstrated.</p> <p>The object of this declaration conforms to the following statutory requirements and Union harmonisation legislation, and complies with the following harmonised standards:</p> <ol style="list-style-type: none">1. Low Voltage Directive 2014/35/EU The Electrical Equipment (Safety) Regulations 2016 EN 60204-1:20182. (Pending) Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU (Pending) Electromagnetic Compatibility Regulations 20163. (Pending) Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU (Pending) Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012 <p>Disclaimer:</p> <p>This Declaration of Conformity is issued based on the certifications and test reports available at the time of issuing. The products have passed the following safety tests and certifications: Low Voltage Directive 2014/35/EU. However, the certification for the EMC Directive 2014/30/EU and the RoHS (Restriction of Hazardous Substances) is currently pending.</p> <p>Pending Documentation: EMC Directive 2014/30/EU, RoHS Compliance Certificate</p> <p>These products have not yet been fully evaluated for compliance with the EMC Directive 2014/30/EU and the RoHS Directive 2011/65/EU. This DoC will be updated once the certification is obtained, to confirm full compliance with all applicable EU regulations.</p> <p>By issuing this provisional DoC, we affirm our commitment to completing the full certification process and ensuring that the product will be fully compliant with all required directives once the remaining documentation is available.</p>
Imported By	Adexa Direct Limited
Brand	Adexa
Year of Manufacture	2024



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I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Date	06.NOV.2024
Signature	
Full Name	Hakan Baykal
Position	Purchase Manager

