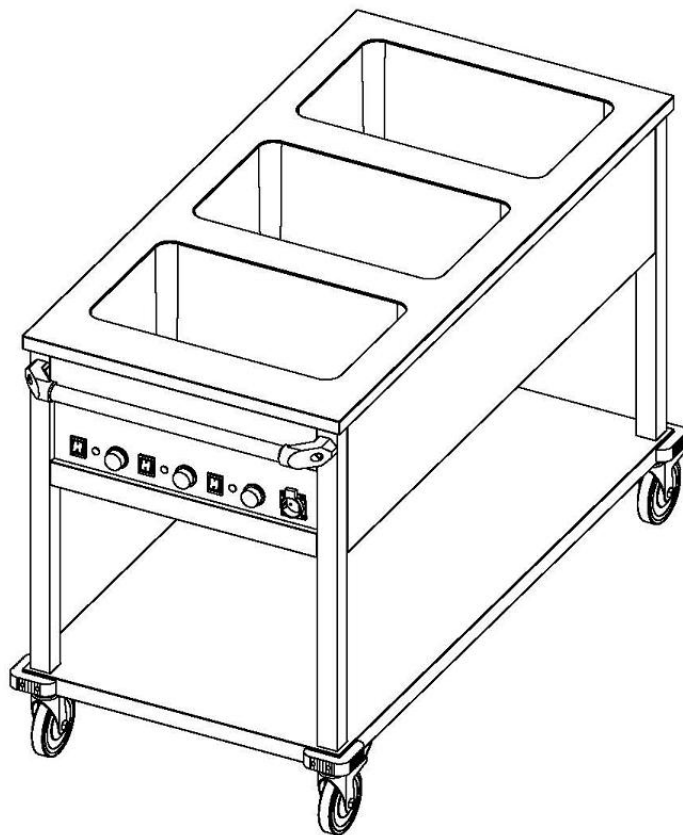




USER'S MANUAL FOR THE INDUSTRIAL TYPE ELECTRIC HOT SERVICE UNIT

Production Date	:
Serial No	:
Weight	:



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INTRODUCTION

TO THOSE CONCERNED,

- Please read and cause operators to read this manual carefully before installing and starting the machine.. The guarantee shall become null and void if you start to use the appliance without first reading the manual.
- This manual containing information about the installation, use and maintenance of the product you have purchased should be read carefully. The electrical and water connections shown in the Installation section should be established by qualified personnel as demonstrated hereunder.
- Do not hesitate to call the nearest qualified service on the phone as regards to any issues not absolutely and certainly understood.
- Do not call the service personnel before making sure that the necessary substructure (electricity, water, waste water) at the relevant site is completely prepared for installation.
- ◆ In case you call the service personnel before you make the necessary preparations for installation or cause the service personnel to wait, then please note that the subsequent extra expenses and hourly fees shall be invoiced to you.
- ◆ ● We wish to have you enjoy this product with utmost productivity...

TECHNICAL SPECIFICATIONS

YOUR PRODUCT'S TYPE	OHBETY 2 GN	OHBETY 3GN	OHBETY 4GN
MAIN DIMENSIONS (mm)	700X850X900	700X1300X900	700X1900X900
TOTAL ELECTRICAL INPUT (kW)	2	3	4
POWER SUPPLY VOLTAGE (V)	220/240	220/240	220/240
WORKING FREQUENCY (Hz)	50/60	50/60	50/60
THERMOSTAT (°C)	30 – 90	30 – 90	30 – 90
SUPPLY CABLE	3 X 1,5	3 X 1,5	3 X 1,5

MAXIMUM SLOPE	5°	5°	5°
CLASS	1	1	1
PROTECTION CLASS	IP 21	IP 21	IP 21
NET WEIGHT (Kg.)	32	42	56
GROSS WEIGHT (Kg.)	43	53	70

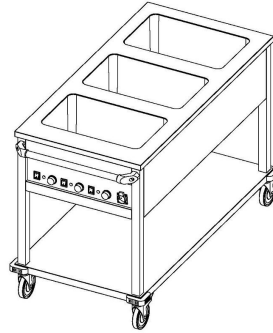
WARNINGS ABOUT HUMAN OR ENVIRONMENTAL HEALTH GENERAL DIMENSIONS & WARNING SIGNS



380 V 3NPE~/50Hz

POWER SUPPLY CONNECTIONS
220-240V NPE / 50-60 Hz

VOLTAGE: 220-240 V
SUPPLY CONNECTION: SINGLE PHASE GROUNDED
FREQUENCY : 50-60 Hz



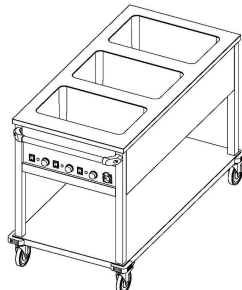
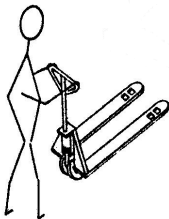
General Dimensions and Warning Signs

SAFETY DETAILS

1. The operating voltage of the appliance is 220/240 V $\pm$ 10% NPE~/ 50/60 Hz. Take care not to use any other supply voltage.
2. Ensure that there is always a sufficient amount of water in the appliance's pool. Otherwise, the resistances will not operate and the appliance will not be heating.
3. As a countermeasure against the danger of leakage current, equip the counter-feeding fuses with a leakage current fuse of 30 mA

TRANSPORTATION AND REPLACEMENT

- Before transporting it, disconnect the appliance from the mains.
- The appliance should be placed on the pallet vertically by means of manpower.
- Transport the appliance by placing the forks of the forklift under it.
- In case the appliance is to be transported to a far away place, move slowly, fix the appliance against undulation if necessary or ensure that its balance is preserved with the help of an extra person.



Transportation and replacement

INSTALLATION DIAGRAM AND INSTALLING THE APPLIANCE

- The legs of the appliance will be adjustable to allow it to be operated in balance on any kind of surface.
- The electrical connections will have to be checked by a qualified electrician, and attached to a polarized socket placed 400 mm from the ground.
- The sockets will have to be grounded by being connected to the grounding bar at the nearest board. Automat fuses of 2x 16A (V) should be used at the board.
- The appliance should be placed in a section connected to the kitchen hood. Humidity and heat should be avoided.

- 4 1/1x150 GN containers and covers will be supplied with the appliance.
- ATTENTION! : NEVER OPERATE THE APPLIANCE WITHOUT GROUNDING IT FIRST**

CONTROL PANEL



A
D

- A. SWITCH
B. THERMOSTAT 30-90°C
C. ON/OFF SIGNAL LAMP
D. THERMOSTAT SIGNAL LAMP

MAINTENANCE REPAIR AND USE

INTENDED USE AND USE:

Bain Marie is used to make ready hot dishes wait for service in touristic premises, restaurants, fast food restaurants, hotels etc. Bain Marie is an appliance used to heat dishes by means of the steam generated in the pool.

Before being used for the very first time, the appliance's complete outer surface should be cleaned thoroughly with a cloth wringed after being dipped in warm soapy water (without inserting the plug into the socket).

NOTE: Do not use the appliance for purposes beyond its intended use. The machine should only be operated by someone who is aware of safety and technical conditions and who has read the user's manual.

1. Fill the Bain Marie's pool with water having its hardness eliminated at the maximum level. If you fail to do this, the appliance will generate an audible warning and will not heat the dishes up.
2. Insert the plug in the wall socket (the yellow warning lamp will turn on to indicate that electricity is available in the appliance).
3. Place the dishes ready for serving in gastronomic containers and put them on the counter.
4. Open the switch, set the controlled thermostat to 90°C (the green lamp will turn on). The thermostat lamp will turn off when the water is heated to 90°C.
5. When the water level falls below the min. level, the appliance will generate an audible warning signal to indicate that the container should be topped up.
6. The appliance should be closed by setting the thermostat to 0 and then setting the switch to Off.
7. It is recommended to operate the appliance at temperatures ranging between -5°C +40°C and under ambient conditions of a maximum humidity of 75%.

PERIODICAL MAINTENANCE AND CLEANING

Activities to be performed by the consumer:

Pull the plug out of the socket after daily use. For cleaning purposes, open the discharge valve and empty the water pool. Then clean all surfaces with a sponge and liquid cleaning agent.

The water level eye should be cleaned daily. Otherwise, the eye will be closed and the appliance will continually be generating an audio - visual failure signal.

INFORMATION ABOUT FAULTY USE

POTENTIAL FAILURES AND CORRECTIONS :

The protection fuse will blow up in high voltages. In this case, a new fuse should be installed by an authorized servicing personnel.

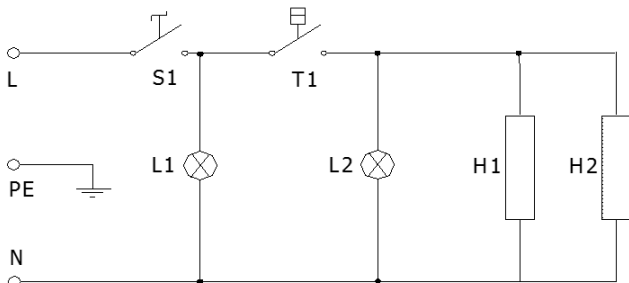
Thermostat on-off switch, resistance and warning whistle failures are generally due to external factors (such as dropping or bumping the appliance etc.) or misuse or faulty intervention (forced etc.) by unauthorized and uninformed people. To avoid these, take the necessary measures and contact the authorized servicing agency if necessary.

During cleaning, take care not to have the water contact control panel. Otherwise, the electrical circuits could fail.

SERVICE LIFE

If used under recommended conditions, the service life of the appliance is 10 years.

ELECTRICAL CIRCUIT DIAGRAM



Electrical diagram

CODE	COMPONENT
H1,H2	Resistance
L1	Switch lamp
S1	Switch

L2	Thermostat Lamp
T1	Thermostat

GUARANTEE CONDITIONS:

- a. Documents without the sale date as well as the approval of the factory and manufacturer shall be deemed to be invalid. The guarantee certificate should be submitted to be covered by the guarantee.
- b. The device is guaranteed against material and workmanship defaults in case it is installed and used in compliance with the installation, usage and maintenance manual.
- c. The failures covered by the guarantee, type and site of necessary corrections shall be specified by Company.
- d. This guarantee shall be valid only for the guaranteed device if the installation, usage and maintenance manual as well as the guarantee conditions are followed. No other rights or reimbursements could be claimed under any other name.
- e. In case the information contained in the Guarantee certificate and specifying the type, model and serial number of the guaranteed product is deleted, erased or amended, then the guarantee shall become null and void.
- f. The guarantee shall only be covering the maintenance and repair procedures to be conducted against any failures arising out of material and workmanship defaults during a pre-determined period of time. Faults covered by the said guarantee shall be repaired and the parts shall be replaced free-of-charge. Any replaced parts shall become the property of Company.
- g. Failures arising of operating the machine in a voltage different from the one specified on the machine itself and the usage manual, and of establishing electricity, waste-clean water installations not conforming to the relevant sections of the manual shall in no way be covered by the guarantee.
- h. Installation procedures shall be conducted only by the qualified personnel of the authorized service. The service should be informed in case the operating site is changed.
- i. In case the machine breaks down during operation, the operators should take the necessary measures as specified in the section concerning potential failures and corrections of the manual. Any failures defined as failures that could be intervened with should be cured as stipulated without informing the service. Otherwise, in case the service personnel is called to cure such defaults, relevant fees shall be charged. In case the failure persists in spite of the intervention or a failure requiring service without first anticipating the user's intervention, the service should immediately be informed. In this case, relevant procedures shall be conducted by taking into account whether the failure is covered by the guarantee or not.
- j. Company shall consider that the curing of any damages and failures incurring during the loading, unloading and transportation procedures, for which Company is not liable, shall in no way be covered by the guarantee. Similarly, the curing of damages and failures incurring in external factors during the use of the machine shall not be covered by the guarantee.
- k. During the period of time covered by the guarantee, only service personnel authorized by Company shall be entitled to intervene with any failures. Intervention by any unauthorized persons shall invalidate the guarantee.
- l. In case of any disagreements, the Istanbul Courts shall be authorized.