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> Paderno World Cuisine Bain-marie Double Boiler, 2 Handles, 7.37 Qt Stainless Steel 11911-20 Instruction Manual

PADERNO 11911-20

Paderno World Cuisine Bain-marie Double Boiler

Model: 11911-20 | Brand: PADERNO

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1. PRODUCT OVERVIEW

The Paderno World Cuisine Bain-marie Double Boiler (Model 11911-20) is a 7.37-quart stainless steel cooking vessel designed for gentle, even heating. This technique, also known as a water bath, is ideal for preparing delicate dishes or maintaining food temperatures without direct heat exposure. It features two short handles for easy handling.



Figure 1: Paderno World Cuisine 7.37 Qt Stainless Steel Bain-marie Double Boiler. This image shows the stainless steel double boiler with its two short handles, designed for gentle heating applications.

Key Features:

- Designed for gentle heating, suitable for delicate dishes.
- Effectively maintains food temperature.
- Equipped with two short handles for secure handling.
- Constructed from durable stainless steel.
- Versatile for use in ovens, on stovetops, in hotel pans, or chafing dishes.

2. SETUP AND FIRST USE

2.1 Unpacking and Inspection

Carefully remove the bain-marie from its packaging. Inspect the unit for any signs of damage that may have occurred

during transit. If any damage is found, do not use the product and contact customer support.

2.2 Initial Cleaning

Before first use, wash the bain-marie thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots. This removes any manufacturing residues.

2.3 Safety Precautions

- Always use oven mitts or heat-resistant gloves when handling the bain-marie, especially when hot.
- Ensure the bain-marie is placed on a stable, heat-resistant surface during use.
- Do not allow water to boil dry in the outer pot, as this can damage the unit.
- Keep out of reach of children.

3. OPERATING INSTRUCTIONS

The bain-marie operates on the principle of indirect heat. The outer pot holds water, which is heated, and the inner pot, containing the food, sits within this water bath. This method provides gentle, consistent heat, preventing scorching and ensuring even cooking or warming.

3.1 General Use for Gentle Heating

1. Place the larger, outer pot on your stovetop or in your oven/chafing dish.
2. Fill the outer pot with an appropriate amount of water. The water level should be high enough to surround the lower portion of the inner pot without overflowing when the inner pot is inserted.
3. Place the food item (e.g., chocolate, delicate sauce, custard) into the smaller, inner pot.
4. Carefully place the inner pot into the outer pot.
5. Apply heat to the outer pot. For stovetop use, set the burner to low to medium heat. For oven use, preheat the oven to the desired temperature.
6. Monitor the water level in the outer pot and replenish with hot water if necessary to prevent it from boiling dry.
7. Use a thermometer to ensure the food reaches and maintains the desired temperature.

3.2 Applications

- **Melting Chocolate:** Place chopped chocolate in the inner pot. Heat water in the outer pot gently until the chocolate melts smoothly, stirring occasionally.
- **Preparing Delicate Sauces:** Use for hollandaise, béarnaise, or other emulsion sauces that require careful temperature control to prevent curdling.
- **Keeping Food Warm:** Ideal for holding gravies, sauces, or purees at serving temperature without overcooking.
- **Custards and Pâtés:** Provides even heat for baking delicate items in the oven, preventing cracking or over-browning.

4. CARE AND MAINTENANCE

4.1 Cleaning

- **After Each Use:** Allow the bain-marie to cool completely before cleaning. Wash both pots with warm, soapy water and a non-abrasive sponge or cloth.
- **Stubborn Food Residue:** For baked-on food, soak the pots in hot soapy water for a period before cleaning. Avoid using steel wool or harsh abrasive cleaners, which can scratch the stainless steel surface.
- **Drying:** Dry immediately after washing to prevent water spots and maintain the luster of the stainless steel.

- **Dishwasher Safe:** The stainless steel bain-marie is generally dishwasher safe, but hand washing is recommended to preserve its finish over time.

4.2 Storage

Store the bain-marie in a dry place. Ensure it is completely dry before storing to prevent any potential corrosion or odor buildup. Stacking the inner pot inside the outer pot can save space.

5. TROUBLESHOOTING

This section addresses common issues you might encounter with your bain-marie.

5.1 Uneven Heating or Slow Heating

- **Issue:** Food is not heating evenly or takes too long to heat.
- **Solution:** Ensure there is sufficient water in the outer pot. The water level should be high enough to transfer heat effectively to the inner pot. Also, verify that the heat source (stovetop burner or oven) is set to an appropriate temperature.

5.2 Water Spots or Discoloration on Stainless Steel

- **Issue:** White spots or rainbow discoloration appear on the stainless steel after washing or use.
- **Solution:** These are often mineral deposits from water. To remove, clean with a solution of vinegar and water, then rinse thoroughly and dry immediately. To prevent, always dry the bain-marie completely after washing.

5.3 Food Sticking to Inner Pot

- **Issue:** Food, especially delicate items, sticks to the bottom of the inner pot.
- **Solution:** While a bain-marie provides gentle heat, some foods may still stick if not stirred or if the heat is too high. Ensure the water in the outer pot is simmering gently, not boiling vigorously. Stir contents of the inner pot frequently.

6. SPECIFICATIONS

Feature	Detail
Brand	PADERNO
Model Number	11911-20
Material	Stainless Steel
Capacity	7.37 Quarts (7 Liters)
Item Weight	4.5 Pounds
Color	Stainless Steel
Oven Safe	Yes
Manufacturer	Paderno World Cuisine

7. WARRANTY AND SUPPORT

7.1 Manufacturer's Warranty

Paderno World Cuisine guarantees their products to be free of defects in material and workmanship for **1 Year** from the date of purchase. This warranty does not cover damage caused by abnormal or unreasonable use of the product, including repairs or alterations performed by unauthorized service centers, or normal wear and tear.

7.2 Customer Support

For warranty claims, technical assistance, or any questions regarding your Paderno World Cuisine Bain-marie Double Boiler, please contact Paderno World Cuisine customer support. Refer to the product packaging or the official Paderno World Cuisine website for current contact information.

