CRESTWARE BM02

Crestware 2-Quart Stainless Steel Bain Marie (Model BM02) User Manual

Your guide to safe and effective use

Important Safety Instructions

Please read all instructions carefully before using your Crestware Bain Marie. Retain this manual for future reference.

- **Heat Safety:** This product is designed for heating. Surfaces will become hot during use. Always use oven mitts or heat-resistant gloves when handling.
- **Water Level:** Ensure the water level in the outer pot is sufficient but does not overflow when the inner pot is inserted.
- **Stability:** Place the bain marie on a stable, heat-resistant surface during operation.
- **Children and Pets:** Keep out of reach of children and pets when in use or cooling down.
- **Cleaning:** Allow the unit to cool completely before cleaning. Refer to the 'Maintenance and Care' section for proper cleaning procedures.
- **Intended Use:** Use this product only for its intended purpose as a bain marie (double boiler).

Product Overview

Product Description

The Crestware 2-Quart Stainless Steel Bain Marie (Model BM02) is a professional-grade, durable, and economical kitchen tool designed for commercial and home use. It is constructed from high-quality stainless steel, ensuring longevity and consistent performance. This bain marie is ideal for gently heating, melting, or keeping food warm without direct heat, preventing scorching.

Components

A standard bain marie system typically consists of:

- **Outer Pot:** Holds the water that creates the gentle heat.

- **Inner Pot (Insert Pan):** Holds the food item to be heated or cooked.
- **Lid (Sold Separately):** Helps retain heat and moisture.



Image: Crestware 2-Quart Stainless Steel Bain Marie. This image displays the main stainless steel pot, which serves as the outer pot of the bain marie system. The inner pot and lid are typically sold separately.

Setup

Unpacking

Carefully remove all packaging materials. Inspect the bain marie for any signs of damage. If any damage is found, do not use the product and contact customer support.

Initial Cleaning

Before first use, wash the bain marie thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots. Refer to the 'Maintenance and Care' section for detailed cleaning instructions.

Operating Instructions

Basic Use

1. Place the outer pot on a heat source (e.g., stovetop burner).
2. Fill the outer pot with water. The water level should be high enough to surround the bottom and sides of the inner pot without overflowing when the inner pot is placed inside.
3. Place the inner pot (containing the food item) into the outer pot. Ensure it sits securely.
4. Heat the water in the outer pot to the desired temperature. The steam or hot water will gently heat the contents of the inner pot.
5. Monitor the temperature of the food item as needed.
6. When finished, carefully remove the inner pot using heat-resistant gloves. Allow the outer pot to cool before

handling.

Temperature Control

A bain marie provides gentle, indirect heat. For precise temperature control, use a thermometer to monitor the water temperature in the outer pot and the food temperature in the inner pot. Adjust the heat source as necessary to maintain the desired temperature range.

Applications

The Crestware Bain Marie is suitable for various tasks, including:

- Melting chocolate or butter without scorching.
- Gently cooking delicate sauces like hollandaise.
- Keeping soups, sauces, or gravies warm for serving.
- Preparing custards or cheesecakes.

Maintenance and Care

Cleaning

Proper cleaning ensures the longevity and hygiene of your bain marie.

- **Cool Down:** Always allow the bain marie to cool completely before cleaning.
- **Hand Washing:** Wash with warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that can scratch the stainless steel surface.
- **Rinsing:** Rinse thoroughly with clean water to remove all soap residue.
- **Drying:** Dry immediately with a soft, clean towel to prevent water spots and maintain the shine of the stainless steel.
- **Stubborn Stains:** For stubborn food residue, soak the pot in warm, soapy water before cleaning. A paste of baking soda and water can be used for gentle scrubbing on tough spots, followed by thorough rinsing.

Storage

Store the clean and dry bain marie in a cool, dry place. Stacking other cookware inside can save space, but ensure there are no sharp edges that could scratch the surface.

Troubleshooting

Common Issues

- **Food Not Heating Evenly:** Ensure the water level in the outer pot is adequate and surrounds the inner pot sufficiently. Stir the contents of the inner pot periodically.
- **Water Boiling Too Rapidly:** Reduce the heat source. A bain marie requires gentle simmering, not a rolling boil, to prevent overheating and splashing.
- **Water Spots/Discoloration:** This is common with stainless steel and hard water. Ensure thorough drying after washing. For existing spots, a solution of vinegar and water can help, followed by rinsing and drying.
- **Scratches:** Avoid using metal utensils or abrasive cleaning pads directly on the stainless steel surface.

Specifications

Technical Data

Model Number	BM02
Capacity	2 Quarts
Material	Stainless Steel
Product Dimensions	19 x 5.75 x 6.88 inches
Item Weight	10.4 ounces
Manufacturer	Crestware Commercial Kitchen

Warranty and Support

Warranty Information

Crestware products are manufactured to high standards. For specific warranty details, please refer to the documentation provided at the time of purchase or visit the official Crestware website. Keep your proof of purchase for any warranty claims.

Customer Support

If you have any questions, require assistance, or need to report an issue with your Crestware 2-Quart Stainless Steel Bain Marie, please contact Crestware customer support through their official website or the retailer from whom the product was purchased.

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Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question