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› [Valgus](#) /

› [Valgus Commercial Stainless Steel 4-Section Bain Marie Food Warmer \(Model BBM4\) Instruction Manual](#)

Valgus BBM4

Valgus Commercial Stainless Steel 4-Section Bain Marie Food Warmer

INSTRUCTION MANUAL (MODEL BBM4)

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, setup, and maintenance of your Valgus Commercial Stainless Steel 4-Section Bain Marie Food Warmer. Please read this manual thoroughly before initial use and retain it for future reference. This appliance is designed to keep various food items warm at serving temperatures, suitable for commercial and home catering environments.



Image 1: Valgus Commercial Stainless Steel 4-Section Bain Marie Food Warmer, showcasing its four compartments and control panel.

2. SAFETY INSTRUCTIONS

To prevent injury or damage to the appliance, always follow these safety precautions:

- Ensure the appliance is placed on a stable, level, and heat-resistant surface.
- Do not operate the unit without water in the main reservoir. Always add water above the 'MIN' mark before heating.
- Keep hands and face away from steam when the unit is operating or when removing lids.
- Do not immerse the electrical components or the entire unit in water or other liquids.
- Unplug the unit from the power outlet before cleaning, maintenance, or when not in use.
- Use only grounded electrical outlets with the correct voltage (120V).
- Keep out of reach of children.
- Do not use if the power cord or plug is damaged. Contact qualified service personnel for repairs.
- Avoid touching hot surfaces. Use oven mitts or appropriate protection when handling hot pans or lids.

3. PRODUCT OVERVIEW AND COMPONENTS

The Valgus Bain Marie Food Warmer is constructed from commercial-grade stainless steel, designed for durability and efficient food warming. It features four individual compartments, each with a lid, and an integrated drain tap for easy water removal.

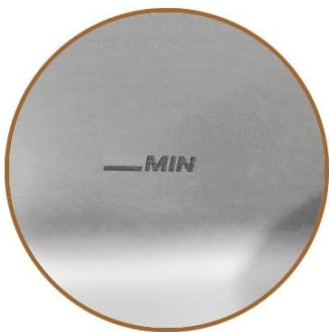
Key Components:

- **Stainless Steel Body:** Durable and easy to clean main unit.
- **Food Pans (4x 1/4 GN, 4 Qt each):** Individual containers for different food items.
- **Lids:** To cover food pans, helping to retain heat and moisture.
- **Temperature Control Knob:** Adjustable thermostat for precise heat settings (86°F-185°F).
- **Power Switch:** On/Off toggle switch.
- **Heating Indicator Light:** Illuminates when the heating element is active.
- **Drain Tap:** For convenient emptying of the water reservoir.
- **U-shaped Heating Tube:** Ensures even and rapid heating of water.
- **Non-slip Feet:** Provides stability during operation.

Safe and Convenient Design



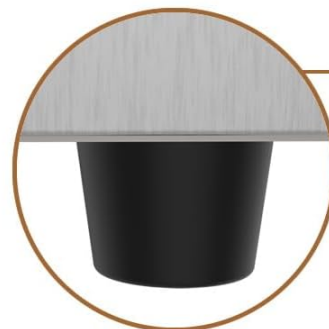
Practical Lid



MAX/MIN Capacity



Drain Tap



Non-slip Feet



U-shaped Heating Tube Distributes evenly and quickly heat.

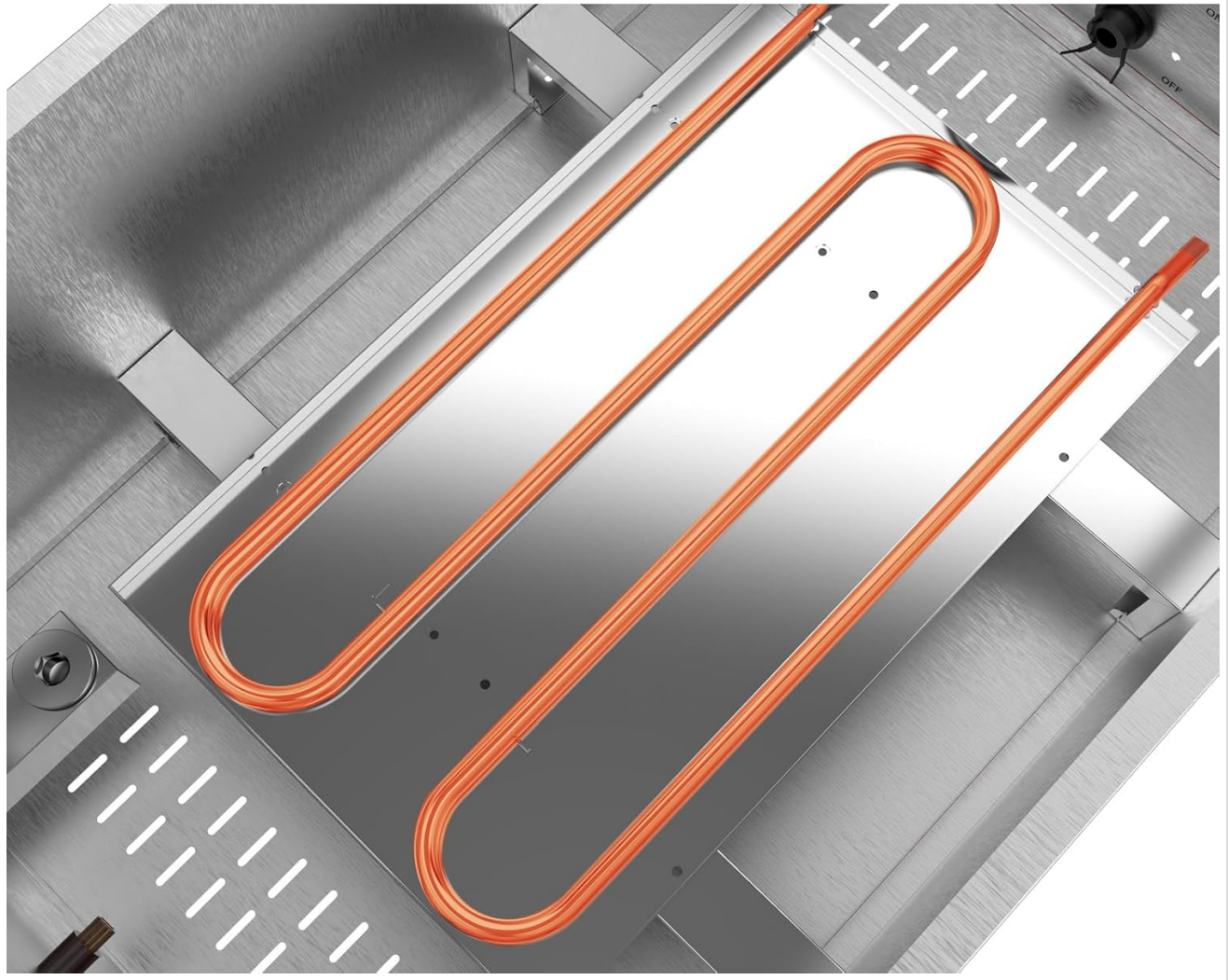


Image 3: Close-up view of the U-shaped heating tube, designed for even and quick heat distribution.

4. SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any shipping damage.
2. **Placement:** Position the unit on a stable, flat, and heat-resistant surface, ensuring adequate ventilation around the appliance.
3. **Initial Cleaning:** Before first use, wash the food pans and lids with warm, soapy water. Wipe down the main unit with a damp cloth. Dry all parts thoroughly.
4. **Add Water:** Fill the main water reservoir with clean water. Ensure the water level is above the 'MIN' mark indicated inside the reservoir. Do not overfill.
5. **Insert Food Pans:** Place the empty food pans into the designated slots in the unit.
6. **Connect Power:** Plug the power cord into a grounded 120V electrical outlet.

16QT

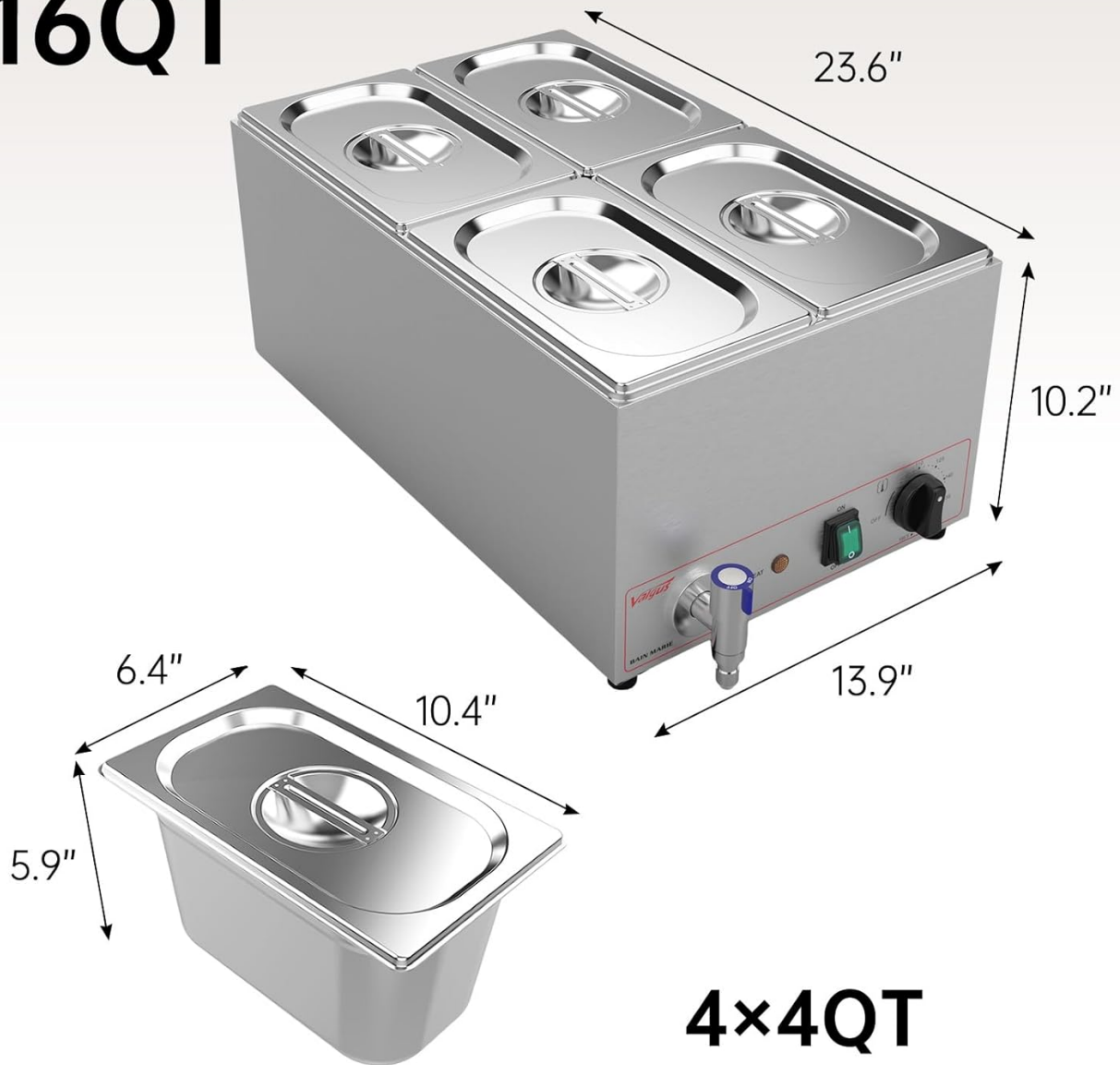


Image 4: Diagram illustrating the overall dimensions of the 16 Qt food warmer (23.6"L x 13.9"W x 10.2"H) and individual 4 Qt food pans (10.4"L x 6.4"W x 5.9"H).

5. OPERATING INSTRUCTIONS

1. **Power On:** Flip the power switch to the 'ON' position. The heating indicator light will illuminate.
2. **Set Temperature:** Turn the temperature control knob to your desired setting. The adjustable range is 86°F (30°C) to 185°F (85°C). For most food warming, a temperature between 140°F and 160°F is recommended.
3. **Preheat:** Allow the water to heat up to the desired temperature. This may take 15-20 minutes depending on the initial water temperature and selected setting.
4. **Add Food:** Once the water is heated, carefully place pre-cooked food into the individual food pans. Cover the pans with their respective lids to maintain heat and moisture.
5. **Monitor:** Periodically check the food temperature to ensure it remains at a safe serving level.
6. **Automatic Shut-off:** The unit features an automatic shut-off mechanism if the water level drops below the 'MIN' mark during operation. If this occurs, turn off the unit, unplug it, allow it to cool, and then refill the water reservoir before restarting.
7. **Power Off:** When finished, turn the temperature control knob to 'OFF' and flip the power switch to 'OFF'. Unplug the unit from the power outlet.



Image 5: Detailed view of the control panel, showing the heating indicator, power switch, and adjustable temperature knob with settings from 86°F to 185°F.

6. MAINTENANCE AND CLEANING

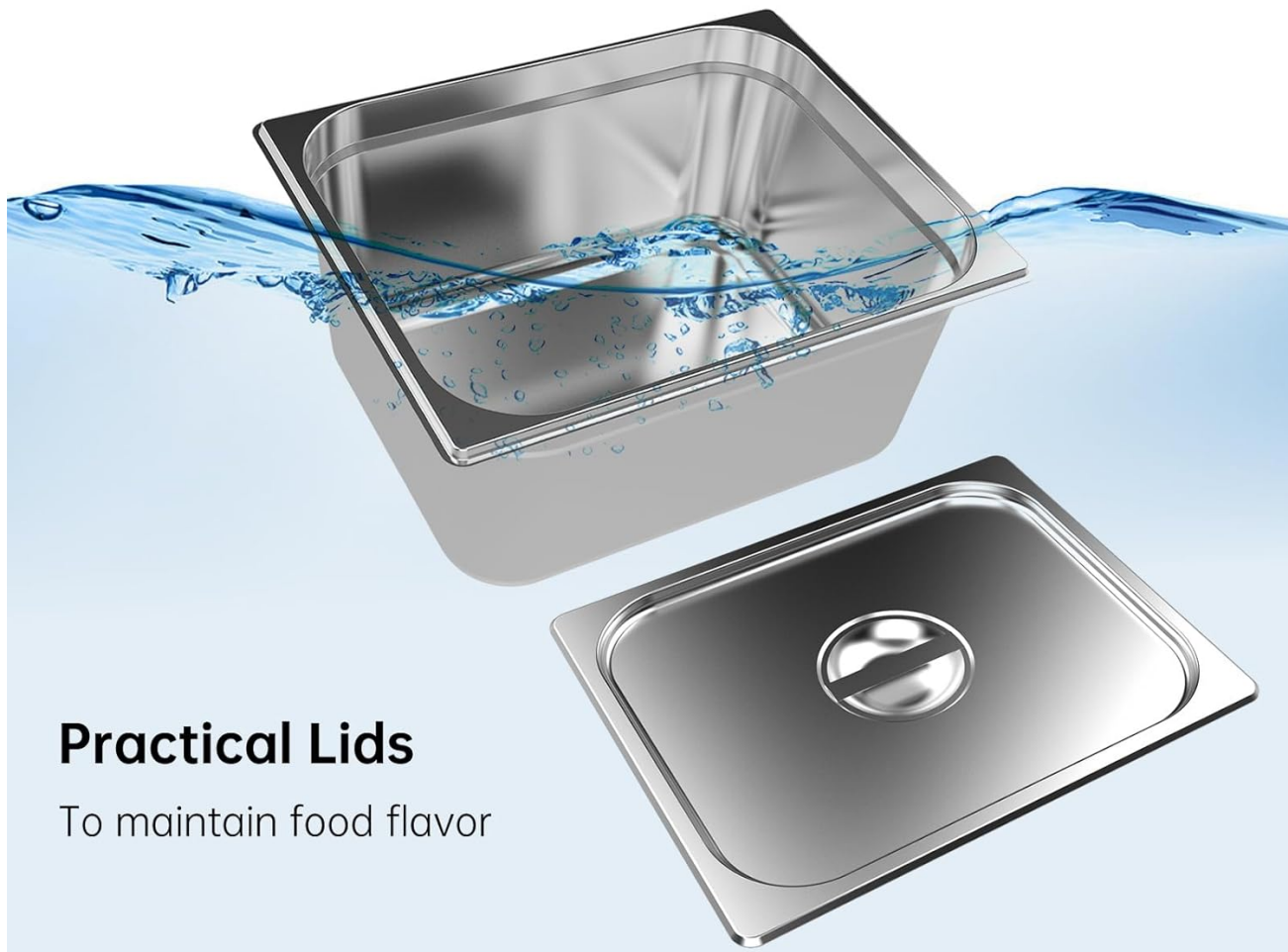
Regular cleaning and maintenance will extend the life of your food warmer.

1. **Disconnect Power:** Always unplug the unit and allow it to cool completely before cleaning.
2. **Empty Water:** Use the integrated drain tap to empty the water from the reservoir. Place a suitable container under the tap to collect the water.
3. **Clean Food Pans and Lids:** Wash the stainless steel food pans and lids with warm, soapy water. Rinse thoroughly and dry completely to prevent water spots or corrosion. These parts are typically dishwasher safe.
4. **Clean Main Unit:** Wipe the exterior and interior of the main unit with a damp cloth and mild detergent. For stubborn stains, a non-abrasive stainless steel cleaner can be used. Avoid abrasive pads or harsh chemicals that could scratch the surface.
5. **Dry Thoroughly:** Ensure all components are completely dry before reassembly or storage.
6. **Descaling:** Over time, mineral deposits may accumulate in the water reservoir. Descale the unit periodically

using a commercial descaling solution or a mixture of white vinegar and water. Follow the descaling product's instructions, then rinse thoroughly.

Easy to clean

Made of food grade stainless steel, it is sturdy and durable.



Practical Lids

To maintain food flavor

Image 6: Illustration showing the removable food pans and lids, emphasizing the ease of cleaning due to food-grade stainless steel construction.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not turn on.	No power supply; Power switch is off; Faulty power cord/plug.	Check power outlet and connection; Ensure power switch is 'ON'; Inspect power cord for damage. If damaged, seek professional repair.
Unit is not heating.	Temperature knob set too low; Insufficient water in reservoir; Heating element malfunction.	Increase temperature setting; Add water above 'MIN' mark; If problem persists, contact customer support.

Problem	Possible Cause	Solution
Food is not staying warm enough.	Temperature setting too low; Lids not properly placed; Too much cold food added at once.	Increase temperature setting; Ensure lids are securely on pans; Add food in smaller batches or allow it to reach closer to serving temperature before placing in warmer.
Water leaks from drain tap.	Drain tap not fully closed; Damaged tap seal.	Ensure drain tap is in the fully closed position; If leak persists, contact customer support for a replacement tap or seal.

8. SPECIFICATIONS

Feature	Detail
Model Number	BBM4
Capacity	16 Quarts total (4 x 4 Qt 1/4 GN pans)
Voltage	120 Volts
Wattage	900 Watts
Temperature Range	86°F - 185°F (30°C - 85°C)
Material	Stainless Steel
Product Dimensions	23.6" L x 14" W x 10.2" H
Item Weight	24.9 pounds
UPC	724725784655

9. WARRANTY AND SUPPORT

For warranty information, technical support, or replacement parts, please contact Valgus customer service. Refer to your purchase documentation for specific warranty terms and contact details. Always provide your model number (BBM4) and purchase date when contacting support.