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› Eapmic Bain Marie Food Warmer 3-Pan Instruction Manual

Eapmic B09Z27JQC6

Eapmic Bain Marie Food Warmer 3-Pan Instruction Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Eapmic 3-Pan Electric Bain Marie Food Warmer. Designed for commercial and catering use, this unit is ideal for keeping food at optimal serving temperatures. Please read these instructions thoroughly before initial use and retain them for future reference.



Image: The Eapmic 3-Pan Electric Bain Marie Food Warmer, showing the main unit with three lidded pans and the attached power cord.

SAFETY INSTRUCTIONS

- **Electrical Safety:** Ensure the power supply matches the unit's voltage (110V 60Hz). Do not operate with a damaged cord or plug.
- **Water Level:** The heating tube must always be submerged in water during operation. **Never dry burn the heating tube** as this can cause severe damage to the unit and pose a fire hazard.
- **Hot Surfaces:** The unit's surfaces, especially the water bath and pans, become very hot during operation. Use caution and wear protective gloves when handling.
- **Placement:** Place the unit on a stable, heat-resistant surface, away from walls and flammable materials, ensuring adequate ventilation.
- **Cleaning:** Disconnect from power and allow the unit to cool completely before cleaning. Do not immerse the entire unit in water.
- **Children and Pets:** Keep children and pets away from the operating unit.

PRODUCT OVERVIEW

The Eapmic Bain Marie Food Warmer consists of a stainless steel main body, a water bath with a U-shaped heating element, a thermostat control knob, indicator lights, and a drain valve. It includes three food-grade stainless steel pans

with matching lids.



Image: All components of the food warmer laid out, including the main heating unit, three food pans, three lids, and small accessories.

Key Components:

- **Main Unit:** Stainless steel housing containing the water bath and heating element.
- **Heating Element:** U-shaped stainless steel element for efficient water heating.
- **Thermostat Control:** Rotary knob to adjust water temperature from 30°C to 85°C (86°F to 185°F).
- **Indicator Lights:** Power and heating indicators.
- **Drain Valve:** Located on the side for easy water drainage.
- **Food Pans:** Three 7.3 Qt (7L) capacity food-grade stainless steel pans.
- **Lids:** Three stainless steel lids with handles for each pan.



Image: An overhead view of the Bain Marie's interior, clearly showing the U-shaped stainless steel heating element at the bottom of the

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any shipping damage.
2. **Clean:** Before first use, wash the food pans and lids with warm soapy water, rinse thoroughly, and dry. Wipe down the exterior of the main unit with a damp cloth.
3. **Placement:** Position the Bain Marie on a flat, stable, and heat-resistant countertop. Ensure there is sufficient space around the unit for ventilation.
4. **Fill Water Bath:** Open the drain valve (if closed) and then close it securely. Fill the main water bath with clean water. Ensure the water level is above the heating element but below the top edge of the water bath to prevent overflow when pans are inserted.
5. **Insert Pans:** Place the empty food pans into the water bath.

OPERATING INSTRUCTIONS

1. **Connect Power:** Plug the power cord into a grounded 110V 60Hz electrical outlet. The power indicator light will illuminate.
2. **Set Temperature:** Turn the thermostat control knob to your desired temperature. The heating indicator light will turn on, indicating that the unit is heating the water. The temperature range is 30°C to 85°C (86°F to 185°F).
3. **Preheat:** Allow the water to reach the set temperature. This may take some time depending on the initial water temperature and the desired setting.
4. **Add Food:** Once the water is heated, place your prepared food into the stainless steel pans. Cover the pans with their respective lids to retain heat and moisture.
5. **Monitor:** The thermostat will automatically cycle the heating element on and off to maintain the set temperature.
6. **Serving:** Use appropriate serving utensils. Always exercise caution when removing lids as steam will be hot.
7. **Shut Down:** After use, turn the thermostat knob to the 'OFF' position and unplug the unit from the power outlet. Allow the unit to cool completely before proceeding to maintenance.



LARGE-CAPACITY PANS

Image: A close-up view showing one of the large-capacity food pans correctly placed within the Bain Marie's water bath.

MAINTENANCE

1. **Cool Down:** Always ensure the unit is unplugged and completely cool before attempting any cleaning or maintenance.
2. **Drain Water:** Place a suitable container under the drain valve. Open the drain valve to empty the water bath. Close the valve once all water has been drained.
3. **Clean 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 mineral buildup.
4. **Clean Water Bath:** Wipe the interior of the water bath with a damp cloth and mild detergent. For stubborn mineral deposits, use a descaling solution suitable for stainless steel, following the product's instructions. Rinse thoroughly with clean water.
5. **Clean Exterior:** Wipe the exterior surfaces of the unit with a damp cloth. Do not use abrasive cleaners or scouring pads, as these can scratch the stainless steel finish.
6. **Storage:** Store the clean and dry unit in a cool, dry place.

TROUBLESHOOTING

- **Unit Not Heating:**
 - Check if the unit is properly plugged into a working electrical outlet.
 - Ensure the thermostat knob is turned to a temperature setting above 'OFF'.
 - Verify that the power indicator light is on. If not, check the power source.
- **Uneven Heating:**
 - Ensure the water bath is filled to the appropriate level, fully submerging the heating element.
 - Allow sufficient time for the unit to preheat and stabilize the temperature.
- **Water Leaking from Drain Valve:**
 - Ensure the drain valve is securely closed. Check for any debris preventing a tight seal.
- **Excessive Steam:**
 - This is normal during operation, especially at higher temperatures. Ensure lids are properly placed on pans to minimize steam escape and retain moisture in food.

If you encounter issues not listed here or if troubleshooting steps do not resolve the problem, please contact customer support.

SPECIFICATIONS

Feature	Specification
Model	B09Z27JQC6
Capacity (Total)	3 x 7.3 Qt (7L)
Voltage	110V
Frequency	60Hz
Power	850W
Temperature Range	30°C - 85°C (86°F - 185°F)
Material	Food-grade 304 Stainless Steel
Overall Dimensions (L x W x H)	22.6" x 15" x 10.6" (57.5 x 38 x 27 cm)
Single Pan Dimensions (L x W x H)	11.8" x 9.4" x 5.9" (30 x 24 x 15 cm)



Image: A technical diagram illustrating the precise measurements of the Bain Marie unit and its individual food pans in both centimeters and inches.

WARRANTY AND SUPPORT

This Eapmic Bain Marie Food Warmer comes with a **2-year warranty** from the date of purchase, covering manufacturing defects. Please retain your proof of purchase for warranty claims.

For technical assistance, troubleshooting, or warranty inquiries, please contact your retailer or the manufacturer's customer support. Refer to the contact information provided with your purchase documentation.

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