

## GGM Gastro BMH230

# GGM Gastro BMH230 Electric Bain-Marie Instruction Manual

Model: BMH230

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your GGM Gastro BMH230 Electric Bain-Marie. Please read these instructions thoroughly before using the appliance and retain them for future reference.

## 2. SAFETY INSTRUCTIONS

- Always ensure the appliance is connected to a grounded power outlet with the correct voltage (230V / 1N/PE / 50 Hz).
- Do not operate the bain-marie with damaged cords or plugs.
- Keep hands and foreign objects away from heating elements during operation.
- Always fill the water bath before switching on the appliance. Never operate dry.
- Exercise caution when handling hot water and food containers. Use appropriate protective gear.
- Unplug the appliance from the power supply before cleaning or maintenance.
- This appliance is designed for professional use. Ensure only trained personnel operate it.
- The material is compliant with European food standards.

## 3. PRODUCT OVERVIEW

The GGM Gastro BMH230 is an electric bain-marie designed for keeping food warm. It features a robust stainless steel casing and is compatible with GN 1/1 containers up to 150 mm deep. A drain tap is included for easy water removal.

### Key Features:

- **Robust and Hygienic:** Stainless steel body ensures durability and ease of cleaning.

- **Optimal Capacity:** Suitable for GN containers up to 150 mm deep, with a total capacity of 24 liters.
- **User-Friendly:** Intuitive operation and equipped with a drain tap for easy emptying.
- **Stable Design:** Features rubber feet for secure stability, ideal for professional use.
- **Efficient Operation:** Electrical connection with 1.2 kW power, operates on 230V/50 Hz.



Figure 1: Placeholder image for the GGM Gastro BMH230 Electric Bain-Marie. This image indicates that a product image is not available.

## 4. SETUP

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1. **Unpacking:** Carefully remove the bain-marie from its packaging. Inspect for any shipping damage.
2. **Placement:** Place the appliance on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the unit. The rubber feet provide stability.
3. **Electrical Connection:** Connect the power cord to a suitable 230V / 1N/PE / 50 Hz grounded electrical outlet.
4. **Initial Cleaning:** Before first use, clean the water bath and any removable parts according to the "Maintenance and Cleaning" section.
5. **Fill Water Bath:** Fill the water bath with clean water up to the recommended level (typically indicated by a fill line or approximately 2-3 cm below the top edge). Do not overfill.
6. **Insert GN Containers:** Place your GN 1/1 containers (not included) with food into the water bath. Ensure they are properly seated.

## 5. OPERATING INSTRUCTIONS

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1. **Power On:** Ensure the water bath is filled and GN containers are in place. Plug in the appliance.
2. **Set Temperature:** Use the temperature control knob (if present, otherwise it's a fixed temperature or simple on/off) to select the desired holding temperature. The operating temperature range is 35 °C to 90 °C.
3. **Heating:** The appliance will begin heating the water. Allow sufficient time for the water to reach the set temperature before serving.
4. **Monitoring:** Periodically check the water level and food temperature to ensure optimal holding conditions. Add hot water if necessary to maintain the level.
5. **Draining:** When finished, turn off and unplug the appliance. Allow the water to cool slightly. Use the integrated drain tap to safely empty the water bath into a suitable container.

## 6. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance ensure the longevity and hygienic operation of your bain-marie.

1. **Disconnect Power:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Drain Water:** Use the drain tap to empty the water bath.
3. **Clean Interior:** Wipe the interior of the water bath with a soft cloth and mild detergent. For stubborn deposits (e.g., limescale), use a descaling agent suitable for stainless steel, following the

product instructions. Rinse thoroughly with clean water.

- 4. **Clean Exterior:** Wipe the exterior stainless steel surfaces with a damp cloth and mild detergent. Dry immediately to prevent water spots.
- 5. **Do Not Submerge:** Never immerse the entire appliance in water.
- 6. **Storage:** Store the bain-marie in a clean, dry place when not in use.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not heat.	No power supply. Faulty power cord/plug.	Check power connection and outlet. Contact qualified service personnel.
Water not reaching desired temperature.	Incorrect temperature setting. Insufficient heating time. Water level too low.	Adjust temperature setting. Allow more time for heating. Add water to the correct level.
Water leaks from drain tap.	Drain tap not fully closed. Damaged seal.	Ensure drain tap is securely closed. Contact qualified service personnel for seal replacement.

If problems persist, contact GGM Gastro customer support or a qualified technician.

## 8. SPECIFICATIONS

Feature	Detail
Model	BMH230
Power	1.2 kW
Electrical Connection	230V / 1N/PE / 50 Hz
Temperature Range	35 °C to 90 °C
Capacity	24 Liters
Compatible GN Containers	GN 1/1, up to 150 mm depth
External Dimensions (L x W x H)	600 mm x 338 mm x 240 mm (approx. 60 x 33.8 x 24.3 cm)
Material	Stainless Steel
Features	Drain tap, Rubber feet







## 9. WARRANTY AND SUPPORT

For warranty information, technical support, or spare parts inquiries, please contact your GGM Gastro dealer or visit the official GGM Gastro website. Please have your model number (BMH230) and

purchase date available when contacting support.

This product is manufactured in compliance with hygiene and safety directives and bears the CE mark.

## Related Documents - BMH230

	<p><a href="#">Electric Bain-Marie Wagen User Manual - TWK Series</a></p> <p>User manual for GGM Gastro TWK1756, TWK1758, TWK1758TD, TWK1760, TWK1760TD electric bain-marie wagons. Covers product features, operation, safety, troubleshooting, and maintenance.</p>
	<p><a href="#">GGM Gastro SMJ64 Electric Salamander User Manual</a></p> <p>Official user manual for the GGM Gastro SMJ64 electric salamander. Provides detailed instructions, safety precautions, operation, and maintenance guidelines for commercial kitchen use.</p>
	<p><a href="#">KBSSK Floor Scrubber Dryer User Manual</a></p> <p>Comprehensive user manual for the KBSSK mini electric double-brush scrubber dryer, covering safety instructions, operation, maintenance, and troubleshooting.</p>
	<p><a href="#">GGM Gastro DS430LE Dishwasher Parts List and Diagrams</a></p> <p>Exploded view diagrams and parts list for the GGM Gastro DS430LE pass-through dishwasher, including components for the hood, boiler, wash/rinse arms, and electrical system.</p>
	<p><a href="#">GGM Gastro User Guide: Temperature Monitoring for Professional Kitchens</a></p> <p>Comprehensive user guide for GGM Gastro temperature loggers, covering setup, operation, data synchronization, HACCP reporting, and alarm functions for professional food safety and monitoring.</p>
	<p><a href="#">GGM Gastro FKMT25E Coffee Machine User Instruction Manual</a></p> <p>User instruction manual for the GGM Gastro FKMT25E coffee machine, covering important information, precautions, technical specifications, operation, maintenance, troubleshooting, and disposal.</p>