

# **ELECTRIC BAIN MARIE WITH CABINET**

## **USER MANUAL**

**(Read the instructions carefully before using the device)**



Thank you for purchasing and using our luxury combination furnace series products. To ensure optimal use of the product and to prevent unnecessary damage or personal injury, please carefully read this user manual before use and keep it for future reference.

**Warning!** Any modification, incorrect installation, adjustment, or maintenance may result in property damage or personal injury. If adjustments or maintenance are needed, please contact the supplier and ensure they are carried out by trained professionals.

**Warning!** For your safety, do not store or use flammable or explosive gases, liquids, or materials near this product.

**Warning!** The machine casing must be properly grounded to ensure safety.

This product is designed with a sleek appearance, reasonable structure, and user-friendly operation. It features constant temperature control, fast heating, and efficient energy use, making it ideal for boiling, frying, and heat preservation. Safe and reliable, it is the perfect assistant for your kitchen needs.

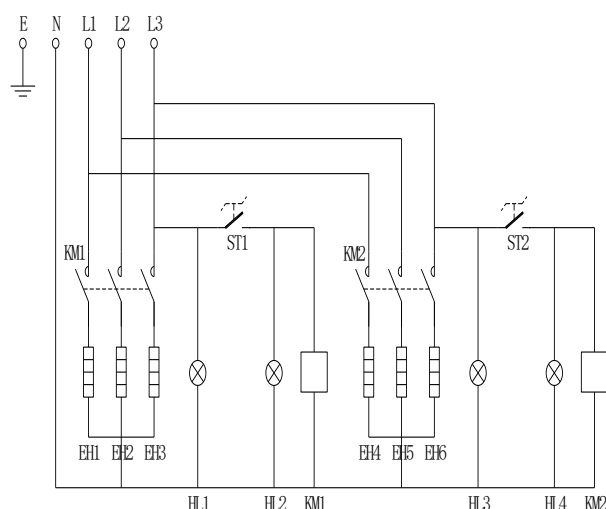
## I. Structural and Performance Characteristics:

1. The surface of this electric hot pot furnace series is smooth, clean, and hygienic, ensuring easy maintenance and a professional finish.
2. Equipped with an independent adjustable temperature controller, offering a control range between 30°C and 85°C for efficient energy saving.
3. Features a luxurious design, with the entire structure crafted from durable and safe stainless steel for long-lasting performance.
4. Includes a water injection switch tap and a drain valve for added convenience.
5. Offers fast heating, easy operation, and straightforward maintenance, making it an excellent addition to any kitchen.

## II. Basic parameters:

Model	HEB-909A	HEB-709A
Service voltage	3N-380V 50/60Hz	3N-380V 50/60Hz
Power	6kW	5kW
Size	800×900×920	700×700×920

### III. Electrical schematic diagram



EH1~EH6 - Heating tube

ST1, ST2 - Thermostat

KM1, KM2 - AC contactor

HL1, HL3 - Power Indicator Lamp

HL2, HL4 - Heating indicator

### IV. Operating Procedures

1. **Power Supply Check:** Ensure the power supply is properly installed and verify that the supply voltage matches the required voltage for the furnace.
2. **Temperature Controller Operation:** The furnace is equipped with two temperature controllers located on the front panel, which can be operated individually or simultaneously. The left temperature controller regulates the left side of the furnace, while the right temperature controller regulates the right side.
3. **Power On:** Turn on the power. The green indicator light will illuminate, signaling that the unit is receiving power. Rotate the thermostat clockwise to the desired temperature based on food preparation requirements. When the yellow indicator light is on, the electric heating element is active and begins heating.
4. **Temperature Selection:** Select the temperature according to the type of food. A range of 180°C to 250°C is generally suitable. It typically takes 10-15 minutes to heat the furnace to 250°C after powering on.
5. **Automatic Temperature Control:** Once the set temperature is reached, the thermostat will automatically cut off power to maintain the temperature, and the yellow indicator light will turn off. When the temperature drops, the thermostat automatically resumes power, and the heating element restarts. This cycle ensures constant temperature maintenance.

6. Barbecue Preparation: After reaching 250°C, apply a layer of edible vegetable oil to the surface of the barbecue net. Place the food evenly on the barbecue net for grilling.
7. Power Off After Use: When finished, rotate the thermostat counterclockwise to the off position. Turn off the power supply to ensure safety.

## V. Installation Guidelines

1. Voltage Compatibility: Ensure that the operating voltage of the equipment matches the supply voltage. Leakage Protection: Install appropriate leakage protection switches near the equipment for enhanced safety.
2. Grounding Requirements: There are copper equipotential terminals located under the back of the furnace. Use a copper core conductor of at least 1.5 mm<sup>2</sup> to establish a reliable connection to the ground wire as per regulations.
3. Professional Installation: The installation of the equipment must be carried out by qualified professionals with technical expertise.
4. Pre-Use Checks: Inspect all wiring for looseness. Confirm that the voltage is stable and within the required range. Ensure the grounding is securely connected and reliable.
5. Grounding the Machine: The machine's shell must be grounded for safe operation.
6. Cleaning Before Use: Before initial use, clean the equipment thoroughly. Disconnect the power supply and clean the surfaces using a non-corrosive detergent and a damp cloth. Do not use a water gun or spray water directly to clean the equipment.
7. Avoid Flammable Materials: Do not store flammable or explosive items near the installation area. Ensure the ambient temperature is below 45°C and relative humidity is under 85%.
8. Stable Placement: Place the equipment on a stable and level surface. Maintain a minimum clearance of 10 cm from other objects and at least 20 cm from walls or windows behind the unit.

## VI. General Troubleshooting

Special Attention
This product must only be operated by trained chefs or experienced personnel.
No Modifications: Any modification of the product can lead to serious accidents.
Power Supply: Disconnect the power supply before cleaning.
Water Usage: Do not flush the stove or appliance with water during cleaning. Water can conduct electricity, leading to electric shocks from leakage.
High Temperatures: Avoid touching the product directly during operation to prevent burns, especially in high-temperature areas.
Voltage Compliance: Use only the power source specified for the product.
Approved Switches: Use only switches compliant with safety regulations.
Lightning Protection: Disconnect the power supply during lightning storms to prevent electrical damage.
Careful Handling: Do not use hard or sharp objects on the surface of the appliance or the electric heat pipe.
Professional Maintenance: Electrical installation and maintenance must be performed by qualified professionals.
Dry Hands: Ensure hands, plugs, and switches are dry during installation and operation.

Fault	Possible Reason	Solution
Power indicator does not light, and no heat is generated after switching on.	1. No power supply in the circuit. 2. Internal wiring is loose or disconnected.	1. Check the power supply. 2. Inspect and reconnect the internal wiring.
Heating indicator is on, but the appliance does not heat.	1. Electric heat pipe wiring is loose or disconnected. 2. Electric heat pipe is burnt out.	1. Tighten the connections and screws at both ends of the heat pipe. 2. Replace the damaged heat pipe.
Heating is normal, but the indicator does not light.	Indicator lamp is burnt out.	Replace the indicator lamp.
Temperature cannot be controlled.	Temperature controller is faulty.	Replace the temperature controller.

### Important Notes

- The above troubleshooting guide is for reference only.
- If any fault occurs, stop using the appliance immediately and contact a professional technician for inspection and repairs.

## VII. Cleaning and Maintenance

1. Power Off Before Cleaning: Always disconnect the power supply before cleaning to prevent accidents.
2. Daily Cleaning: After each day's use, clean the equipment using a damp cloth and non-corrosive detergent. Direct washing with water is strictly prohibited to avoid water infiltration that could damage the circuit.
3. Turn Off Switches: If the equipment is not in use, ensure that the thermostat and power switches are turned off.
4. Long-Term Storage: When not in use for an extended period, clean the equipment thoroughly and store it in a well-ventilated area, free from corrosive gases.

## VIII. Transportation and custody

1. Transport Precautions: Prevent violent vibrations and collisions during transportation, and do not invert the equipment.
2. Long-Term Storage: When not in use for a long time, store the equipment in a well-ventilated, dry area free from corrosive gases.
3. Temporary Storage: If temporarily stored, ensure proper rain-proof and anti-corrosion measures are in place.

## X. Daily inspection

1. Pre-Use Inspection: Check for any deformations or variations in the outer casing. Inspect the power cord for signs of aging, cracks, or damage. Verify that the control panel is intact and operational.
2. During Use Inspection: Be alert for any burnt odors or unusual smells. Ensure switches are functioning properly and making good contact. Monitor for temperature irregularities or any signs of electrical leakage.

Warning!
<p>Daily checks must be performed regularly to prevent accidents.</p> <p>If you suspect any circuit malfunctions or abnormal temperature readings, immediately stop using the equipment and contact a professional technician for inspection and repair.</p>

## Warranty Card

Product name		User name or address	
Date of purchase	year   month   day	Distribution unit (Seal)	
Factory number			
<p>1. This product is covered by a "Three Guarantees" policy. If a failure cannot be resolved by the user, our factory or a local maintenance department will provide free repair service within six months of purchase.</p> <p>2. The user must complete the warranty card at the time of purchase. The warranty card must be stamped with the seal of the distributor to be valid. Future repairs will be provided based on the details recorded in this card.</p> <p>3. If damage occurs due to improper installation, misuse, collision, or other reasons not in accordance with the instructions, users may replace spare parts at their expense. The factory will only charge the cost of spare parts in such cases.</p> <p>4. For "Three Guarantees" service at our factory, users should notify us via letter or phone, specifying the product number and nature of the damage.</p>			

## PROVISIONAL DECLARATION OF CONFORMITY

Equipment Type	Model Number	
Bain Marie	HBM211, HBM212, HBM213, HBM214, HEB709A, HEB909A.	
Application of Territory Legislation & Council Directives(s)	<p>This Declaration of Conformity is issued under the sole responsibility of the importer: Adexa Direct Limited.</p> <p>For the object of this declaration, the essential requirements and principal safety objectives have been demonstrated.</p> <p>The object of this declaration conforms to the following statutory requirements and Union harmonisation legislation, and complies with the following harmonised standards:</p> <p>1. Low Voltage Directive 2014/35/EU The Electrical Equipment (Safety) Regulations 2016 EN 60204-1:2018</p> <p>2. <b>(Pending)</b> Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU <b>(Pending)</b> Electromagnetic Compatibility Regulations 2016</p> <p>3. <b>(Pending)</b> Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU <b>(Pending)</b> Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012</p> <p><b>Disclaimer:</b> This Declaration of Conformity is issued based on the certifications and test reports available at the time of issuing. The products have passed the following safety tests and certifications: Low Voltage Directive 2014/35/EU. However, the certification for the EMC Directive 2014/30/EU and the RoHS (Restriction of Hazardous Substances) is currently pending.</p> <p><b>Pending Documentation: EMC Directive 2014/30/EU, RoHS Compliance Certificate</b></p> <p>These products have not yet been fully evaluated for compliance with the EMC Directive 2014/30/EU and the RoHS Directive 2011/65/EU. This DoC will be updated once the certification is obtained, to confirm full compliance with all applicable EU regulations.</p> <p>By issuing this provisional DoC, we affirm our commitment to completing the full certification process and ensuring that the product will be fully compliant with all required directives once the remaining documentation is available.</p>	
Imported By	Adexa Direct Limited	
Brand	Adexa	
Year of Manufacture	2024	




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I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Date	06.NOV.2024
Signature	
Full Name	Hakan Baykal
Position	Purchase Manager

