



Bain Marie

Installation and Operating Manual

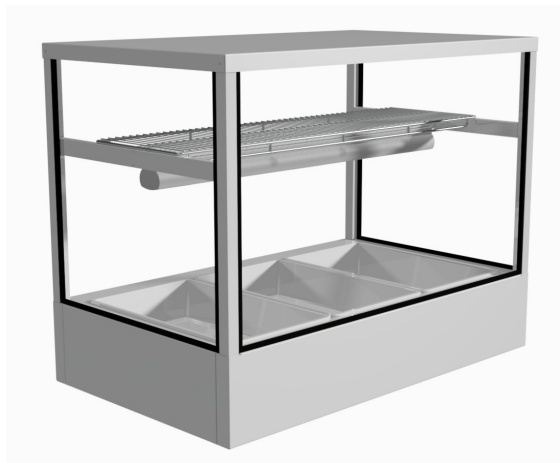


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INTRODUCTION

Congratulations on purchase of a Festivé food display cabinet. Festivé designs and manufactures quality cabinets designed to meet the exacting needs of its customers. Please take the time to carefully read and understand this manual. This will help ensure that maximum benefit from the cabinet can be gained. If you have any queries contact your dealer or Festivé.

SAFETY

Please carefully read the important safety information provided below:

- **Do not overload your power supply. See the Cabinet Specifications on page 4 for power draw information.**
- **The cabinet must be supplied with the voltage specified.**
- **Always ensure that the power to the cabinet is earthed.**
- **Always disconnect the cabinet from the mains power supply before cleaning, undertaking maintenance or allowing the cabinet to be serviced by a properly qualified tradesman.**
- **Keep clear of, and never touch, moving parts.**
- **Ensure that staff are familiar with the above safety information, as well as all other information in this manual.**

INSTALLATION INSTRUCTIONS

In order to ensure that the cabinet operates efficiently it is important to spend time preparing the area and the cabinet for installation. Some key points and useful advice are provided below:

1. Location

Cabinets should always be located away from direct sunlight, draughts, and equipment that generate heat and water vapour.

2. Power Supply

Depending on the model these units will be fitted with either:

- a standard 10amp, 3 pin plug for connection to a standard socket, or
- a 15amp, 3 pin plug which requires a matching socket, or
- a 20amp, 3 pin plug which requires a matching socket, or
- no plug and requires fixed wiring by an electrician

3. Site Preparation

The cabinet should be installed on a level floor, plinth or bench. This ensures proper functioning of doors and condensate management. Any necessary bench cut-outs should have been made prior to installation, and a suitable power point located appropriately. Carefully position the cabinet in its correct position and ensure it is level. Adequate access to the cabinet for loading and cleaning is required.

4. Cabinet Preparation.

Carefully un-wrap the cabinet and any other parts supplied. Remove all tape and ties etc.

OPERATING INSTRUCTIONS

1. Switch the unit on at the wall.
2. The unit is designed to maintain pre-cooked food at a serving temperature between 30-95 °C
3. The element is thermostatically controlled.
4. Turn the element switch on.
5. Turn the thermostat dial clockwise to desired temperature.
6. The indicator light indicates when the element is on.
7. **The Bain Marie well can be run wet or dry but must NOT be alternated from wet to dry or dry to wet to safeguard against the element seals leaking. Alternating between wet and dry will void warranty of the element.**
8. **Always turn the Halogen Lights on prior to any food being placed into the Bain Marie.**
9. Always switch off at the wall.

CLEANING & SERVICING

It is important that the cabinet is regularly cleaned and serviced in order to achieve hygienic and efficient operation. Some advice on this is provided below:

- Always turn the cabinet off at the wall before cleaning.
- Do not use bleaches and other aggressive cleaning products (chemicals and scourers) that could damage the stainless steel and glass cabinet surfaces.
- If the unit is run wet ensure that the water is changed regularly, otherwise corrosive elements in hard water can build up on the element.
- If hard water is used to fill the unit ensure that the element is scrubbed weekly with a 'Steele' or similar steel wire scourer.
- Never use hot water on glass as this may 'shock' it and cause 'thermal breakage', i.e. shattering of glass due to sudden temperature changes.
- Clean the exterior with soapy water using a soft damp cloth. Never apply too much water and always be careful to minimize moisture on and near the electronic controller and power lead. Dry the exterior immediately afterwards.
- If the unit is run wet ensure that the water is changed regularly, otherwise corrosive elements in hard water can build up on the element.
- If present, gently lift up and remove sliding doors. These should be placed on a cloth on a level surface to be cleaned.
- If present, clear the door track of any debris.
- Clean the interior ceiling and walls.

SPARE PARTS

Festivé endeavours to maintain stocks of spare parts for its customers. If spare parts are required, please quote both the serial number of the cabinet and the item number(s) from the list below. It is important to use only Festivé spare parts to ensure compatibility, performance, and meet warranty conditions.

	Description		Description
1	Halogen Bulb End Fitting (Pair)	8	Front Sliding Door Left (Or Front Fixed)
2	Bain Marie Element	9	Front Sliding Door Right (Or Front Fixed)
3	Thermostat	10	Top Door Track
4	15 Amp Rotary Switch	11	Bottom Door Track
5	Rubber Door Seal	12	Door Brush Strip
6	Rear Sliding Door Left	13	End Glass
7	Rear Sliding Door Right		

TROUBLE SHOOTING

Problem	Possible Cause	Solution
Cabinet lights not working	Shop fuse blown	Check shop fuse board
	Light switch is off	Turn light switch on
	Halogen light not working	Replace halogen bulb
Cabinet won't heat	Shop fuse blown	Check shop fuse board
	The cabinet switch is off	Turn the cabinet switch on
	Element not heating	Replace element
	Thermostat broken	Replace thermostat

CABINET SPECIFICATIONS

SOMERSET BAIN MARIE CABINETS

Model	SB11	SB14	SB18	SB21
Dimensions				
Length	1155mm	1480mm	1805mm	2130mm
Depth	712mm	712mm	712mm	712mm
Canopy height above counter	555mm	555mm	555mm	555mm
Construction				
Exterior	Stainless steel or powder coated zinc steel			
Interior	Stainless Steel			
Lighting	Halogen			
Electrical				
Electrical - Volts	230 – 240 Volts a.c. 50 Hz, single phase			
Electrical - Amps	13.1A	17.0A	21.8A	26.1A
Connection	15A plug	20A plug	Fixed wiring	

DEVON & CORNWALL BAIN MARIE CABINETS

Model	DB7/CB7	DB11/CB11	DB14/CB14	DB17/CB17	DB20/CB20
Dimensions					
Length	745mm	1070mm	1395mm	1720mm	2045mm
Depth	640mm	640mm	640mm	640mm	640mm
Overall Height	830mm	830mm	830mm	830mm	830mm
Construction					
Exterior	Stainless steel or powder coated zinc steel				
Interior	Stainless Steel				
Lighting	Halogen				
Glass	Toughened Glass				
Electrical					
Electrical - Volts	230 – 240 Volts a.c. 50 Hz, single phase				
Electrical - Amps	8.7A	13.1A	17.0A	21.8A	26.1A
Connection	10A plug	15A plug	20A plug	Fixed wiring	

WARRANTY

Warranty Cover

Festivé warrants to the original purchaser of a Festivé manufactured food display cabinet any defect in workmanship or material resulting in the malfunctioning of the cabinet while under correct use. Liability under this warranty is limited to replacing or repairing (at the Company's discretion) a part without charge. The warranty support for any refrigeration unit requires evidence of four (4) monthly servicing of chilled cabinets by a qualified refrigeration technician. The warranty period extends for:

Refrigerated & Ambient Cabinets:

- Parts and Labour for first year: up to twelve (12) months from sale
- Parts Only for second year: twelve (12) to twenty-four (24) months from sale
- Parts and Labour for Refrigeration Unit for two years: up to twenty-four (24) months from sale. Subject to four (4) monthly servicing by a qualified refrigeration technician

Heated & Bain Marie Cabinets:

- Parts and Labour for first year: up to twelve (12) months from sale

Warranty Conditions

Liability under this warranty does not cover:

- Loss, damage or expense directly or indirectly arising from use or inability to use the product or from any other cause.
- Any part of the cabinet which has been subject to misuse, neglect, incorrect installation, alteration, accident or damage caused during transportation, use of abrasive chemicals, flooding, fire or acts of God.
- Poor or inadequate cleaning of the cabinet that may lead to damage, wear or corrosion of any part.
- Damage resulting from failure to have four (4) monthly servicing of refrigerated cabinets carried out by a qualified refrigeration technician, supported by service records.
- Refrigeration failure as a result of inadequate ventilation to the refrigeration unit.
- Installation of remote condenser units.
- Breakage of glass or plastic components or the replacement of light tubes or door seals.
- Improper electrical connections
- Improper adjustment of controlling equipment.
- Fair wear and tear.
- Any damage directly or indirectly arising from the non-use of Festivé supplied parts.
- Any loss, damage or expense directly or indirectly arising from failure to follow product operating and maintenance instructions.
- Repairs or maintenance carried out by a service agent un-authorized by Festive
- Travelling distance in excess of 160kms return trip from an authorised service agent
- Service outside of normal business hours. If this is required an "out of hours" surcharge will apply.

Warranty Procedure

All warranty repairs must be pre-authorized by a Festive representative. Direct authorisation to effect a warranty repair can be made through contact with:

In New Zealand:

Ph: +64 3 349 8380 - Festive NZ Limited
E: warranty@festive.co.nz

In Australia:

Ph: +64 3 349 3380 - Festive NZ Limited
E: warranty@festiveaustralia.com

Cabinet serial number, model, site address, site contact details and fault description will need to be provided.

CONTACT DETAILS

For further information or help, contact your supplier or:

Email: sales@festive.co.nz

Internet: www.festive.co.nz

Telephone: +64 3 349 3380

Fax: +64 3 349 3381

Mail: Festivé NZ Limited
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Hornby
Christchurch 8441
New Zealand