

ELECTRIC BAIN MARIE (WITH ROUND POTS) INSTRUCTION MANUAL

**Model: BMP-4/BMP-7/BMP-4x2/BMP-4x3/
BMP-4x4/BMP-7x2**



Please read this instruction manual carefully before operation

MAIN TECHNICAL PARAMETERS

CODE	101046	101047
MODEL	BMP-4	BMP-7
DIMENSIONS (WxDxH)	245 x 288 x 315 mm	275 x 318 x 360 mm
NO. OF POTS	1	
CAPACITY	3.5 L	6.5 L
TEMPERATURE	0 – 95°C	
POWER	300 W / 240 V / 50 Hz	
WEIGHT	3.5 KG	4.5 KG

CODE	101048	101051
MODEL	BMP-4x2	BMP-7x2
DIMENSIONS (WxDxH)	245 x 528 x 315 mm	275 x 586 x 360 mm
NO. OF POTS	2	
CAPACITY	(x 2) 3.5 L	(x 2) 6.5 L
TEMPERATURE	0 – 95°C	
POWER	2 x 300 W / 240 V / 50 Hz	
WEIGHT	6.1 KG	7.9 KG

CODE	101049	101050
MODEL	BMP-4x3	BMP-4x4
DIMENSIONS (WxDxH)	725 x 288 x 315 mm	488 x 528 x 315 mm
NO. OF POTS	3	4
CAPACITY	(x 3) 3.5 L	(x 4) 3.5 L
TEMPERATURE	0 – 95°C	
POWER	3 x 300 W / 240 V / 50 Hz	4 x 300 W / 240 V / 50 Hz
WEIGHT	6.1 KG	7.9 KG

DECLARATION OF CONFORMITY

The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity.

If required, we can send you the according declaration of conformity.

FEATURES

Here are some of the key features typically found in Bain Marie hotpots, making them an essential piece of equipment for maintaining food at safe serving temperatures in restaurants, buffets, catering services, and other food service environments.

Temperature Controls

- Adjustable thermostats allow precise temperature control to keep food warm without overcooking.
- Water bath heating ensures even distribution of heat, preventing hot spots and keeping food uniformly warm.

Removable Pans

- The food pots can be easily removed for cleaning or swapping out food items, adding convenience in food service settings.

Durable Construction

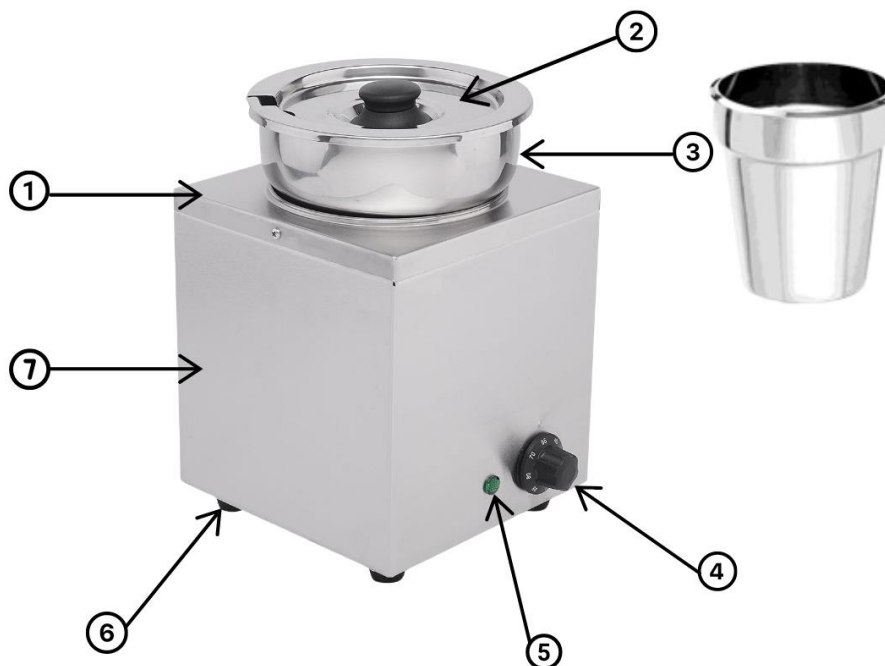
- Robust, corrosion-resistant stainless steel exterior that is easy to clean and designed to last.

Safety Features

- Built-in safety mechanisms that shut off the unit if it overheats, protecting the appliance and preventing accidents.
- Automatically cuts power if the temperature exceeds a safe limit, reducing the risk of fire or damage to the unit.

Non-Slip Feet

- Equipped with rubber or non-slip feet to keep the unit stable and prevent it from moving during operation.



1. Internal Reservoir 2. Lid 3. Pot 4. Temperature Control
5. Control Light 6. Rubber Feet 7. Casing

SAFETY PRECAUTIONS AND WARNINGS



READ THIS INSTRUCTION MANUAL BEFORE USING THIS DEVICE AND KEEP DOCUMENT AVAILABLE AT ALL TIMES.

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology. Should you have any questions, please contact the manufacturer.

For safety purpose and efficient operation, please read the manual carefully before any operation to the appliance, especially when starting up the device. Install the machine in accordance with this manual and the local related rules.

Please note that this unit is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge, unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the unit.

Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.



WARNING!

ANY REFITTING AND WRONG INSTALLATION, ADJUSTMENT AND MAINTENANCE CAN LEAD TO PROPERTY LOSS AND CASUALTY. PLEASE CONTACT THE SUPPLIER IF YOU NEED TO ADJUST OR MAINTAIN IT AND ALL THESE SHOULD BE CARRIED OUT BY AUTHORISED PROFESSIONALS ONLY.



WARNING!

DO NOT PUT FLAMMABLE LIQUID, GAS OR OTHER OBJECTS IN OR AROUND THE PRODUCT TO ENSURE SAFETY.

KEY TO SYMBOLS

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING! This symbol highlights hazards, which could lead to injury. Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! ELECTRICAL HAZARD! This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION! This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE! This symbol highlights tips and information, which must be followed for an efficient and trouble-free operation of the device.



WARNING! HOT EXTERNAL SURFACE! This symbol is a warning that the unit surface is hot when in use. Ignoring this warning may result in burns!

In addition to the above, every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the aforementioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice, you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

TRANSPORTATION AND STORAGE

When transporting the Bain Marie, handle the machine with care to avoid any shaking or impact. Ensure the following guidelines are followed during storage:

- DO NOT store the oven outdoors or expose it to the elements.
- Keep it dry and dust-free.
- DO NOT expose to direct sunlight.
- Avoid mechanical shocks or vibration.
- Store in a well-ventilated area. Avoid environments with corrosive gases.
- Always keep upright; do not place it upside down.

If outdoor storage is necessary for a short period, make sure to take protective measures to shield the Bain Marie from rain and moisture. In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly. If required refresh or renew.

INSTALLATION INSTRUCTIONS

1. Ensure the Bain Marie's operating voltage matches the supplied voltage before installation.
2. Ensure the unit is placed on a stable, heat-resistant, and level surface. Maintain a minimum clearance of 6 inches (15 cm) from walls or other appliances to ensure proper ventilation.
3. DO NOT position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.

4. The electrical circuit in the socket must be secured to at least 16A. Only connect the unit directly to the wall socket; do not use any extension cords or power strips. Before using, ensure all connections are secure, the voltage is normal, and the ground connection is properly established.
5. Keep all flammable objects away.
6. Ensure the area around the power switch remains free from obstructions for easy operation.



NOTE!

- Be cautious of electric shock hazards. Water can conduct electricity, and any electrical leakage may cause accidental shock.
- Ensure that the main power switch complies with safety regulations before use.
- In the event of a thunderstorm, turn off the main power switch to protect the Bain Marie from potential damage caused by lightning strikes.
- DO NOT use sharp or abrasive objects on the surface of the Bain Marie, as they may cause damage.

OPERATIONAL USE

The Bain Marie is intended only for keeping food products warm. DO NOT use the Bain Marie for:

- Cooking food products
- Heating water
- Heating or preparing liquids containing sugar, acids or alkalis; do not fill with or heat flammable liquids, harmful substances, and substances which easily vaporize or other similar substances.

1. Fill Up and Power On

Wash the unit prior to first use. Remove the lid and fill the internal reservoir with water to the line marked "MAX". DO NOT exceed this line. Once done, connect the Bain Marie to the power supply, then turn on the power switch. You can fill the unit with warm water to save time and energy.

When the unit is in use, monitor to ensure that no fluids spill out! Monitor the water level of the internal reservoir when the unit is in use. Add water as necessary.

2. Set Temperature

Adjust the thermostat knob to the desired temperature based on the recipe or type of food you are keeping warm. For units with two or more pots set the temperature for each pot individually. The unit will heat up and the green control light will come on. When the unit reaches the selected temperature, the control light will go off. It will come on again if the temperature drops and the unit begins to heat up again. Heating time depends on the volume and water temperature in the internal reservoir. At maximum temperature, food products are heated to approx. 80°C.

3. Inserting Inner Pot for Warming

Once the Bain Marie reaches the set temperature, open the lid and carefully place the pot inside to keep desired food warm. Always wear heat-resistant gloves when handling hot pans or lids to prevent burns. Ensure that the pans fit snugly and are aligned properly for even heat distribution. Avoid moving or tilting the Bain Marie when it is in operation or filled with hot water or food. Be cautious of hot steam escaping from the unit when opening lids. Open lids away from your face.

4. Remove Inner Pot

Once the pot is ready to be removed, turn off the power switch. Open the lid carefully and remove. If you are switching to a new pot, place the next pot into the Bain Marie and repeat the process.

5. Shutting Down the Bain Marie

After you have finished all warming tasks, turn the temperature dial to "0", turn off the power switch and disconnect the Bain Marie from the power supply.

Leave the unit to cool, remove the pot and empty the internal reservoir. Ensure the unit has cooled before draining the water bath. Use caution when disposing of hot water to prevent burns.

Ensure the Bain Marie is completely turned off and cooled down before cleaning or storing it. This step ensures safety and extends the lifespan of the equipment.

Additional Tips for Safe Use:

- Do not use the device in case it does not function properly, has been damaged or dropped.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not move or tilt the device when in operation.

! CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.



WARNING! HOT EXTERNAL SURFACE!

When in use the unit is very hot. Do not touch the unit with bare hands. When removing the lid or when serving food, hold the unit using kitchen gloves or a cloth.

CLEANING AND MAINTENANCE

1. Disconnect Power Before Cleaning

Always cut off the power supply before beginning any cleaning to prevent accidents or electrical hazards.

2. Proper Cleaning Methods

Use a damp, non-corrosive cloth to clean inner pot and Bain Marie body. Never use excessive water or spray the oven directly, as this could damage its electrical components and affect its functionality. Do not immerse the Bain Marie or its electrical components in water.

3. Power Off When Not in Use

When the Bain Marie is not in use, ensure the main power switch are turned off to conserve energy and prevent unnecessary wear.



NOTE!

- DO NOT attempt to replace any parts yourself. All repairs or servicing must be carried out by a qualified technician.
- If the power cord is damaged, contact the manufacturer, service department, or a licensed professional for replacement to avoid potential hazards.



WARNING! ELECTRICAL HAZARD!

The device must only be connected to a properly installed single socket with protective contact. **NEVER** yank cord to disconnect from outlet. Cable must not touch any hot parts.

DAILY CHECKS

Every day take note of the machine and its surroundings before, during and after use. Performing these daily checks helps ensure the safe and efficient operation of your electric Bain Marie and prolongs its lifespan.

BEFORE USING	Confirm that the main power switch is functioning correctly.
	Is the machine tilted or on a solid, stable surface?
	Is the power cord old, broken or damaged?
	Check the pot and internal reservoir to ensure they are clean and free from food debris or grease buildup.
	Verify that the lid closes securely, and the seals are intact.
	Ensure the Bain Marie has proper clearance from walls or flammable objects as specified in the installation instructions.
AFTER USING	Is there a strange smell?
	(If multiple pots) can all be heated at the same time?
	Clean the Bain Marie's exterior and power cord to remove any grease or food splatter.
	Check for any signs of wear or damage to the lid, pot, exterior body and heating elements after each use.
	Confirm that the ventilation remains free of obstructions after use to maintain airflow and prevent overheating.
	Ensure all switches are turned off, and the Bain Marie is disconnected from the power supply if not in use for an extended period.

TROUBLESHOOTING

This table provides quick reference to common issues and troubleshooting steps to keep your Bain Marie running smoothly. For persistent issues, it's recommended to consult a professional technician.

ISSUE	POSSIBLE CAUSE	SOLUTION
Unit not heating up	Power cord is not plugged in properly	- Check and ensure the power cord is securely plugged in

ISSUE	POSSIBLE CAUSE	SOLUTION
	- Power switch is turned off	- Turn the power switch on
	- Blown fuse or tripped circuit breaker	- Check the fuse or circuit breaker and replace/reset if needed
	- Faulty thermostat or heating element	- Contact a qualified technician for repairs
Water level drops quickly	- High temperature causing excessive evaporation	- Lower the thermostat setting
	- Water bath not filled to the proper level	- Refill the water bath to the correct level
	- Unit operating in a high-heat environment	- Move the unit to a cooler location
Uneven heating of food	- Water level too low	- Add more water to the water bath to cover the heating element
	- Thermostat not set evenly	- Adjust the thermostat to a consistent temperature
	- Pans not positioned correctly	- Ensure the pans are properly seated and aligned
Water leaking from the unit	- Overfilled water bath	- Reduce the water level to below the maximum fill line
	- Food pans are too heavy or displacing water	- Avoid overfilling the food pans or adjust their placement
	- Crack or damage in the water basin	- Inspect for cracks or damage and contact a technician if necessary
Strange smell during operation	- New unit burning off residual manufacturing oils	- Run the unit for 30 minutes with water only before first use
	- Spilled food or debris on heating element	- Turn off and clean the unit thoroughly
	- Electrical issue	- Turn off the unit and unplug it; contact a technician
Unit keeps shutting off	- Overheating due to poor ventilation	- Ensure there is sufficient space around the unit for airflow
	- Faulty thermostat or thermal cut-out	- Contact a technician for service
	- Electrical supply is unstable	- Test the outlet with another device or use a different outlet
Thermostat not adjusting properly	- Malfunctioning thermostat	- Contact a technician to check or replace the thermostat
	- Scale or mineral buildup inside the water bath	- Clean the water bath and descale regularly

DISPOSAL OF OLD MACHINE

When your Bain Marie reaches the end of its useful life, it must be disposed of in an environmentally responsible manner. Follow these steps for proper disposal:

1. Disconnect from Power Supply
Ensure the Bain Marie is completely disconnected from the power supply. Remove the plug from the outlet and, if necessary, cut the power cord to prevent accidental reuse.
2. Consult Local Regulations
Check your local regulations regarding the disposal of electrical appliances. Most regions have specific guidelines or designated facilities for recycling or safely disposing of electric equipment to minimise environmental impact.
3. Recycling
Many components of the Bain Marie, such as metal parts, wiring, and certain electronic components, can be recycled. Contact a certified e-waste recycling centre or your local waste management facility to ensure the Bain Marie is properly dismantled and recycled.
4. Hazardous Materials
The Bain Marie may contain electronic components or other materials (such as insulation) that could be hazardous if not disposed of correctly. Ensure these parts are handled by a professional or through an authorized recycling program.
5. Avoid Landfills
Do not dispose of the Bain Marie in general household waste or send it to a landfill. Improper disposal can contribute to environmental pollution, as certain materials may not decompose and could release harmful substances.

WARRANTY

Hamoki Ltd warrants the original purchaser of every new product (under normal and proper use and maintenance service as specified by Hamoki Ltd and upon proper installation and start up in accordance with the instruction packet supplied with each unit) a one-year parts warranty.

Hamoki Ltd.'s obligation under this warranty is limited to a period of one (1) year from the date of original installation.

The warranty is applicable to parts only and does not cover labour or servicing costs associated with the replacement or repair of defective parts.

The manufacturer shall not be liable for any incidental or consequential damages arising from the use of the product, including but not limited to loss of use, loss of time, or any other losses incurred.

WARRANTY CLAIMS:

All claims for parts must be made directly through the retailer in the first instance. All claims raised with the retailer should include:

- Your name
- Your company
- Model number
- Serial number of the product
- Delivery address
- Date of purchase
- Email
- Proof of purchase
- Phone number
- Information supporting the alleged defect/failure (video/photo)
- Photo of the dataplate

EXCLUSIONS!

This warranty does not cover:

- Damage caused by misuse, neglect, accidents, or unauthorised repairs.
- Normal wear and tear, including but not limited to cosmetic damage, scratches, or dents.
- Damage caused by external factors such as fire, water, or natural disasters.
- Any parts or accessories not included in the original purchase.



Hamoki Limited

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