



## **DROP-IN BAIN MARIE BASINS AND DROP-IN HEATED SURFACES**

UWM1, UWM2, UWM3, UWM4, UWP1

### **Installation, Operation and Maintenance Manual**



VALID FROM 2013

CE



## Introduction

One of the key issues in catering sector is serving hot food and therefore being able to keep needed temperatures for as long as needed. There *Novameta* can offer a variety of efficient appliances, designed to keep prepared foods at serving temperature without affecting quality. These units have a thermostatically-controlled heated base to extend the holding times of most foods. The used materials are selected for attractive appearance, optimum performance and maximum durability. Every unit is inspected and tested before shipping.

This manual guide explains how to install, use and maintain the drop-in bain marie basins and drop-in heated surfaces properly to reach optimal performance.

## Recommendations

Upon receiving a product from *Novameta*, inspect immediately for any visible signs of shipping damage and notify the carrier immediately. When removing the unit from its packing case, be careful not to dent or scratch outer surface.

Any concealed damage should be noted and reported immediately to the freight carrier. A claim should be filed with carrier if appropriate.

*Novameta* cannot and will not accept responsibility for any shipping damage. All the products are thoroughly inspected before leaving our factory.

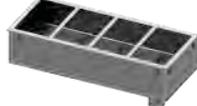


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## 1. General information

### 1.1. Specifications

MODEL					
	UWM1	UWM2	UWM3	UWM4	UWP1
Number of 1/1GN	1	2	3	4	-
Surface temperature, °C	+30°C...+95°C				
Dimensions LxBxH, mm	395x600x315	740x600x315	1080x600x315	1425x600x315	400-2000x600x200
Weight, kg	14	22	30	37	15-31*
Power, W	1100	2200	3300	3300	240-1400*
Cut-out dimensions, L1xB1, mm	375x580	720x580	1060x580	1405x580	L-25x575
Input, A	4.8	9.6	14.4	14.4	1-6.1

\*depends on dimensions of the unit

### 1.2. Instruction for use

To ensure that you get optimum use of your purchased product, please read these instructions carefully before putting it to use. Save these instructions for future reference.

### 1.3. Receiving equipment

Check the packaging and cabinet for shipping damage before and after unloading the unit, and after removing all the packaging. The receiver of this product is responsible for filing freight damage claims.

This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company and must be noted on freight bill at the time of delivery.

### 1.4. Warranty

The producer gives 1 year warranty for the product and undertakes to replace all inferior goods to proper quality goods. However, the producer does not take any responsibility for the damage that occurs because of ignorance of cautions, improper maintenance or mechanical damages of the unit. This warranty is not effective if damage occurs from improper installation, misuse; incorrect voltage supply, wear and tear from normal usage, accidental breakage, damage or the equipment is operated contrary to the user instructions. Any expenses in connection with the installation or cost of making adjustments on the equipment to comply with the supply at the point of installation are not covered by this warranty.

The claim about divergences from the quality, sort or quantity that arises due to producer's fault must be indicted upon acceptance of goods. The producer does not undertake any responsibility for shipping damages. Any claims about damages that occurred during transportation should be reported to the freight carrier.

## 2. Safety regulations

### 2.1. Operating

These units are intended for indoor use only. This unit is not intended for use by children or persons with reduced physical, sensory, or mental capabilities except the case, when they are instructed about safe operating before. Ensure proper supervision of children and keep them away from unit. Make sure all operators are instructed on safe and proper use of unit. Do not operate unattended.

Use protective gloves, mitts or potholders when removing food containers or covers. Hot food can also cause burns. Handle hot food carefully. Always use a food pan. Do not place food directly into drop-in unit. Keep pans covered to maintain the needed temperature.

Top surface gets hot and can burn skin or damage heat-sensitive items. Use caution when touching top surface and keep heat-sensitive items off of top surface.

Do not use unit to melt or hold ice. Doing so may cause condensation, creating an electrical hazard and causing personal injury and/or damage to unit.

Monitor food temperatures closely for food safety. Novameta is not responsible for actual food product serving temperature. It is the responsibility of the user to ensure that food product is held and served at a safe temperature.



**ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY. TO REDUCE RISK OF INJURY:**

- **Have the unit installed by qualified service personnel;**
- **Plug only into grounded electrical outlets matching the required voltage;**
- **Unit should be used in a flat, level position;**
- **Unplug the drop-in units and let it cool before cleaning or moving;**
- **Handle hot water carefully;**
- **Do not operate unattended.**

#### ***For drop-in heated bain marie basin:***

Always maintain water in bain marie (the minimum noted in fig. 1). Do not overfill the unit. If level is too high, water may overflow when the food container is inserted. The overflow could enter the electrical compartment and cause a short circuit or electric shock. Choose the amount of water with respect to the size of the 1/1GN used.

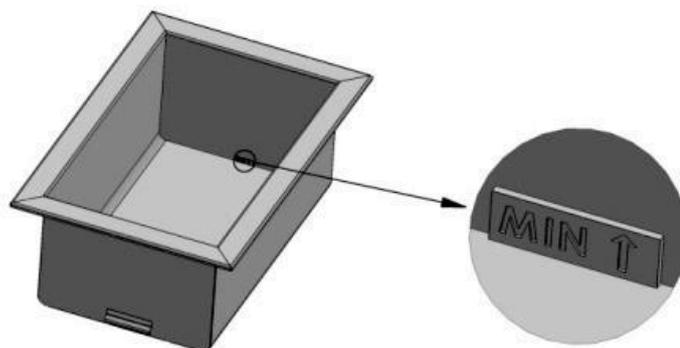


Fig. 1. Minimum water level notation inside the bain marie basin

Repeatedly check drain valves. Make sure they are closed to prevent water from draining out. Hot water and steam can burn skin. Make sure drains are closed during unit operation to prevent hot water from draining from the bain marie.

## 2.2. Service

To avoid serious injury or damage, never attempt to repair the food warmer or replace a damaged power cord yourself. Contact a qualified professional repair service.



**Always disconnect the drop-in unit basin before servicing or replacing any electrical component.**

**Replacement of control.** To replace capillary thermostat: disconnect electrical power, unscrew bolts fastening control panel, disconnect wiring, slightly remove temperature control handle and unscrew bolts fastening capillary thermostat (fig. 2, fig. 3).



Fig. 2. Replacement of control for bain-marie basin



Fig. 3. Replacement of control for heated surface

**Replacement of the heater (for drop-in bain marie basin only).** To replace heater: disconnect electrical power, unscrew bolts that fasten cover, disconnect wiring, unscrew bolts that fasten the holding panel, pull holding panel together with heaters, unscrew heaters holding nuts (fig. 4).

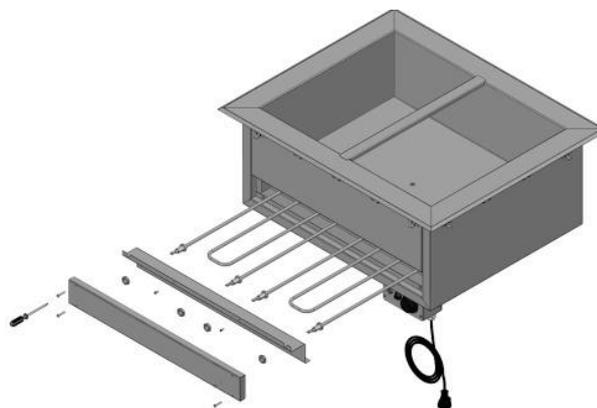


Fig. 4. Replacement of the heater for bain-marie basin

If heating fails, first look to see whether the unit has been unintentionally switched off, or whether a fuse has blown. If the failure cannot be found, contact your supplier quoting Model and Serial No. of the product. This information can be found on the nameplate.

## 3. Installation

### 3.1. General requirements

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical and plumbing codes. Check with local plumbing and electrical inspectors.

Before starting to operate the drop-in unit, protective film must be taken off from every surface of and the inside must be cleaned with a mild soap solution and checked thoroughly before it is put into operation.



**IMPORTANT!**

**In places where warning triangles and/or screws are used to secure covers around electrical parts, there is a risk of severe injury if covers are removed. Therefore, covers must only be removed by a service technician.**

### 3.2. Location

Locate the unit a minimum of 25 mm from combustible walls and materials. If save distances are not maintained, combustion or discoloration could occur. Locate the unit at proper counter height in an area that is convenient for use. The appliance must be installed on a stable, strong enough to support the weight of unit and contents and level surface. A non-combustible, heat resistant surface is highly recommended.



**Do not install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, etc. Excessive temperatures could cause damage to the unit.**

Unit is designed and recommended for use in or on metallic countertops. For other surfaces, verify with manufacturer that material is suitable for prolonged high temperatures.

For appliances installed on a mobile stand, it is important that the floor surface be level due to the probability of frequent repositioning.

Avoid placement of the drop-in unit in a chlorine/acid-containing environment (swimming-bath etc.) due to risk of corrosion.

### 3.3. Mounting

The drop-in unit should be levelled before the electrical supply is connected. Level the appliance from side-to-side and front-to-back with the use of a spirit level.

Place the drop-in unit to the cut-out in the counter (the cut-out dimensions are given in the table of specifications; the counter must be minimum 650 mm wide). Fix it with the retainers as shown below:

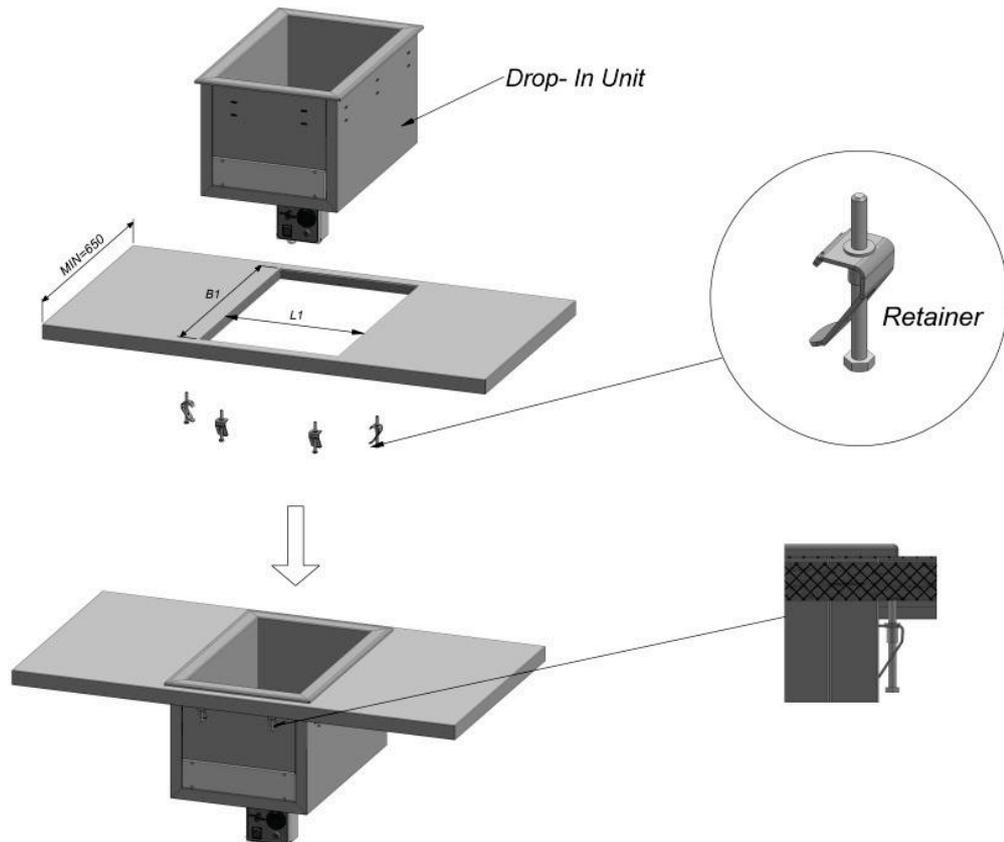


Fig. 5. Mounting of the drop-in unit

Use of excessive force when tightening mounting screws of drop-in units may damage unit or countertop.

#### ***For drop-in heated surfaces:***

This product has an option of remote mounted control panel. To install the remote mounted control panel please follow the procedure:

- Prepare cutout and pre-drill screw holes (fig. 6).
- Position control panel into opening through the backside (fig. 7).
- Secure control panel to surface using screws (not supplied).
- Connect proper power source to the mounted remote control panel.

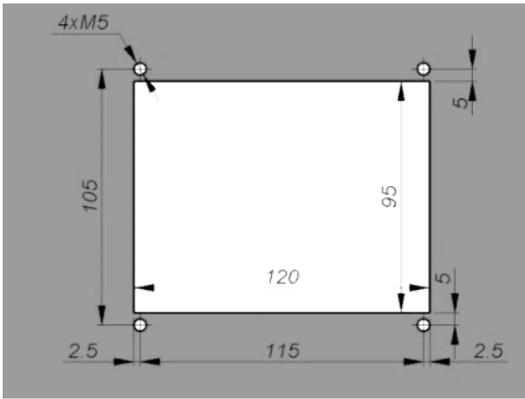


Fig. 6. Cutout for remote mounted control panel



Fig. 7. Positioning control panel into opening

### 3.4. Electrical connection

All the heated units are tested by producer to assure proper operation. Power must be connected via a wall socket. The wall socket should be easily accessible.



**WARNING! This drop-in unit must be earthed.**

The product is intended for connection to alternating current. The connection values for voltage (V) and frequency (Hz) are given on the name plate.

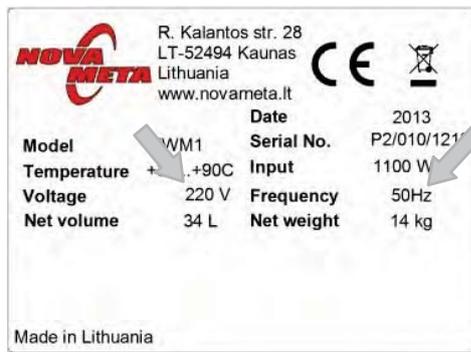


Fig. 8. The nameplate



**The unit must be disconnected from the power source whenever performing service or maintenance functions.**

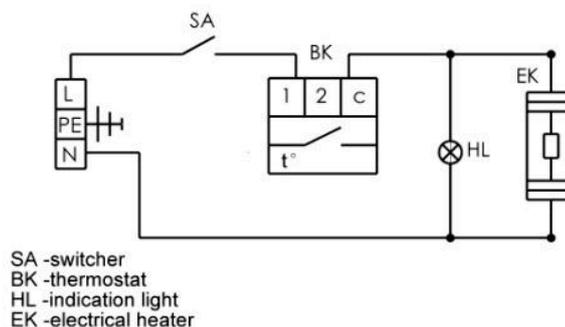


Fig. 9. The wiring diagram drop-in bain marie basin

## 4. Operation

The drop-in unit is operated by pouring a needed amount of water (fig. x). Separating bars and GN1/1 pans are mounted on the top of the unit and the temperature of the food inside the GN1/1 pans is kept because of the heated water under.

The drop-in unit is turned on by switch (1). The light (2) being on indicates that the unit is in on operation (heating). Temperature can be chosen using the thermal controller (3).



Fig. x. Control panel of the drop-in bain marie basin



**To have the temperature adjusted, the unit must be built in so that it would be easy to access the control panel (open-front counter or counter with doors).**



**BURN HAZARD. Some exterior surfaces on the unit will get hot. Use caution when touching these areas.**

## 5. Maintenance and cleaning

To maintain appearance and increase the service life, the drop-in heated unit should be cleaned at least daily.



**Always disconnect the drop-in heated unit and let it completely cool down before cleaning. Never flush the unit with water as this may cause short-circuits in the electrical system.**

Do not clean unit while it contains any food product. After the appliance has cooled, remove all detachable items such as GN containers and divider bars. Clean these items separately. Remove any food scraps.

Carefully open drain valves making sure to drain liquid into a container or floor drain.

Wipe the interior metal surfaces with a paper towel to remove any remaining food debris. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.

Clean the stainless steel by using a soft cloth, soap and warm water. If it is not sufficient, try a non-abrasive liquid stainless steel polish.

The drop-in unit basin should be cleaned internally with a mild soap solution checked thoroughly before it is put into operation again. Be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could corrode surface of unit. For the external maintenance, use stainless steel polish. Always rub along the grain of stainless steel polish



**To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads.**

Do not spray outside of unit or controls with liquid or cleaning product. **Liquid could enter the electrical compartment and cause a short circuit or electric shock.**



**Cleansing agents containing chloride or compounds of chlorine as well as other corrosive means, may not be used, as they might cause corrosion to the stainless panels of the heated drop-in unit.**



**BEFORE CLEANING ALWAYS BE SURE THE UNIT IS TURNED OFF.**

## EC DECLARATION OF CONFORMITY

Manufacturer:

**NOVAMETA**, Draugystės str. 15D, LT-51227 Kaunas, Lithuania

Herewith declares that:

**Drop-in bain marie basins (Models: UWM1; UWM2; UWM3; UWM4)**

**Drop-in heated surface (Model: UWP1)**

Do comply with the provisions of the Directives:

- **2006/42/EC** “Machinery Directive”;
- **2006/95/EC** “Low Voltage Directive”;
- **2004/108/EC** “Electromagnetic Compatibility Directive”

and are in conformity with the harmonized standards

- **EN ISO 12100:2011 / LT EN ISO 12100:2011** “Safety of machinery – General principles for design - Risk assessment and risk reduction (ISO 12100:2010)”;
- **EN 60335-1:2002 / LST EN 1:2003** “Household and similar electrical appliances. Safety. Part 1: General requirements (IEC 60335 – 1:2001, modified)”;
- **EN 60335-2-49:2003 / LST EN 60335-2-49:2004** “Household and similar electrical appliances. Safety. Part 2-49; Particular requirements for commercial electric appliances for keeping food and crockery warm (IEC 60335-2-49:2002)”.



Mindaugas Jonuškis

Managing Director

**(Name and signature or stamp of empowered person)**

## WARRANTY CERTIFICATE

### This warranty certifies that:

- The seller guarantees a free of charge repair for a limited one year period from the purchasing date, if the product was used according all the exploitation recommendations;
- The seller does not guaranty the normal working of the drop-in bain marie basins, if the voltage is lower than 210 V and upper than 240 V.

### Notes regarding warranty maintenance:

- The seller shall sign Warranty Certificate and give User Manual during the purchase;
- The product shall be used in accordance to the User Manual;
- The buyer shall give this Warranty Certificate duly completed - date of purchase, the seller's sign and seal must be on it for warranty maintenance.

### The warranty does not cover:

- Mechanical damages, irregular voltage sources;
- If the product was plugged in without earthing and relay of outflow current;
- If the damage occurs due to natural disasters, fire;
- If repair service was made by unauthorized person.

### The buyer pays technician for call:

- If the call found to be not the product damage related;
- If the call was not under the warranty;
- By the mutual agreement (with costs under the manufacturer's estimate or costs for defect repair).

NOVAMETA

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