



## Four Dish Bain Marie Wet and Dry

### Specifications:

Voltage	220 - 240 AC
Power	2400 Watts 10 Amps
Container Capacity	5 litres
Container Dimension	22cm diameter 20cm deep



### Operating Instructions:

#### Dry Unit

1. One appliance per power outlet.
2. Uncoil the cord and connect to a suitable power outlet. DO NOT let the cord come in contact with hot surfaces.
3. Place food in dishes and set the variable temperature control to required setting. Allow at least 1 hour for heating of cold food. Stir occasionally to allow even heating.

#### Wet Unit

1. Repeat steps one and two above.
2. Fill the water tank (located under the containers) with hot water to a level slightly above the element.
3. Turn the temperature control to high for approximately 20 minutes, this will preheat the water to required temperature. Allow at least 1 hour for heating of cold food. Stir occasionally to allow even heating.
4. Place food in dishes and reduce the variable temperature control to one and a half (1 1/2), this should maintain the water temperature at about 70 degrees Celsius. If you require a higher temperature, the water level should be reduced to just below the element.

### Cleaning Instructions

1. Turn the power off, unplug.
2. Allow to cool and remove leftover food and dishes for cleaning.
3. Unscrew the tap (left hand front) to allow water to drain after using as a Wet Unit.
4. Wash dishes in warm soapy water, dry thoroughly.
5. The interior and exterior of the unit can be wiped over with a damp cloth.
6. Reassemble the unit.
7. Recoil the cord.



**WARNING**  
Caution should be exercised with any appliance employing heat.