



KBM2

KuKoo

Dry Bain Marie



Try **Monster** - Buy **Monster** - Be **Monster**

Specification

Product Description

The KuKoo Dry Bain Marie is an essential for storing hot food and maintaining food temperature. This Bain Marie has a fully adjustable temperature range between 1 and 99°C that enables food to be kept at a safe temperature and a thick aluminium base that ensures heat is spread evenly throughout the food. Perfect for events, restaurants, cafés and catering companies heating liquid based food such as chocolate, soups, gravy, baked beans and pasta sauce. As this is a dry Bain Marie there is no water required, making this product simple to begin using immediately.

Item Contents

The KuKoo Bain Marie includes the main Bain Marie appliance, two removable stainless steel pans and matching lids.

Technical Information

Voltage: AC 240V

Frequency: 50Hz

Power Output: 250W

Product Specifics

Dimensions: 160mm width x 350mm depth x 285mm height

Weight: 6kg

Monster Warranty

On purchasing this product from our Monster Chef range you qualify for our 12 month electrical item guarantee.

Specification

Product Features

- 1) ON/OFF switch
- 2) Green indicator light
- 3) Digital display
- 4) UP arrow
- 5) DOWN arrow
- 6) SET button
- 7) Stainless steel pan
- 8) Stainless steel lid



User Guide

Operation Instructions

- 1) Remove all packaging from the Bain Marie and plug the machine into a compatible mains power socket.
- 2) Turn the machine on via the power switch.
- 3) The digital display will show a temperature on the screen, to change this temperature press the 'SET' button on the main display.
- 4) Using the UP and DOWN arrows set your required temperature. After a few seconds the display will switch back to the current temperature in order to begin heating the Bain Marie.
- 5) Add your food into the two stainless steel dishes. This appliance should not be used for cooking food; it can only be used for reheating and maintaining food temperature.
- 6) When the element begins to heat up the green light will switch on. The light will turn on and off during the heating process as the thermostat maintains an even temperature on your food.
- 7) Do not add water to this Bain Marie. This is a dry Bain Marie that requires no water to heat your food.

Control Settings

There are many options for controlling and maintaining the temperature in the Bain Marie. If you want to limit the temperature or heating process in any way then these instructions will help you out.

- 1) Press and hold the 'SET' key for 6 seconds to display a D symbol. Then use the UP and DOWN arrows to navigate between D, L5, H5, Pt and CA.
- 2) With the symbol L5 displayed press the 'SET' key. Then use the UP and DOWN arrows to choose the lowest temperature limit.

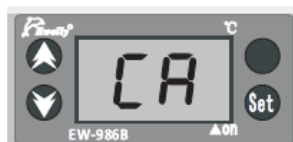
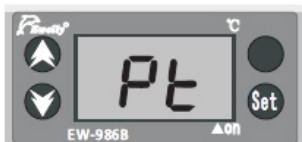
User Guide

3) With the symbol H5 displayed press the 'SET' key. Then use the UP and DOWN arrows to choose the highest temperature limit. Do not set the temperature any higher than 99°C.

4) With the symbol Pt displayed press the 'SET' key. Then use the UP and DOWN arrows to set a delayed start time between 0 and 3 minutes.

5) With the symbol CA displayed press the 'SET' key. Then use the UP and DOWN arrows to set the temperature correction limits. This refers to how much the temperature of the Bain Marie is allowed to fall or rise before it is corrected back to the original temperature.

6) With the symbol D displayed press the 'SET' key. Then use the UP and DOWN arrows to set the temperature limit that the food should not exceed. This setting is useful for temperamental foods which should not be heated over a certain temperature in case of spoiling or taste alteration.



Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your Bain Marie. The information covers and resolves the majority of frequently asked questions.

Q: The symbol E1 is displayed.

A: This means the sensor wiring has short circuited. Turn off the power source and check underneath the stainless steel dishes inside the appliance for any wire damage. This symbol also indicates the voltage of the power source doesn't match the machines voltage, check your power socket before continuing. If the issue continues contact our Customer Support team via the details on the Contact page.

Q: The symbol E2 is displayed.

A: This means the current temperature has exceeded the upper limit of the appliance. Press the 'SET' button and decrease the temperature of the Bain Marie. If the issue continues contact our Customer Support team via the details on the Contact page.

Q: I can see that the Bain Marie is switched on but the display screen is off.

A: Check that the power has not short circuited the appliance. If it has, verify the voltage of the power input or change the fuse. If this isn't the case, then the thermostat may have stopped registering what temperature the machine is at. In this case you will need to contact our Customer Support team via the details on the Contact page.



Troubleshooting

Q: The Bain Marie is switched on and the display is working but the appliance is not heating up.

A: In this case the food temperature may be too high for the appliance or the amount of food is too much for the machine. Remove the food until it cools down or reduce the amount of food in the containers. If this doesn't resolve the problem there may be a fault with the element, customers still within their warranty can gain a replacement from our Customer Support team via the details on the Contact page.

Q: The displayed temperature is decreasing/increasing rapidly or the display lights are flickering.

A: In this case the sensor wiring may be poorly connected, damaged or tangled with other cables. Turn off the machine at the main power source, unplug the power cable and remove the food containers. Wait until the element and wires are cool then untangle or tighten the connections. If they are damaged or the issue continues contact our Customer Support team via the details on the contact page.

Q: The temperature displayed continually exceeds the temperature I set.

A: Try turning the machine off and on again then reset the temperature. If the problem continues this means there is an issue with either the temperature sensor or the compressor conductor. They could be installed incorrectly or need replacing. All our electrical products come with a 12 month warranty, for returns or advice contact our Customer Support team via the details on the Contact page.

Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Do not operate the device in areas of high temperature or humidity as the machine may not function correctly.

Do not use the machine if the adaptor wire is frayed or damaged.

When the device is not in use ensure that the power plug is removed from the socket. This will prevent damage to the appliance through power surges.

Check that the voltage and power of the appliance correlates with your own power source or sockets.

This product is a dry Bain Marie, do not add water into the appliance.

Please give the Bain Marie a deep clean once every two weeks to keep it in excellent condition. When cleaning it be sure to turn off the machine and disconnect the power cable.

Use a none abrasive damp cloth with a sterilising cleaning agent to ensure that the product is cleaned to food hygiene standards.

Do not immerse the machine in water or use excessive water when cleaning the machine. This can cause electrical shocks and short circuits.

Do not allow this appliance to be used by children as there is risk of burning when used incorrectly.

Always remove the stainless steel lids and bowls with a insulated glove as they can be hot, even after the machine has been turned off.



Contact Us

Sales Department

For information regarding this device or other products from our Monster Chef division please use the following details below.

Tel: 01347 878888

Email: sales@monstergroupuk.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: support@monstergroupuk.co.uk

Website

To view our product range and fantastic offers in the Monster Chef division please visit our website.

www.monsterchef.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton
Industrial Estate, Sheriff Hutton, York YO60 6PG



Monster Group (UK) is one of the UK's fastest growing online retailers. We supply a diverse range of products which offer exceptional value for money. We strive to provide the best possible customer experience with free UK delivery across all our products and a Monster Guarantee for 100% satisfaction.

Our dedicated customer service team will be more than happy to help with any questions you may have.

Monster Chef
Monster Racking
Monster Doodles
Monster Scales
Monster Retail

Check out all our Monster Divisions at www.monstergroupuk.co.uk
