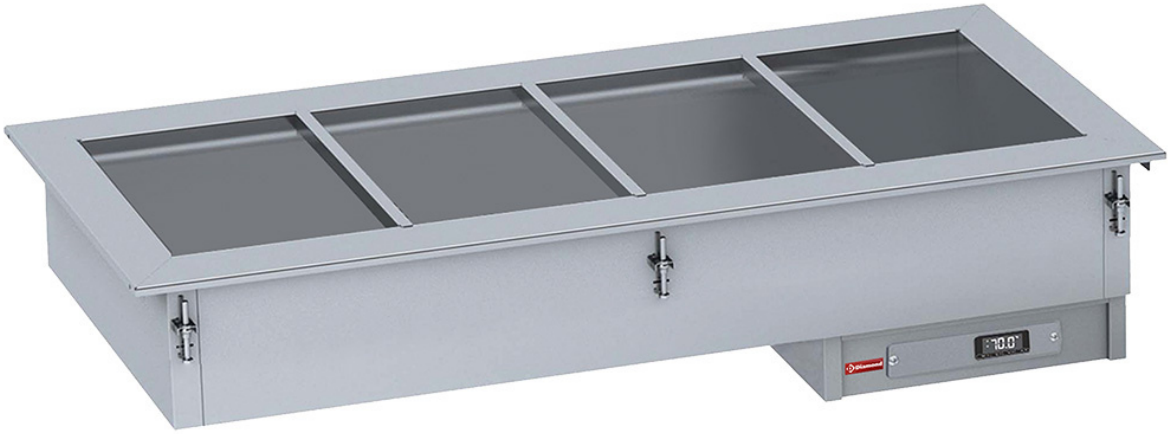
MOD : IN/BX15-PSCX

Production code : 19109825

10/2026

Instruction manual / Installation and Operation : **DRY BAIN-MARIE WELL**



				
WARNING	HAZARDOUSVOL TAGE	PLEASE READINSTRUCTIO NS	PROTECTIVEEAR TH	EQUIPOTENTIAL BONDING

Please check your equivalent model in the equivalent table

1 INDEX

1 INDEX....2
2 MACHINE INTRODUCTION 11
2.1 INTRODUCTION TO MACHINE & MODELS 11
2.2 IMPORTANT SAFETY INFORMATION 11
2.3 SPECIFICATION CHART 11
3 INSTALLATION 12
3.1 GENERAL INFORMATION 12
3.2 TRANSPORT, HANDLING, UNPACKING, LOCATION 12
3.3 INTENDED USE AND RESTRICTIONS. 12
3.4 MANUFACTURER'S IDENTIFICATION LABEL DESCRIPTION. 13
3.5 INSTALLATION AND ASSEMBLY 13
3.6 CONNECTIONS 13
4 OPERATION 13
4.1 GENERAL INFORMATION 13
4.2 CONTROL PANEL DESCRIPTION 14
4.3 MACHINE SETTINGS AND PROGRAMS 14
5 MAINTENANCE 14
5.1 GENERAL SAFETY RULES 14
5.2 MACHINE CLEANING AND MAINTENANCE ROUTINE 14
5.3 MACHINE DISPOSAL 15
6 TROUBLESHOOTING CHART 15
6.1 TROUBLESHOOTING CHART 15

2 MACHINE INTRODUCTION

2.1 INTRODUCTION TO MACHINE & MODELS

The purpose for which this equipment has been designed is to be built into a self-service buffet and is specially conceived for displaying and serving of hot food, maintaining the food in the best temperature condition during the period of the service. Those conditions will depend on the initial temperature of the products and the environmental conditions of the premises. By no means, this technical appliance can be used to heat food.
DC16-BS models are specially designed to hold, display and serve warm sauces at show-cooking stations.
DDC6-BST models can house gastronorm food pans of up to 150 mm in depth of 3 to 5 GN 1/1 depending on the model.
DC16-BS models can house gastronorm pans of up to 100mm in depth of 3 to 4 GN 1/6 depending on the model.
The technical cabinet located on the lower part includes the plumbing inlets and the electricity panel, which includes the adjustment thermostat.

2.2 IMPORTANT SAFETY INFORMATION

	To avoid serious physical injury and property damage: Always wear a hand protection system when the equipment is in operation. The metal parts of the equipment become very hot when the equipment is in operation

Avoid touching the tray cover when the product is working.
The in-situ installation and start-up of this appliance must be carried out by qualified technical personnel. The technical parameters inside this manual are subject to change without notification.
The appliance must be only repaired by qualified personnel. Please contact your distributor and do not attempt to open this appliance.
If the appliance is not going to be used for long periods of time, make sure it is empty, cleaned and disconnected from the mains electricity supply.
The working temperatures may be affected by the ambient temperature and the location of the appliance.
Make sure that external sources do not influence on the appliance that may prejudice its performance (direct sources of cold or similar).
This appliance is made of stainless sheet steel and there are risks of cutting inherent in its design as it is being made of thin sheet steel. Please take extra special care when handling and cleaning it.
The inside of the product has intrinsic risks such as electricity, cutting, and burns.

- Do not allow children to handle the appliance under any circumstances.
- Keep to the recommendations made by the food manufacturers.

2.3 SPECIFICATION CHART

Please check Table 1 for detailed information of the product.

3 INSTALLATION

3.1 GENERAL INFORMATION

The instruction manual of the digital thermostat is attached to this manual. However, WE DO NOT RECOMMEND THE ADJUSTMENT OF THE THERMOSTAT BY UNQUALIFIED PERSONNEL. Please, CONTACT YOUR DISTRIBUTOR TO HAVE THE NECESSARY ADJUSTMENTS CARRIED OUT.

3.2 TRANSPORT, HANDLING, UNPACKING, LOCATION

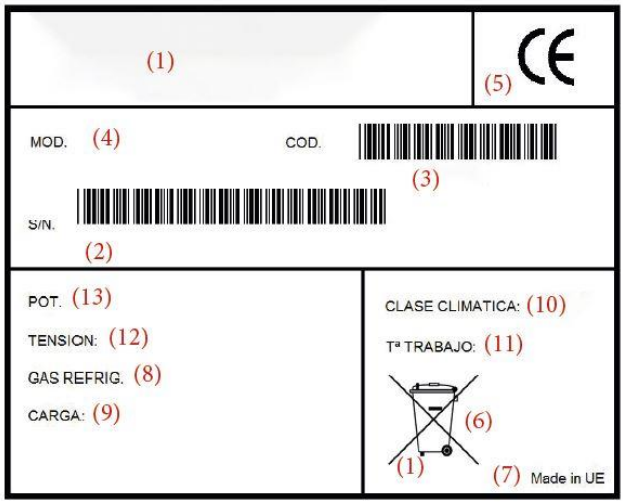
When receiving the device, make sure that it has not suffered any damage in transport. Otherwise, make all pertinent claims to your supplier or to our company.
When the device has been commissioned, it is preferable to keep it unpacked until it is put into service to protect it from any possible mechanical knocks, dust, dirt, etc.
The packaging consists of a cardboard box.
The warranty will only cover manufacturing defects, excluding any incorrect handling or use of the material by the clients or users. Labor costs and travelling expenses are always on the account of the client. Any responsibility for defects attributable to transport will not be accepted unless the relevant claim is placed within a maximum period of 24 hours after receiving the goods.
For correct and safe lifting and handling operations:

- Arrange a suitable area with flat floor for machine unloading and handling operations.
- Use the type of equipment most suitable for characteristics and capacity
- Make sure the load is stable; handle the machine, keeping it at minimum height from the ground.

3.3 INTENDED USE AND RESTRICTIONS.

Check that the voltage and frequency of the electricity supply network coincide with those described in the machine sticker. It is advisable that the electricity installation where the appliance is going to be installed has an earth connection, as well as the necessary protection of a thermal magnetic switch and a circuit breaker. Do not connect other appliances in the same electric socket.
The manufacturer declines any liability for improper use of the product.
To have an optimum temperature of the stored products, it is necessary to leave no empty container in the machine from where the heat can escape.

3.4 MANUFACTURER'S IDENTIFICATION LABEL DESCRIPTION.



Data in the identification label:

1. Brand
2. Serial number (code+ year+ serial number)
3. Code:
4. Model:
5. CE symbol
6. Waste disposal symbol
7. Manufacturing site
8. Gas Type: NA
9. Gas quantity (gr): NA
10. Climatic class: NA
11. Working range temperature:
12. Voltage:
13. Power consumption

3.5 INSTALLATION AND ASSEMBLY

Avoid having direct sources of heat, cold, humidity, sunlight and ultraviolet rays in the final location of this appliance. Heaters, radiators, air conditioning, etc. can have a negative influence on the correct operation of the same.
Make sure the appliance is level.
Follow the instructions in Figure 1 and 4 to assembly the product in the selected location and make the appropriate connections.

3.6 CONNECTIONS

Once the device has been fitted into the hole of the furniture destined for this purpose, the anchoring is carried out by means of the anchoring system supplied as shown in the figure 2.
The control box located on the lower part of the appliance can be removed from the device and installed in any other panel (for example, in the front of buffet to operate and regulate the appliance without need to open the door). The control panel can be moved a maximum of 1.6m from the original position. This is explained in figure 5. At the same time, the control panel can be assembled in other furniture, for this purpose the hole described in figure 7 must be done in the panel.
In figure 4 it is explained how to move out the device from the furniture if maintenance or repair is required.

4 OPERATION

4.1 GENERAL INFORMATION

The temperature control is carried out by a digital electronic thermostat, allowing to adjust the different working temperatures of the appliance depending on the existing environmental conditions. See figure 6 for the thermostat information.

Operating procedures

1. Turn on the equipment and set the temperature of the equipment.
2. Keep the machine running till it reaches the requested temperature.

3. Transfer the hot food to the equipment.

Hot product must be at proper internal temperature before transferring to equipment. Use a thermometer to measure the internal temperature of the products being held. Adjust the temperature of the equipment to provide the best overall setting based on the internal temperature of the product. If any product is not at the proper serving temperature, use a cook and hold oven to heat the product within the correct temperature range.

4. Check the temperature of the food

Since the proper temperature range depends on the type of products and the amounts being held, it is necessary to periodically use a thermometer to check each item to make sure the correct temperatures are being maintained. Local health regulations may vary regarding minimum serving temperatures. The suitable temperature range is 68 ° C or more.

4.2 CONTROL PANEL DESCRIPTION

For a detailed information of the digital thermostat read the instruction manual carefully.

4.3 MACHINE SETTINGS AND PROGRAMS

HEATING SYSTEM:

The gastronorm containers are heated up by means of hidden heating elements.

The device has also a safety thermostat that disconnects the machine in case of incorrect performance or if the temperature rises excessively.

RECOMMENDED WORKING TEMPERATURES: check table 1.

The instruction manuals of the digital thermostat are attached to this manual. However, WE DO NOT RECOMMEND THE ADJUSTMENT OF THE THERMOSTAT BY UNQUALIFIED PERSONNEL. Please, CONTACT YOUR DISTRIBUTOR TO HAVE THE NECESSARY ADJUSTMENTS CARRIED OUT.

5 MAINTENANCE

5.1 GENERAL SAFETY RULES

Remove the plastic protection and any remaining adhesive covering the steel.

Clean carefully before using by following the specific instructions detailed later in this manual.

Before carrying out any operation on the machine, always consult this manual which gives the correct procedures and contains important information on safety.

5.2 MACHINE CLEANING AND MAINTENANCE ROUTINE

Any technical maintenance must be carried out by your distributor's technical assistance service. IMPORTANT: Take special care after using the appliance since the stainless steel

remains hot for some time, even when it is switched off (residual heat). Please avoid touching the tray with bare hands and keep away from children.

- For a better conservation of the appliance it is important to keep empty and clean during the time when it is not being used.
- To clean the appliance, it is recommendable to firstly disconnect the same from the mains electricity supply.
- Not splash water on the electric components.
- To clean the stainless steel, use a sponge or cloth, tepid water and neutral soap.
- Do not use abrasive products, solvents, metal cleaning liquids or undiluted detergents.
- Dry with a cloth afterwards

5.3 MACHINE DISPOSAL

The product is made up of metal components. The packaging is made of wood, plastic and cardboard.
For any part of the appliance, please note that:

- At the end of the product's life-cycle, make sure it is not dispersed in the environment.
- Each part must be collected and disposed of separately, according to their different characteristics (e.g. metals, plastic, rubber, etc.)
- The public or private waste collection systems defined by local legislation must be considered.
- The equipment may contain hazardous substances: the improper use or incorrect disposal may have negative effects on human health and on the environment; In the event of illegal disposal

6 TROUBLESHOOTING CHART

6.1 TROUBLESHOOTING CHART

Some problems are due to causes that are easily resolved without having to contact the technical service. Please read the following table carefully:

Problem	Procedure
The appliance does not work	Check that the appliance is correctly connected to the socket and the control panel.
Does not heat or heats up very little.	Check the regulation of the thermostat and/or influence or direct sources of air. Contact your technical Assistance Service in case the heating element is broken.
	Not all GN trays are mounted on the cabinet and the heat escapes through the free area
All the basic checks have been carried out and the problem remains	Contact your distributor or your Technical Assistance Service.

DROP IN ASSEMBLY

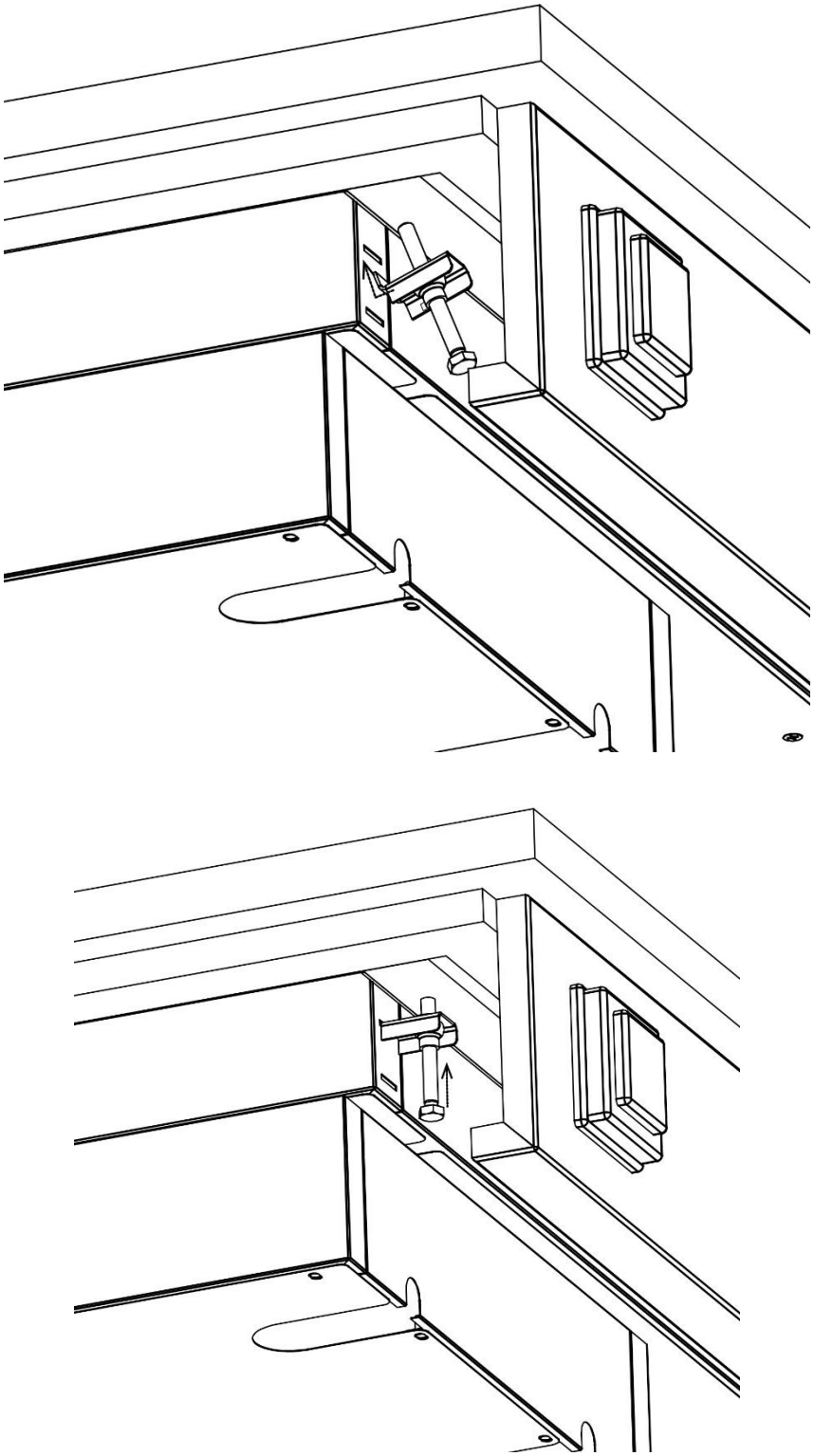


Fig 3.

DROP IN DISASSEMBLY

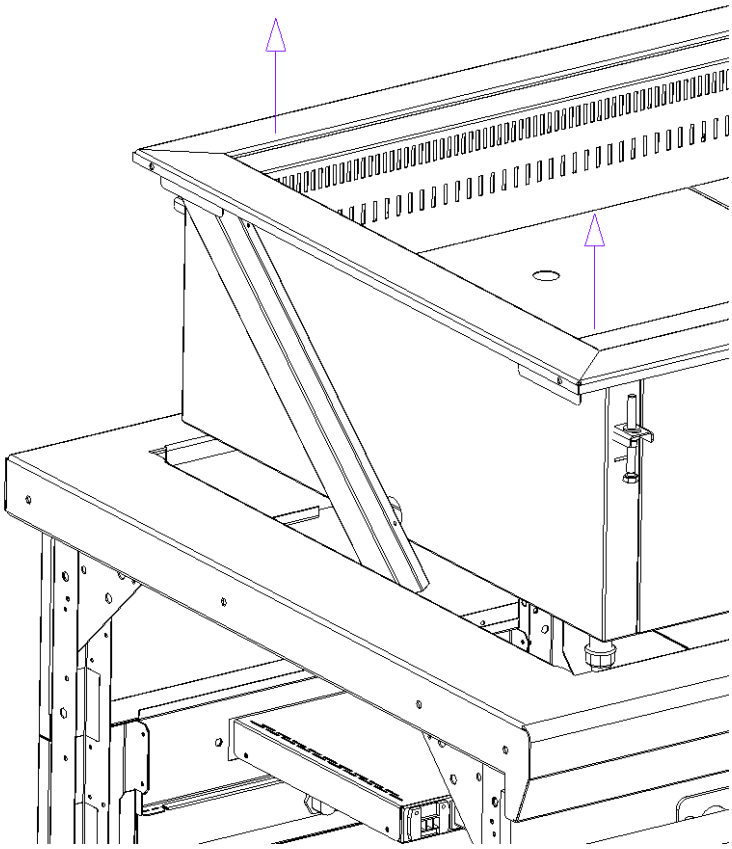


Fig 4.

CONTROL PANEL SCROLLING

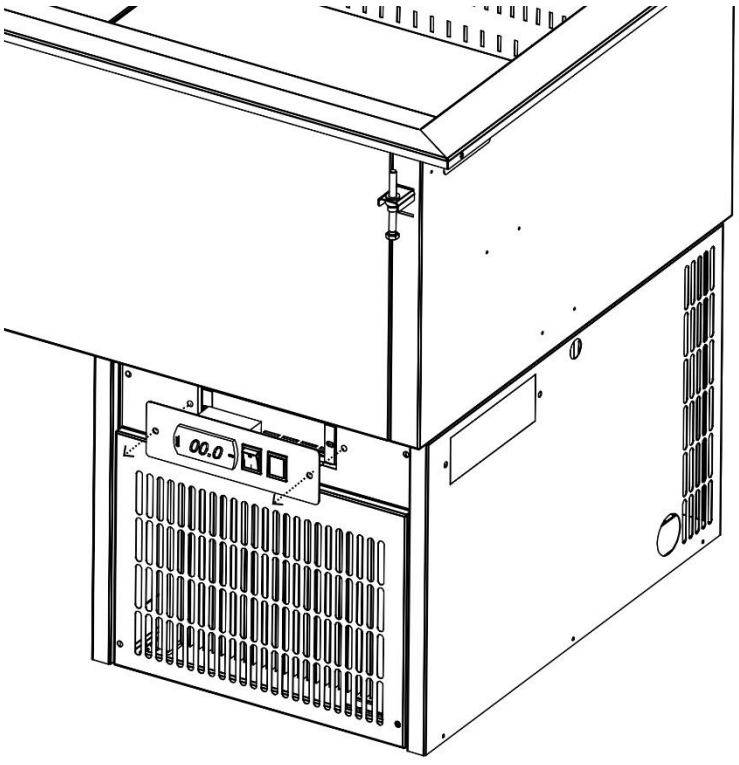


Fig. 5

CONTROL PANEL

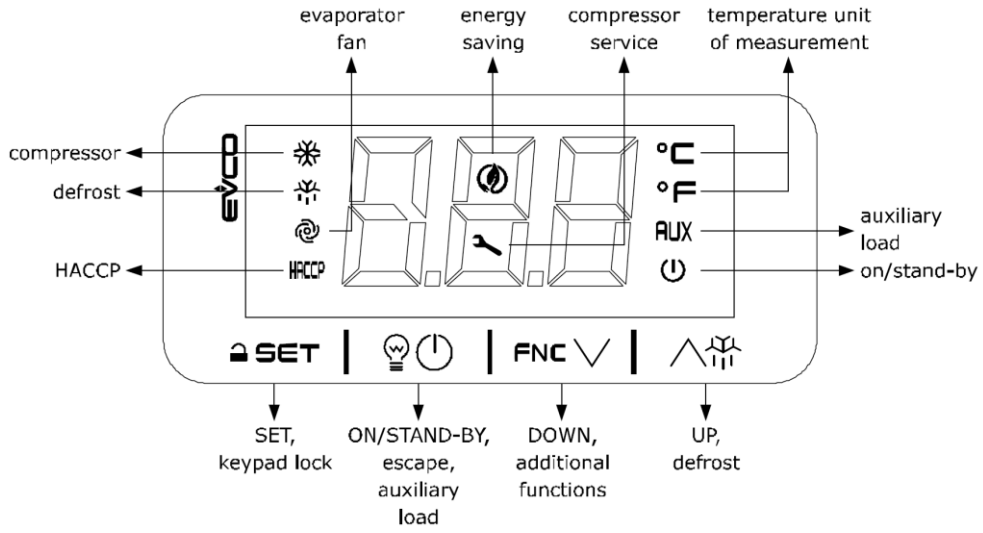


Fig. 6

HOLE TO ASSEMBLY THE CONTROL PANEL

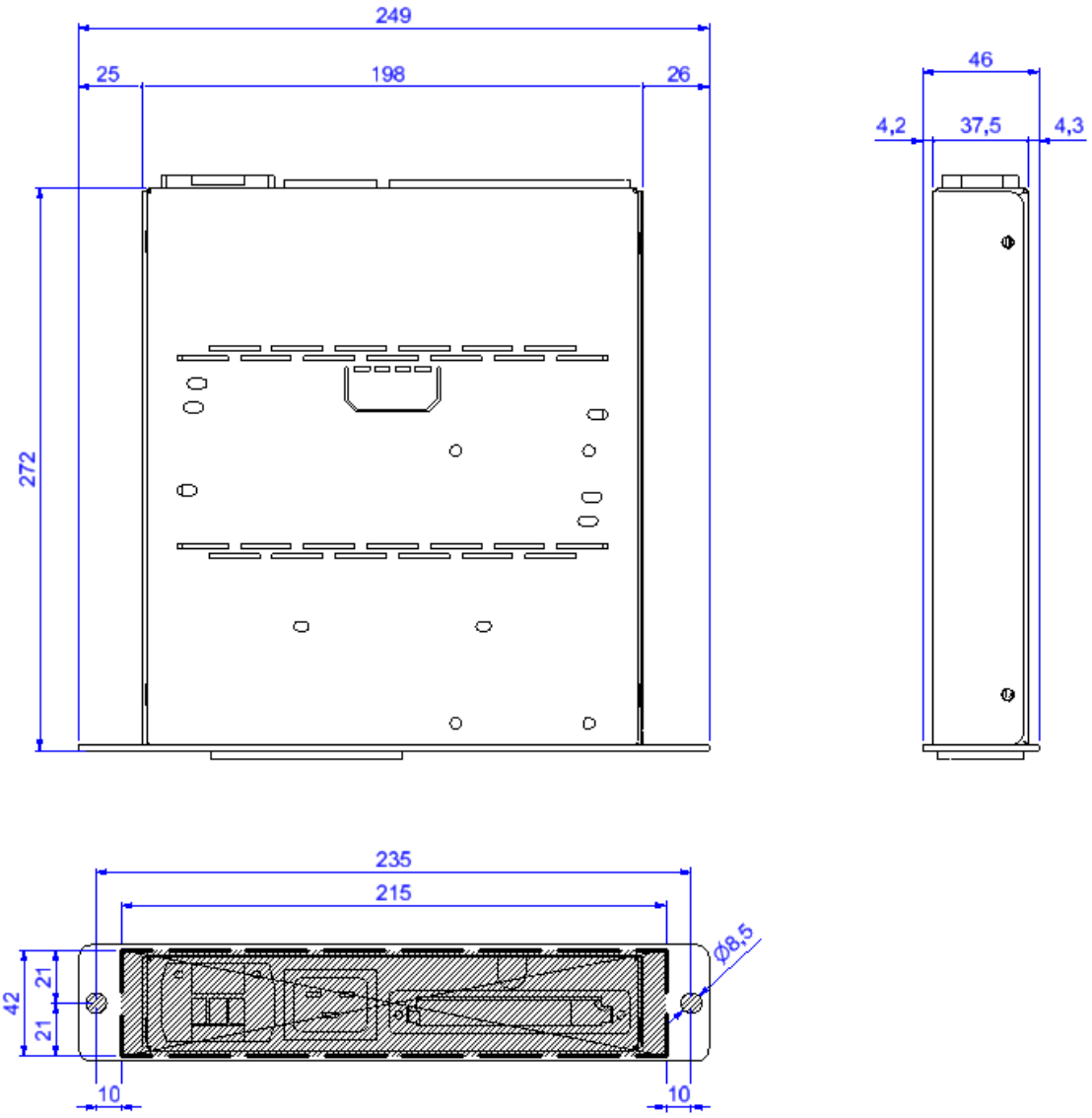


Fig. 7