

## WARNING

The containers should only be removed for cleaning. Do not remove the containers until they have cooled thoroughly.

Whilst in operation, parts (including exterior surfaces) of your equipment will become hot. Position the appliance so as to minimise the possibility of accidental touching.

## CONSEQUENTIAL LOSS

**Fortius** does not accept any responsibility for loss of food, production time, profit, etc., which is as a consequence of a breakdown of the equipment.

## GUARANTEE

Do not allow the unit to boil dry. Do not allow the water level to fall below a depth of 2cm. Once the unit has been operated with a low water level, the Guarantee will become VOID.

**Fortius** equipment is covered by a 12 months parts & labour guarantee. All work will be carried out between 9.00am-5.00pm, Monday to Friday, excluding Bank Holidays.

If you require assistance, please call our Service Line on **01355 244 111**

**Fortius** offer a rapid spares service, direct to your door - call **01355 244 111**

## PRECAUTIONS

1. Ensure that the electricity supply is adequate for the unit to be installed.
2. Remove all the packaging from the appliance. Remove the protective film covering the stainless steel panels.
3. When siting the unit, ensure that there is free airflow around and behind it and that vents are not blocked. Ensure the appliance is level. Ensure that there is a gap of at least 25mm between the vent and any connecting item (including walls).
4. Walls, partitions, kitchen furniture etc. in close proximity to the appliance must be of fireproof construction.

## INSTALLATION OF THE BAINS MARIE

**Before connecting to the electricity supply: -**

1. Using a little mild detergent, wipe all the surfaces. **Do not use abrasives.**
2. Wipe away any detergent residue with a clean damp cloth.
3. Make sure the appliance is dry before use.

## OPERATING INSTRUCTIONS

1. Ensure the appliance is level and correctly sited.
2. Ensure the tap is locked into closed position.
3. Pour in clean water to a depth of 3cm. **Ensure this level is maintained, so that it does not boil dry.** Once the unit has been operated with a water level below 2cm, the **Guarantee will become VOID.**
4. Switch on the power supply. The red neon will indicate that the power is "ON".
5. Turn the control knob clockwise to the desired setting. **Note:** Turning the control to no.10 **will not** make the appliance heat up any quicker and may cause nuisance tripping of the over temperature cut out. In normal use the knob should not be set higher than no.9 which will give a **water temperature** of @ 95°C – 98°C. The amber neon adjacent to the knob will indicate that power is going through to the element. When the neon goes off the water has reached the required temperature.
6. Place your hot food into the containers.
7. Turn OFF by rotating the knob anti-clockwise to position "0".
8. When not in use, turn OFF at the power supply and empty out the water.

NOTE All Bains-Maries are designed to maintain the temperature and are not designed to cook.

## CONVERSION FROM ROUND TO GASTRONORM CONTAINERS (FBR2W)

1. Disconnect from mains supply and allow to cool.
2. Remove the round containers.
3. Grab hold of the holes (where the containers sit) of the top surface.
4. Lift this stainless steel sheet directly upwards.

## CHANGING THE WATER

**The water should be changed regularly. The tank should be cleaned regularly.**

1. Disconnect from mains supply and allow to cool.
2. Remove the food containers and top stainless steel cover.
3. Remove the blanking nut from the front of the unit. Lift the safety catch and turn the black plastic handle clockwise in order to open the drain valve.
4. When draining has finished, clean the tank with a cloth and mild detergent.
5. Replace the blanking nut.
6. Turn the black plastic handle anti-clockwise until it locks into closed position.
7. Pour in clean water to a **depth of 3cm.**
8. Replace the food containers and stainless steel top.

## CLEANING INSTRUCTIONS

1. Disconnect from the mains electricity supply.
2. Allow to cool.
3. Clean the body, tank and containers of the appliance with a damp cloth and detergent - never use abrasives.
4. The food containers are removable to aid cleaning.

## BOIL DRY

Do not allow the water level to fall below a depth of 2cm. **The optimum water level for this unit is 3cm.**

# FORTIUS

## **Operating & Maintenance Instructions for the Fortius**

**FBR2W**

**FBR4W**

**FBR6W**

**FBG224W**

**FBG64W**

**FBG63W**

**Wet Well Bains-Maries**

## **IMPORTANT**

**Please read this page carefully before installation and use. It is the owner's responsibility to warn users to wear suitable protection and to follow operating and cleaning instructions.**

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