

DAVIS & WADDELL

essentials

Bain Marie & Food Warmer
G0000510

Thank you for choosing the Davis & Waddell Bain Marie and Food Warmer. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

Important Safety Instructions

- Read all instructions thoroughly before first use, even if you are familiar with this type of product. Keep this manual in a safe place for future reference. If applicable pass these instructions on to the next owner of this appliance.
- This appliance is intended for private domestic use only. It is not suitable for commercial, industrial or trade use. Do not use it outdoors.
- Unplug the appliance from the mains power supply before cleaning, when not in use or if malfunctioning. To prevent anyone from tripping over the power cable, make sure it is not draped over the counter.
- Always place the appliance on a stable and flat surface and never place it on or near a warm hotplate or other source of heat.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- This appliance must never be operated via an external timer or separate remote-control system.
- Always use the original power cable supplied with the appliance.

- Make sure the voltage on the rating label matches the mains power supply.
- If the power cable is damaged, it must be replaced by your local electrical store to avoid a hazard.
- Make sure that the appliance and the power cable do not come into contact with sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not come into contact with water.
- Make sure your hands are dry when you touch the appliance, the power cable or the plug.
- Do not use the appliance in humid rooms.
- Never leave the appliance unattended when in use.
- Never move the appliance when it is switched on or is still hot. Switch off and wait until it has cooled down before you move it.
- The stainless steel surfaces and the heating elements will become extremely hot and can cause severe burns. Use with care.



- To prevent risk of fire, leave sufficient space around the appliance to allow heat to escape. Never cover the appliance.
- DO NOT place this product under or near curtains, tablecloths or other flammable soft furnishings, under wall cabinets, or near plastic kitchenware.
- Always ensure the buffet warmer is positioned the correct way up. Incorrect usage may cause damage to the work surface.
- The product may produce a smell from first use. Please note that this is normal and will disappear after continuous use.
- When using the full assembled bain marie, ensure water is kept at a maximum capacity of 1.5L in the 8L large tray to prevent foods from drying out and burning or sticking to the serving tray.
- The maximum recommended holding time for food in the bain marie is 3 hours.
- Ensure all parts are cleaned and thoroughly dried before every use.
- The warming tray function is only suitable for glass, enamel, ceramic, aluminium and stainless steel dishes.

Packaging and Recycling

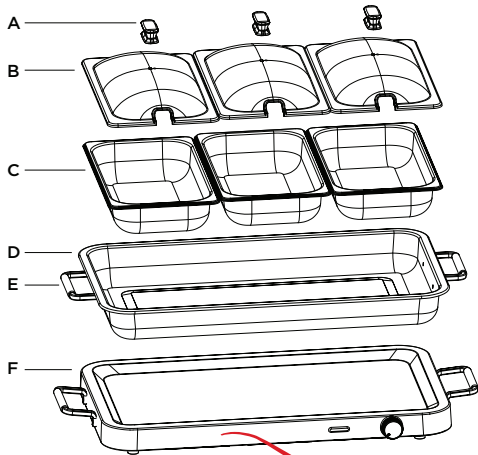
The materials used for this product's packaging can be reused, recycled, and disposed of through specific waste streams.

- **REUSE:** Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

Technical Information

| | |
|-------------------|-----------------------|
| Voltage supply | 220-240V-, 50/60Hz |
| Power consumption | 450W |

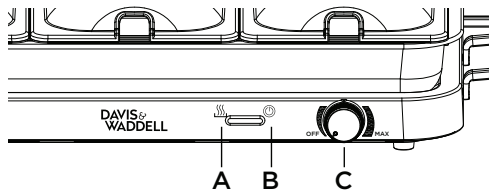
Product Overview



- A. Serving tray lid handles
- B. Serving tray lid
- C. 3 x 2.5L serving trays
- D. 8L large tray
- E. Large tray handles
- F. Warming tray


CAUTION:
Hot surface.
Accessible surfaces' temperature may be hot when the appliance is running.

Control Panel Overview



- A. Heat indicator light (red)
- B. Power indicator light (white)
- C. Temperature dial

Before first use

- Remove all packaging and clean all removable parts with warm, soapy water. Dry thoroughly with a soft cloth. Do not use abrasive cleaners as they can damage surfaces.
- Do NOT use the warming tray to cook or defrost food. Do not place the clear dome lids directly onto the warming tray during operation.
- Use caution when serving items on the warming tray as the surface of the warming tray will be very hot.
- Do NOT immerse the bain marie in water or run water directly onto the bain marie.

Operating Instructions

Using the Bain Marie

1. Position the warming tray on a flat, stable, heat-resistant surface, close to a power outlet.
2. Ensure the temperature dial is set to OFF, then plug the power cord into a standard electrical outlet. When plugged in, the white power indicator will light up.
3. Assemble the bain marie by placing the 8L large tray onto the warming tray. Then, fill the large tray with water up to the maximum capacity line. The maximum water capacity for the tray is 1.5L, which is engraved on the inside of the 8L tray.
4. Once the 8L large tray is filled with water up to the maximum capacity line, turn the temperature dial to your desired temperature to begin preheating.

Note: The appliance temperature range is 50°C-150°C. It may take up to 2 minutes for water to reach 50°C and 7 minutes to reach 150°C.

5. Once the temperature has been set, the red heat indicator will illuminate. Once water has been heated to set temperature, the red heat indicator will turn off and the white power indicator will turn on.
6. Fill each serving tray with precooked food items as desired and carefully place the trays into the water using oven mitts to protect your hands and wrists.
7. Cover each serving tray with its corresponding lid. Ensure food stays covered during use to lock in heat and moisture.
8. Top up water as needed, ensuring that it does not fully evaporate from the 8L large tray.
Note: The recommended maximum use for the bain marie is 3 hours. Make sure to periodically check water levels to ensure maximum heat circulation and avoid burning food at the bottom of the serving trays. DO NOT leave food in the 8L large tray or serving trays more than 3 hours.

Using the 8L large tray only

1. Position the warming tray on a flat, stable, heat-resistant surface, close to a power outlet.
2. Ensure the temperature dial is set to OFF, then plug the power cord into a standard electrical outlet. When plugged in, the white power indicator will light up.
3. Turn the temperature dial to your desired temperature to begin preheating.
Note: It may take up to 2 minutes for the warming tray to reach 50°C and 7 minutes to reach 150°C.
4. Once the warming tray has been heated to set temperature, the red heat indicator will illuminate. Once water has been preheated to set temperature, the red heat indicator will turn off and the white power indicator will turn on.
5. Add your precooked food items to the 8L large tray and place it on top of the warming tray.
Note: DO NOT leave food in the 8L large tray for more than 3 hours.

Using the warming tray only

1. Position the warming tray on a flat, stable, heat-resistant surface, close to a power outlet.
2. Ensure the temperature dial is set to OFF, then plug the power cord into a standard

electrical outlet. When plugged in, the white power indicator will light up.

3. Turn the temperature dial to your desired temperature to begin preheating.
4. Once the warming tray has been heated to set temperature, the red heat indicator will illuminate. Once water has been preheated to set temperature, the red heat indicator will turn off and the white power indicator will turn on.
5. Place your dishes containing food to be warmed on the warming tray. This function is only suitable for glass, enamel, ceramic, aluminium or stainless steel dishes.
Note: The warming tray is intended solely for warming dishes of food. When preparing food with the bain marie, food should be placed directly in the serving trays or 8L large tray. DO NOT leave any food or liquid in the warming tray.

Tips

- Keep all warm or hot foods at a minimum temperature of 60°C to prevent foodborne illnesses.
- Use a food thermometer to regularly check the food's temperature and adjust as needed.
- Be aware that temperatures may fluctuate as food is served and the contents of the 8L large tray or serving trays are emptied or refilled.
- Foods may require different settings to stay warm based on their consistency. Adjust the bain marie's temperature higher or lower to maintain 60°C.
- Only the 8L large tray is oven-safe up to 180°C.
- Adding water to the 8L large tray can help distribute heat evenly and prevent hot spots, especially for sauces or creamy dishes.
- The silicone grips on the handles are oven-safe only up to 180°C.
- Prolonged use at high temperatures may cause discoloration of the bain marie and scorching on the warming tray.
- Adjust the temperature as necessary to avoid overheating or underheating prepared food. The temperature can be adjusted during use.

Care Instructions

- **NEVER** immerse the warming tray or the electrical cord in water or any other liquid.
- **DO NOT** use abrasive soaps, detergents, or cleaning materials on this appliance.
- Always ensure the appliance is OFF, unplugged from the electrical outlet, and completely cool before cleaning.
- Ensure any leftover food is removed from the bain marie.
- Wash the serving tray lids, serving trays and removable tray with warm, soapy water.
- Only the serving trays are dishwasher safe.
- Dry all parts thoroughly before storing or using again.

Cooking Guide

| Food Type | Consistency | Recommended Temperature Setting | Tip |
|-------------------------------|-----------------|---------------------------------|----------------------------------|
| Soups | Liquid | Low (60-70°C) | Regularly monitor temperature |
| Sauces | Liquid | Low (60-70°C) | Stir occasionally |
| Creamy Dishes | Thick Liquid | Medium (70-80°C) | Keep covered to retain moisture |
| Stews | Chunky Liquid | Medium (70-80°C) | Stir to ensure even heating |
| Vegetables | Solid (Steamed) | Low to Medium (60-75°C) | Avoid overcooking |
| Grains (Rice, Quinoa) | Solid (Fluffy) | Low (60-65°C) | Fluff before serving |
| Pasta | Solid (Cooked) | Medium (70-75°C) | Keep moist to prevent drying out |
| Meat (Whole Cuts) | Solid (Cooked) | Medium to High (70-80°C) | Use a thermometer for accuracy |
| Meat (Shredded) | Solid (Cooked) | Medium (70-75°C) | Ensure it is heated through |
| Desserts (Puddings, Custards) | Thick Liquid | Low to Medium (60-70°C) | Keep covered |

Foods that should NOT be used in a bain marie or food warmer

| Food Type | Reason |
|-------------------------------|--|
| Raw Foods | Requires cooking at higher temperatures for safety. |
| Foods with High Water Content | Can become soggy or wilted (e.g., salads, fresh fruits). |
| Dairy-Based Sauces | May curdle when kept at lower temperatures for long. |
| Fried Foods | Can lose crispiness and become soggy. |
| Delicate Foods | May break apart easily (e.g., fish fillets, certain vegetables). |
| Foods Needing Quick Reheating | Better suited for ovens or microwaves (e.g., pizza). |
| Baked Goods | Can dry out or lose texture when kept warm for long. |
| High-Fat Foods | May separate or become greasy if held at warm temperatures. |

Our 12-Month Guarantee

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable losses or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What IsAlbi will do: During this guarantee period, IsAlbi will repair, replace, or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if

the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified, cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase, and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact IsAlbi via the details below.

IsAlbi

87 Chifley Drive, Preston, Victoria 3072
 P: +61 (03) 9474 1300
 E: enquiries@isalbi.com.au
 isalbi.com.au