



Instructions for Use

Built-in Bain-Marie

Continuously heated basin

Model-No.	Art. No.
3111	G 1100
3112	G 1200
3113	G 1300
3114	G 2400
3211	G 2100
3212	G 2200
3213	G 2300
3214	G 2500

Separately heated basins

Model-No.	Art. No.
3112/2	G 1210
3113/3	G 1310
3114/4	G 2410
3212/2	G 2210
3213/3	G 2310
3214/4	G 2510



Size 31 Bain-Marie



Size 32 Bain-Marie

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PREFACE

Congratulations!

In purchasing this new SCHOLL appliance you have chosen a product which meets highest technical standards while providing outstanding convenience in practical use.

This appliance has been designed with minimal energy consumption in mind. Used responsibly, it will serve you well in an ecologically sound manner.

Please read the information in this manual carefully before starting up this appliance. On the following pages you will find important notes regarding its operation, care and maintenance so that you will be able to enjoy its use for a long time.

If a malfunction should nevertheless occur, please consult the "Troubleshooting" section first. In many cases you should be able to remedy minor problems yourself, thus saving unnecessary service costs.

Please retain this manual carefully and pass it on to any subsequent user for his or her information and safety.

A quality product, properly treated, will give you many years of satisfactory service.

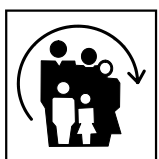
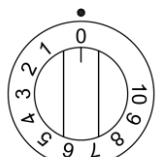
We trust you will enjoy using this product!

Yours sincerely

Gustav Scholl Apparatebau GmbH & Co. KG

1 CONVENTIONS

1.1 PICTOGRAMS – GENERAL SAFETY NOTES

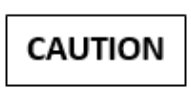
	Be sure to observe these Instructions for Use as well as the safety notes to prevent injuries or damage to health or property. Do not alter or modify this appliance.
	Never use a defective appliance. If you suspect the unit of being faulty or discover an unusual noise or smell, turn off the power switch and pull the plug out of the socket-outlet, or otherwise disconnect the appliance from the mains and de-energize it (i.e., ensure that it no longer carries any voltage). Do not use this appliance when its power cord is damaged. Failure to observe this warning may result in a fire hazard or electrical shock!
	Maintenance and repair work must be carried out only by qualified professionals using original spare parts and accessories. Do not attempt to carry out repairs on this appliance yourself!
	Connect this appliance to suitably earthed mains outlets only. Ensure that your mains power supply conforms to the data stated on the nameplate of the appliance. Failure to observe this warning may result in a fire hazard or electrical shock!
	This appliance is not intended to be used by persons (including children) of limited physical, sensory or intellectual abilities, or lacking in experience and/or knowledge, unless they are supervised by a person responsible for safety who instructs them in the use of the device. Children should be supervised to ensure they will not play with this appliance.
	Do not allow this appliance to operate unattended. Ensure that its thermostat switch is set to „0“ before inserting the plug into an electrical socket-outlet or connecting the appliance to the power supply. Avoid starting the unit unintentionally. Connecting the unit to the mains with its thermostat switch not set to „0“ may cause accidents.
	Do not touch the surfaces of the appliance. The surfaces of this appliance may get hot. Please allow the unit to cool down fully before cleaning or stowing it. Never cover this appliance. Burn injury or fire hazard!

1.2 PICTOGRAMS – WARNING NOTES

	Cleaning must only be performed by qualified persons who have read and understood these Instructions for Use and are familiar with applicable hygiene rules. Ensure that care is exercised during cleaning of the unit. For light cleaning, wipe down the surface with a cloth or soft brush/sponge soaked in warm water which contains a small amount of dishwashing detergent. Follow this up by wiping with clear water until no cleaning agent residue remains on the surface, as the latter might cause discoloration or stains. Finish by rubbing the surface dry. To remove more stubborn or extensive residue, a stainless steel cleaning product may be used. Never use any of the following for cleaning: ➤ aggressive or bleaching products, i.e., containing active oxygen, chlorine, or caustic/corrosive constituents. ➤ abrasive cleaning products such as scouring creams/pastes, steel wool, saponified steel wool, metal or plastic sponges, or sponges with a scratchy surface (scouring side).
	Never use steam and/or pressure jet cleaning equipment to clean this appliance! This might damage the appliance to the point where it may pose a hazard to your life!
	Before any cleaning, maintenance or repair work is carried out, the appliance must be disconnected from the mains and de-energized. To do so, it is not enough to set the power switch to OFF. Instead, the mains plug must be pulled or the electrical circuit must be de-energized, respectively. Check that no voltage is present before opening the appliance, and lock out the circuit to make it safe against re-energizing.
	The total permitted regeneration and hot-holding time according to HACCP will be exceeded after 3 hours. Risk of potential health impairment!
	Allow the unit to cool down before starting any cleaning work. Burn hazard



1.3 PICTOGRAMS – IMPORTANT NOTES

	DANGER indicates an immediately threatening hazard. Failure to observe this warning notice will result in severe physical injury or death.
	WARNING indicates a potentially dangerous situation. Failure to observe this warning notice may result in severe physical injury or death.
	CAUTION indicates a potentially harmful situation. Failure to observe this notice may result in damage to property.
	DANGER – electrical voltage indicates an immediately threatening hazard. Failure to observe this warning notice will result in severe physical injury or death.
	CAUTION! IMPORTANT Improper use may result in minor injuries or damage to property.
	In addition to these Instructions for Use, a number of accident prevention and other regulations apply with regard to the operation of this appliance. As regards food handling, please observe HACCP rules concerning compliance with hygiene requirements. If you have any questions, please contact your supervisor(s) or safety representative.
	This product must not be disposed of in domestic waste. Please arrange for proper recycling of this product via your local provider of waste disposal services.



2 PRODUCT INFORMATION

Bain-Maries are electrically heated warm retaining basins. Bain-Maries are operated with water and are used for keeping warm preheated food at output temperature. Bain-Maries are feeded from above with GN-insets in accordance with DIN EN 631-1.

2.1 EXECUTION OF SIZE 31 BAIN-MARIE

- Chrome nickel steel 18/10
- Basin indirectly heated, adhesive foil heating with overheating protection under the basin bottom
- Thermostat loosely attached, with built-in casing, cable length approx. 1.2 m
- Basin rim folded 15 mm down all around
- Connection cable approx. 2 m long, without plug
- Manual filling by hand
- Water drain with ball valve for on site steady connection

2.2 EXECUTION OF SIZE 32 BAIN-MARIE

- Chrome nickel steel 18/10
- Basin indirectly heated, adhesive foil heating with overheating protection under the basin bottom
- Thermostat loosely attached, with built-in casing, cable length approx. 1.2 m
- Bain-Marie basin for flush fitting
- Connection cable approx. 2 m long, without plug
- Manual filling by hand
- Water drain with ball valve for on site steady connection

2.3 INFORMATION REGARDING COMPLIANCE WITH STANDARDS, LAWS AND DIRECTIVES

This appliance conforms to the following:

Standards, laws, directives	
2014/35/EU	Low Voltage Directive
2014/30/EU	EMC Directive

2.4 SAFETY

	This appliance conforms to accepted technical rules and relevant safety codes. However, proper use of the appliance is a prerequisite for effectively preventing damage or accidents. Please comply with the notes provided in these Instructions for Use.
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Further safety notes, refer to section

- Pictograms – General safety notes
- Pictograms – Warning notes
- Pictograms – Important notes

3 PACKING, TRANSPORT, INTERMEDIATE STORAGE, SCOPE OF DELIVERY

3.1 PACKING

The type of packing employed will depend, to a large extent, on the adopted shipping mode and route. Except where otherwise agreed by contract, packing will conform to the "HPE Packing Guideline" defined by the German Federal Association of the Wooden Materials, Pallets and Export Packing Industry and by the German Engineering Federation.

3.2 TRANSPORT

Particular care must be exercised during shipping and handling of this appliance to prevent damage resulting from exposure to excessive force or careless loading/unloading.

Shocks during shipping and handling must be avoided.

The appliance itself must be handled with care.

3.3 INTERMEDIATE STORAGE

Appliances not to be installed immediately upon delivery must be carefully stored in a protected place. For the duration of such storage they must be properly covered to prevent any ingress of dust and moisture into the unit.

3.4 SCOPE OF DELIVERY

The content of the delivery is stated in the delivery note and must be checked for completeness upon receipt.

Any damage in transit and/or missing items must be reported in writing immediately.

4 INSTALLATION

4.1 INSTALLATION BAIN-MARIE AND THERMOSTAT BUILT-IN CASING

Practice:

- Prepare cut-out for Bain-Marie in on site worktop.
- Prepare cut-out for thermostat built-in casing in on site counter top.
 - Remove the toggle from the thermostat built-in casing and screw off the front cover.
 - Guide the thermostat built-in casing through the cut-out opening from behind.
 - Screw the front cover to the thermostat built-in casing again and push on the toggle.
 - Attach the front cover to the on site counter cover.
- Attach the Bain-Marie from above in the workplace section.
- Seal the basin edge.
- Connect the water drain to the on site drain or connection.
- Clean the basin before the first use according to chapter "Cleaning and care".

4.2 ELECTRICAL INSTALLATION

	The appliance may only be installed by a qualified electrician whilst taking into account the applicable regulations!
	Connect this appliance to suitably earthed mains outlets only. Ensure that your mains power supply conforms to the data stated on the nameplate of the appliance. Failure to observe this warning may result in a fire hazard or electrical shock!

Before putting the appliance into service, observe the following:

- **Faulty equipment must not be taken into operation!**
- Legal requirements and the connection conditions of your local power supply company must be fully observed.
- Electrical safety functions must be carried out and checked for operability.
- Full protection against electric shock hazard must be ensured by the installation.
- This device is protection class I, the mains connection line has a protective conductor.
- A switch according to the valid standards must be installed on site to ensure complete disconnection of the fitted unit from the mains.

5 OPERATION

For each basin, the Bain-Marie has a dedicated thermostat and a dedicated indicator lamp. The thermostat switches the Bain-Marie on and off and sets the temperature:

Thermostat off	Position "0"	(number "0" is below the mark)
Thermostat on	Position "1" to "10"	(number "1" to "10" is below the mark)
Indicator lamp lit	Heating on	
Indicator lamp dark	Heating off	

5.1 INTENDED USE BAIN-MARIE

Practice:

- Fill the Bain-Marie basin manually with water, fill level approx. 20-30 mm.
- Turn the thermostat to the maximum temperature (position "10").
 - The heating time is approx. 45 minutes.
 - After the heating time, the device is ready for operation and can be equipped with the foods to be kept warm.
 - The food must be preheated and must **not** be deep-frozen!
 - Please use height-adjusted gastronomy containers (20 cm high) for best heat performance.
 - The Bain-Marie basin should be seamlessly equipped with GN containers to avoid heat loss and excessive steam formation. Please use suitable crossbar.
- Set the thermostat to the desired temperature.
- For switching off after use of the Bain-Marie:
 - Turn the thermostat to the left in the position "0". The signal lamp goes out.
 - The water in the Bain-Marie basin can be drained with the drain valve.
 - Let the Bain-Marie cool off and then clean the basin thoroughly.

	Caution: Hot steam! Danger of scalding!
	Do not touch the device surfaces. The surfaces of the device may grow hot. Please let the device cool off entirely before cleaning it. Do not cover the device. Danger of burns and fire!

5.2 UNINTENDED USE BAIN-MARIE

Please observe strictly:

- Bain-Maries are **not** for defrosting/warming up of deep-frozen/cooled food.
- Bain-Maries are **not** for cooking food.
- Bain-Marie must **not** be used without water!
- Bain-Marie must **not** be used with any liquids other than water!

6 MAINTENANCE

6.1 MAINTENANCE AND REPAIR

	Maintenance and repairs on the appliance must only be carried out by an authorized professional observing applicable safety regulations. Improperly executed work will put your safety at risk.
	Before any cleaning, maintenance or repair work is carried out, the appliance must be disconnected from the mains and de-energized. To do so, it is not enough to set the power switch to OFF. Instead, the mains plug must be pulled or the electrical circuit must be de-energized, respectively. Check that no voltage is present before opening the appliance, and lock out the circuit to make it safe against re-energizing.

6.2 CLEANING AND CARE

	Never use steam and/or pressure jet cleaning equipment to clean this appliance! This might damage the appliance to the point where it may pose a hazard to your life!
	➤ Allow the unit to cool down before cleaning it. Burn hazard! ➤ Stainless steel is particularly susceptible to scratching! ➤ Remove lime, grease and starch residue immediately to avoid the formation of stains. ➤ When using a cleaning product, observe the instructions for use provided by its manufacturer.

	For light cleaning, wipe down the surface with a cloth or soft brush/sponge soaked in warm water containing a small amount of dishwashing detergent. Follow this up by wiping with clear water until no cleaning agent residue remains on the surface, as the latter might cause discoloration or stains. Finish by rubbing the surface dry. To remove more stubborn or extensive residue, a stainless steel cleaning product may be used. Never use any of the following for cleaning: ➤ aggressive or bleaching products, i.e., containing active oxygen, chlorine, or caustic/corrosive constituents; ➤ abrasive cleaning products such as scouring creams/pastes, steel wool, saponified steel wool, metal or plastic sponges, or sponges with a scratchy surface (scouring side).
	We recommend you to clean the stainless steel surface once per week using a standard commercial stainless steel care product. This will result in the formation of a protective layer which prevents discoloration of the stainless steel surface. In any event, observe the product manufacturer's instructions and try each product in a small area first before applying it to a larger surface.

7 TROUBLESHOOTING

	Repairs must be carried out by an authorized specialist in compliance with applicable safety codes and regulations. Improperly executed work will put your safety at risk!
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Note that some work must only be carried out by an electrical specialist. According to DIN EN 60204-1: 2011-01, specialists are „persons who by reason of their relevant training and experience are capable of recognizing risks and avoiding potential hazards.“

Some malfunctions you may be able to remedy yourself. Always check first if the problem is due to an operating error. Repairs are not free of charge, even within the warranty period, if the problem is caused by an operating error or if you have failed to observe any of the following instructions.

	Before any cleaning, maintenance or repair work is carried out, the appliance must be disconnected from the mains and de-energized. To do so, it is not enough to set the power switch to OFF. Instead, the mains plug must be pulled or the electrical circuit must be de-energized, respectively. Check that no voltage is present before opening the appliance, and lock out the circuit to make it safe against re-energizing.
	Work at the electrical installation must only be performed by qualified electricians!
	Maintenance and repair work must be carried out only by qualified professionals using original spare parts and accessories. Do not attempt to carry out repairs on this appliance yourself!

7.1 POSSIBLE MALFUNCTIONS

Malfunction	Cause	Remedy
Bain-Marie does not heat	Overheating protection has switched off the Bain-Marie. Operating error: Bain-Marie was used drily without water.	Let the device cool off until the overheating protection that is on the adhesive foil heating switches off again on its own.
	No voltage supply	Check voltage supply
	Fuse defective	Check fuse
	Connection cable defective	Replace cable
	Heating or thermostat defective	Replace heating or thermostat
Food is not warm enough	Operating error: GN-inset is not high enough	Use GN-inset 200mm high, Bain-Marie filling level: 20-30mm water

8 TECHNICAL DATA

8.1 TECHNICAL DATA SIZE 31 BAIN-MARIE, CONTINUOUSLY HEATED

Basin rim folded 15 mm down all around

Basin: continuously heated

Depth: 630 mm

Height: 280 mm

Filling: manual by hand

Model-No.	Length	GN-insets	Voltage	Power	Art. No.
3111	425 mm	1 x 1/1-200	230 V	1,0 kW	G 1100
3112	770 mm	2 x 1/1-200	230 V	2,0 kW	G 1200
3113	1110 mm	3 x 1/1-200	230 V	3,0 kW	G 1300
3114	1450 mm	4 x 1/1-200	400 V	4,0 kW	G 2400

8.2 TECHNICAL DATA SIZE 31 BAIN-MARIE, SEPARATELY HEATED

Basin rim folded 15 mm down all around

Basin: separately heated

Depth: 630 mm

Height: 280 mm

Filling: manual by hand

Model-No.	Length	GN-insets	Voltage	Power	Art. No.
3112/2	770 mm	2 x 1/1-200	230 V	2,0 kW	G 1210
3113/3	1110 mm	3 x 1/1-200	230 V	3,0 kW	G 1310
3114/4	1450 mm	4 x 1/1-200	400 V	4,0 kW	G 2410

8.3 TECHNICAL DATA SIZE 32 BAIN-MARIE, CONTINUOUSLY HEATED

Bain-Marie basin for flush fitting

Basin: continuously heated
 Depth: 630 mm
 Height: 280 mm
 Filling: manual by hand

Model-No.	Length	GN-insets	Voltage	Power	Art. No.
3211	425 mm	1 x 1/1-200	230 V	1,0 kW	G 2100
3212	770 mm	2 x 1/1-200	230 V	2,0 kW	G 2200
3213	1110 mm	3 x 1/1-200	230 V	3,0 kW	G 2300
3214	1450 mm	4 x 1/1-200	400 V	4,0 kW	G 2500

8.4 TECHNICAL DATA SIZE 32 BAIN-MARIE, SEPARATELY HEATED

Bain-Marie basin for flush fitting

Basin: separately heated
 Depth: 630 mm
 Height: 280 mm
 Filling: manual by hand

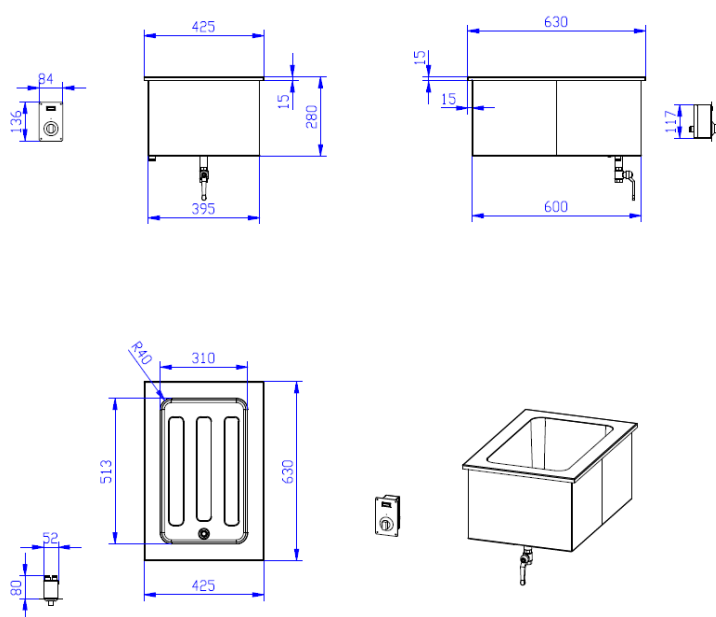
Model-No.	Length	GN-insets	Voltage	Power	Art. No.
3212/2	770 mm	2 x 1/1-200	230 V	2,0 kW	G 2210
3213/3	1110 mm	3 x 1/1-200	230 V	3,0 kW	G 2310
3214/4	1450 mm	4 x 1/1-200	400 V	4,0 kW	G 2510

9 DIMENSIONED DRAWINGS

9.1 DIMENSIONED DRAWINGS SIZE 31 BAIN-MARIE, CONTINUOUSLY HEATED

9.1.1 DIMENSIONED DRAWING SIZE 31 BAIN-MARIE, CONTINUOUSLY HEATED, GN 1 x 1/1

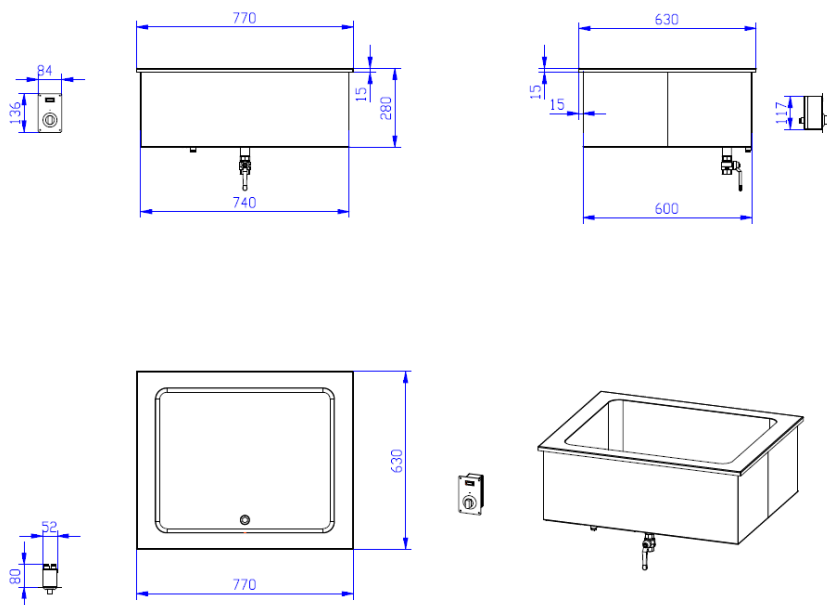
Model No. Art. No.
 3111 G 1100



Drain 1/2" with ball valve

9.1.2 DIMENSIONED DRAWING SIZE 31 BAIN-MARIE, CONTINUOUSLY HEATED, GN 2 x 1/1

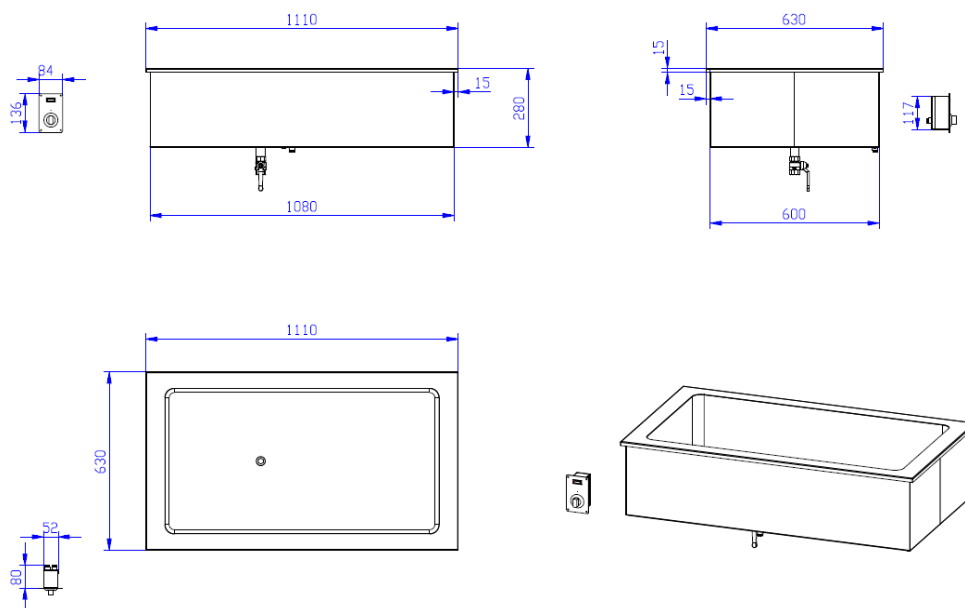
Model No. Art. No.
 3112 G 1200



Drain 3/4" with ball valve

9.1.3 DIMENSIONED DRAWING SIZE 31 BAIN-MARIE, CONTINUOUSLY HEATED, GN 3 x 1/1

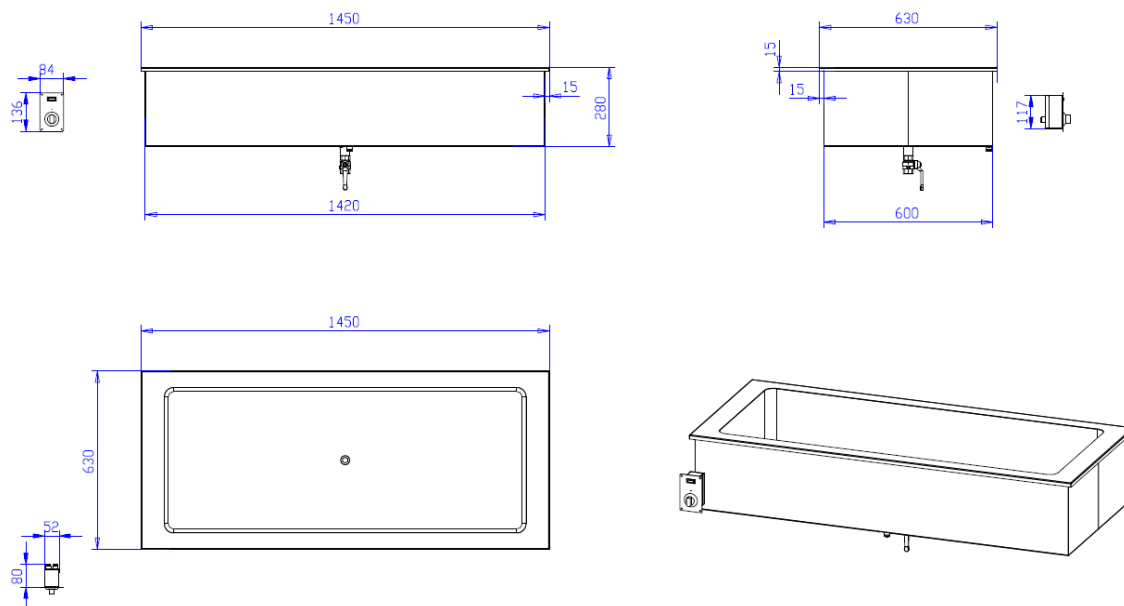
Model No. Art. No.
 3113 G 1300



Drain 3/4" with ball valve

9.1.4 DIMENSIONED DRAWING SIZE 31 BAIN-MARIE, CONTINUOUSLY HEATED, GN 4 x 1/1

Model No. Art. No.
 3114 G 2400

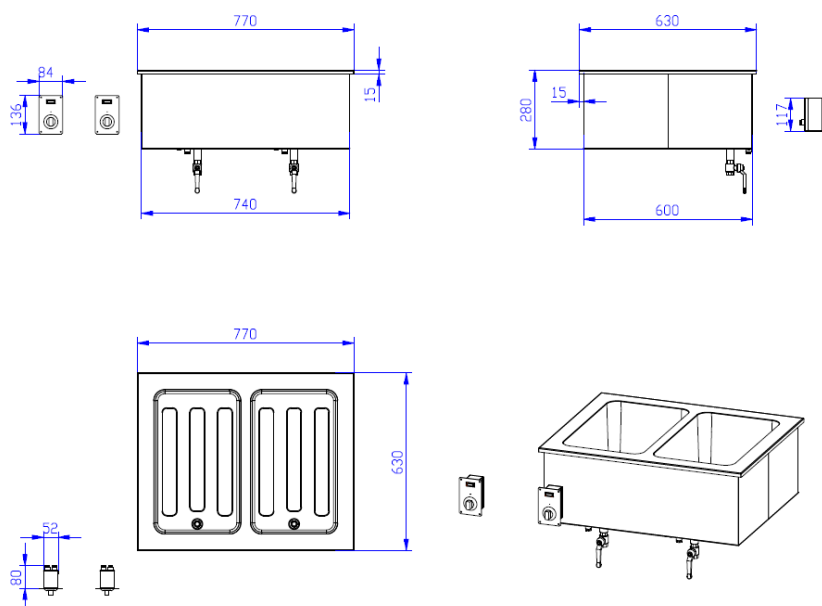


Drain 3/4" with ball valve

9.2 DIMENSIONED DRAWINGS SIZE 31 BAIN-MARIE, SEPARATELY HEATED

9.2.1 DIMENSIONED DRAWING SIZE 31 BAIN-MARIE, SEPARATELY HEATED, GN 2 x 1/1

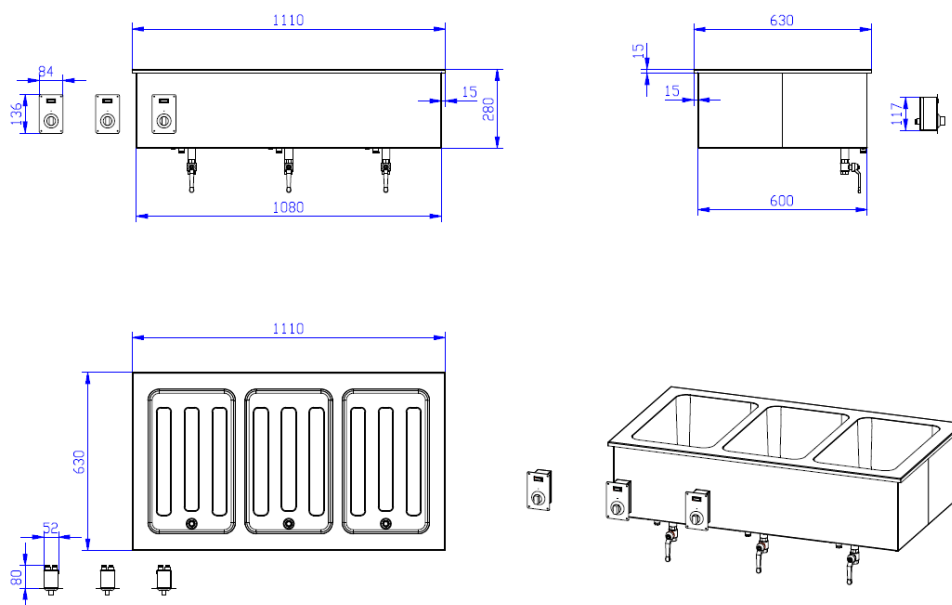
Model No. Art. No.
 3112/2 G 1210



Drain 1/2" with ball valve

9.2.2 DIMENSIONED DRAWING SIZE 31 BAIN-MARIE, SEPARATELY HEATED, GN 3 x 1/1

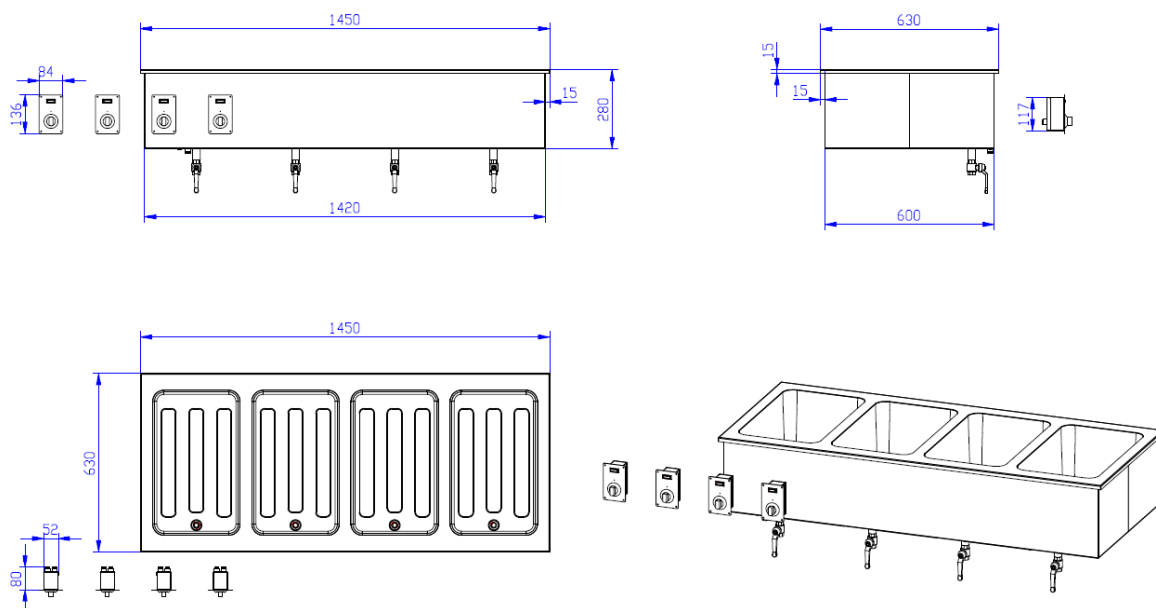
Model No. Art. No.
 3113/3 G 1310



Drain 1/2" with ball valve

9.2.3 DIMENSIONED DRAWING SIZE 31 BAIN-MARIE, SEPARATELY HEATED, GN 4 x 1/1

Model No. Art. No.
 3114/4 G 2410

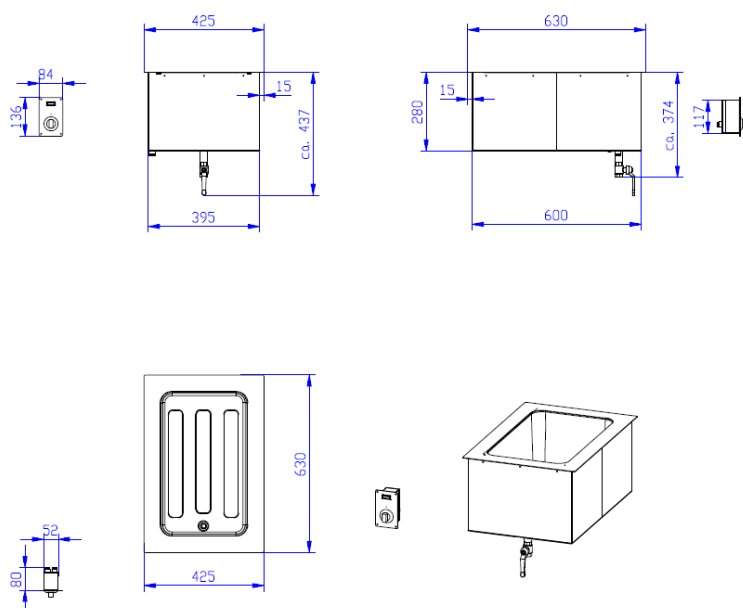


Drain 1/2" with ball valve

9.3 DIMENSIONED DRAWINGS SIZE 32 BAIN-MARIE, CONTINUOUSLY HEATED

9.3.1 DIMENSIONED DRAWING SIZE 32 BAIN-MARIE, CONTINUOUSLY HEATED, GN 1 X 1/1

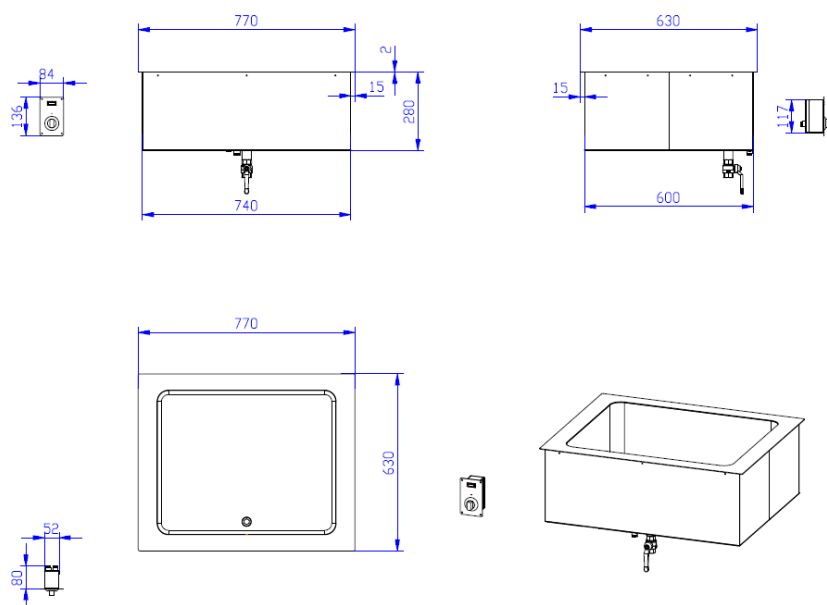
Model No. Art. No.
 3211 G 2100



Drain 1/2" with ball valve

9.3.2 DIMENSIONED DRAWING SIZE 32 BAIN-MARIE, CONTINUOUSLY HEATED, GN 2 x 1/1

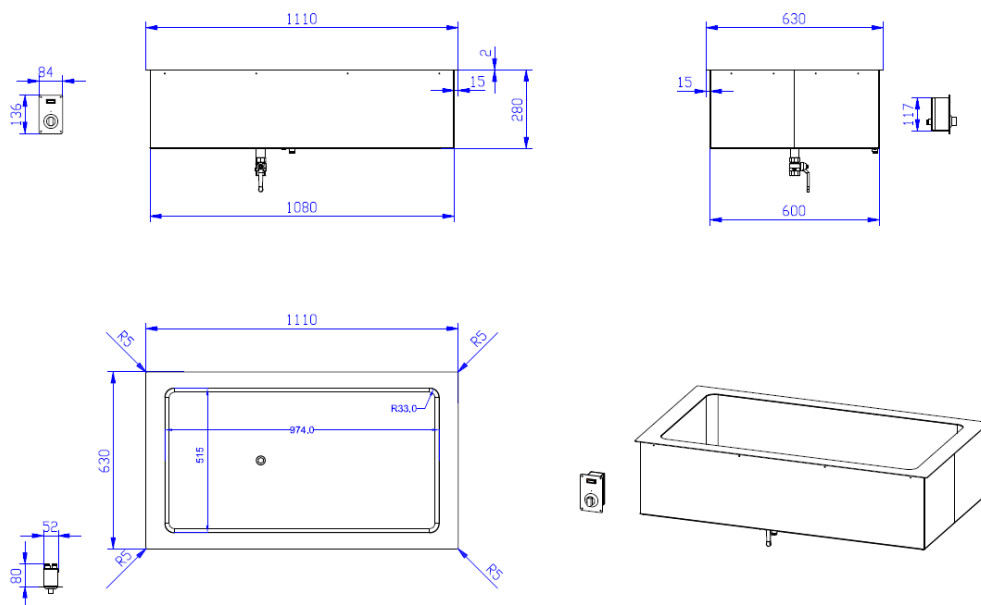
Model No. Art. No.
 3212 G 2200



Drain 3/4" with ball valve

9.3.3 DIMENSIONED DRAWING SIZE 32 BAIN-MARIE, CONTINUOUSLY HEATED, GN 3 x 1/1

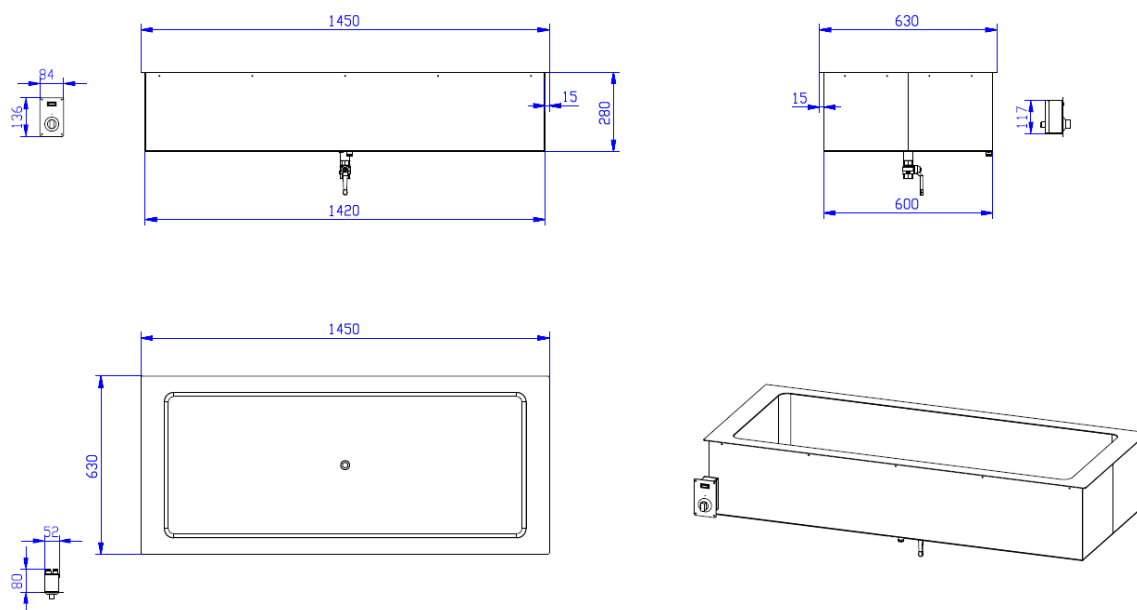
Model No. Art. No.
 3213 G 2300



Drain 3/4" with ball valve

9.3.4 DIMENSIONED DRAWING SIZE 32 BAIN-MARIE, CONTINUOUSLY HEATED, GN 4 x 1/1

Model No. Art. No.
 3214 G 2500

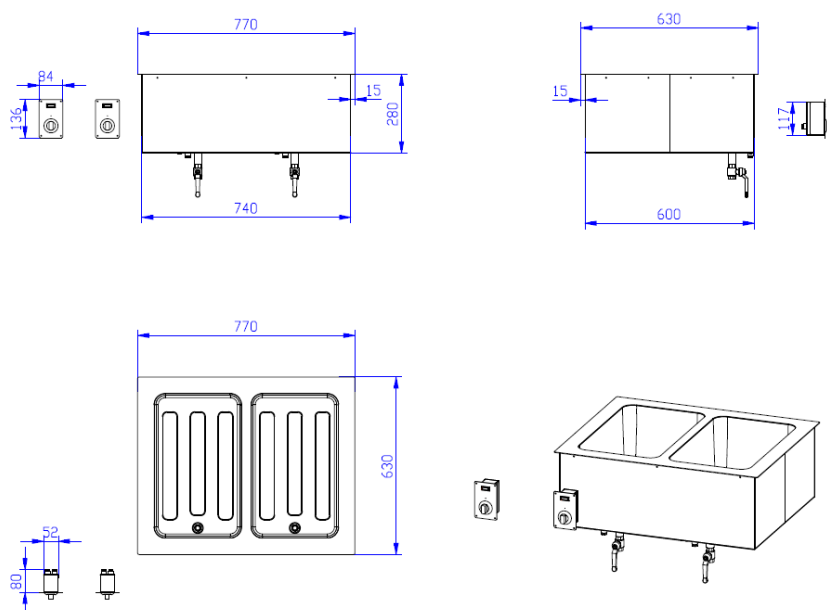


Drain 3/4" with ball valve

9.4 DIMENSIONED DRAWINGS SIZE 32 BAIN-MARIE, SEPARATELY HEATED

9.4.1 DIMENSIONED DRAWING SIZE 32 BAIN-MARIE, SEPARATELY HEATED, GN 2 x 1/1

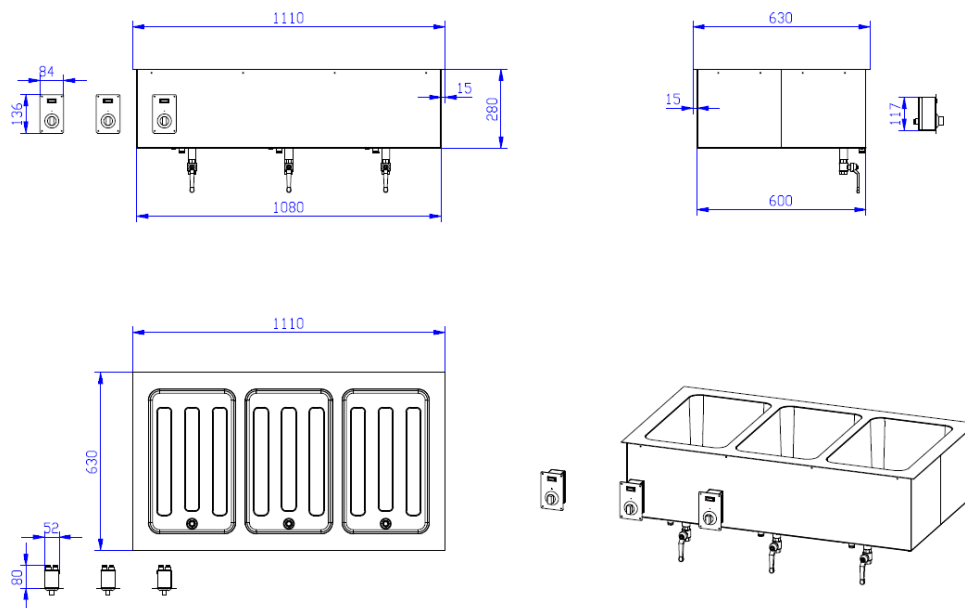
Model No. Art. No.
3212/2 G 2210



Drain 1/2" with ball valve

9.4.2 DIMENSIONED DRAWING SIZE 32 BAIN-MARIE, SEPARATELY HEATED, GN 3 x 1/1

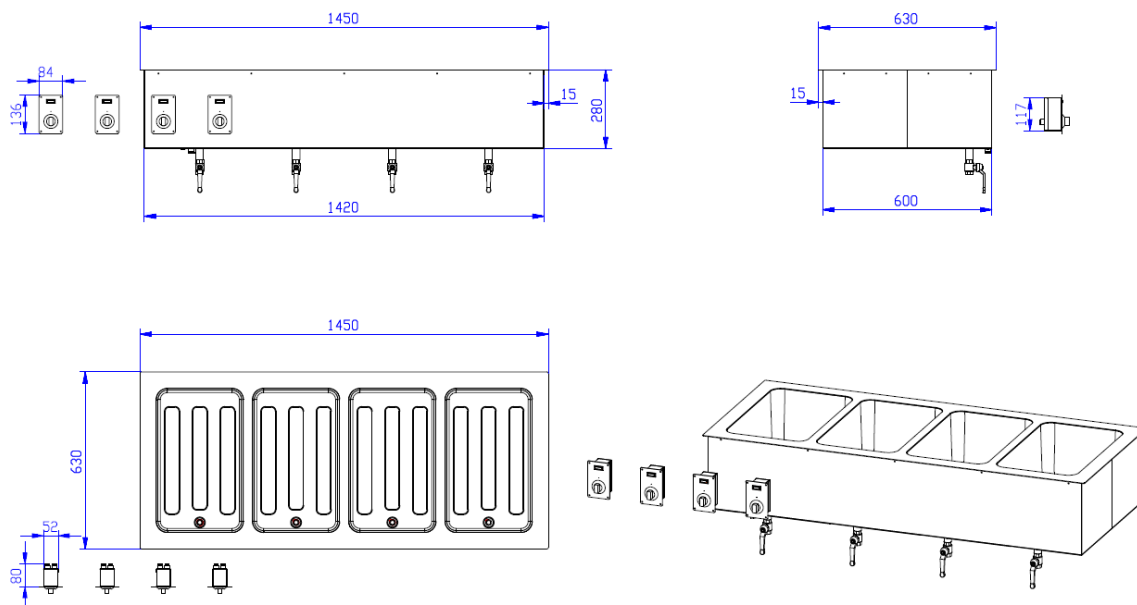
Model No. Art. No.
 3213/3 G 2310



Drain 1/2" with ball valve

9.4.3 DIMENSIONED DRAWING SIZE 32 BAIN-MARIE, SEPARATELY HEATED, GN 4 x 1/1

Model No. Art. No.
 3214/4 G 2510

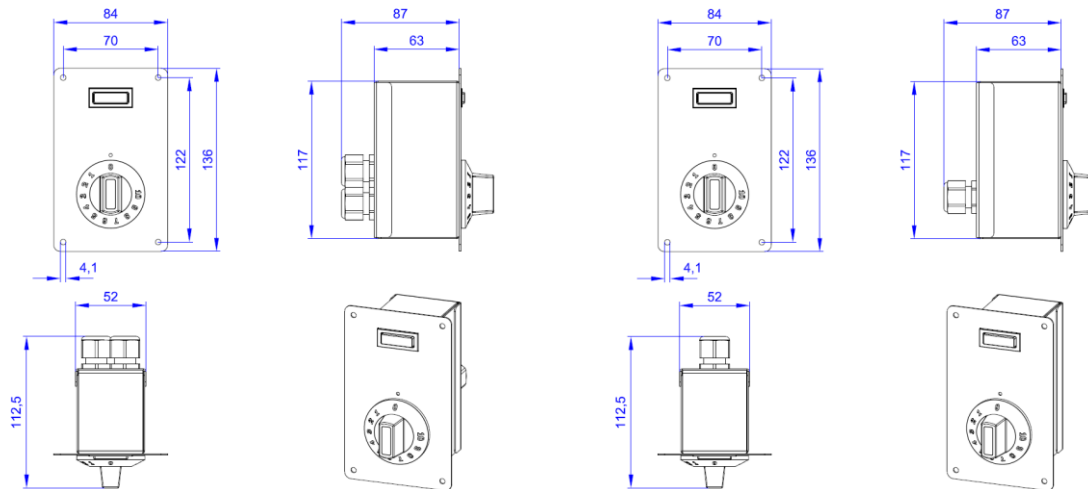


Drain 1/2" with ball valve

9.5 CUT-OUT DIMENSIONS SIZE 31 AND 32 BAIN-MARIE

Model-No.	Length	GN-insets	Art. No.	Cut-out size
3111 3211	425 mm	1 x 1/1-200	G 1100 G 2100	400 mm x 605 mm
3112 3112/2 3212 3212/2	770 mm	2 x 1/1-200	G 1200 G 1210 G 2200 G 2210	745 mm x 605 mm
3113 3113/3 3213 3213/3	1110 mm	3 x 1/1-200	G 1300 G 1310 G 2300 G 2310	1085 mm x 605 mm
3114 3114/4 3214 3214/4	1450 mm	4 x 1/1-200	G 2400 G 2410 G 2500 G 2510	1425 mm x 605 mm

9.6 THERMOSTAT WITH BUILT-IN CASING



Built-in casing with 2 cable screw connections
for continuously heated basins

Built-in casing with 1 cable screw connection
for separately heated basins

Cut-out size: 55 mm x 120 mm

Installation depth: approx. 140 mm

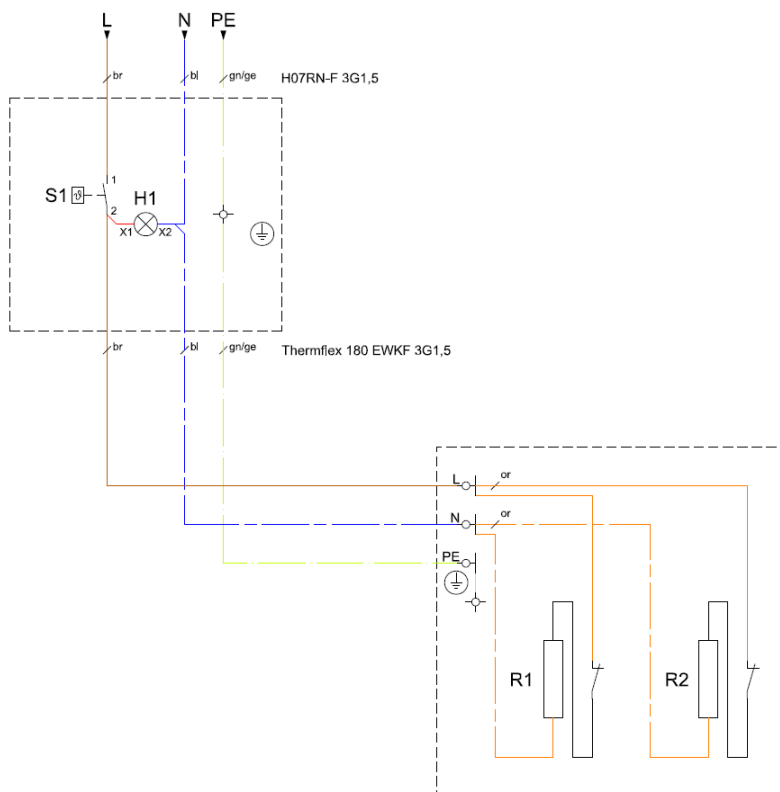
Cable length: approx. 1.2 m

10.1.1 CIRCUIT DIAGRAM BAIN-MARIE, CONTINUOUSLY HEATED, GN 1 x 1/1

S1	Thermostat
R1	Heating incl. heat protection
H1	Indicator lamp

10.1.2 CIRCUIT DIAGRAM BAIN-MARIE, CONTINUOUSLY HEATED, GN 2 x 1/1

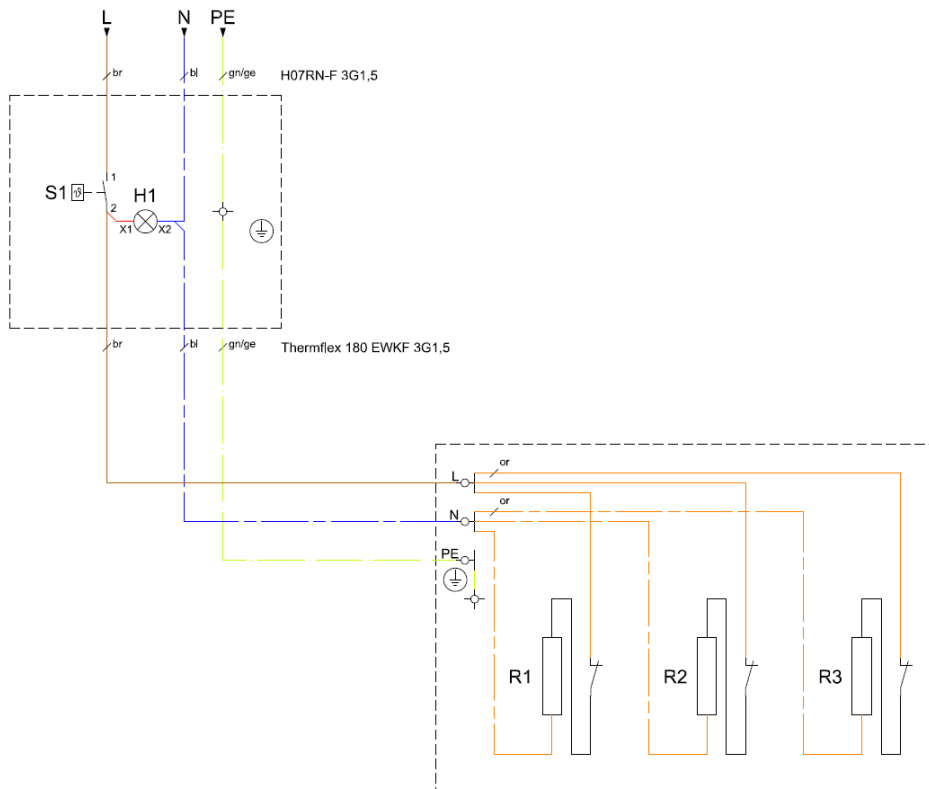
Model No. Art. No.
3112 G 1200
3212 G 2200



Key:
S1 Thermostat
R1-R2 Heating incl. heat protection
H1 Indicator lamp

10.1.3 CIRCUIT DIAGRAM BAIN-MARIE, CONTINUOUSLY HEATED, GN 3 x 1/1

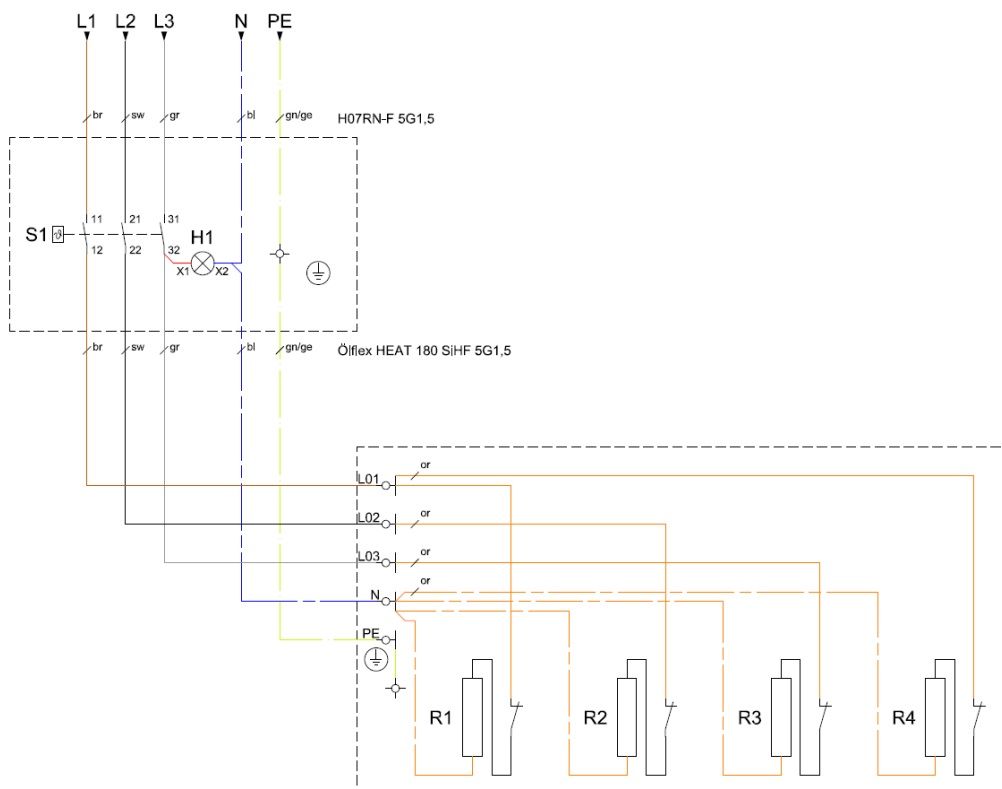
Model No.	Art. No.
3113	G 1300
3213	G 2300



Key:
 S1 Thermostat
 R1-R3 Heating incl. heat protection
 H1 Indicator lamp

10.1.4 CIRCUIT DIAGRAM BAIN-MARIE, CONTINUOUSLY HEATED, GN 4 x 1/1

Model No. Art. No.
3114 G 2400
3214 G 2500



Key:

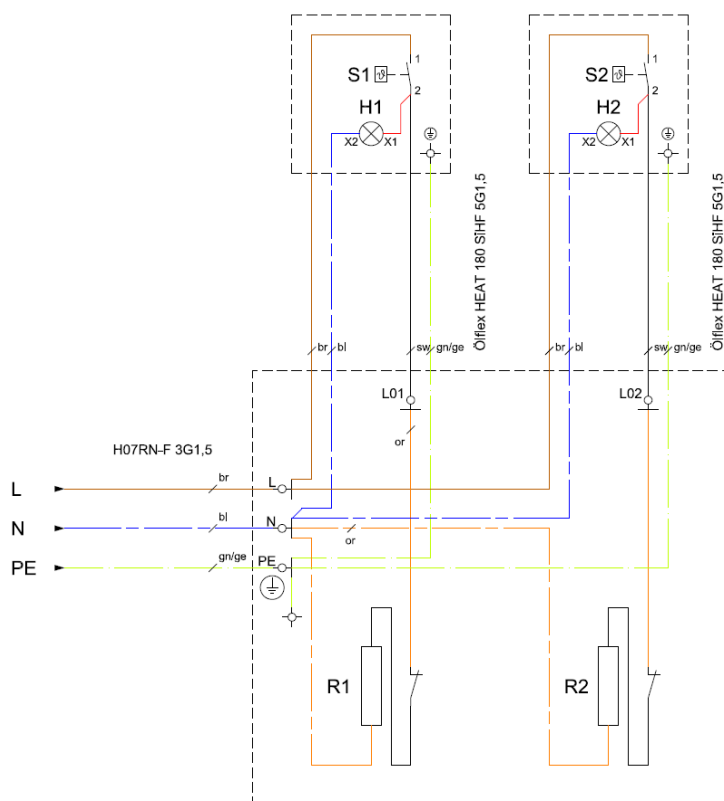
S1 Thermostat
R1-R4 Heating incl. heat protection
H1 Indicator lamp



10.2 CIRCUIT DIAGRAMS BAIN-MARIE, SEPARATELY HEATED

10.2.1 CIRCUIT DIAGRAM BAIN-MARIE, SEPARATELY HEATED, GN 2 x 1/1

Model No.	Art. No.
3112/2	G 1210
3212/2	G 2210

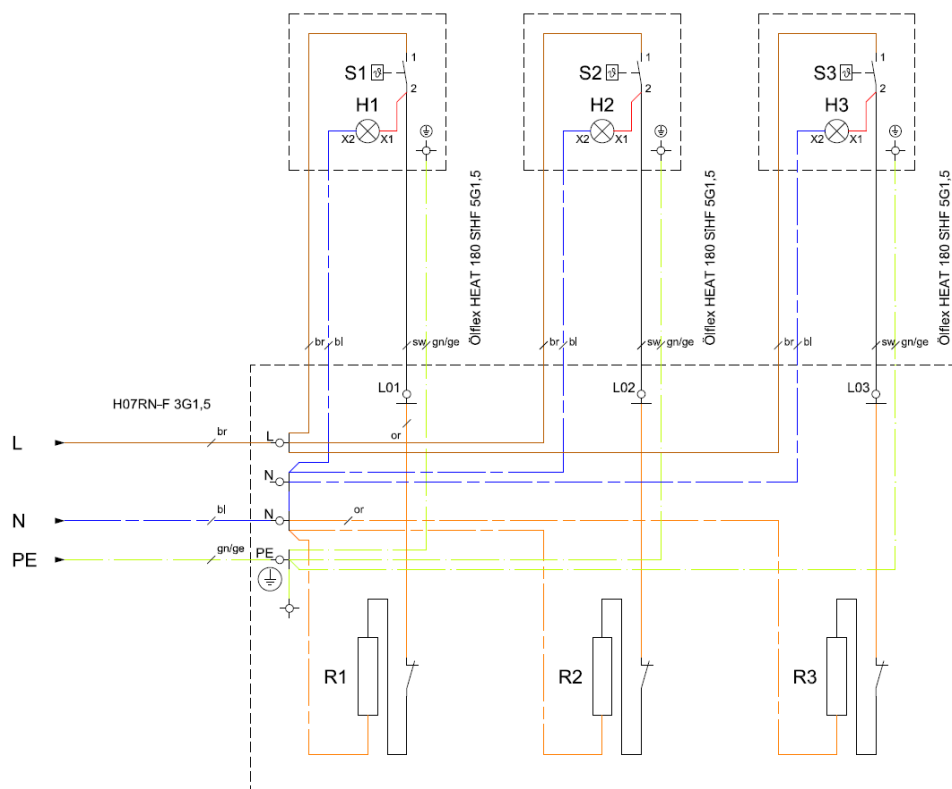


Key:

S1-S2	Thermostat
R1-R2	Heating incl. heat protection
H1-H2	Indicator lamp

10.2.2 CIRCUIT DIAGRAM BAIN-MARIE, SEPARATELY HEATED, GN 3 x 1/1

Model No.	Art. No.
3113/3	G 1310
3213/3	G 2310



Key:

S1-S3 Thermostat

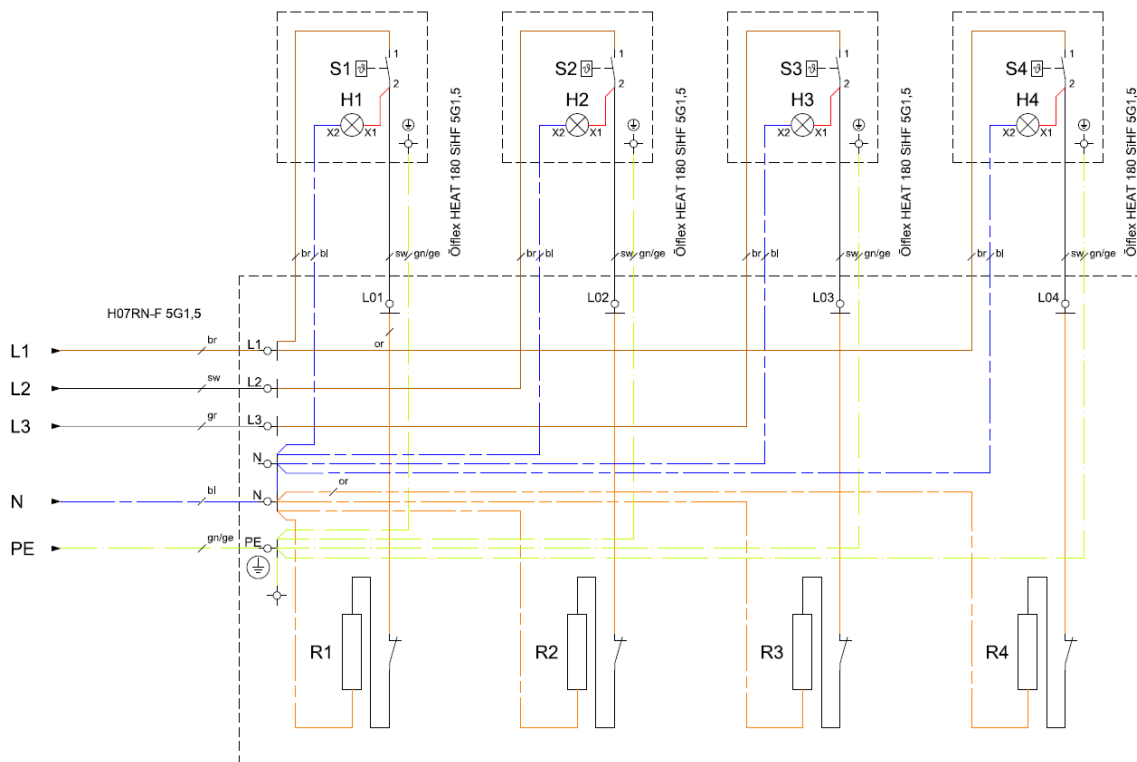
R1-R3 Heating incl. heat protection

H1-H3 Indicator lamp



10.2.3 CIRCUIT DIAGRAM BAIN-MARIE, SEPARATELY HEATED, GN 4 x 1/1

Model No.	Art. No.
3114/4	G 2410
3214/4	G 2510



Key:

S1-S4	Thermostat
R1-R4	Heating incl. heat protection
H1-H4	Indicator lamp

11 DISPOSAL AND ENVIRONMENTAL NOTES

	The appliance has been packed before shipping to protect it against damage in transit. After unpacking, please dispose of packing materials in an environmentally sound manner. All packing materials are eco-compatible, 100% recyclable and marked with a symbol to that effect.
	While unpacking, keep packing materials (polyethylene bags, pieces of polystyrene, etc.) out of the reach of children.

11.1 DISPOSAL OF PACKING MATERIAL

Recyclable packing materials should be disposed of in sorted fractions for recycling via approved local disposal facilities.

For approved disposal facilities in your area, please contact your local government or community administration.

11.2 DISPOSAL OF THE APPLIANCE

Render the appliance inoperable before disposal.

Pull the plug out of the socket-outlet or arrange for disconnection by an electrician, then cut the mains cord off the appliance.

This product must not be disposed of in normal household waste at the end of its service life, but must be turned in for recycling at an approved collecting facility. This requirement is identified by a symbol on the product, in the Instructions for Use, or on the packing material.

Materials are recyclable as marked. By arranging for the recycling, recovery, or other form of re-use of end-of-life appliances you will make an important contribution to the protection of our environment.

Your local government or community administration will advise you as to which disposal facilities in your area accept discarded appliances for recycling.



12 WARRANTY AND SERVICE

12.1 WARRANTY CONDITIONS

The manufacturer accepts no liability or warranty in the following cases:

- failure to observe notes and instructions given in the Instructions for Use;
- use of the product in a manner not conforming to its intended use;
- alteration or modification of the appliance or its functionalities;
- use of non-original spare parts.

Except as otherwise stipulated by special warranty conditions, a 12-month warranty is granted on all product vis-a-vis merchants (details are covered by para. 11 of our General Terms and Conditions of Sale).

The warranty granted on appliances is a material warranty valid for a 1-year period, i.e., if a defect should occur we will send you the relevant part. The defective part must be returned to our address within two weeks. No claim based on alleged unsoundness of goods or for consequential loss or damage involving factors unrelated to the appliance will be accepted. Further warranty information is contained in our General Terms and Conditions of Sale or can be made available upon request.

Appliances not produced by ourselves are subject to the warranty terms and conditions of the relevant manufacturer. These, too, will normally be limited to a material warranty. We do not grant any direct warranty on such items.

12.2 SERVICE



IMPORTANT

To enable our customer service to prepare repairs carefully and to provide the appropriate spare parts, please provide the following information when reporting a customer service requirement:

1. Your precise address (where applicable, final customer's address, person to contact)
2. Your contact details such as phone, fax and e-mail (including, where applicable, those of the final customer)
3. Times when a customer service visit will be convenient
4. Exact appliance specifications (consult the nameplate and/or purchase receipt)
5. Purchase date
6. Accurate description of the problem or of your service request (including, where applicable, a photo of the defect or installation situation)

Please also keep the purchase receipt on hand. This will help us avoid unnecessary time and costs while enabling us to work more efficiently for you.

12.3 SERVICE ADDRESS

You can reach us at the following times:

Monday - Thursday from 7:00 a.m. till 4:00 p.m.

Fridays from 7:00 a.m. till 12:15 p.m.

Outside these office hours please communicate your requests per e-mail or telefax.

Scholl Apparatebau GmbH & Co. KG

Zinhainer Weg 4

D-56470 Bad Marienberg/Germany

Phone 0049 (0)2661/9868-10

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