

# Instructions for Use

## Built-in Bain-Marie ZAÜ/NIV

with water supply, drain and overflow,  
with extension for ball valve,  
with automatic water level control

### Continuously heated basin

Model-No.	Art.-No.
3111/ZAÜ/NIV	G 1102
3112/ZAÜ/NIV	G 1202
3113/ZAÜ/NIV	G 1302
3114/ZAÜ/NIV	G 2402
3115/ZAÜ/NIV	VK-xxxxxx
3211/ZAÜ/NIV	G 2102
3212/ZAÜ/NIV	G 2202
3213/ZAÜ/NIV	G 2302
3214/ZAÜ/NIV	G 2502
3215/ZAÜ/NIV	VK-xxxxxx

### Separately heated basins

Model-No.	Art.-No.
3112/2/ZAÜ/NIV	G 1212
3113/3/ZAÜ/NIV	G 1312
3114/4/ZAÜ/NIV	G 2412
3115/5/ZAÜ/NIV	VK-xxxxxx
3212/2/ZAÜ/NIV	G 2212
3213/3/ZAÜ/NIV	G 2312
3214/4/ZAÜ/NIV	G 2512
3215/5/ZAÜ/NIV	VK-xxxxxx



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!





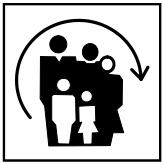
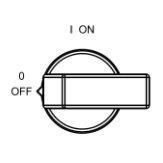

Yours sincerely

**Gustav Scholl Apparatebau GmbH & Co. KG**








# 1 CONVENTIONS

## 1.1 PICTOGRAMS – GENERAL SAFETY NOTES





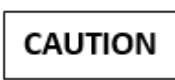


	<p>Be sure to observe these Instructions for Use as well as the safety notes to prevent injuries or damage to health or property. Do not alter or modify this appliance.</p>
	<p>Never use a defective appliance. If you suspect the unit of being faulty or discover an unusual noise or smell, turn off the 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.</p> <p><b>Failure to observe this warning may result in a fire hazard or electrical shock!</b></p>
	<p>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!</p>
	<p>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.</p> <p><b>Failure to observe this warning may result in a fire hazard or electrical shock!</b></p>
	<p>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.</p>
	<p>Do not allow this appliance to operate unattended. Ensure that its power 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 power switch set to "1" may cause accidents.</p>
	<p>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.</p> <p><b>Burn injury or fire hazard!</b></p>



## 1.2 PICTOGRAMS – WARNING NOTES

	<p>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.</p>
	<p>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.</p> <p><b>Cleaning of stainless steel</b></p> <p>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.</p> <p>To remove more stubborn or extensive residue, a stainless steel cleaning product may be used.</p> <p>Never use any of the following for cleaning:</p> <ul style="list-style-type: none"> <li>➤ aggressive or bleaching products, i.e., containing active oxygen, chlorine, or caustic/corrosive constituents.</li> <li>➤ 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).</li> </ul>
	<p>Never use steam and/or pressure jet cleaning equipment to clean this appliance!</p> <p>This might damage the appliance to the point where it may pose a <b>hazard to your life!</b></p>
	<p>The total permitted regeneration and hot-holding time according to HACCP will be exceeded after 3 hours.</p> <p><b>Risk of potential health impairment!</b></p>
	<p>Allow the unit to cool down before starting any cleaning work.</p> <p><b>Burn hazard!</b></p>

### 1.3 PICTOGRAMS – IMPORTANT NOTES

	<p>DANGER</p> <p>indicates an immediately threatening hazard.</p> <p><b>Failure to observe this warning notice will result in severe physical injury or death.</b></p>
	<p>WARNING</p> <p>indicates a potentially dangerous situation.</p> <p><b>Failure to observe this warning notice may result in severe physical injury or death.</b></p>
	<p>CAUTION</p> <p>indicates a potentially harmful situation.</p> <p><b>Failure to observe this notice may result in damage to property.</b></p>
	<p>DANGER – electrical voltage</p> <p>indicates an immediately threatening hazard.</p> <p><b>Failure to observe this warning notice will result in severe physical injury or death.</b></p>
	<p>CAUTION! IMPORTANT</p> <p>Improper use may result in minor injuries or damage to property.</p>
	<p>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.</p> <p><b>If you have any questions, please contact your supervisor(s) or safety representative.</b></p>
	<p>This product must not be disposed of in domestic waste.</p> <p>Please arrange for proper recycling of this product via your local provider of waste disposal services.</p>

## 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 fed from above with GN-insets in accordance with DIN EN 631-1.

### 2.1 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

### 2.2 SAFETY

	<p>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.</p>
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Further safety notes, refer to section

- 1.1 Pictograms – General safety notes
- 1.2 Pictograms – Warning notes
- 1.3 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 AND ELECTRICAL INSTALLATION

### 4.1 INSTALLATION




Before the installation of the appliance, observe the following:

- Inspect the unit for any defect or damage sustained in transit.
- Check all screw connections for tightness.
- Familiarize yourself with the Instructions for Use and with the conditions for the safe operation of this appliance.

Practice:

- Place the unit at a suitable location.
- Prepare cut-out for Bain-Marie in on site worktop.
- Prepare cut-out for cover ZAÜ/NIV in on site counter cover.
  - Guide cover ZAÜ/NIV through the cut-out opening from behind and attach it.
- 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.
- Connect the water supply to the on site connection.  
Safety devices to protect drinking water in accordance with DIN EN 1717 must be installed on site!
- Attach the extension for ball valve to the on site counter cover.
- Clean the unit before the first use according to chapter "Cleaning and care".

## 4.2 ELECTRICAL INSTALLATION

	<p>Cover ZAÜ/NIV:</p> <p><b>Full touch protection against electric shock hazard must be ensured on site constructionally!</b></p>
	<p><b>The appliance may only be installed by a qualified electrician whilst taking into account the applicable regulations!</b></p>
	<p>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.</p> <p><b>Failure to observe this warning may result in a fire hazard or electrical shock!</b></p>

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.

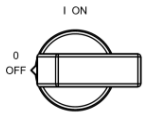
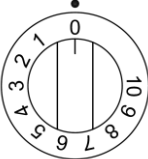

## 5 OPERATION

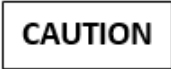
The Bain-Marie has a main switch and for each basin a dedicated thermostat and a dedicated indicator lamp.

The main switch switches the Bain-Marie on and off and the thermostat sets the temperature.

Basin continuously heated: The Bain-Marie basin is automatically filled with water and is emptied by using the drain valve.

Basins separately heated: The Bain-Marie basins are automatically filled with water and are emptied by using the drain valve.

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



	<b>Always observe that the water supply tap is open in operation!</b>
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## 5.1 INTENDED USE

Practice:

- Open water supply tap.
- Put the main switch in position "I" (ON).
  - The Bain-Marie basin is filled with water until the sensor switches off the inflow automatically.
  - The Bain-Marie will only heat when the required water level is reached.
 

**Caution!**  
Check the filling level regularly during operation.  
Do not let the Bain-marie boil dry!
- 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.
  - Put the main switch in position "0" (OFF).
  - Close the water supply tap.
  - The water in the Bain-Marie basin can be drained with the drain valve.
  - Let the Bain-Marie cool off and then clean the device thoroughly.


	<p>Caution: Hot steam!</p> <p><b>Danger of scalding!</b></p>
	<p>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.</p> <p><b>Danger of burns and fire!</b></p>

## 5.2 UNINTENDED USE


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!

## 5.3 AVOIDING MALFUNCTIONS

	<p>Fat and/or lime deposits at the measuring electrode may cause malfunctions. The water level height is not recognised.</p> <p><b>The Bain-Marie should be switched off by the main switch after use and the water should be drained!</b></p> <p><b>The basin and measuring electrode should be cleaned thoroughly every day!</b></p>
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## 5.4 FLOODING DANGER

	<p><b>Attention: Danger of flooding!</b></p> <p>After use of the Bain-Marie</p> <ul style="list-style-type: none"> <li>• switch off the thermostat (position "0")</li> <li>• <b>switch off the main switch (position "0" OFF)</b></li> <li>• close the water supply tap</li> <li>• empty the basin</li> <li>• let the Bain-Marie cool off</li> <li>• clean the basin and the measuring electrode</li> </ul>
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Grease in the water can deposit on the measuring electrode.

The grease on the measuring electrode prevents recognition of the water level.



After a certain time, poss. hours, the level relay will switch on the water supply (if the water supply tap is **not** closed and the main switch is **not** off) due to the grease-contaminated measuring electrode.

If the water level is not so reduced that the water overflow can discharge the water, the Bain-Marie will run over!






## 6 MAINTENANCE



### 6.1 MAINTENANCE AND REPAIR

	<p>Maintenance and repairs on the appliance must only be carried out by an authorized professional observing applicable safety regulations.</p> <p><b>Improperly executed work will put your safety at risk!</b></p>
	<p>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.</p>


### 6.2 CLEANING AND CARE

	<p>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.</p>
	<p>Never use steam and/or pressure jet cleaning equipment to clean this appliance!</p> <p>This might damage the appliance to the point where it may pose a <b>hazard to your life!</b></p>
	<ul style="list-style-type: none"> <li>➤ Allow the unit to cool down before cleaning it. <b>Burn hazard!</b></li> <li>➤ Stainless steel is particularly susceptible to scratching!</li> <li>➤ Remove lime, grease and starch residue immediately to avoid the formation of stains.</li> <li>➤ When using a cleaning product, observe the instructions for use provided by its manufacturer.</li> </ul>






	<p>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.</p> <p><b>Cleaning of stainless steel</b></p> <p>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.</p> <p>To remove more stubborn or extensive residue, a stainless steel cleaning product may be used.</p> <p>Never use any of the following for cleaning:</p> <ul style="list-style-type: none"> <li>➤ aggressive or bleaching products, i.e., containing active oxygen, chlorine, or caustic/corrosive constituents.</li> <li>➤ 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).</li> </ul>
	<p>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.</p> <p>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.</p>

## 7 TROUBLESHOOTING


	<p>Repairs must be carried out by an authorized specialist in compliance with applicable safety codes and regulations.</p> <p><b>Improperly executed work will put your safety at risk!</b></p>
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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.

	<p>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.</p>
	<p><b>Work at the electrical installation must only be performed by qualified electricians!</b></p>
	<p>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!</p>

### 7.1 AVOIDING MALFUNCTIONS

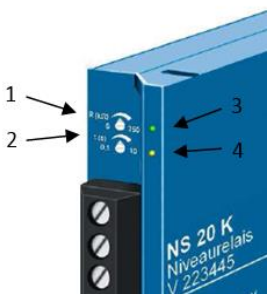
	<p>Fat and/or lime deposits at the measuring electrode may cause malfunctions. The water level height is not recognised.</p> <p><b>The Bain-Marie should be switched off by the main switch after use and the water should be drained!</b></p> <p><b>The basin and measuring electrode should be cleaned thoroughly every day!</b></p>
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## 7.2 POSSIBLE MALFUNCTIONS

Malfunction	Cause	Remedy
Bain-Marie does not heat	No voltage supply	Check voltage supply
	Fuse defective	Check fuse
	Connection cable defective	Replace cable
	Heating or thermostat defective	Replace heating or thermostat
	Main switch or contactor defective	Replace main switch or contactor
	Overheating protection has switched off the Bain-Marie.	Switch off the Bain-Marie and let it cool off!  After cooling down sufficiently: The overheating protection resets itself automatically.  Check water level control
Water level is not regulated	Level relay does not work properly	See chapter: "Possible Malfunctions water level control"
	Solenoid valve defective	Replace solenoid valve
	Level relay defective	Replace level relay
Food is not warm enough	Operating error: GN-inset is not high enough	Use height-adjusted GN-insets
	Operating error: Basin opening not completely closed	Equip basin fully with GN-insets

### 7.3 POSSIBLE MALFUNCTIONS WATER LEVEL CONTROL

Malfunction	Cause	Remedy
Water keeps running in although the measuring electrode is already in the water.  	A dirt layer has formed over the measuring electrode due to residue in the water.	Clean the measuring electrode with a mild cleaning agent.
	The conductivity value of the water has changed due to outer influences:  Higher conductivity (e.g. contaminated water, wetting with foam)  Lower conductivity (e.g. descaled water)	Adjust potentiometer trigger resistance (1). Also see "Reconciliation of the trigger resistance"  Turn potentiometer trigger resistance (1) to the left (towards 5kΩ)  Turn potentiometer trigger resistance (1) to the right (towards 250 kΩ).
	An osmosis system for low-scale water is used.	Turn the potentiometer trigger resistance (1) all the way to the right (250 kΩ).
Solenoid valve switches in very short intervals.	The switching delay at the level relay is set too short.	Turn the potentiometer switching delay (2) to the centre position (approx. 5 s).
Water inlet into the basin is too strong.	Flow opening at the solenoid valve is open too far.	The solenoid valve is located under the basin bottom in the water supply line. The regulating screw at the solenoid valve (hexagon socket SW6); Adjustment of the regulating screw permits adjustment of the water pressure.  <b>Attention: The water level must be reduced so that the water overflow can discharge the water and the Bain-Marie does not run over!</b>

<b>CAUTION</b>	<b>Service deployments due to the above malfunctions and their causes are not part of the warranty and subject to charges!</b>
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## 8 TECHNICAL DATA

### 8.1 SPECIFICATIONS FOR WATER QUALITY

Specifications for water quality	
Quality	Drinking water
Total hardness	≤ 12°dH Softening is recommended from 8°dH.
Conductivity	≥ 20 µS/cm
Temperature	≤ 40°C
Pressure	1,5 - 5 bar

### 8.2 EXECUTION

- 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
- Size 31 Bain-Marie: Basin rim folded 15 mm down all around
- Size 32 Bain-Marie: Bain-Marie basin for flush fitting
- Connection cable approx. 2 m long, without plug
- Level filling
  - Water supply, drain and overflow for on site steady connection
  - With automatic water level control
  - Water supply with solenoid valve from below
  - Water drain with ball valve incl. extension for on site panel



### 8.2.1 TECHNICAL DATA SIZE 31 BAIN-MARIE ZAÜ/NIV, CONTINUOUSLY HEATED

Basin rim folded 15 mm down all around

Basin: continuously heated  
 Depth: 630 mm  
 Height: 280 mm  
 Filling: automatic water level control

Model-No.	Length	GN-insets	Voltage	Power	Art.-No.
3111/ZAÜ/NIV	425 mm	1 x 1/1-200	230 V	1,0 kW	G 1102
3112/ZAÜ/NIV	770 mm	2 x 1/1-200	230 V	2,0 kW	G 1202
3113/ZAÜ/NIV	1110 mm	3 x 1/1-200	230 V	3,0 kW	G 1302
3114/ZAÜ/NIV	1450 mm	4 x 1/1-200	400 V	4,0 kW	G 2402
3115/ZAÜ/NIV	1.800 mm	5 x 1/1-200	400 V	5,0 kW	VK-xxxxxx

### 8.2.2 TECHNICAL DATA SIZE 31 BAIN-MARIE ZAÜ/NIV, SEPARATELY HEATED

Basin rim folded 15 mm down all around

Basin: separately heated  
 Depth: 630 mm  
 Height: 280 mm  
 Filling: automatic water level control

Model-No.	Length	GN-insets	Voltage	Power	Art.-No.
3112/2/ZAÜ/NIV	770 mm	2 x 1/1-200	230 V	2,0 kW	G 1212
3113/3/ZAÜ/NIV	1110 mm	3 x 1/1-200	230 V	3,0 kW	G 1312
3114/4/ZAÜ/NIV	1450 mm	4 x 1/1-200	400 V	4,0 kW	G 2412
3115/5/ZAÜ/NIV	1.800 mm	5 x 1/1-200	400 V	5,0 kW	VK-xxxxxx

### 8.2.3 TECHNICAL DATA SIZE 32 BAIN-MARIE ZAÜ/NIV, CONTINUOUSLY HEATED

Bain-Marie basin for flush fitting

Basin: continuously heated  
 Depth: 630 mm  
 Height: 280 mm  
 Filling: automatic water level control

Model-No.	Length	GN-insets	Voltage	Power	Art.-No.
3211/ZAÜ/NIV	425 mm	1 x 1/1-200	230 V	1,0 kW	G 2102
3212/ZAÜ/NIV	770 mm	2 x 1/1-200	230 V	2,0 kW	G 2202
3213/ZAÜ/NIV	1110 mm	3 x 1/1-200	230 V	3,0 kW	G 2302
3214/ZAÜ/NIV	1450 mm	4 x 1/1-200	400 V	4,0 kW	G 2502
3215/ZAÜ/NIV	1.800 mm	5 x 1/1-200	400 V	5,0 kW	VK-xxxxxx

### 8.2.4 TECHNICAL DATA SIZE 32 BAIN-MARIE ZAÜ/NIV, SEPARATELY HEATED

Bain-Marie basin for flush fitting

Basin: separately heated  
 Depth: 630 mm  
 Height: 280 mm  
 Filling: automatic water level control

Model-No.	Length	GN-insets	Voltage	Power	Art.-No.
3212/2/ZAÜ/NIV	770 mm	2 x 1/1-200	230 V	2,0 kW	G 2212
3213/3/ZAÜ/NIV	1110 mm	3 x 1/1-200	230 V	3,0 kW	G 2312
3214/4/ZAÜ/NIV	1450 mm	4 x 1/1-200	400 V	4,0 kW	G 2512
3215/5/ZAÜ/NIV	1.800 mm	5 x 1/1-200	400 V	5,0 kW	VK-xxxxxx



### 8.3 DIMENSIONED DRAWINGS

Dimensioned drawings are available upon request.

The information in the dimensioned drawings always take precedence over the summary of the technical data in chapter 8.2.

### 8.4 CIRCUIT DIAGRAMS

Circuit diagrams are available upon request.



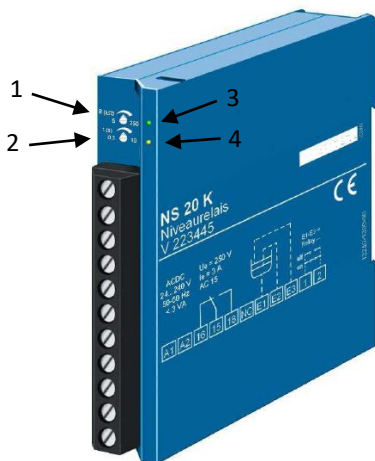
## 9 WATER LEVEL CONTROL

The automatic water supply takes place via a magnetic valve that is controlled via a measuring electrode using a level relay.

### 9.1 LEVEL RELAY APPLICATION MIN/MAX

Controlling a level between minimum (Electrode E2) and maximum (E3). As long as E3 is dry, a magnetic valve is opened (or a pump is running) and liquid is influencing. As soon as maximum (E3) is reached, the NS 20 K closes the valve. When the level falls below E2, the cycle starts new.

### 9.2 LEVEL RELAY DISPLAY AND OPERATING ELEMENTS



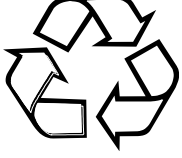

- |   |   |  |
|---|---|--|
| 1 | Potentiometer for Sensitivity 5 k $\Omega$ ... 250 k $\Omega$ | (factory setting approx.125 k $\Omega$ ) |
| 2 | Potentiometer for Switching-delay 0,1 ... 10 s                | (factory setting approx. 3,3 s)          |
| 3 | LED Power   | is illuminated = ready                   |
| 4 | LED Relay on  | is illuminated = relay picked up         |

### 9.3 ADJUSTING THE SENSITIVITY

Depending on reference value of the water on site, the potentiometer trigger resistance (1) must be adjusted individually at commissioning of the device.

- Commissioning initially with the most sensitive setting (Potentiometer trigger resistance (1) at 250 k $\Omega$ ).
- At malfunction due to too-long cable lengths (cable capacity) or when wetting with foam, reduce the trigger resistance (turn the potentiometer trigger resistance (1) to the left).
- At liquids with high conductivity (e.g. contaminated water), an insensitive setting can be chosen from the beginning (turn potentiometer trigger resistance (1) to the left).

## 10 DISPOSAL AND ENVIRONMENTAL NOTES

	<p>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.</p> <p>All packing materials are eco-compatible, 100% recyclable and marked with a symbol to that effect.</p>
	<p>While unpacking, keep packing materials (polyethylene bags, pieces of polystyrene, etc.) out of the reach of children.</p>

### 10.1 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.

### 10.2 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.

## 11 WARRANTY AND SERVICE

### 11.1 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 or the relevant manufacturer. These, too, will normally be limited to a material warranty. We do not grant any direct warranty on such items.

### 11.2 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.



### 11.3 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

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