



# Food Conveyance Carts Bainmaries & Chilled Wells

**Models: VMBM2, VMBM3, VMBM4,  
VMCW2, VMCW3, VMCW4,  
VMPW2, VMPW3, VMPW4,**



---

## Operating & Service Manual

---





To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are CE-marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



**Warning!** Please pay attention to sections of the manual displaying this symbol.



**Warning!** Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 15.

**The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this trolley is used must be dry, clean with temperatures between 16°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.**

## Contents

		Page
1	<b>Electrical Specification</b>	3
2	<b>General Installation</b>	3
3	<b>Bainmarie Models: Specification &amp; Operation</b>	4 / 5
4	<b>Refrigerated Well Specification &amp; Operation</b>	6 / 7
5	<b>Polar Well Specification &amp; Operation</b>	
	<b>Cleaning</b>	

# 1: Electrical Specification



**This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!**

	1 Phase Cable	3 Phase Cable
<b>Live (L1)</b>	Brown	Brown
<b>L2</b>	X	Black
<b>L3</b>	X	Grey
<b>Neutral</b>	Blue	Blue
<b>Earth</b>	Yellow & Green (Striped)	Yellow & Green (Striped)



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.

## 2: General Installation

**Before installation please read the following points:**



**This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., Show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.**

1. Remove all packaging & plastic coatings from the appliance.
2. Check for any damage.
3. Assemble all parts, including drawer inserts etc.
4. Ensure all switches and thermostat controls are in the OFF position
5. Connect the mains input plug to the socket outlet.
6. Turn on and check the unit is functioning correctly.

### 3: Operation Bainmarie models

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Rating (kw)
<b>VMBM2</b>	33	846 x 661 x 940	13amp	0.9
<b>VMBM3</b>	42	1176 x 661 x 940	13amp	0.9
<b>VMBM4</b>	56	1506 x 661 x 940	13amp	1.9

These specially designed electrically powered mobile Bainmarie units are used to store and transport hot pre-cooked food that is ready for serving. Designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150mm deep. Suitable for many applications but more specifically used as part of a hospital grade food service conveyor system.

Simplistic controls comprising an illuminated on/off switch indicating power is on and an energy regulator controlling the fan assisted heating unit. Supplied with a 2-meter-long cord set with moulded 13amp plug. [13A 230V 50Hz]

#### Operation:

- Connect power supply
- Switch on with the illuminated green switch
- Adjust the knob to position 3 (Full Power) for the 30 minutes warm-up time.
- Adjust to your desired setting after the 30 minute period, then load food.
- Switch off and unplug when service is complete.
- Allow to cool before cleaning the unit. (Refer to page 6)
- The Sahara Fan cleaning instructions are given on page 5.



**These units are not designed to cook or heat up cold food.  
All Bainmarie apertures must be fitted with containers.  
Bain-marie lids should not be removed unless service is in operation.**

# 3: Bainmarie Sahara Fan heating Cell

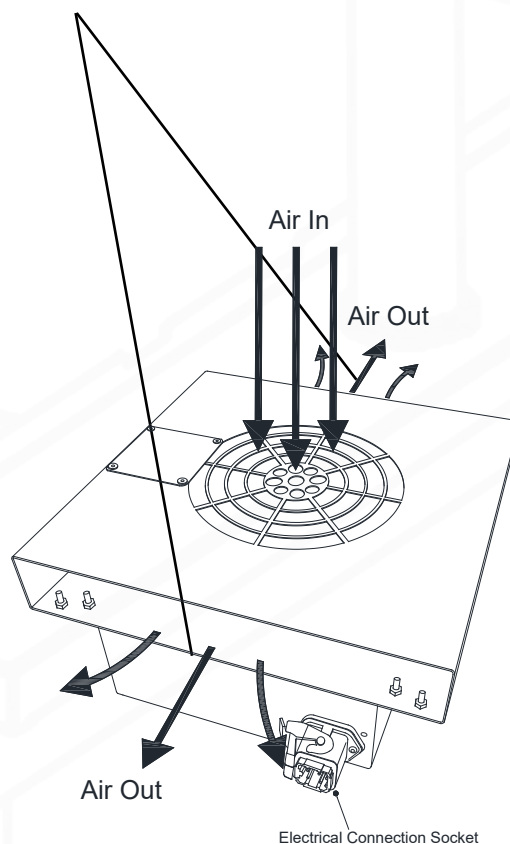


Isolate appliance from power supply & allow to cool down before removal.

The unit can be easily removed & replaced for cleaning or maintenance, due to a simple IEC type fastening system.

1. Access to the Plug & socket is via the underside of the unit
2. Locate the locking button on the plug and cable push in a pull to release
3. Inside the well remove the containers to allow access.
4. Remove fixing screws and lift out at a slight angle
5. Fitting is a reversal of the above.,

1. Remove fixing screws and lift out



2. Access the plug and socket via the underside of the unit push the locking button on the plug and pull to release

# 4: Operation Refrigerated Well models

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Rating (kw)
VMCW2	64	846 x 661 x 940	13amp	0.75
VMCW3	74	1176 x 661 x 940	13amp	0.75
VMCW4	84	1506 x 661 x 940	13amp	0.75



**This unit's system is charged with flammable refrigerant (R290)**

These specially designed electrically powered mobile refrigerated units are used to store and transport pre-chilled food ready for serving.

Designed to accommodate various types of dishes or combinations of interchangeable Gastronorm size containers up to 200mm deep.

Suitable for many applications but more specifically used as part of a hospital grade food service conveyor system.

Simplistic controls comprising an illuminated on/off switch indicating power is on and a thermostatically controlled contact cooling well.

Supplied with a 2-meter-long cord set with moulded 13amp plug. [13A 230V 50Hz]

Operation:

- Connect power supply
- Switch on with the illuminated green switch
- Adjust the knob to position 7.
- The well will cool down and then regulate the temperature.
- Allow the unit to cooled for 30-45 minutes.
- Load up with Pre-chilled food.
- Adjust to your desired setting. [Normally position 5]
- Keep lids closed whenever possible to retain the cold air.
- After service switch off and unplug.
- Clean and drain the well if required using the drain valve underneath.

## 4: Operation Refrigerated Well models

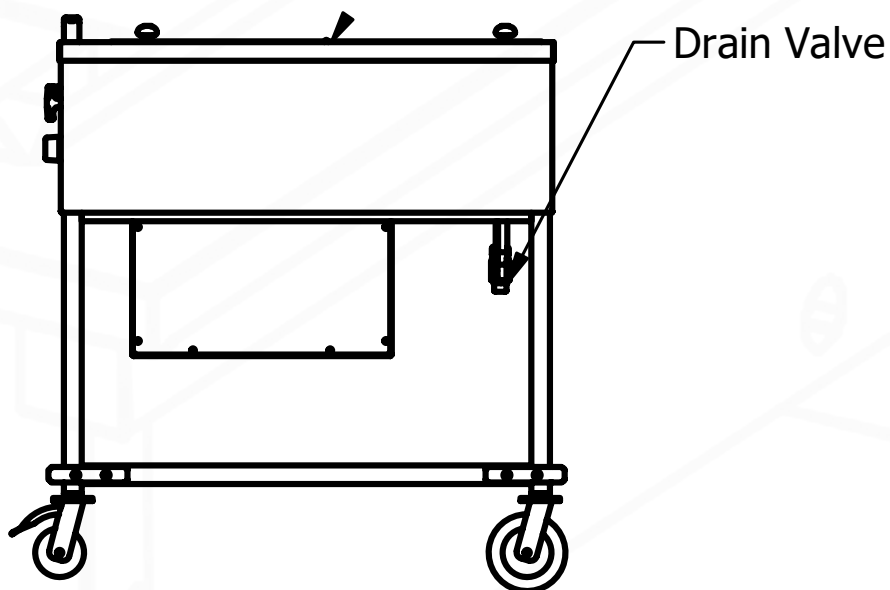
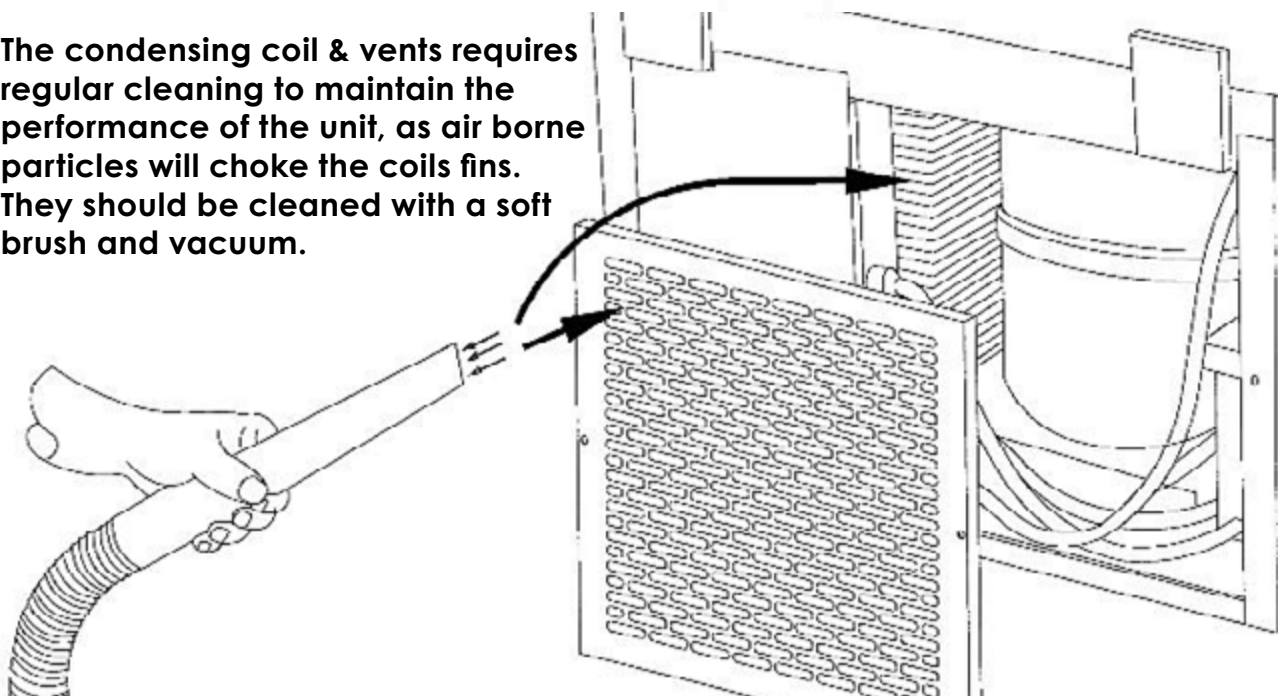


Product should already be 5° or below before loaded into the display  
These units are not designed to chill down hot food



These units require good airflow inside and outside. It is essential the vents in the external panels do not become blocked as this can cause the unit to fail, due to overheating. Internally good air flow must also be maintained, a small space should be left between all products.

The condensing coil & vents requires regular cleaning to maintain the performance of the unit, as air borne particles will choke the coils fins. They should be cleaned with a soft brush and vacuum.



## 5: Operation Polar Well models

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Rating (kw)
VMPW2	34	846 x 661 x 940	-	-
VMPW3	44	1176 x 661 x 940	-	-
VMPW4	54	1506 x 661 x 940	-	-

These specially designed mobile units are used to store and transport pre-chilled food ready for serving. Designed to accommodate various types of dishes or combinations of interchangeable Gastronorm size containers up to 150mm deep. Suitable for many applications but more specifically used as part of a hospital grade food service conveyor system.

Simplistic operation incorporating interchangeable E&R Moffat polar plates which are placed in the base of the well. Polar Plates keep food chilled for 2 to 3 hours.

Polar Plates :

Polar plates must be charged for 8 - 12 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for approximately 2 to 3 hours. If longer periods of operation are required extra polar plates can be charged and used in rotation.



**Product should already be 5° or below before loaded into the display  
These units are not designed to chill down hot food**

**Keep lids closed whenever possible to retain the cold air.**



Polar Plates weigh 5.5kg and can become slippery when wet. Care should be taken when handling these units as they contain a liquid refrigerant. The liquid that is sealed inside is free to move around and can make lifting and handling awkward.





# 6: Cleaning



**These units will remain hot for a long period of time after use**

**Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.**

**Do not use a water jet or pressure spray to clean this appliance.**

1. Disconnect the unit from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Drawers and inserts can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Wipe down with a damp, clean cloth.
5. Finish by carefully drying with a soft dry cloth or Kitchen Towels.



**Do not use scouring pads or abrasive cleaners of any type.**

**Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.**



Special care should be taken around electrical parts, avoided excessive use of water.

# Thank you for choosing E&R Moffat!

Scan the QR code below to visit the  
E&R Moffat website for further information:

