

Sauce bar



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Use the sauce bar to set up various sauces next to each other. Bereila supplies 2 different sauce bars: heated and unheated. This manual explains how to use both types.

The sauce bars are supplied as standard with plastic sauce containers. The number of sauce dispensers and lids depends on the size and type of sauce bar.

NB: clean all components before using them for the first time.

- Clean the sauce bar inside and out.
- Clean the plastic sauce container(s) and lid(s) in the dishwasher.
- Clean the sauce dispenser(s) according to the instructions provided.

The **heated** sauce bar has:

- a plug
- a thermostat (with display)
- a heating element with a boil-dry safeguard



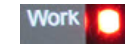
- a reset button for the boil-dry safeguard



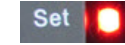
- a main switch **NB:** Turn off the sauce bar if not using it for a long period.



Explanation of the thermostat:



The light comes on when the appliance is heating. The light flashes when the temperature drops to the minimum set value (heating is on standby).



The light comes on when a setting is changed.



Press this button to change the setting. The value in the display flashes.



Press and hold the button for 2 seconds to turn the sauce bar on or off.




After pressing the button, use the arrow buttons to adjust the value in the display. The value is saved automatically.

Use the heated sauce bar as follows:

1. Fill the sauce bar with water to about 1 cm above the heating element.
2. Fill the sauce containers with sauce and put it /them in the sauce bar.



3. Position the dispensers and/or lids.
4. Put the plug in the socket.
5. Turn on the main switch.
6. Then use  to turn the sauce bar on or off.

Please note: the sauce bar and the sauce containers will get hot!

The heated sauce bar is limited, which means that the temperature can be adjusted between 30 and 90 °C. The factory setting is 84 °C.

Regularly check that there is enough water in the sauce bar; make sure that the heating element is submerged at all times.

Adjusting the temperature

1. Press **S**. The display begins to flash.
2. Use **▼** and **▲** to adjust the set temperature. Press and hold the button to adjust the temperature faster.
3. Release the button as soon as the display shows the desired temperature. The entered value is saved automatically.

Reset after boiling-dry

If the water level in the sauce bar is too low, the boil-dry safeguard will activate. The sauce bar switches off.

Take the following steps:

1. Turn off the sauce bar (main switch).
2. Fill the sauce bar with water to about 1 cm above the heating element.
3. Unscrew the black cap over the reset button. You will now see the red reset button:



4. Turn on the sauce bar (main switch).
5. Press the red reset button.
6. Screw the black cap back onto the reset button.

Cleaning the heated sauce bar

Regularly clean the heated sauce bar.

1. Turn off the sauce bar (main switch).
2. Remove the dispenser(s), sauce container(s) and lid(s).
3. Clean the sauce container(s) and lid(s) in the dishwasher.
4. Clean the sauce dispenser(s) according to the instructions provided.
5. Descale the sauce bar.
6. Clean the sauce bar inside and out.

Descaling the heated sauce bar

Regularly descale the inside of the heated sauce bar:

- to prevent faults in the boil-dry safeguard
- to extend the life of the sauce bar.

Use a standard descaling agent. Apply the dosage indicated by the descaler manufacturer.

Please note that the sauce bar must be more frequently descaled if:

- used intensively
- very hard water is being used. The water supplier will be able to inform you about the water hardness.

Troubleshooting, heated sauce bar

Problem	Solution
The status light fails to come on and the device does not warm up, despite the plug being in the socket and the main switch being set to 'on'.	The boil-dry safeguard has been triggered. Reset the boil-dry safeguard.
	The light is broken. Contact Bereila.
	Fault in the boil-dry safeguard. Descale the device. Contact Bereila if the problem is not solved.

Cleaning the unheated sauce bar

Regularly clean the unheated sauce bar.

1. Remove the dispenser(s) and the sauce container(s).
2. Clean the sauce container(s) in the dishwasher.
3. Clean the dispensers according to the instructions provided.
4. Clean the sauce bar inside and out.

Spare parts

The following spare parts are available:

- Plastic sauce containers, 3 litres (art. no. 19100002)
- Stainless steel lid with knob (art. no. 19100004)
- Spare part set NEOdis dispenser: 2 O-rings and 1 spring (art. no. 90100002)

- Spare part set BCMK dispenser: 1 O-ring and 1 spring (art. no. 90104002)

Please contact Bereila if you need any spare parts.

Specifications

Heated sauce bar	W x D x H (in mm)	Connection
1 container	140 x 200 x 330	230V 750W
2 containers	245 x 200 x 330	230V 1200W
3 containers	370 x 200 x 330	230V 1200W

Unheated sauce bar	W x D x H (in mm)
1 container	140 x 200 x 235
2 containers	245 x 200 x 235
3 containers	370 x 200 x 235
4 containers	490 x 200 x 235

Which sauce bar is suitable for which type of dispenser?

Sauce bar type	Dispenser type
Heated sauce bar	NEOdis lever dispenser
Unheated sauce bar	NEOdis lever dispenser BCMK plastic dispenser

Contact

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