



# How to Operate Your Water Bath

## Preparation

- 1. Watch & read:** View our instructional video on reheating and read the Roband Operating Instructions before using the water bath.
- 2. Check the element guard:** Ensure the perforated element guard is securely in place, covering the heating element.

## Operation

- 1. Turn on the power:** Switch on the power supply at the wall, ensuring the power cable does not touch any hot parts of the machine.
- 2. Fill with water:** Using the 3-litre jug provided, add 10 litres of fresh, warm water to the water bath.
- 3. Preheat the water:** Place the lid on the water bath and set it to the highest temperature to preheat. Allow approximately 30 minutes for the water to reach boiling.

## Everyday Cleaning

- 1. Refer to the cleaning guide:** After each use, refer to the Water Bath Cleaning Instructions information sheet provided for detailed cleaning steps.

**Safety Tip 1:** Always wear heat proof gloves when handling the metal lid, as well as the hot food pouches.



## Reheating Food

- 1. Add food pouches:** Carefully place unopened food pouches into the simmering water. Maximum capacity: 4 large pouches or 6 small pouches. Ensure pouches are fully submerged; add more hot water if necessary.
- 2. Reheating time:** Heat for a minimum of 50 minutes and no longer than 1 hour. Reheating times may vary based on the number and density of pouches.
- 3. Check food temperature:** Ensure food reaches a minimum of 75°C before serving. Use a thermometer to check the temperature by piercing the bag. Note: The water bath temperature gauge does not reflect the food temperature.
- 4. If needed:** If the food has not reached 75°C, transfer the contents to a microwave-safe container and heat in a microwave until it reaches the required temperature.

## Reheating Vegetables

- 1. Recommendation:** Heat vegetables in the microwave.

**Safety Tip 2:** Before opening the lid, tilt the lid releasing the steam from the back to avoid any burns to the arms.



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