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VEVOR FWHB-251524

VEVOR Hot Box Food Warmer User Manual

Model: FWHB-251524

1. INTRODUCTION

Thank you for choosing the VEVOR Hot Box Food Warmer. This appliance is designed to maintain food at optimal serving temperatures, ensuring freshness and taste. Constructed from durable stainless steel with a 4-tier design and adjustable temperature control, it is suitable for various commercial and catering environments. Please read this manual thoroughly before operation to ensure safe and efficient use.



Image 1.1: The VEVOR Hot Box Food Warmer with its double doors open, displaying multiple food items on its four internal shelves.

2. SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Ensure the power supply voltage matches the rating label on the appliance.
- Do not operate the appliance with a damaged cord or plug. Contact qualified service personnel for repair.
- Place the appliance on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the unit.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Avoid touching hot surfaces. Use handles or knobs. Always use insulation gloves when handling hot food or internal components.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling or cleaning.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not use the appliance for purposes other than its intended use.

3. PACKAGE CONTENTS

Verify that all items listed below are included in your package. If any items are missing or damaged, please contact VEVOR customer service.



Image 3.1: Product dimensions and a detailed list of all accessories included with the VEVOR Hot Box Food Warmer.

- 1 x Hot Box Food Warmer
- 1 x Instruction Manual
- 1 x Pair of Heat-Resistant Gloves
- 4 x Shelves
- 2 x Door Handles
- 1 x Power Cord
- 4 x Cabinet Feet
- 8 x Screws (for handles and feet)
- 1 x Water Tray
- 1 x Wrench
- 4 x Food Aluminum Foil Pans

4. SETUP

4.1 Unpacking and Initial Inspection

1. Carefully remove the food warmer from its packaging.
2. Remove all protective plastic film from the stainless steel surfaces. Note that some film may be under rivets; ensure as much as possible is removed to prevent burning during operation.
3. Inspect the unit for any shipping damage. Report any damage to the carrier and VEVOR customer service immediately.

4.2 Assembly

1. **Install Cabinet Feet:** Attach the four cabinet feet to the bottom of the unit using the provided screws and wrench. Ensure they are securely tightened for stability.
2. **Install Door Handles:** Attach the door handles to the front doors using the provided screws.
3. **Insert Shelves:** Place the four shelves into the designated slots inside the warmer. The shelves are removable for flexible storage configurations.
4. **Place Water Tray:** Position the water tray at the bottom of the warmer. This tray helps maintain humidity and prevents food from drying out.



Image 4.1: The interior of the food warmer, illustrating the placement of the four removable shelves and the water tray.

4.3 Initial Cleaning

Before first use, clean all internal surfaces, shelves, and the water tray with a mild detergent and warm water. Rinse thoroughly and dry completely. This removes any manufacturing residues.

5. OPERATING INSTRUCTIONS

5.1 Powering On and Temperature Setting

1. Plug the power cord into a grounded electrical outlet.

2. Flip the power switch to the 'ON' position. The digital display will illuminate.
3. Use the control panel to set the desired holding temperature. The adjustable temperature range is 80°F-177°F (26°C-80°C). Refer to Image 5.1 for typical food holding temperatures.
4. Allow the unit to preheat for approximately 20 minutes to reach the set temperature.

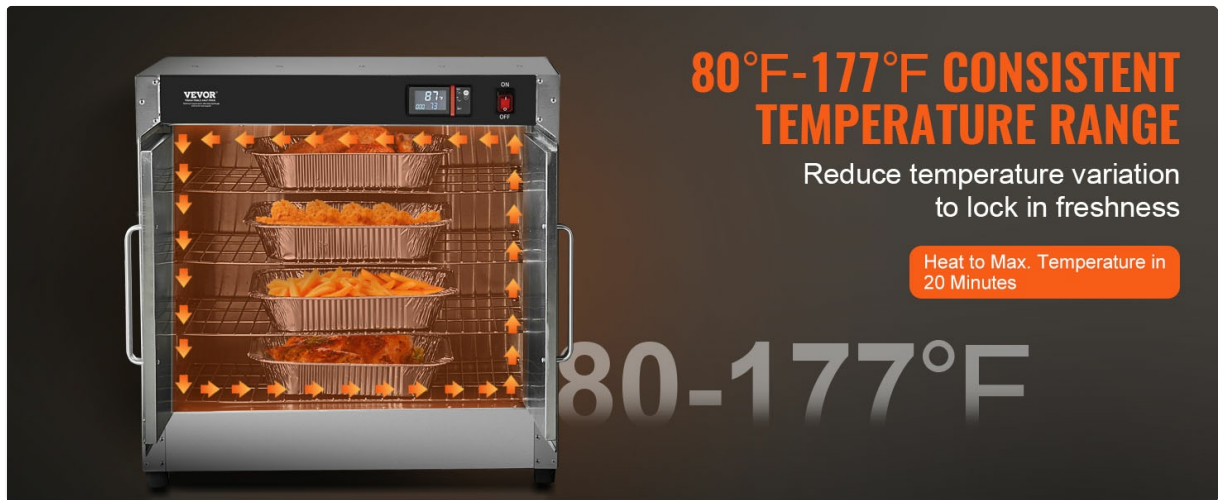


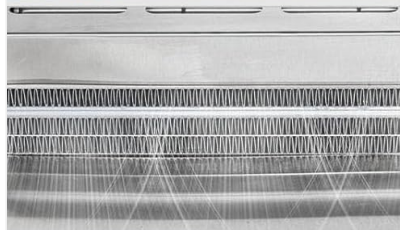
Image 5.1: The adjustable temperature range and internal heat circulation of the food warmer.

5.2 Using the Water Tray

To prevent food from drying out, fill the water tray at the bottom of the unit with approximately 269ml of water. The PTC heating system and 360° hot air circulation will utilize this moisture to maintain food quality.

KEEP FOOD WARM & FRESH

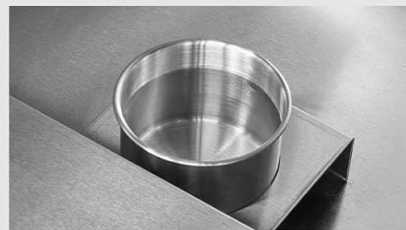
269ml water tray prevents food drying



PTC Heating



Convection Fan



Water Tray

Image 5.2: Demonstrating the use of the water tray to add humidity, alongside illustrations of the PTC heating and convection fan.

5.3 Loading Food

1. Ensure food is already cooked and at a safe serving temperature before placing it in the warmer. This unit is for holding, not cooking.
2. Use the provided aluminum foil pans or standard 1/1 GN pans. Each shelf can accommodate one full-size 1/1 GN pan.
3. Carefully place food items on the shelves. The shelves can be removed or adjusted to accommodate taller items like stock pots.
4. Close the magnetic doors securely to retain heat and humidity.



Image 5.3: The 4-tier detachable shelves allow for flexible storage of various food containers, including full-size GN pans.

6. MAINTENANCE

6.1 Cleaning

1. Always unplug the unit and allow it to cool completely before cleaning.
2. Remove shelves and the water tray for separate cleaning. Wash them with warm, soapy water, rinse, and dry thoroughly.
3. Wipe the interior and exterior stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could scratch the finish.
4. Ensure no water enters the electrical components.
5. Dry all surfaces completely before reassembling and storing the unit.

6.2 Storage

Store the food warmer in a clean, dry place when not in use. Ensure all components are dry to prevent rust or mildew.

7. TROUBLESHOOTING

If you encounter issues with your VEVOR Hot Box Food Warmer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not power on	No power supply; Power switch off; Damaged power cord/plug	Check power outlet; Ensure power switch is ON; Inspect cord/plug for damage, contact service if damaged.
Unit not heating or heating unevenly	Temperature setting too low; Doors not closed properly; Malfunctioning heating element/thermostat	Increase temperature setting; Ensure doors are securely closed; Contact VEVOR customer service for technical assistance.
Food drying out	Water tray empty; Doors opened too frequently	Refill water tray; Minimize door openings to retain humidity.

For issues not listed above or if solutions do not resolve the problem, please contact VEVOR customer support.

8. SPECIFICATIONS

The following table outlines the technical specifications for the VEVOR Hot Box Food Warmer Model FWHB-251524:

Feature	Specification
Model Number	FWHB-251524
Power	1100 W
Voltage	110 V
Temperature Range	80°F - 177°F (26°C - 80°C)
Number of Shelves	4
Shelf Height	3.94 in / 10 cm
Net Weight	46.8 lbs / 21.25 kg
Product Dimensions (L x W x H)	24.88 x 14.96 x 24.83 inches (632 x 380 x 630 mm)
Material	201 Stainless Steel, Aluminum
Heating Time to Max. Temp	Approximately 20 Minutes
UPC	840281541713

9. WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. This product comes with a manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official VEVOR website.

If you require technical support, have questions about operation, or need to report a defect, please contact VEVOR customer service. Have your model number (FWHB-251524) and purchase information ready when contacting support.