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› [VEVOR](#) /

› [VEVOR Electric Soup Warmer \(3x7.4QT Pots\) Instruction Manual](#)

## VEVOR B0C141SSV1

# VEVOR Electric Soup Warmer (3x7.4QT Pots) Instruction Manual

Model: B0C141SSV1 | Brand: VEVOR

## 1. INTRODUCTION

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This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Electric Soup Warmer. Please read this manual thoroughly before initial use and retain it for future reference.

The VEVOR Electric Soup Warmer is designed for commercial use, featuring three 7.4-quart stainless steel pots to keep various food items warm at adjustable temperatures. Its robust construction and safety features ensure reliable performance in busy environments.

## 2. SAFETY INSTRUCTIONS

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**WARNING: Failure to follow these safety instructions may result in fire, electric shock, or personal injury.**

- Always connect the appliance to a grounded power outlet with the correct voltage (110 Volts).
- Do not immerse the appliance in water or other liquids.
- Ensure the water level in the heating tank is always above the "MIN" mark and below the "MAX" mark to prevent dry burning.
- Do not operate the appliance with a damaged cord or plug. Contact qualified service personnel for repairs.
- Keep hands and utensils out of the hot water and food pots during operation.
- Allow the appliance to cool completely before cleaning or moving.
- This appliance is for commercial use only. Do not use outdoors.
- Keep out of reach of children.
- In case of dry burning, the appliance will automatically stop heating. Refill water and press the Reset Button to resume operation.

## 3. PRODUCT COMPONENTS

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The VEVOR Electric Soup Warmer includes the following main components:

- Main heating unit (stainless steel housing)
- Three 7.4-quart stainless steel round pots
- Three lids for the pots
- Temperature control knob
- Power indicator light
- Heating indicator light

- Water Refill indicator light
- Reset button
- Drainage faucet
- SUS 304 stainless steel heating tube
- Two long-handled ladles (one solid, one perforated)



Figure 3.1: Overview of the VEVOR Electric Soup Warmer with its three pots.

# Standout Features

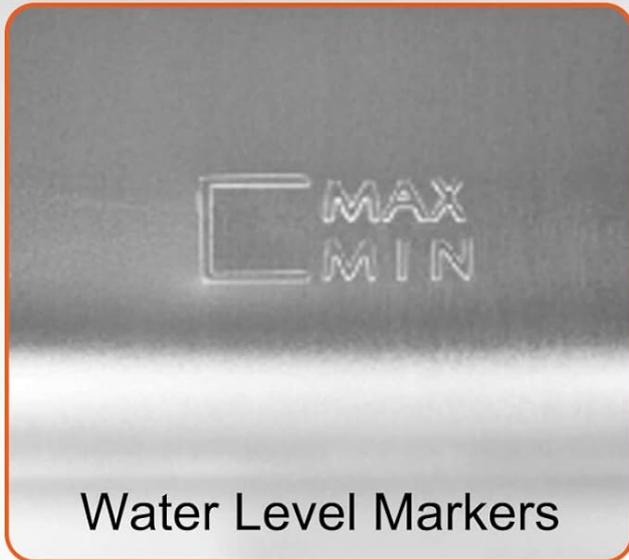


Figure 3.2: Detailed view of key features including water level markers, drainage faucet, and included ladles.

## 4. SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Placement:** Place the soup warmer on a stable, level, heat-resistant surface. Ensure adequate ventilation around the unit.
3. **Initial Cleaning:** Before first use, clean the stainless steel pots and the main water tank with warm soapy water. Rinse thoroughly and dry.
4. **Fill Water Tank:** Open the drainage faucet and ensure it is closed. Pour water into the main heating tank until the water level is between the "MIN" and "MAX" marks. The "MIN" mark is crucial to prevent dry burning.
5. **Insert Pots:** Place the three 7.4-quart stainless steel pots into their designated slots in the main unit.
6. **Connect Power:** Plug the power cord into a grounded 110V electrical outlet.

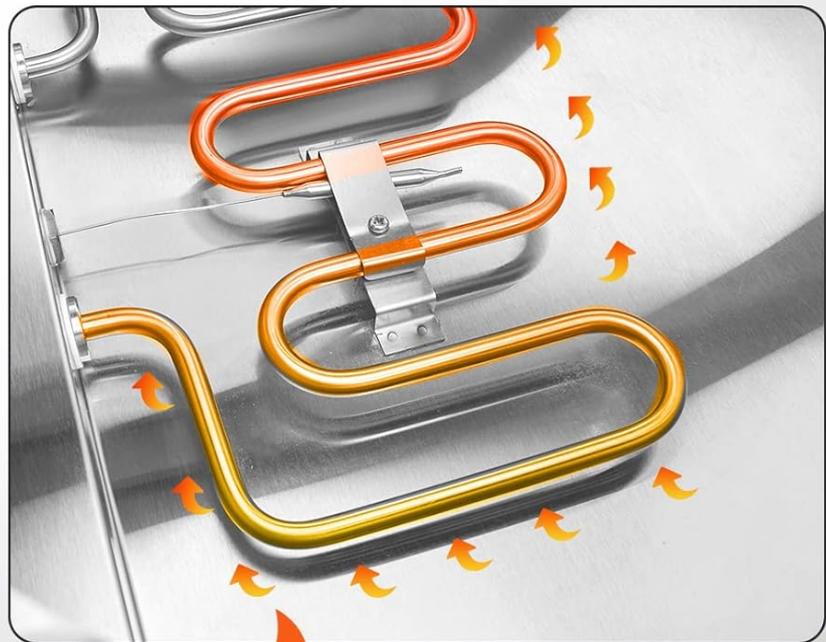
# Set Your Desirable Temperature

Always keep your food hot and ready-to-serve

# 1200W



86-185°F / 30-85°C



SUS 304 Heating Tube

Figure 4.1: The heating element and temperature control panel.

## 5. OPERATING INSTRUCTIONS

1. **Power On:** Once plugged in, the green "POWER" indicator light will illuminate.
2. **Set Temperature:** Turn the temperature control knob to your desired setting. The temperature range is 86°F to 185°F (30°C to 85°C). The orange "HEATING" indicator light will turn on, indicating the unit is heating.
3. **Preheat:** Allow the unit to preheat for approximately 15-20 minutes to reach the set temperature.
4. **Add Food:** Once preheated, carefully place your prepared food into the stainless steel pots.
5. **Maintain Temperature:** The unit will cycle on and off to maintain the set temperature. The "HEATING" light will illuminate when the heating element is active.
6. **Monitoring Water Level:** Regularly check the water level in the main tank. If the "WATER REFILL" indicator light illuminates, the water level is low, and the unit will stop heating. Immediately add water to the tank and press the "RESET" button to resume operation.
7. **Serving:** Use the provided ladles to serve food from the pots.
8. **Power Off:** After use, turn the temperature control knob to the "OFF" position and unplug the unit from the power outlet.

Your browser does not support the video tag.

Video 5.1: This video demonstrates the general operation of a VEVOR Commercial Food Warmer, including water filling, temperature setting, and serving food. It highlights the water injection heating method and the anti-dry burn indicator.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your soup warmer.

1. **Cool Down:** Always ensure the unit is unplugged and completely cooled before cleaning.
2. **Drain Water:** Open the drainage faucet to empty the water from the main heating tank.
3. **Clean Pots:** Remove the stainless steel pots and lids. Wash them with warm soapy water, rinse, and dry thoroughly.
4. **Clean Main Unit:** Wipe the exterior and interior of the main unit with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could scratch the stainless steel surface.
5. **Descaling:** Periodically, depending on water hardness, descaling of the heating tank may be necessary to remove mineral buildup. Use a commercial descaling solution suitable for stainless steel, following the product instructions.
6. **Storage:** Store the clean and dry unit in a cool, dry place.



Figure 6.1: The robust stainless steel construction simplifies cleaning and maintenance.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not heat.	No power, low water level, or dry-burn protection activated.	Check power connection. If "WATER REFILL" light is on, add water and press "RESET" button.
Food is not warm enough.	Temperature setting too low.	Increase the temperature setting using the control knob.
Water leaks from the unit.	Drainage faucet not properly closed or unit damage.	Ensure drainage faucet is tightly closed. If leaks persist, discontinue use and contact customer support.
"WATER REFILL" light is on.	Water level in the tank is too low.	Add water to the tank until it is above the "MIN" mark, then press the "RESET" button.

# Safety Is The First Concern

Extra protection, double the security



**Dry Burning Indicator**



**Reset Button**

Figure 7.1: The dry burning indicator and reset button for enhanced safety.

## 8. SPECIFICATIONS

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Feature	Detail
Model	B0C141SSV1
Brand	VEVOR
Material	Stainless Steel (SUS 304)
Color	Silver
Product Dimensions (L x W x H)	33.5" x 12.2" x 11.8" (850mm x 310mm x 300mm)
Item Weight	25.2 Pounds (11.45 kg)
Pot Capacity (Each)	7.4 Quarts (7 Liters)
Number of Pots	3
Voltage	110 Volts
Wattage	1200 Watts
Temperature Range	86°F - 185°F (30°C - 85°C)
UPC	840281571253

Rated Power: 1200W

Total Capacity: 7.4 qt \* 3 ( 22.2 qt )

Temperature Range: 86-185°F / 30-85°C

Product Weight: 25.2 lbs / 11.45 kg



Figure 8.1: Key specifications and dimensions of the soup warmer.

## 9. WARRANTY AND SUPPORT

For warranty information, product support, or service inquiries, please refer to the warranty card included with your purchase or visit the official VEVOR website. Ensure you have your model number (BOC141SSV1) and purchase date available when contacting support.