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VEVOR B0DHWQNL7B

VEVOR 5-Pan Commercial Food Warmer Instruction Manual

Model: B0DHWQNL7B

1. Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR 5-Pan Commercial Food Warmer. This electric steam table is designed for commercial use to keep various food items warm at serving temperatures. Please read this manual thoroughly before initial use and retain it for future reference.



Image 1.1: The VEVOR 5-Pan Commercial Food Warmer in operation, showcasing its capacity for multiple dishes.

2. Safety Instructions

To prevent injury or damage, always follow these basic safety precautions:

- **Electrical Safety:** Ensure the unit is connected to a properly grounded outlet with the correct voltage (120V AC, 60Hz). Do not use extension cords unless absolutely necessary and ensure they are rated for the appliance's wattage.
- **Hot Surfaces:** The unit's surfaces, especially the heating elements and water well, become very hot during operation. Use caution and wear protective gloves if necessary. Avoid direct contact with hot surfaces.
- **Water Level:** Always ensure the water well is filled to the indicated MAX level before turning on the unit. Operating without sufficient water can cause damage to the heating element and trigger the dry-burning protection.
- **Dry Burning Indicator & Reset:** If the dry-burning indicator activates (temperature exceeds 248°F / 120°C), the unit will stop heating. Unplug the unit, allow it to cool, refill the water well, and then press the Reset Button to resume operation.
- **Cleaning:** Always unplug the unit from the power outlet and allow it to cool completely before cleaning or performing any maintenance.

- **Placement:** Place the food warmer on a stable, level, heat-resistant surface, away from walls and flammable materials, to ensure proper ventilation.
- **Children and Pets:** Keep children and pets away from the appliance during operation and when cooling down.
- **Damage:** Do not operate the unit if the power cord or plug is damaged, or if the unit malfunctions or has been dropped or damaged in any way. Contact customer support for assistance.

3. Product Overview

3.1 Components

- Main Stainless Steel Unit
- 5 x 1/2-Size Food Pans (12QT capacity each)
- 5 x Food Pan Lids
- Glass Cover
- Temperature Control Knob
- Power Indicator Light (Green)
- Heating Indicator Light (Orange)
- Dry Burning Indicator Light
- Reset Button
- Drainage Faucet
- U-shaped Stainless Steel Heating Tube
- Water Level Markers (MIN/MAX)
- 2 x Long-handled Ladles (Soup Ladle, Perforated Ladle)
- 2 x Food Tongs
- Teflon Tape
- Drainage Tube

3.2 Features

- **Efficient Heating:** Equipped with a 1700W stainless steel heating tube for rapid and consistent warming.
- **Adjustable Temperature:** Features a temperature controller allowing adjustment from 86-185°F (30-85°C) to suit various food types.
- **Durable Construction:** Made from robust all-stainless steel with a thickened well wall (0.03" / 0.8 mm) for enhanced durability and a secure water seal.
- **Enhanced Safety:** Includes a dry-burning indicator and a reset button for automatic shutdown and safe restart in case of overheating due to low water levels.
- **User-Friendly Design:** Integrated water level markers for easy monitoring, and a convenient drainage faucet for effortless water removal after use.
- **High Capacity:** Comes with five 12QT (5*1/2-Size) food pans and lids, enabling simultaneous serving of multiple dishes.



Image 3.1: Temperature control and heating element details.

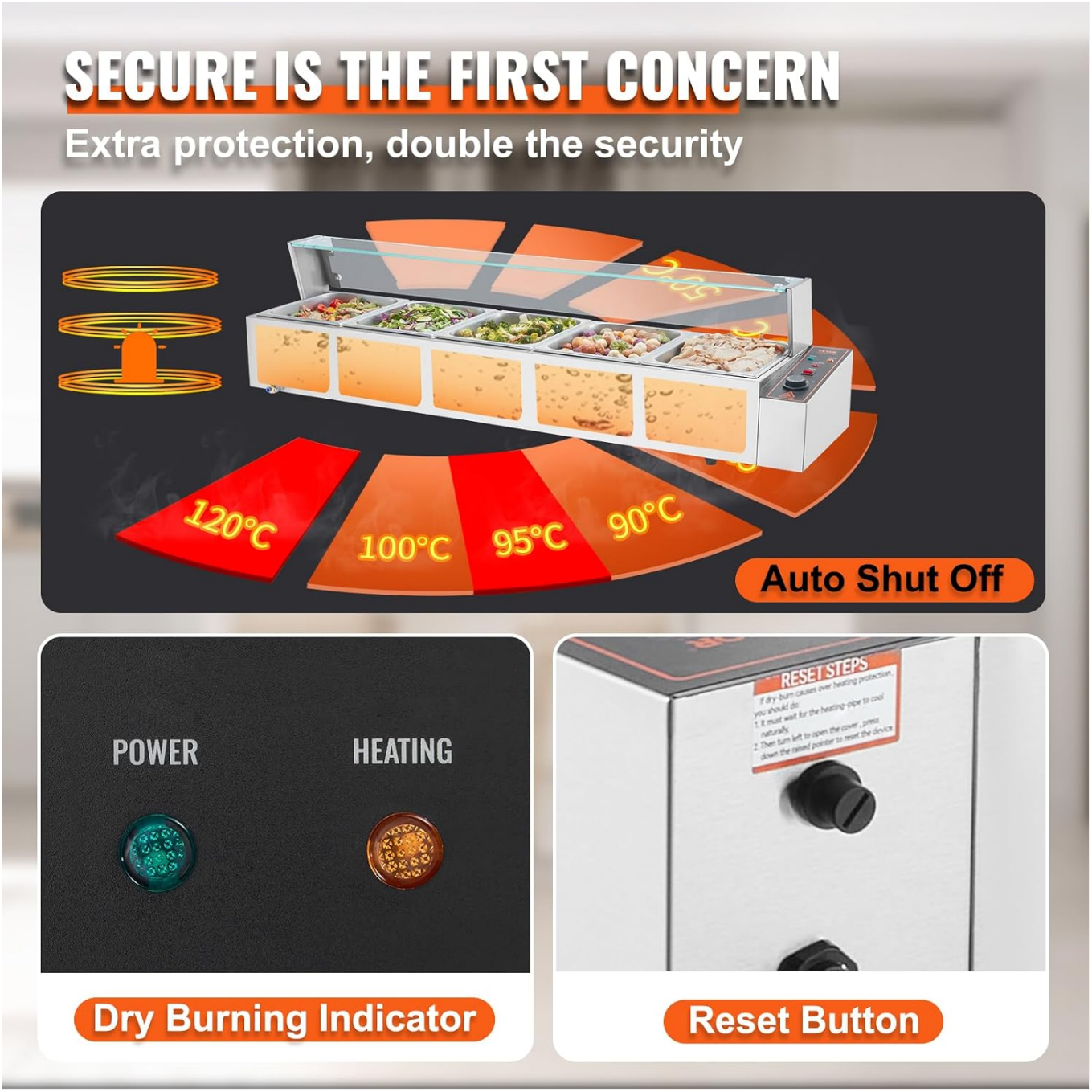


Image 3.2: Safety features including dry burning indicator and reset button.



Image 3.3: Key design details and included accessories.

3.3 Specifications

Model Number	SC-TC-215 (B0DHWQNL7B)
Power	1700W
Capacity	5 x 12QT (7.6 Liters per pan)
Temperature Range	86-185°F / 30-85°C
Material	Stainless Steel
Product Dimensions (L x W x H)	57.64" x 14.88" x 15" (1464mm x 378mm x 381mm)
Item Weight	52.91 lbs (24 kg)
Number of Trays	5

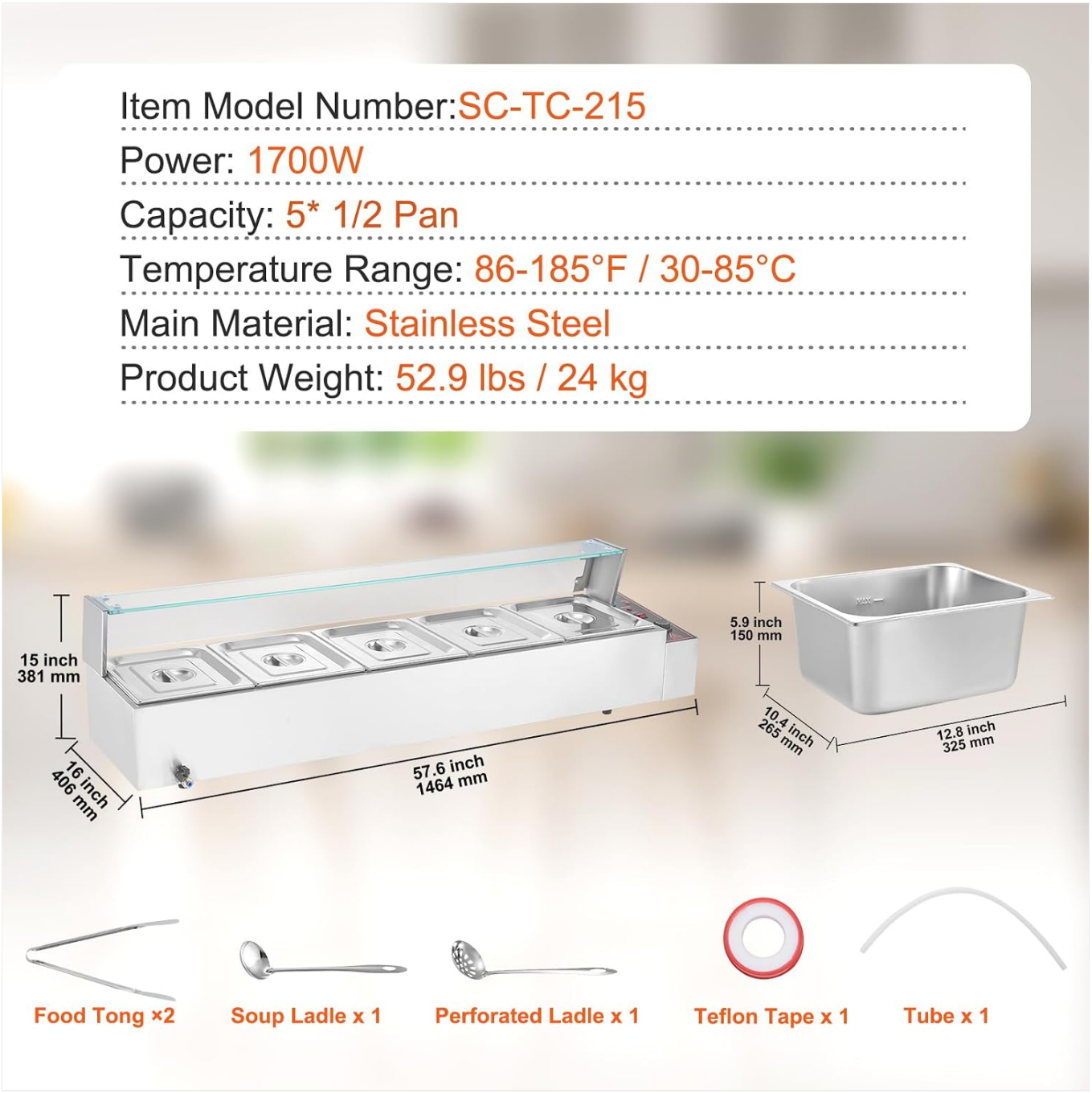


Image 3.4: Product dimensions and included accessories.

4. Setup

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any shipping damage.
2. **Clean:** Before first use, wash the food pans, lids, and glass cover with warm, soapy water. Wipe the main unit with a damp cloth. Ensure all parts are dry before assembly.
3. **Placement:** Place the main unit on a stable, level, and heat-resistant countertop or table. Ensure there is adequate space around the unit for ventilation and safe operation.
4. **Install Drainage Faucet:** Attach the drainage faucet to the designated outlet on the unit. Use the provided Teflon tape to ensure a watertight seal. Connect the drainage tube if continuous draining is desired.
5. **Fill Water Well:** Pour clean water into the main water well of the unit. Fill until the water reaches the 'MAX' indicator line. **Do not overfill.**
6. **Insert Food Pans:** Place the empty 1/2-size food pans into the water well.
7. **Install Glass Cover:** Carefully place the glass cover onto the designated slots on the main unit.

8. **Connect Power:** Plug the power cord into a grounded electrical outlet.

5. Operating Instructions

1. **Power On:** Once the unit is plugged in and the water well is filled, turn the temperature control knob to the desired temperature setting. The green Power Indicator light will illuminate.
2. **Preheat:** Allow the water to heat up for approximately 15-20 minutes. The orange Heating Indicator light will cycle on and off as the unit maintains the set temperature.
3. **Add Food:** Once the water is heated, place your prepared hot food into the individual food pans. Cover the pans with their respective lids to retain heat and moisture.
4. **Monitor Temperature:** Periodically check the water level and the temperature of the food. Adjust the temperature control knob as needed to maintain optimal serving temperature.
5. **Dry Burning Protection:** If the water level drops too low and the temperature exceeds 248°F (120°C), the dry-burning indicator will activate, and the unit will automatically stop heating. Refer to Section 2 for reset instructions.
6. **Power Off:** After use, turn the temperature control knob to the 'OFF' position. Unplug the unit from the power outlet and allow it to cool completely before draining water and cleaning.

6. Maintenance

6.1 Daily Cleaning

1. **Disconnect Power:** Always unplug the unit and allow it to cool completely before cleaning.
2. **Drain Water:** Open the drainage faucet to empty the water from the well. You may need to tilt the unit slightly to ensure all water is drained.
3. **Remove Pans and Lids:** Take out the food pans and lids. Wash them thoroughly with warm, soapy water, rinse, and dry.
4. **Clean Water Well:** Wipe the interior of the water well with a damp cloth and mild detergent. For stubborn residue, use a non-abrasive scrubber. Rinse thoroughly by wiping with a clean, damp cloth.
5. **Clean Exterior:** Wipe the exterior stainless steel surfaces with a damp cloth and a stainless steel cleaner if desired. Dry thoroughly to prevent water spots.

6.2 Descaling (Monthly or as Needed)

Mineral deposits can accumulate in the water well over time, especially in areas with hard water. To descale:

- Ensure the unit is unplugged and cool.
- Fill the water well with a solution of equal parts white vinegar and water.
- Allow the solution to sit for 30-60 minutes, or longer for heavy buildup.
- Drain the solution and scrub any remaining deposits with a non-abrasive brush or sponge.
- Rinse the well thoroughly with clean water multiple times to remove all vinegar residue.

6.3 Storage

When not in use for extended periods, ensure the unit is clean and dry. Store it in a cool, dry place, protected from dust and moisture.

7. Troubleshooting

Problem	Possible Cause	Solution

Unit does not heat	No power; Dry burning protection activated; Faulty heating element.	Check power connection and outlet. If dry burning indicator is on, unplug, cool, refill water, and press Reset Button. If problem persists, contact customer support.
Water leaking from unit	Drainage faucet not properly sealed; Damage to water well or seams.	Ensure drainage faucet is tightly secured with Teflon tape. Inspect the water well for visible cracks or poor seals. If damage is found, discontinue use and contact customer support.
Food not staying warm enough	Temperature setting too low; Insufficient water level; Pans not covered.	Increase temperature setting. Ensure water level is at MAX. Keep food pans covered with lids to retain heat.
Dry burning indicator activates frequently	Water evaporating too quickly; Water level too low.	Ensure water well is filled to MAX. Monitor water level regularly and refill as needed during long periods of operation.

8. Warranty and Support

8.1 Warranty Information

For specific warranty details regarding your VEVOR 5-Pan Commercial Food Warmer, please refer to the warranty card included with your purchase or visit the official VEVOR website. Warranty terms typically cover manufacturing defects under normal use conditions.

8.2 Customer Support

If you encounter any issues not covered in this manual, require replacement parts, or need further assistance, please contact VEVOR customer support through their official website or the contact information provided with your product. When contacting support, please have your model number (B0DHWQNL7B) and purchase date available.

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