

## YDBMY B0DNQSB3LK

# YDBMY Commercial 4x4L Stainless Steel Bain Marie Food Warmer Instruction Manual

## 1. INTRODUCTION

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Thank you for choosing the YDBMY Commercial 4x4L Stainless Steel Bain Marie Food Warmer. This appliance is designed to keep various food items warm and ready for serving in commercial settings such as cafeterias, restaurants, and catering events. This manual provides essential information for the safe and efficient operation, setup, and maintenance of your food warmer.

Please read this manual thoroughly before operating the unit and retain it for future reference.

## 2. SAFETY INSTRUCTIONS

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- **Electrical Safety:** Ensure the power supply matches the voltage specified on the appliance (110V/220V). Always plug the unit into a grounded outlet. Do not operate with a damaged cord or plug.
- **Water Level:** Always ensure the water level in the bain marie is between the MIN and MAX indicators before turning on the unit. Operating without sufficient water can damage the heating element.
- **Hot Surfaces:** The appliance surfaces, including the pans, lids, and water, will become very hot during operation. Use heat-resistant gloves or appropriate tools when handling hot components.
- **Placement:** Place the food warmer on a stable, level, heat-resistant surface, away from flammable materials. Ensure adequate ventilation around the unit.
- **Cleaning:** Disconnect the power supply before cleaning. Allow the unit to cool completely before draining water and cleaning.
- **Children and Unauthorized Personnel:** Keep children and unauthorized personnel away from the appliance during operation and cooling.
- **Intended Use:** This appliance is designed for commercial food warming only. Do not use it for purposes other than its intended use.

## 3. PRODUCT COMPONENTS

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The YDBMY Commercial Food Warmer consists of the following main components:

- **Main Unit:** Stainless steel housing with integrated heating element and control panel.
- **Food Pans (4x):** Individual 4L capacity stainless steel pans for holding food.
- **Lids (4x):** Stainless steel lids for each food pan, designed to retain heat and moisture.
- **Temperature Control Knob:** For adjusting the desired warming temperature.
- **Power Indicator Light:** Illuminates when the unit is powered on.
- **Heating Indicator Light:** Illuminates when the heating element is active.
- **Drain Faucet:** Located on the side for convenient draining of water from the bain marie.



**Figure 3.1:** Overview of the YDBMY Commercial Food Warmer, showing the main unit with four stainless steel food pans, each with a lid, and the control panel on the side.

# DURABLE STAINLESS STEEL CONSTRUCTION

Corrosion-proof exterior & food-grade interior



**Figure 3.2:** Illustration detailing the durable construction of the food warmer, featuring thickened steel, a reinforced layer, and a rustproof layer. The image also highlights the premium 304 stainless steel interior and non-skid feet for stability.

## 4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the unit for any damage. Report any damage to the supplier immediately.
2. **Placement:** Position the food warmer on a stable, level, and heat-resistant countertop. Ensure there is sufficient space around the unit for ventilation and safe operation.
3. **Initial Cleaning:** Before first use, clean all food pans, lids, and the interior of the bain marie with warm, soapy water. Rinse thoroughly and dry completely.
4. **Fill Water Reservoir:** Close the drain faucet. Fill the main water reservoir (the large compartment where the food pans sit) with clean water. Ensure the water level is between the 'MIN' and 'MAX' indicators marked inside the reservoir. *Do not overfill.*
5. **Insert Food Pans:** Place the empty stainless steel food pans into the water-filled reservoir.
6. **Power Connection:** Plug the power cord into a suitable grounded electrical outlet.



**Figure 4.1:** Dimensional drawing of the YDBMY Commercial Food Warmer, showing overall dimensions (27.36" L x 22.44" W x 10.43" H) and individual pan dimensions (12.87" L x 10.5" W x 6" D).

## 5. OPERATING INSTRUCTIONS

1. **Power On:** Ensure the unit is properly set up and plugged in. Turn the temperature control knob to the desired setting. The 'POWER' indicator light will illuminate.
2. **Preheating:** The 'HEAT' indicator light will illuminate, indicating that the heating element is active and warming the water. Allow approximately 15-20 minutes for the water to reach the set temperature.
3. **Temperature Adjustment:** The temperature can be adjusted between 30°C and 85°C (86°F and 185°F) using the control knob. The unit will cycle on and off to maintain the set temperature.
4. **Add Food:** Once the water is heated, carefully place pre-cooked and warm food into the stainless steel pans. Place the lids on the pans to retain heat and moisture.
5. **Serving:** Use appropriate serving utensils. Always handle hot pans and lids with care.
6. **Power Off:** After use, turn the temperature control knob to the 'OFF' position. Unplug the unit from the power outlet.





**Figure 5.1:** This image highlights the temperature control features, showing the power indicator, heating indicator, and the precise temperature control knob. It illustrates the adjustable temperature range of 86-185°F (30-85°C) and the rapid, even heating provided by the internal heating element.

# CONSIDERATE DETAIL DESIGN

For convenient operation & easy draining



**Figure 5.2:** Close-up view demonstrating the practical lid design, which helps seal in flavor and moisture, preventing food from drying out. The image also shows the drainage faucet for convenient removal of remaining water from the bain marie.

## 6. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and hygienic operation of your food warmer.

1. **Draining Water:** After the unit has cooled completely, open the drain faucet to empty the water from the reservoir. Place a suitable container underneath to collect the water.
2. **Cleaning the Reservoir:** Wipe the interior of the water reservoir with a damp cloth and mild detergent. Rinse thoroughly to remove any soap residue.
3. **Cleaning Food Pans and Lids:** Wash the stainless steel food pans and lids with warm, soapy water. They are typically dishwasher safe, but hand washing is recommended for best results and to preserve their finish. Rinse and dry completely.
4. **Exterior Cleaning:** Wipe the exterior stainless steel surfaces with a damp cloth. For stubborn stains, use a stainless steel cleaner. Avoid abrasive cleaners or scouring pads that could scratch the surface.
5. **Storage:** Store the food warmer in a clean, dry place when not in use.

## 7. TROUBLESHOOTING

If you encounter issues with your food warmer, refer to the following common problems and solutions:

- **Unit Does Not Turn On:**
  - Check if the power cord is securely plugged into a working outlet.
  - Ensure the temperature control knob is turned to an 'ON' position (not 'OFF').
  - Check the circuit breaker or fuse for the outlet.
- **Food Not Warming Properly:**
  - Verify that the water level in the reservoir is adequate (between MIN and MAX).
  - Ensure the temperature control knob is set to a sufficiently high temperature.
  - Allow sufficient preheating time for the water to reach temperature.
  - Ensure lids are properly placed on the food pans to retain heat.
- **Water Leaking from Drain Faucet:**
  - Ensure the drain faucet is fully closed and tightened.
  - Check for any debris or damage to the faucet seal.

If the problem persists after attempting these solutions, please contact customer support.

## 8. SPECIFICATIONS

Model:	B0DNQSB3LK
Brand:	YDBMY
Power:	850W
Voltage:	110V/220V (as per product description)
Capacity per Pan:	4L
Number of Pans:	4
Temperature Range:	30-85°C (86-185°F)
Machine Dimensions (L x W x H):	700 x 570 x 260 mm (27.56 x 22.44 x 10.24 inches)
Internal Pan Dimensions (L x W x H):	330 x 270 x 150 mm (12.99 x 10.63 x 5.91 inches)
Material:	Food Grade 304 Stainless Steel

## 9. WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. Please refer to your purchase documentation for specific warranty terms and conditions. For technical support, spare parts, or warranty claims, please contact your retailer or the manufacturer directly.

When contacting support, please have your product model number (B0DNQSB3LK) and purchase date available.

