

## VEVOR SKT1/3\*9

# VEVOR 9-Pan Commercial Food Warmer Instruction Manual

Model: SKT1/3\*9

## 1. INTRODUCTION

---

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR 9-Pan Commercial Food Warmer. Please read this manual thoroughly before initial use and retain it for future reference. This commercial electric food warmer is designed to keep various food items, such as stews, pasta, congee, and soup, at optimal serving temperatures for extended periods.

## 2. SAFETY INSTRUCTIONS

---

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

- Ensure the appliance is connected to a grounded power outlet with the correct voltage (AC120V, 60Hz).
- Do not operate the food warmer without water in the heating compartment. The unit features an anti-dry burning protection device that will shut off if water levels are too low.
- Keep hands and face away from hot surfaces and steam during operation. Use heat-resistant gloves when handling hot pans.
- Do not immerse the electrical components or the entire unit in water or other liquids.
- Unplug the unit from the power outlet before cleaning, maintenance, or when not in use.
- Keep the power cord away from hot surfaces and ensure it is not pinched or damaged.
- This appliance is intended for commercial use. Do not modify the unit or use it for purposes other than its intended function.
- Ensure the unit is placed on a stable, level surface to prevent tipping.

## Replaceable Pans

Specification	External L x W x H	Internal L x W x H	Height	Capacity	Height	Capacity
1/1 Pan	53X32.5cm 20.9"X12.8"	50X30cm 19.7"X11.8"	15cm/5.9"	19.5L/20.6qt	10cm/3.94	13L/13.7qt
1/2 Pan	32.5X26.5cm 12.8"X10.5"	30X24cm 11.8"X9.5"	15cm/5.9"	9L/9.5qt	10cm/3.94	6L/6.3qt
1/3 Pan	32X17.5cm 12.6"X6.9"	30X15cm 11.8"X5.9"	15cm/5.9"	5.3L/5.6qt	10cm/3.94	3.6L/3.8qt
1/4 Pan	26.5X16.5cm 10.5"X6.5"	23.5X13cm 9.3"X5.1"	15cm/5.9"	3.8L/4qt	10cm/3.94	2.5L/2.6qt
1/6 Pan	17.5X16.5cm 6.9"X6.5"	15X13.5cm 5.9"X5.3"	15cm/5.9"	2.2L/2.3qt	10cm/3.94	1.5L/1.6qt
1/9 Pan	17.5X11cm 6.9"X4.3"	15X8.5cm 5.9"X3.4"	15cm/5.9"	1.5L/4.6qt	10cm/3.94	0.9L/1qt



Image: Temperature Protection feature, indicating automatic shut-off at 125°C (257°F) to prevent overheating and fire hazards if the water boils dry.

## 3. PRODUCT OVERVIEW

### 3.1 Features

- **Efficient Built-in Heating Plate:** Provides fast and even heating with improved water circulation, simplifying cleaning compared to traditional heating tubes.
- **Large Capacity:** Equipped with nine 1/3-size pans, compatible with various pan sizes up to 5.9 inches deep.
- **Smart Temperature Control:** Easy-to-operate control knob with a temperature range of 86-190°F (30-85°C) and a high-precision digital display.
- **Durable Construction:** Full stainless steel body for corrosion resistance, durability, and easy cleaning.
- **Mobility and Storage:** Features mobile wheels (two lockable) and a convenient handle for easy movement. Includes a large undershelf for storing tableware and utensils.
- **Safety Features:** Built-in anti-dry burning protection and a removable sneeze guard for hygiene.

# Built-in Heating Plate

Instant heat up with long-lasting, even heating



VS

## Built-in Heating Plate

High efficiency, easy-to-clean compartment

## Regular Heating Tube



Low efficiency, hard-to-clean compartment

**Note:** Must be used with water

Image: Comparison of the built-in heating plate design (left) for high efficiency and easy cleaning, versus a regular heating tube (right) which is less efficient and harder to clean. Note: Must be used with water.

# 9 Pans

Large capacity with flexible replacement

Compartment	External Dimensions	Capacity
1/3Pan*9		5.3L/5.6qt
Food Tongs x 2 		

**Note:** Flexible Replacement -- Except for the included pans and pots, other combinations require additional purchase



Image: Capacity details for the 9-pan configuration, showing individual pan dimensions and volume. Also displays other compatible pan sizes for flexible replacement.

## 3.2 Components

- **Stainless Steel Body:** The main structure of the food warmer.
- **Food Pans:** Nine 1/3-size stainless steel pans with lids.
- **Sneeze Guard:** Removable transparent shield for hygiene.
- **Control Panel:** Includes Digital Display, Dry Burn Indicator, Heating Indicator, Temperature Control Knob, and Power Switch.
- **Undershelf:** For storage of accessories and tableware.
- **Wheels:** Four 4-inch rubber wheels, two of which are lockable for stability.

- **Drain Valve:** Located at the bottom for easy water drainage.
- **Power Cord:** 1.8m (5.9 ft) long power cord.

## Large Knob for Temperature Control

Ensure food freshness and flavor

Temperature Range: **86°F-185°F/30°C-85°C**



- 1 Digital Display
- 2 Dry Burn Indicator
- 3 Heating Indicator
- 4 Temp Control Knob
- 5 Power Switch

Image: Detailed view of the control panel, highlighting the digital temperature display, dry burn indicator, heating indicator, temperature control knob, and power switch.

# Anti-rust & Keep Clean

Sturdy, durable and stable

- ① All Stainless Steel Body    ② Detachable Shield    ③ Convenient Handle



- ④ 4" Rubber Wheels x 4 (2 lockable)

- ⑤ 1.8m Power Cord

Image: Key physical components of the food warmer, including the stainless steel body, detachable sneeze guard, handle, wheels (with lockable feature), and power cord length.

# Efficient Use of Space

Warming and storage 2-in-1



Image: Illustration of the undershelf for storing tableware and the drain valve for convenient water removal.

## 4. SETUP

### 4.1 Unpacking

- Carefully remove all packaging materials and inspect the unit for any shipping damage.
- Ensure all components listed in the packing list are present.

### 4.2 Assembly

- Attach the four rubber wheels to the bottom of the unit's legs. Ensure the two lockable wheels are positioned for easy access.
- Secure the undershelf to the legs using the provided hardware.

- Install the detachable sneeze guard into its designated slots on the top of the unit.
- Attach the convenient handle to the side of the unit.

### 4.3 Initial Cleaning

- Before first use, clean all food contact surfaces, including the pans, lids, and the interior of the heating compartment, with mild soap and warm water. Rinse thoroughly and dry.



Image: The 1.8m (5.9 ft) power cord, illustrating its length for flexible placement and the requirement for a 120V electrical connection.

## 5. OPERATING INSTRUCTIONS

---

### 5.1 Filling Water

- Ensure the drain valve is closed.
- Fill the heating compartment with water up to the indicated maximum fill line. Do not overfill.
- The unit must always be used with water to ensure proper heating and prevent damage.

### 5.2 Temperature Control

- Plug the power cord into a suitable 120V, 60Hz grounded outlet.
- Turn the Power Switch to the 'ON' position. The Heating Indicator light will illuminate.
- Rotate the Temperature Control Knob to set the desired temperature between 86-190°F (30-85°C). The digital display will show the current internal temperature.
- Allow the unit to preheat for approximately 15-20 minutes to reach the set temperature.

### 5.3 Food Placement

- Place the food pans containing pre-cooked or hot food into the heating compartment.
- Cover the pans with their respective lids to retain heat and moisture.
- Monitor the food temperature periodically to ensure it remains within safe serving limits.

Your browser does not support the video tag.

Video: An official VEVOR video demonstrating the features and operation of the Electric Steam Table, including fast heat-up, even warming, and the use of replaceable pans and pots. This video provides a visual guide to the product's functionality.

## 6. MAINTENANCE

---

### 6.1 Daily Cleaning

- After each use, turn off the power switch and unplug the unit. Allow it to cool completely.
- Remove all food pans and lids. Wash them with mild soap and warm water, rinse, and dry.
- Open the drain valve to empty the water from the heating compartment.
- Clean the interior of the heating compartment and the exterior surfaces of the unit with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could scratch the stainless steel.
- Ensure all parts are thoroughly dry before reassembly or storage.

## 6.2 Draining Water

- Always drain the water from the heating compartment after each use to prevent mineral buildup and maintain hygiene.
- Position a suitable container under the drain valve before opening it.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not power on.	No power supply; Power switch off; Faulty power cord/outlet.	Check power connection; Ensure switch is ON; Test outlet with another device; Contact support if cord is damaged.
Food is not warming.	Insufficient water; Temperature set too low; Heating element malfunction.	Ensure water is at correct level; Increase temperature setting; Contact support if heating element is faulty.
Dry Burn Indicator is on.	Water level is too low.	Turn off unit, allow to cool, then add water to the correct level.
Temperature is inconsistent.	Improper water level; Thermostat issue.	Verify water level; Contact support if thermostat is malfunctioning.

## 8. SPECIFICATIONS

Attribute	Detail
Model Number	SKT1/3*9
Voltage	AC120V, 60Hz
Power	1500W
Number of Compartments	9 x 1/3 Pans
Temperature Range	86-190°F / 30-85°C
Control Mode	Temperature Control with Knob, Digital Display
Material	Stainless Steel
Net Weight	77.16 lbs / 35 kg

Attribute	Detail
Product Dimensions (L x W x H)	42.91 x 25.20 x 33.46 inch / 1090 x 640 x 850 mm
Product Dimensions with Shield (L x W x H)	42.91 x 25.20 x 47.24 inch / 1090 x 640 x 1200 mm



Item Model Number: **SKT1/3\*9**

Voltage: **AC120V, 60Hz**

Power: **1500W**

Number of Compartments: **1/3\*9**

Control Mode: **Temperature Control with Knob, Digital Display**

Net Weight: **77.16 lbs / 35 kg**

Product Dimensions: **42.91 x 25.20 x 33.46 inch / 1090 x 640 x 850 mm**

Product Dimensions(with shield): **42.91 x 25.20 x 47.24 in / 1090 x 640 x 1200 mm**

Image: Detailed dimensional drawing of the food warmer, including overall height, width, and depth, along with the height when the sneeze guard is installed.

## 9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact VEVOR customer service directly. Keep your purchase receipt and model number (SKT1/3\*9) handy when contacting support.

