

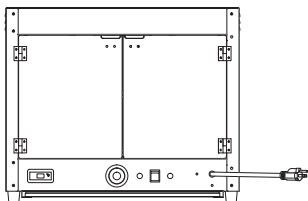
**VEVOR<sup>®</sup>**

**Commercial Food Warmer  
Display**

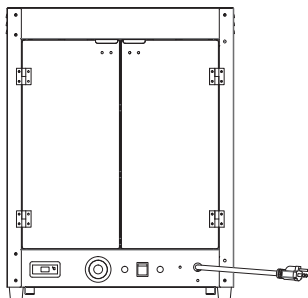
# VEVOR<sup>®</sup>

## *Commercial Food Warmer Display* **BWG-S/BWG-M/NB-602**

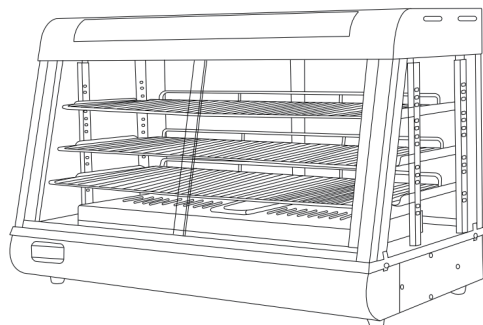
**BWG-S**



**BWG-M**



**NB-602**



### **NEED HELP? CONTACT US!**

Have product questions? Need technical support?  
Please feel free to contact us:



**CustomerService@vevor.com**

This is the original instruction, Please read all manual instructions carefully before operating. VEVOR reserves clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there is any technology or software updates on our product.

## Important Safety Instruction

Please read this manual carefully before using this product.  
Make sure you are familiar with all safety and usage instructions.  
Keep this manual in a safe place for future reference.

**FOR YOUR SAFETY!** Follow these precautions all the time to avoid personal injury to yourself or others.

Do not spray with water or cleaning products.

Do not use the unit with a damaged or modified electric cord.

### To reduce the risk of equipment damage and personal injury:

- Only use grounded power outlets that match the rated voltage on the nameplate.
- Only use in a horizontal position.
- Do not use a power strip, surge protector or extension cord with the equipment.
- Unplug the equipment before cleaning or moving.
- Do not use cleaning agents or liquids on the outside of the unit.
- Keep away from open flames and other heat sources.
- Do not operate damaged or malfunctioning equipment.
- Do not leave equipment ON unattended.
- Do not let children or minors touch or use this product.
- Please be careful during use.
- Do not put non food into the product for heating.
- Please use purified water.

## Introduction

These Food Warmers are specifically designed to meet the rigorous demands of a busy food service operation. Each Food Warmer has been assembled and tested according to strict quality standards.

### Technical Specifications:

Model No.	Power	Voltage	Dimension(mm)	Plug Type	Tricolor lamp	Fan
BWG-S	830W	110~120V	610X382X511	NEMA 5-15P	YES	YES
BWG-M	830W	110~120V	512X512X660	NEMA 5-15P	YES	YES
NB-602	1830W	110~120V	895X480X623	NEMA 5-15P	YES	YES

## Installation Instructions

**Please note this unit must be installed by a qualified person!**

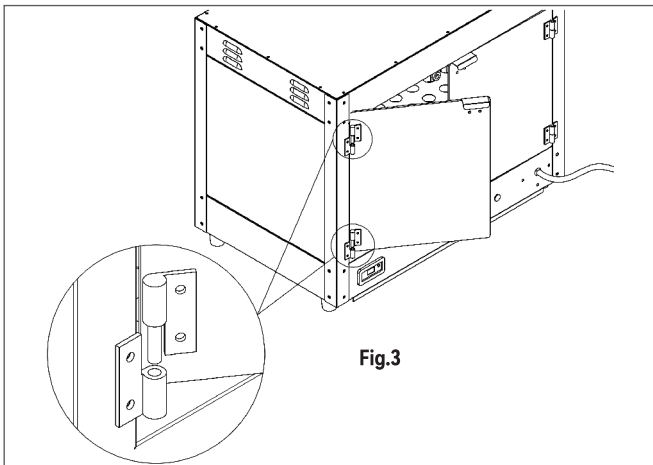
- 1.Remove all packaging material, tape and protective plastic.
- 2.Remove any residue that may be left by packaging tape or glue.

### 3. Door Installation:

**For model BWG-S and BWG-M, please refer to Fig.3 below:**

There will be two separately packaged doors need to be assembled, take one of them and make sure the upper and lower door bolt can be slid into the corresponding sockets at the same time.

**Note:** Please make sure the door handle on the top should be facing the outside of food warmer.



**Fig.3**

### 4. Shelf Installation:

For Model BWG-S and BWG-M, the adjustable shelves have been assembled in advance for your convenience. If adjustment is required, loosen the screws of each shelf, position them at your desired height, and tighten the screws again. the layers are tightened by screws, loosen the screws and locate them on the desired height you wish and tight them. Then position the shelves on the brackets.

#### **For Model NB-602,**

Choose your desired location for the adjustable shelves and place the vertical bracket in the corresponding slots, making sure that the flat sides face inward. Then position the shelves on the brackets.

**NOTE:** Shelves can be placed flat or tilted to improve visibility.

5. Make sure that the power supply matches the nameplate rating and is properly grounded before plugging the unit in. Incorrect power to the unit may cause damage.

### **Operation Before the First Use**

Clean the unit as described in the "Cleaning Section". The unit takes 15 minutes to achieve desired temperature before placing prepared food inside. This unit is intended to maintain the proper temperature for food preparation. It is not intended for cooking or heating food. If you notice condensation on the inside of the unit, open the doors gently.

#### **NOTE:**

Check the temperature of food in the unit regularly. To prevent bacteria growth it is recommended that hot food be kept at a minimum of 140 degrees F.

1. Adjust thermostat to desired temperature. The indicator light will illuminate when the heating element is energized.

2. You can turn on the light switch when in the dark. The light color will change with the "ON-OFF-ON" cycle. 3 colors in all.
3. If humidity is required, add water to the water pan. You should check regularly during operation.
4. To turn off the unit, set the thermostat to the lowest setting and turn off the light.
5. Unplug the unit when not in use.
6. If using the water pan, cool the water completely before removing and treating the water.
7. After each use, clean the unit as described in the "Cleaning Section".

## Cleaning Your Commercial Food Warmer Display

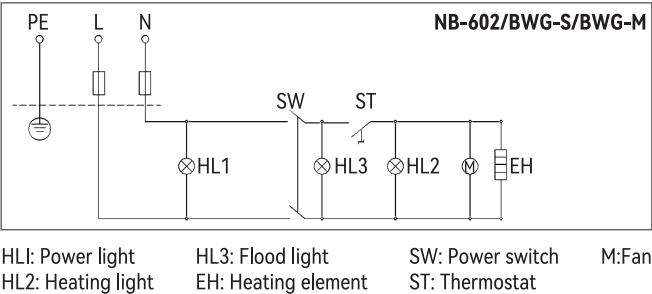
Clean the equipment after each use in order to maintain appearance and extend its service life.

**NOTE:** Cleaning agents and products that contain acids, chlorine and other aggressive chemicals may damage the unit. Avoid using these products.

**NOTE:** Never immerse the unit in water or any other liquid. Do not let the power cord or plug come into contact with water or other liquids.

1. Unplug unit.
2. Allow sufficient time for the unit to cool.
3. Only use a damp sponge or cloth with soapy water to wipe down the unit.
4. Non toxic high-quality glass cleaner can be used to clean the unit parts.
5. After each cleaning, thoroughly dry all surfaces of the unit.

## Wiring Diagram



Unit is not hot enough	Thermostat off	Turn on the thermostat
	Defective Thermostat or Heating Element	Contact the purchase site or authorized service agent
	Insufficient preheating	Preheat 30 minutes to reach operating temperature
	Temperature setting is too low	Change the temperature to a higher setting
	Door(s) are not closed completely	Make sure door(s) are completely closed
Unit is too hot	Temperature setting is too high	Change the temperature to a lower setting
	Unit is connected to incorrect power supply	Contact authorized service agent
	Defective Thermostat or Heating Element	Contact The purchase site or authorized service agent
Food is too dry	Door(s) are open	Make sure door(s) are completely closed
	Water tank is empty	Fill water tank up
Unit doesn't work at all	Unit is not plugged in	Plug unit into proper power supply
	Unit is not turned on	Turn unit on
	Circuit breaker tripped	Reset circuit breaker
	Defective control device	Contact the purchase site or authorized service agent
	Defective thermostat or heating element	Contact the purchase site or authorized service agent



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