

# **Customer Support**

**Monday-Friday: 9:00am-17:00pm**

**Tel : 609-755-4452**

**Mail: [willtruman@foxmail.com](mailto:willtruman@foxmail.com)**

**You can contact us when you meet any problems,**

**we will serve you with all our heart.**

**Your satisfaction is our priority !**



# Commercial Kitchen Equipment

--Bain Marie Food Warmer



**COMMERCIAL  
FOOD WARMER**

STAINLESS STEEL BODY  
WARM AND MOISTURIZING  
BUILT-IN LIGHTING  
LARGE CAPACITY

**VEVOR**®

The advertisement features a black and white photograph of several VEVOR commercial food warmers. The warmers are rectangular, stainless steel units with two compartments each. They are arranged on a white marble countertop. In the foreground, a small bowl of food is visible. The background is a blurred kitchen setting.

## Receiving And Checking

Thank you for selecting our company's automatic ice maker. In order to protect your legitimate rights and interests, please pay attention to the following things when receiving and checking the machine:

1. The outer packing of the machine is intact.
2. Machine's model is consistent with your purchased.
3. The appearance of the machine is in good condition.
4. The attached parts are complete.
5. .5. The internal components of the machine are in good condition.

## Introduction:

This BAIN MARIE is a new style of electro-thermal product specially designed for OUR COMPANY. All electrical components of the product are supplied by reliable manufacturers, to ensure quality and high level of safety and low energy consumption. Moreover, the machine has a thermostatic feature which can be easily operated. Boasting full features and high quality, this machine is the best product available in the market today that are being used by supermarkets, bars, western food restaurants, and fast food canteen. The catering food warmers are widely used to keep dishes warm, heat up milk and steamed buns, and melt chocolate. This is a very cost-effective product, whether it is serving your home or a prosperous business.

## Product Specifications :

Item NO	Dimensions (mm)	Power (W)	Voltage (V)	Frequency (Hz)	Pan Size (mm)
BM-22B	560x345x265	1200	110	60	265x162x150 4pcs
BM-42B	560x345x265	1200	110	60	325x176x150 2pcs 176x162x150 2pcs
BM-63A	560x345x265	1200	110	60	325x176x150 1pc 176x162x150 4pcs
BM-33A	560x345x265	1200	110	60	176x162x150 6pcs
BM-3	560x345x265	1200	110	60	325x265x150 1pc 265x162x150 2pcs
HT-2V	560x345x265	1200	110	60	325x265x150 2pcs
HT-3V	560x345x265	1200	110	60	325x176x150 3pcs
HT-4V	680x560x265	1200	110	60	325x265x150 4pcs
HT-6V	680x560x265	1200	110	60	325x176x150 6pcs

**READ THIS MANUAL INSTRUCTION CAREFULLY BEFORE USING THE UNIT. PLEASE KEEP THIS FOR FUTURE REFERENCE.**

## **Operating Instructions:**

Before operation, check that your mains voltage corresponds to that stated on the appliance. Place this unit on a dry, level surface. No combustible or explosive objects can be placed in its vicinity. The operation space must have good ventilation, with the ambient temperature not higher than 40°C.

Steps:

1. Our Bain Marie Food Warmer is equipped with a function to prevent dry burning.
2. When the water level in the water tank of the machine is lower than the heating tube, the machine automatically stops working to prevent the heating tube from burning or bursting, protecting the machine and achieving a longer service life.
3. After the machine is powered off, please pour an appropriate amount of water into the water tank until it is below the lowest water level.
4. Then reset the temperature limiter. Just unscrew the black cap of the temperature limiter on the right side of the machine by hand, and you can see the raised pointer inside the temperature limiter. Press the raised pointer down by hand.
5. Turn on the machine and works normally.

## **Repair and maintenance:**

In order to prolong the service life of the machine, please make sure:

- The water level of the machine is always submerged in the heating pipe to prevent dry burning
- Change fresh water once a day to avoid the formation of scale, rusting of the heating tube, etc.

Always unplug the unit and let it completely cool down before cleaning. It shall be cleaned with a soft and dry piece of cloth, or with neutral detergent when necessary. Avoid scratching the surface of the unit with sharp metal. The unit shall not be cleaned with a water jet or be immersed in water for cleaning. If the unit will not be used for long period of time, it must be cleaned and stored in a place with good ventilation and without corrosive gas. When temporary storage is needed, proper rainproof measures shall be taken.