

VEVOR®

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate www.vevor.com/support

INSULATED FOOD CARRIERS

**MODEL:EP-90L/BW-90S/BW-120/BW-90D/BW-75/ZF-30
/BT-30S/BW-90S/BW-90D/ BW-120**

We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually Saving Half in comparison with the top major brands.

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NEED HELP? CONTACT US!

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

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a 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 are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

SAFETY INSTRUCTIONS

WARNING:

Read this material before using this product. Failure to do so can result in serious injury. **SAVE THIS MANUAL**

Assembly precautions:

- 1.Assemble only according to these instructions. Improper assembly can create hazards.
- 2.WearANSI-approved safety goggles and heavy-duty work gloves during assembly.
- 3.Keep assembly area clean and well lit.
- 4.Keep bystanders out of the area during assembly.
- 5.Do not assemble when tired or when under the influence of alcohol, drugs or medication.
- 6.Product capabilities apply to properly and completely assembled product only.
- 7.Assemble on a flat, level, hard and smooth surface capable of safely supporting a fully loaded insulated food case.

USE PRECAUTIONS

TOPREVENTSERIOUS INJURYAND DEATHFROMTIPPING:

- 1.DO NOTSIT, STAND ONTHIS ITEM.
- 2.This product is not a toy nor a toy case. Do not allow children to play with or near this item.
3. Empty, close the insulated food case before moving.
4. Use only on a flat, level, hard and smooth surface capable of safely supporting a fully loaded insulated food case.
- 5.Do not lift while loaded.
- 6.Use as intended only.

7. Inspect before every use; do not use if parts are loose or damaged.

PRODUCT DESCRIPTION

A Incubator

1. Kimball insulation equipment can keep the temperature of hot and cold food during transportation.
2. Solid, integrated, seamless double-wall polyethylene exterior is easy to clean and does not dent, crack, rust, angle loss, or damage.
3. The print-free nylon caster construction is rugged and durable to providing smooth shipping of a full incubator for use between kitchen and meal locations.
4. Ergonomic handles are installed at the safety height of low and high-type equipment, making handling operation very convenient.
5. Wide nylon lock the door securely and form a seal to keep safe cold and hot food temperature.
6. The exterior of the incubator is kept cool during the operation. Polyurethane insulation can keep the temperature of hot and cold food during transportation under the condition of plugging in the equipment department.

B Insulation Barrels

1. The open cover food insulation bucket is the best insulation equipment for transporting food products, which can be used to store, transport and supply food to restaurants, buildings, suburbs or catering service centers.
2. Tough and durable seamless polyethylene or structural thick foam insulation. Excellent insulation performance, with optimal temperature for heat storage or refrigeration.

MATTERS NEED ATTENTION

1. If metal plates are used, cool them to 95°C before placing them on the slide rail. It can be applied to 1 / 1, 1 / 2, 1 / 3 and other international

standard-size plates.

2.If the metal plate is used, it is recommended to choose a good quality; it must be wrapped or rolled plate. Otherwise, in long-term use, easy to scratch the inner wall of the incubator and may cause injury to employees.

3.Built-in air holes can balance the pressure and release the steam.

(Figure 1)

4. The door is removable and easy to clean.

5.In the process of handling vehicles, please try to use handling tools or loading and unloading in order. Should avoid improper operation caused by artificial damage, otherwise the consequences.

6.When the loading capacity of food in the incubator is saturated, please open the air vent on the box door and the bucket cover to prevent the excessive expansion of the air from causing the deformation of the door buckle.



Figure 1

TYPE SPECIFICATION

Model	Color	Capacity (L)	Outer Dimension (mm)
EP-90L	Black	90	640*435*598mm
BW-90S	Black	90	645*445*620mm
BW-120	Black	120	640*440*910mm
BW-90D	Black	90	645*445*755mm

BW-75	Black	75	650*450*815mm
ZF-30	Black	30	440*440*530mm
BT-30S	Blue	30	645*445*620mm
BW-90S	Black	90	645*445*755mm
BW-120	Blue	120	640*440*910mm

SCHEMATIC DIAGRAM OF THE INCUBATOR LOADING TRAY

★The picture is for reference only, please refer to the actual.



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