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ZOKOP B07KG2W33R

ZOKOP Electric Deep Fryer User Manual

Model: 6.3QT/6L Capacity, 2.5KW 60Hz 110V

ASIN: B07KG2W33R

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions carefully before operating the deep fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating element in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- **WARNING:** Heat pipe is strictly prohibited from dry burning. Ensure oil is always above the minimum fill line when operating.

Product Overview

The ZOKOP Electric Deep Fryer is designed for efficient and safe frying of various foods. It features a durable stainless steel construction and precise temperature control.



Image: The ZOKOP Electric Deep Fryer, showcasing its stainless steel body, control panel, and a frying basket filled with golden french fries. The lid is placed beside the unit.

Components:

- **Control Panel:** Houses the temperature dial, power light, and hot light.
- **Heating Element:** Submerged in oil to heat it to the desired temperature.
- **Oil Tank/Reservoir:** Stainless steel container for frying oil.
- **Frying Basket:** Wire mesh basket with a handle for holding food during frying.
- **Lid:** Covers the oil tank when not in use or during heating.
- **Residue Plate:** Sits at the bottom of the oil tank to collect food debris.



Image: A detailed view of the deep fryer's control panel, showing the ZOKOP logo, power and hot indicator lights, temperature selection dial, and a warning about dry burning. A small table with recommended frying temperatures for various foods is also visible.



Image: An overhead view looking into the deep fryer's oil tank, showing the heating element and the perforated residue plate designed to catch food particles.

Setup

1. **Unpacking:** Carefully remove all packaging materials and components from the box. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the oil tank, frying basket, lid, and residue plate with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the control panel and main unit with a damp cloth. Do not immerse the control panel or heating element in water.
3. **Placement:** Place the deep fryer on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the unit. Keep it away from walls, curtains, and other flammable materials.
4. **Assembly:**
    - Insert the residue plate into the bottom of the oil tank.
    - Place the heating element assembly securely onto the main unit, ensuring it is properly seated and locked into place.
    - Ensure the oil tank is correctly positioned within the main unit.
5. **Add Oil:** Fill the oil tank with cooking oil (e.g., vegetable oil, peanut oil) to a level between the "MIN" and "MAX" fill lines indicated inside the tank. Do not overfill or underfill.

Operating Instructions

1. **Connect Power:** Plug the deep fryer into a grounded 110V, 60Hz electrical outlet. The "POWER" light (green) will illuminate.
2. **Set Temperature:** Turn the temperature selection dial to the desired frying temperature. Refer to the temperature guide on the control panel or the image below for common food temperatures. The "HOT" light (red) will illuminate, indicating the heating element is active.



Image: A circular temperature control dial with markings in Fahrenheit and Celsius, surrounded by images of various fried foods (French fries, fried squid, croquettes, fried chicken chops, fried chicken leg, fried shrimp, deep-fried dough stick, fried twist) and their corresponding recommended frying temperatures.

3. **Preheating:** Allow the oil to preheat. The "HOT" light will turn off once the set temperature is reached, and cycle on and off during operation to maintain the temperature.
4. **Prepare Food:** Ensure food items are dry before frying to prevent oil splattering. Do not overload the basket. Fry in small batches for best results.
5. **Frying:**
    - Carefully lower the frying basket with food into the hot oil.
    - Do not drop food into the oil, as this can cause splashing and burns.
    - Fry until food is golden brown and cooked through.
6. **Removing Food:** Once cooked, carefully lift the frying basket out of the oil. Allow excess oil to drain back into the tank.
7. **Serving:** Empty the fried food onto a plate lined with paper towels to absorb any remaining oil.
8. **After Use:** Turn the temperature dial to "OFF" and unplug the unit from the wall outlet. Allow the oil and unit to cool completely before cleaning or storing.

Cleaning and Maintenance

Regular cleaning ensures the longevity and safe operation of your deep fryer.

1. **Cool Down:** Always ensure the fryer and oil have cooled completely before attempting to clean. This may take several hours.
2. **Drain Oil:** Once cool, carefully drain the oil from the tank. Used oil can be filtered and reused for a few frying sessions, or disposed of properly according to local regulations.
3. **Disassemble:** Remove the frying basket, lid, heating element assembly, and oil tank from the main unit.
4. **Wash Components:** Wash the oil tank, frying basket, lid, and residue plate with warm, soapy water. A non-abrasive sponge or cloth is recommended. Rinse thoroughly and dry completely.
5. **Clean Heating Element & Control Panel:** Wipe the heating element and the exterior of the control panel with a damp cloth. Do not immerse these parts in water. For stubborn oil residue, a mild degreaser can be used on the heating element, ensuring it is wiped clean and dry afterwards.
6. **Exterior Cleaning:** Wipe the exterior stainless steel body of the fryer with a damp cloth and mild detergent if necessary. Dry with a soft cloth to prevent water spots.
7. **Storage:** Once all parts are clean and dry, reassemble the fryer or store components separately in a clean, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet issue; heating element not properly seated.	Ensure plug is fully inserted. Check power outlet with another appliance. Re-seat the heating element assembly securely.
Oil not heating.	Temperature dial set to "OFF" or too low; "HOT" light not on; insufficient oil.	Turn temperature dial to desired setting. Check if "HOT" light illuminates. Ensure oil level is between MIN and MAX lines.
Food not cooking evenly.	Overloading basket; oil temperature too low; food not dry.	Fry in smaller batches. Allow oil to reach and maintain temperature. Ensure food is patted dry before frying.
Excessive smoking.	Oil is old or dirty; oil temperature too high; food debris in oil.	Change oil. Reduce temperature. Clean oil tank and residue plate.
Oil splattering.	Food contains too much moisture.	Ensure food is thoroughly patted dry before placing in the fryer. Lower food slowly into the oil.

Specifications

Feature	Detail
Brand	ZOKOP
Model	6.3QT / 6L Capacity
Material	Stainless Steel

Feature	Detail
Power	2500 Watts
Voltage	110V / 60Hz
Product Dimensions (L x W x H)	17.3" x 11" x 12.2"
Item Weight	8.6 Pounds
Oil Capacity	6 Liters
UPC	611890873430, 746297388451
ASIN	B07KG2W33R



Image: A diagram showing the dimensions of the ZOKOP deep fryer (16.9" length, 11" width, 11.8" height) and its frying basket (8.4"

length, 7" width, 3.9" depth, 8.2" handle length).

Warranty and Support

For warranty information or technical support, please contact ZOKOP customer service. Keep your purchase receipt as proof of purchase.
Please refer to the product packaging or the seller's website for the most up-to-date contact information.

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