

ZOKOP B07N7YJKXG

ZOKOP 12 Liter Dual Tank Electric Deep Fryer Instruction Manual

MODEL: B07N7YJKXG

Introduction

The ZOKOP Dual Tank Electric Deep Fryer is designed for efficient frying of various foods. This manual provides essential information for safe and effective operation, maintenance, and troubleshooting. Please read these instructions carefully before using the appliance and retain them for future reference.

Important Safety Instructions

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions thoroughly before operating the appliance.
- Do not immerse the control panel, heating element, cord, or plugs in water or any other liquid.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug the fryer from the outlet when not in use and before cleaning. Allow it to cool completely before handling parts or cleaning.
- Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner. Contact customer service for assistance.
- The deep fryer requires at least a 16A electrical outlet to support its power requirements. Ensure your outlet meets this specification.
- Use the fryer only on a stable, level, and heat-resistant surface.
- Do not move the fryer when the oil is hot. Allow oil to cool to a safe temperature before attempting to move the unit.
- Always use the provided lid to prevent hot oil from splashing during operation.
- Utilize the fryer basket with its plastic handle to prevent scalding and ensure safe operation.
- Ensure the oil level is always maintained between the MIN and MAX marks indicated inside the oil tank.
- Do not mix different types of cooking oil in the same tank.
- Avoid overloading the frying basket, as this can lower oil temperature and result in soggy food.
- Exercise caution when opening the lid, as hot steam may escape.

Product Overview and Components

The ZOKOP Dual Tank Electric Deep Fryer features two independent frying tanks, each equipped with its own heating element and temperature control for versatile cooking.



Image: The ZOKOP Dual Tank Electric Deep Fryer shown in operation with French fries in both baskets. This image illustrates the dual tank design and overall appearance of the unit.

Key Components:

- Stainless Steel Housing
- Dual Oil Tanks (Total max. capacity: 22.8QT / 21.6L)
- Frying Baskets with Plastic Handles
- Lids
- Control Panels (Power Light, Hot Light, Temperature Selection Knob)
- U-shaped Stainless Steel Heating Tubes



Image: The ZOKOP Dual Tank Electric Deep Fryer with empty frying baskets, showcasing the internal structure of the tanks and the heating elements.



Image: A diagram illustrating the dimensions of the ZOKOP Dual Tank Electric Deep Fryer: approximately 21.6 inches wide, 16.9 inches deep, and 11.8 inches high.



Image: The ZOKOP Deep Fryer with one basket containing French fries and the other tank covered by its lid, demonstrating independent operation.

Setup

1. **Unpacking:** Carefully remove all packaging materials. Inspect the fryer for any signs of damage. If damaged, do not use and contact customer service.
2. **Placement:** Place the fryer on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the unit and keep it away from walls and other appliances.
3. **Initial Cleaning:** Before first use, wash the oil tanks, frying baskets, and lids with warm soapy water. Rinse thoroughly and dry completely.
4. **Assembly:**
 - Insert the heating element and control panel assembly securely into the back of each tank. Ensure it clicks into place.
 - Place the empty oil tanks into the main housing.
 - Insert the frying baskets into the oil tanks.
 - Place the lids on top of the tanks.



Image: A close-up view of an empty stainless steel oil tank, highlighting its construction and readiness for placement in the fryer unit.



Image: A detailed view of the frying basket with its plastic handle, designed for safe handling during operation.

Operating Instructions

1. **Add Oil:** Pour cooking oil into each tank, ensuring the oil level is between the MIN and MAX marks indicated inside the tank. Do not overfill or underfill. The recommended oil capacity is up to 13.7QT / 12.96L per tank.
2. **Connect Power:** Plug each power cord into a dedicated 16A electrical outlet. The Power Light on each control panel will illuminate.
3. **Set Temperature:** Turn the Temperature Selection Knob to the desired frying temperature. Refer to the temperature guide on the control panel or common frying temperatures for your food. The Hot Light will illuminate, indicating the oil is heating.
4. **Preheating:** Allow the oil to preheat until the Hot Light turns off, indicating the set temperature has been reached. This process may take several minutes.
5. **Frying Food:**
 - Place food into the frying basket. Do not overload the basket to maintain oil temperature.
 - Carefully lower the basket into the hot oil.
 - Close the lid to prevent splashing and maintain heat.
 - Fry for the recommended time or until the food is golden brown and cooked through.
6. **Removing Food:**
 - Carefully lift the basket out of the oil.
 - Hook the basket onto the rim of the tank to allow excess oil to drain.
 - Transfer food to a serving dish lined with paper towels to absorb additional oil.
7. **Turn Off:** Once frying is complete, turn the Temperature Selection Knob to the "OFF" position and unplug the fryer from the electrical outlet.

Free Temperature Control

Automatic Constant Temperature

Suitable for making a variety of fried foods.
Choose the right temperature based on the food,
Easy and convenient



Image: A close-up of the control panel, showing the power light, hot light, and temperature selection knob with various temperature settings for different food types.

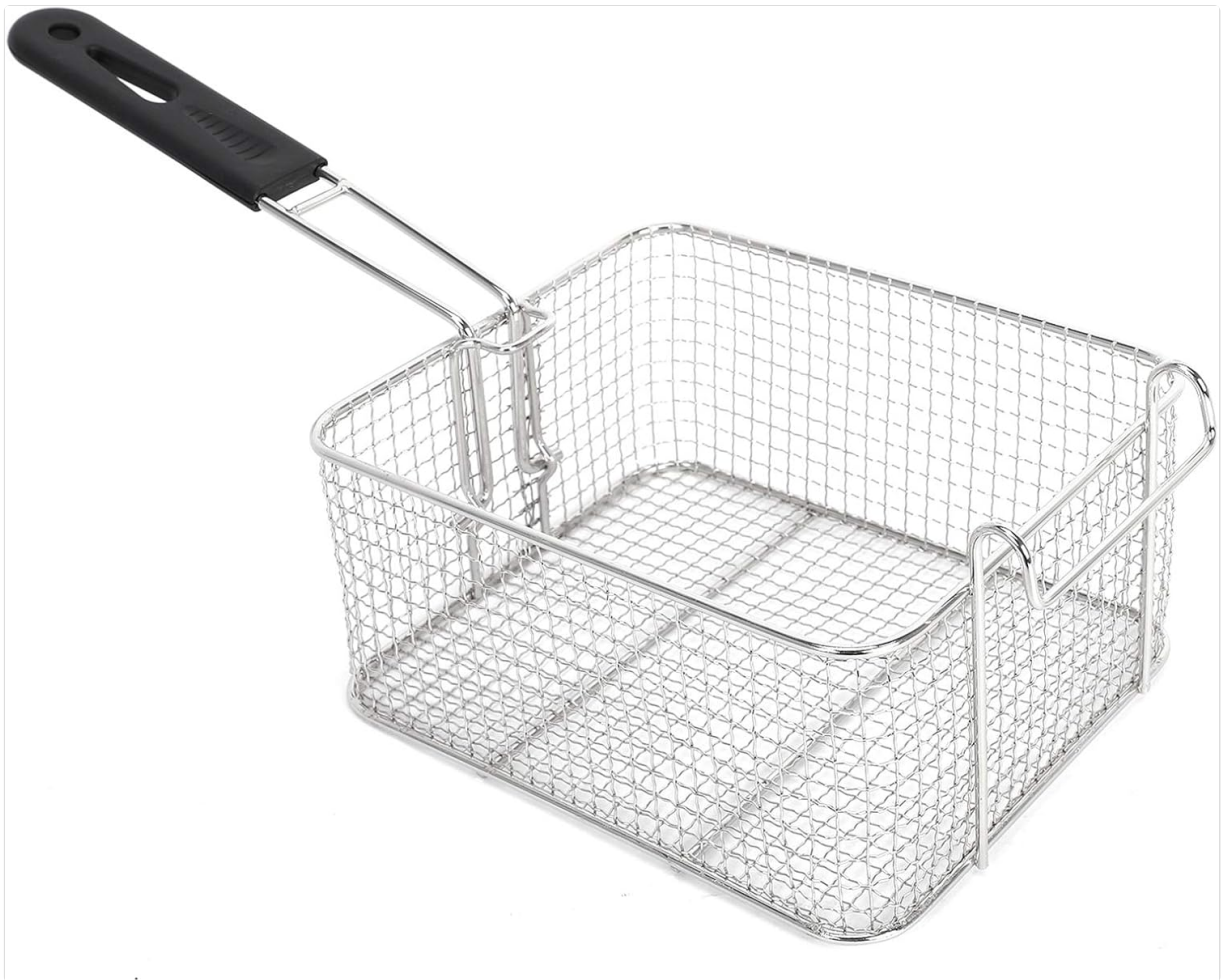


Image: A graphic illustrating the temperature control dial with suggested frying temperatures for various foods like French fries, fried squid, croquettes, fried chicken chops, fried chicken leg, fried shrimp, and deep-fried dough stick.

Video: Product Overview

Your browser does not support the video tag.

Video: This video provides a general overview of the ZOKOP Deep Fryer, demonstrating its appearance and basic features.

Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your deep fryer.

1. **Cool Down:** Always allow the oil and fryer to cool completely before cleaning. Hot oil can cause severe burns.
2. **Drain Oil:** Carefully drain the cooled oil from the tanks. Dispose of used oil responsibly according to local regulations.
3. **Disassembly:** Remove the heating element/control panel assembly (ensure it's unplugged), frying baskets, and oil tanks.
4. **Cleaning Components:**
 - Wash the oil tanks, frying baskets, and lids with warm soapy water. Use a non-abrasive sponge or cloth to prevent scratching.
 - The stainless steel housing can be wiped clean with a damp cloth.
 - Do not immerse the heating element or control panel in water. Wipe them with a damp cloth if necessary, ensuring they are completely dry before reassembly.

- 5. **Drying:** Ensure all parts are thoroughly dry before reassembling and storing the fryer.
- 6. **Storage:** Store the fryer in a clean, dry place, away from direct sunlight and moisture.

Troubleshooting

If you encounter issues with your deep fryer, refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in; power outlet issue; temperature knob not set; thermal cut-out activated.	Check power connection; test outlet with another appliance; set temperature; allow to cool and reset (if applicable, refer to safety instructions).
Oil not reaching desired temperature.	Incorrect temperature setting; too much food added at once; insufficient preheating time.	Adjust temperature to a higher setting; fry in smaller batches; allow longer preheating time until the Hot Light turns off.
Food is soggy or not crispy.	Oil temperature too low; too much food in basket; food not dry before frying.	Increase oil temperature; fry in smaller batches; pat food dry thoroughly before frying.
Excessive smoking from oil.	Oil temperature too high; old or dirty oil; food residue in oil.	Reduce temperature; replace oil with fresh oil; clean tanks thoroughly to remove residue.

Specifications

Technical details for the ZOKOP 12 Liter Dual Tank Electric Deep Fryer:

Feature	Detail
Brand	ZOKOP
Model	B07N7YJKXG
Material	Stainless Steel
Color	Silver
Product Dimensions	Approx. 21.6" (L) x 16.9" (W) x 11.8" (H)
Item Weight	15.4 pounds (7 Kilograms)
Wattage	5000 watts
Total Max. Capacity	22.8QT / 21.6L
Recommended Oil Capacity	Up to 13.7QT / 12.96L (per tank)
Temperature Range	60°C - 200°C (140°F - 392°F)

Feature	Detail
UPC	765973701766

Warranty and Support

For warranty information or technical support regarding your ZOKOP Deep Fryer, please refer to the contact details provided with your purchase documentation. It is recommended to keep your purchase receipt as proof of purchase for any warranty claims.