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ZOKOP GT26280116

ZOKOP EH82 Double Cylinder Electric Fryer

Model: GT26280116

Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your ZOKOP EH82 Double Cylinder Electric Fryer. Please read this manual thoroughly before initial use and retain it for future reference. This deep fryer is designed for high-volume cooking, suitable for both commercial and home use, offering fast and efficient frying of various foods.

Safety Information

- **Electrical Safety:** Ensure the power supply matches the fryer's requirements (110V, 60Hz). Do not overload electrical outlets. Always plug into a grounded outlet.
- **Oil Safety:** Never fill the oil tank beyond the MAX fill line. Use appropriate cooking oil with a high smoke point. Do not mix different types of oil.
- **Temperature:** The fryer operates at high temperatures. Use caution to avoid burns. Do not touch hot surfaces.
- **Water and Moisture:** Keep the fryer away from water. Do not immerse the electrical components in water. Ensure food is dry before frying to prevent oil splattering.
- **Supervision:** Never leave the fryer unattended during operation.
- **Children and Pets:** Keep children and pets away from the fryer during operation and while it is cooling down.
- **Ventilation:** Operate the fryer in a well-ventilated area to prevent smoke buildup.
- **Cleaning:** Always unplug the fryer and allow it to cool completely before cleaning.
- **Installation:** Ensure the fryer is placed on a stable, heat-resistant surface.

Product Overview and Components

The ZOKOP EH82 Double Cylinder Electric Fryer is constructed from durable stainless steel, designed for longevity and ease of cleaning. It features two independent frying tanks, each with its own heating element and temperature control.

Package Contents:

- 2 x Single Tank Deep Fryers (Main Unit)
- 2 x Stainless Steel Baskets

- 2 x Handles (for baskets)
- 2 x Stainless Steel Lids
- 2 x Stainless Steel Residue Plates
- 1 x Installation Package (4 x Feet, 2 x Cover Handles)
- 1 x User Manual (this document)

Key Features:

- Heavy-duty stainless steel construction.
- Dual electrical heads and power plugs for independent tank operation.
- Thermostats for accurate temperature setting (140℉ - 392℉).
- U-shaped stainless steel heating tubes for even heat distribution.
- Lid covers to prevent oil splashing.
- Fryer baskets with handles for safe and easy operation.
- Residue plates for filtering dregs.
- Detachable tanks for easy cleaning.
- Four feet for stability on countertops.



Figure 1: ZOKOP EH82 Double Cylinder Electric Fryer with food.



Figure 2: Overall dimensions of the fryer.

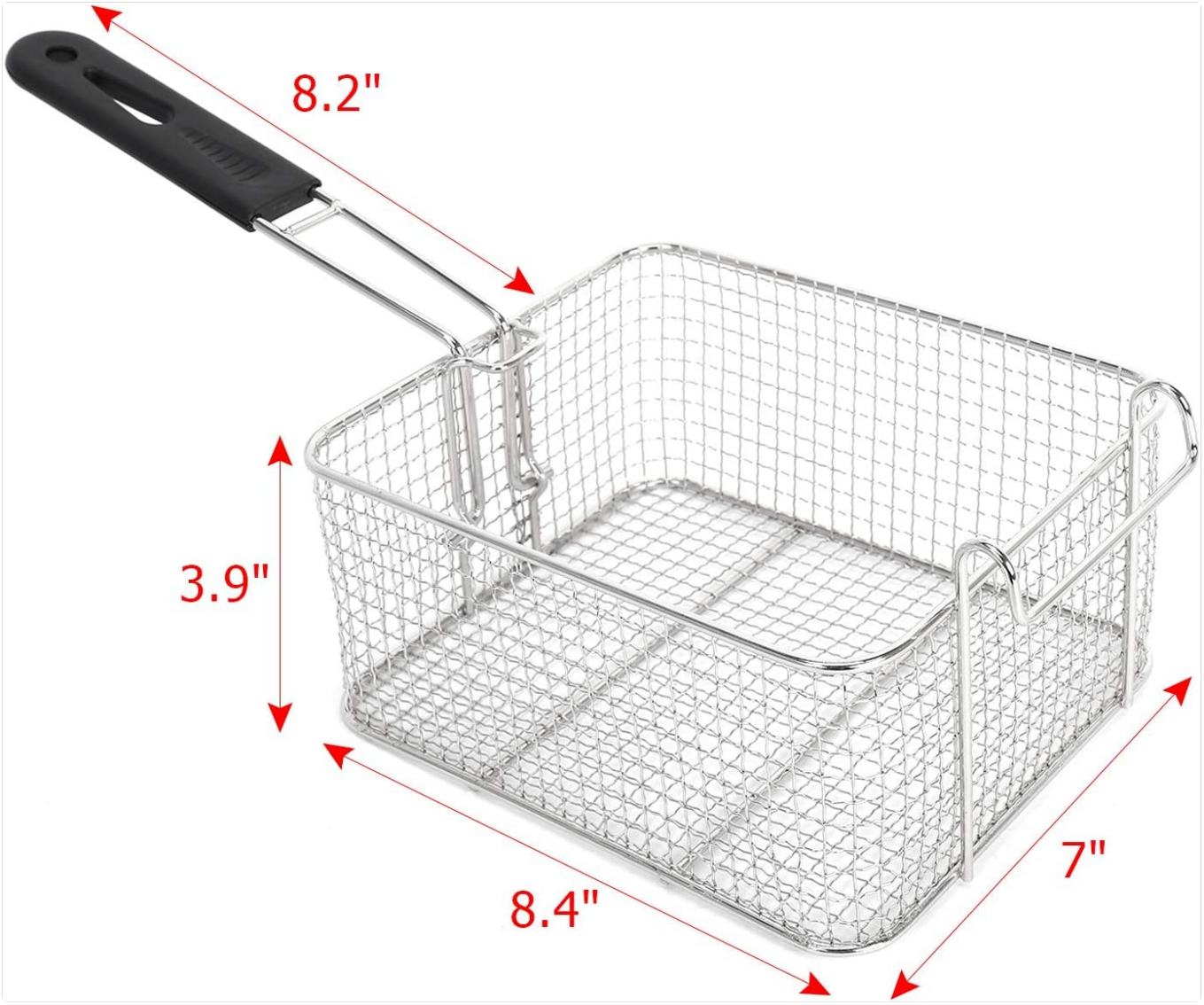

Figure 3: Dimensions of the frying basket.

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Remove Protective Film:** Peel off any white plastic protective film from the stainless steel surfaces before use.
3. **Install Feet:** Attach the four feet to the bottom of the main unit for stability.
4. **Place on Stable Surface:** Position the fryer on a flat, stable, and heat-resistant countertop or surface. Ensure adequate clearance around the unit for ventilation.
5. **Insert Tanks:** Place the two stainless steel oil tanks into their respective compartments in the main unit.
6. **Install Heating Elements:** Ensure the heating element assemblies are securely seated over the tanks.
7. **Attach Basket Handles:** Securely attach the handles to the frying baskets.
8. **Initial Cleaning:** Before first use, clean all removable parts (tanks, baskets, lids, residue plates) with warm, soapy water. Rinse thoroughly and dry completely.

Operating Instructions

1. **Add Oil:** Pour cooking oil into each tank, ensuring the oil level is between the MIN and MAX fill lines. Do not overfill.
2. **Connect Power:** Plug the 110V US power cords into separate, grounded electrical outlets. The green 'POWER

LIGHT' will illuminate.

3. **Set Temperature:** Turn the temperature selection knob for each tank to the desired frying temperature. The red 'HOT LIGHT' will illuminate, indicating the heating element is active. Refer to the recommended frying temperatures on the control panel or in the table below.
4. **Preheating:** Allow the oil to preheat to the set temperature. The 'HOT LIGHT' will turn off once the desired temperature is reached and cycle on/off to maintain it.
5. **Prepare Food:** Ensure food items are dry before placing them in the basket. Excess moisture can cause oil to splatter.
6. **Frying:** Carefully lower the basket containing food into the hot oil. Do not overcrowd the basket, as this can lower oil temperature and result in soggy food.
7. **Monitor:** Fry until food is golden brown and cooked through.
8. **Remove Food:** Carefully lift the basket from the oil. Use the hooks on the basket to hang it on the bar above the tank to allow excess oil to drain.
9. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.
10. **Turn Off:** After use, turn the temperature selection knobs to the 'OFF' position and unplug the fryer from the outlets. Allow the oil and fryer to cool completely before cleaning or storing.

Recommended Frying Temperatures:

Food Item	Temperature (°C)	Temperature (°F)
French Fries	143°C	280°F
Chicken Wings	179°C	350°F
Chicken Legs	179°C	350°F
Fish	179°C	350°F
Steak	179°C	350°F



Figure 4: Fryer in operation with different food items.



Figure 5: Temperature control dial with suggested frying temperatures for different foods.

Maintenance

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

1. **Cool Down:** Always ensure the fryer and oil have completely cooled down before attempting any cleaning. This can take several hours.
2. **Oil Disposal:** Once cooled, carefully remove the oil from the tanks. Dispose of used cooking oil responsibly according to local regulations.
3. **Disassemble:** Remove the heating element assemblies, tanks, baskets, lids, and residue plates.
4. **Clean Components:** Wash the tanks, baskets, lids, and residue plates with warm, soapy water. Use a non-abrasive sponge or cloth to prevent scratching the stainless steel. Rinse thoroughly and dry completely.
5. **Clean Heating Elements:** Wipe the heating elements and the control panel area with a damp cloth. Do NOT immerse the heating element assemblies or control panel in water.
6. **Exterior Cleaning:** Wipe the exterior of the fryer with a damp cloth and mild detergent. Dry thoroughly.

7. **Reassembly:** Once all parts are clean and dry, reassemble the fryer.
8. **Storage:** Store the fryer in a clean, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Fryer does not turn on (no 'POWER LIGHT')	Not plugged in; Power outlet issue; Loose connection.	Ensure power cords are securely plugged into grounded outlets. Check the circuit breaker.
Oil not heating (no 'HOT LIGHT')	Temperature knob not set; Overheat protection activated; Faulty heating element.	Ensure temperature knob is turned to a setting above 'OFF'. Allow unit to cool if overheat protection is active. Contact support if issue persists.
Oil splattering excessively	Food is wet; Oil level too high.	Ensure food is thoroughly dry before frying. Do not overfill oil.
Food is soggy/not crispy	Oil temperature too low; Overcrowding the basket.	Allow oil to reach desired temperature before adding food. Fry in smaller batches.
Smoke/Burning smell	Old/dirty oil; Food residue in oil; Oil temperature too high.	Change oil regularly. Clean tanks and residue plates. Adjust temperature.

Specifications

Specification	Value
Brand	ZOKOP
Model Number	GT26280116
Max Power	5000W (2500W for each head)
Tank Capacity	12.7QT / 12L (per tank)
Voltage	110V
Frequency	60Hz
Temperature Range	60°C - 200°C (140°F - 392°F)
Overall Dimensions (L x W x H)	21.7 x 17.3 x 12.2 inches (55 x 44 x 31 cm)
Tank Dimensions (L x W x H)	11.8 x 9.5 x 5.9 inches (30 x 24 x 15 cm)
Basket Dimensions (L x W x H)	8.3 x 7.3 x 4.1 inches (21 x 18.5 x 10.5 cm)
Handle Length	8.3 inches (21.5 cm)
Power Cord Length	55 inches (1.4 m)
Weight	15.43 lbs (7 kg)
Material	Stainless Steel

Warranty and Support

For warranty information and customer support, please refer to the warranty card included with your product or contact ZOKOP customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.
For technical assistance or inquiries, please visit the official ZOKOP website or contact their customer support line. Contact details are typically provided in the product packaging or on the manufacturer's website.

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