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› ZOKOP EH101V Deep Fryer User Manual

ZOKOP EH101V

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Model: EH101V

1. INTRODUCTION

Thank you for choosing the ZOKOP EH101V Stainless Steel Deep Fryer. This manual provides important information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before use and retain it for future reference.

This deep fryer is designed for both commercial and home use, ideal for preparing a variety of fried foods such as buffalo wings, chicken, dumplings, egg rolls, shrimp rolls, mozzarella sticks, and jalapeno poppers.



Figure 1: The ZOKOP EH101V Deep Fryer, showcasing its stainless steel construction, control panel, and frying basket.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions 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, and before cleaning the appliance.
- 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.
- **Oil Level Caution:** Never fill the oil above the 'MAX' line. Overfilling can lead to dangerous oil overflow and splatter, especially when adding food or during boiling. It is recommended to fill oil slightly above the 'MIN' line to prevent overflow.
- Ensure the fryer is placed on a stable, heat-resistant surface away from walls and flammable materials.

3. PACKAGE CONTENTS

Please check the package contents upon unpacking to ensure all items are present and undamaged:

- 1 x Single Tank Deep Fryer Unit
- 1 x Stainless Steel Basket
- 1 x Basket Handle
- 1 x Stainless Steel Lid
- 1 x Stainless Steel Residue Plate
- 1 x Installation Package (includes 4 feet and 1 cover handle)
- 1 x User Manual

4. PRODUCT FEATURES

The ZOKOP EH101V Deep Fryer is designed for efficiency and ease of use, featuring:

- **Durable Stainless Steel Construction:** Ensures longevity and easy cleaning.
- **High Power Heating Element:** 1700W for rapid heating and consistent temperature.
- **Adjustable Temperature Control:** Allows precise temperature settings from 60°C to 200°C (140°F to 392°F).
- **Integrated Timer:** Set frying times from 0 to 60 minutes.
- **Convenient Drain Faucet:** For easy and safe oil drainage.
- **Removable Heating Element:** Simplifies cleaning of the oil tank.
- **Residue Plate:** Helps filter out food particles, keeping oil cleaner.

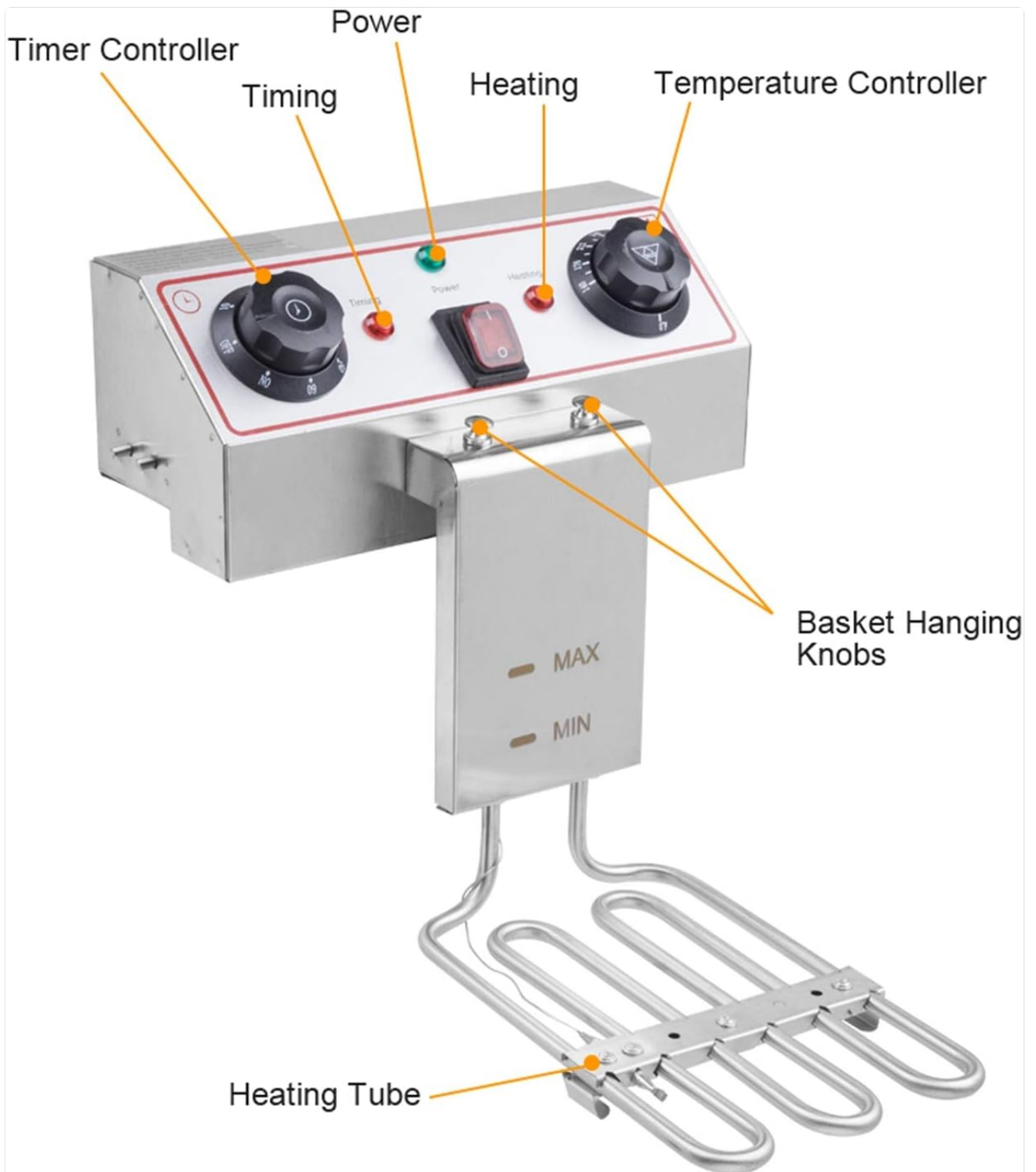


Figure 2: Labeled components of the deep fryer's control unit, including the timer, power switch, heating indicator, temperature controller, and heating tube.



Figure 3: Close-up views showing the control panel, the residue plate inside the tank, the heating element, and the oil drain valve.

5. SETUP AND INITIAL PREPARATION

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or stickers from the stainless steel surfaces.
2. **Assemble Basket Handle:** Attach the handle to the frying basket securely.
3. **Install Feet:** If not pre-installed, attach the four feet to the bottom of the fryer unit.
4. **Placement:** Place the deep fryer on a stable, flat, and heat-resistant surface. Ensure there is adequate ventilation around the unit and keep it away from walls, curtains, and other flammable materials.
5. **Initial Cleaning:** Before first use, clean the oil tank, frying basket, lid, and residue plate with warm, soapy water. Rinse thoroughly and dry completely. Ensure the heating element and control unit are dry before reassembly.

6. **Insert Residue Plate:** Place the stainless steel residue plate at the bottom of the oil tank, above the heating element.
7. **Fill with Oil:** Pour cooking oil into the tank. **Important:** Fill the oil to a level slightly above the 'MIN' line but never exceed the 'MAX' line indicated inside the tank. Overfilling can cause dangerous oil overflow when food is added or during frying.

6. OPERATING INSTRUCTIONS

1. **Connect Power:** Ensure the control unit is properly seated and plugged into a standard 110V AC outlet.
2. **Power On:** Flip the red 'Power' switch to the 'ON' position. The green 'Power' indicator light will illuminate.
3. **Set Temperature:** Turn the 'Heating' (Temperature Controller) dial to your desired frying temperature. The red 'Heating' indicator light will turn on, indicating the heating element is active. The light will cycle on and off as the fryer maintains the set temperature.
4. **Preheat Oil:** Allow the oil to preheat to the set temperature. This may take several minutes depending on the oil volume and desired temperature.
5. **Prepare Food:** Ensure food items are dry before frying to minimize oil splatter. Do not overload the basket.
6. **Set Timer (Optional):** Turn the 'Timing' dial to set the desired frying duration (0-60 minutes). The fryer will automatically shut off heating when the timer expires.
7. **Fry Food:** Carefully lower the basket containing food into the hot oil. Avoid sudden drops to prevent splashing.
8. **Monitor Frying:** Observe the food as it fries. Use the basket handle to lift and shake the basket if needed.
9. **Remove Food:** Once food is cooked to your preference, carefully lift the basket and hook it onto the basket hanging knobs to allow excess oil to drain back into the tank.
10. **Power Off:** When finished frying, turn the 'Heating' dial to 'OFF' and flip the 'Power' switch to 'OFF'. Unplug the fryer from the wall outlet.
11. **Draining Oil:** Once the oil has cooled completely (this may take several hours), open the drain faucet to empty the oil into a suitable container.

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



Figure 4: The temperature control dial with common food items and their recommended frying temperatures for reference.

7. MAINTENANCE AND CLEANING

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

1. **Cool Down:** Always allow the oil and the fryer unit to cool down completely before cleaning. This can take several hours.
2. **Drain Oil:** Once cooled, drain the oil using the integrated faucet into a suitable, heat-resistant container for disposal or reuse.
3. **Disassemble:** Carefully remove the control unit with the heating element. Lift out the frying basket, lid, and residue plate.
4. **Clean Components:** Wash the oil tank, basket, lid, and residue plate with warm, soapy water. For stubborn grease, a non-abrasive cleaner can be used. Rinse thoroughly and dry completely.

5. **Clean Heating Element:** Gently wipe the heating element with a damp cloth. Do not immerse the control unit or heating element in water. For baked-on residue, a soft brush or sponge can be used, but avoid abrasive materials that could damage the element.
6. **Clean Exterior:** Wipe the exterior of the fryer with a damp cloth and mild detergent. Dry thoroughly.
7. **Reassemble:** Once all parts are clean and dry, reassemble the fryer.
8. **Storage:** Store the fryer in a clean, dry place.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	No power supply; Power switch is off; Control unit not properly seated.	Check power outlet and plug; Ensure power switch is ON; Re-seat the control unit securely.
Oil not heating or not reaching desired temperature.	Temperature dial set too low; Heating element malfunction; Thermostat issue.	Increase temperature setting; Allow more time for preheating. If temperature is consistently lower than set (e.g., 320°F when set to 356°F), try setting the dial higher to compensate. If problem persists, contact support.
Oil overflows or splatters excessively.	Oil level too high; Food contains too much moisture; Basket overloaded.	Never fill oil above the 'MAX' line. Ensure food is dry before frying. Do not overload the basket; fry in smaller batches.
Unusual smell or smoke.	First use residue; Food particles burning; Oil is old or burnt.	Normal for first use; Clean tank and heating element; Replace old oil. If smoke is excessive or persistent, unplug immediately and contact support.

9. SPECIFICATIONS

Feature	Specification
Brand	ZOKOP
Model	EH101V
Material	Stainless Steel
MAX Power	1700W

Feature	Specification
Voltage	110V
Frequency	60Hz
Tank Capacity	12.5QT / 11.8L
Temperature Range	60°C - 200°C (140°F - 392°F)
Timer Range	0-60 minutes
Overall Dimensions (L x W x H)	14.6" x 22" x 16.5" (28 x 47.5 x 35 cm)
Tank Dimensions (L x W x H)	8.7" x 11.8" x 7" (22 x 30 x 18 cm)
Basket Dimensions (L x W x H)	9.5" x 7.3" x 5.5" (24 x 18.5 x 14 cm)
Handle Length	9" (23 cm)
Power Cord Length	55" (1.4 m)
Item Weight	18 lb (8.2 kg)
UPC	786468999246
ASIN	B093FN4Y79
Date First Available	April 25, 2021



Figure 5: Overall dimensions of the ZOKOP EH101V Deep Fryer.

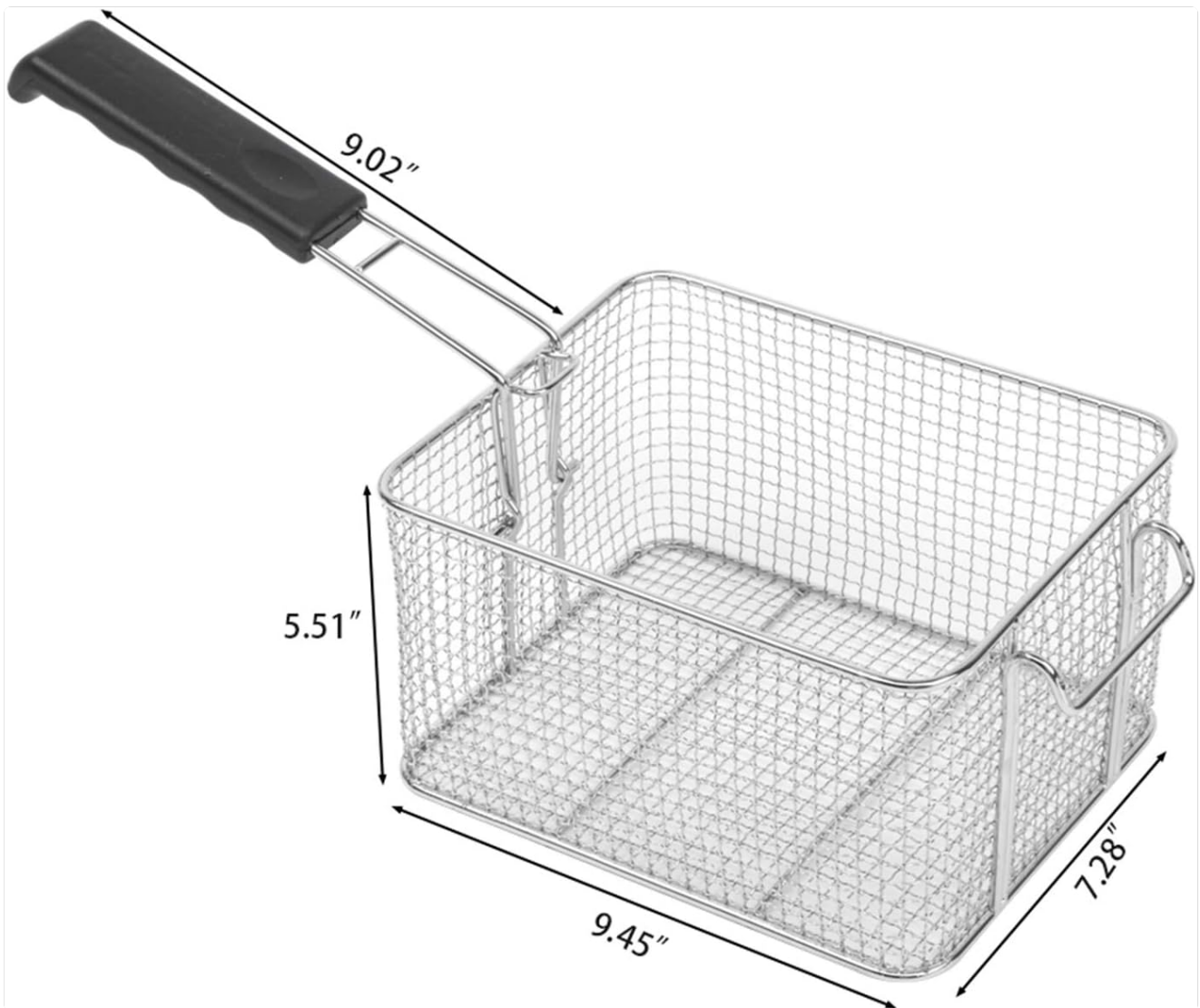


Figure 6: Dimensions of the deep fryer's frying basket.

10. WARRANTY

Specific warranty information for the ZOKOP EH101V Deep Fryer may vary. Please refer to the warranty card included with your product or contact the retailer/manufacturer for detailed warranty terms and conditions. Keep your purchase receipt as proof of purchase for any warranty claims.

11. CUSTOMER SUPPORT

If you have any questions, require technical assistance, or need to report an issue with your ZOKOP EH101V Deep Fryer, please contact the seller or manufacturer directly. Refer to the product packaging or the seller's website for contact information.

