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› ZOKOP Eh830 110V Electric Deep Fryer Instruction Manual

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ZOKOP Eh830 110V Electric Deep Fryer Instruction Manual

Model: Eh830



Image: The ZOKOP Eh830 110V Electric Deep Fryer, showcasing its stainless steel construction and dual fry baskets.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the ZOKOP Eh830 Electric Deep Fryer. Failure to follow these instructions may result in electric shock, fire, or serious injury. Keep this manual for future reference.

- Always operate the fryer on a stable, heat-resistant surface.
- Do not immerse the control panel or heating element in water or other liquids.
- Ensure the power supply matches the specifications: 110V, 60Hz. This unit requires significant power (5000W max). Avoid using extension cords if possible, or ensure they are rated for high wattage.
- Never leave the fryer unattended during operation.
- Exercise extreme caution when moving the fryer or handling hot oil.
- Do not overfill the oil pan beyond the maximum fill line.
- Ensure food is dry before frying to prevent oil splattering.
- Keep children and pets away from the fryer during use.
- Allow the oil to cool completely before cleaning or storing the fryer.
- Be aware of sharp edges on components during assembly and cleaning. Handle with care.

- If the safety button or thermal cut-out activates, allow the unit to cool down. If it cannot be reset, contact customer support.

PRODUCT OVERVIEW

The ZOKOP Eh830 Electric Deep Fryer is designed for efficient deep frying with a large capacity. It features a stainless steel construction and dual heating elements for quick heating.

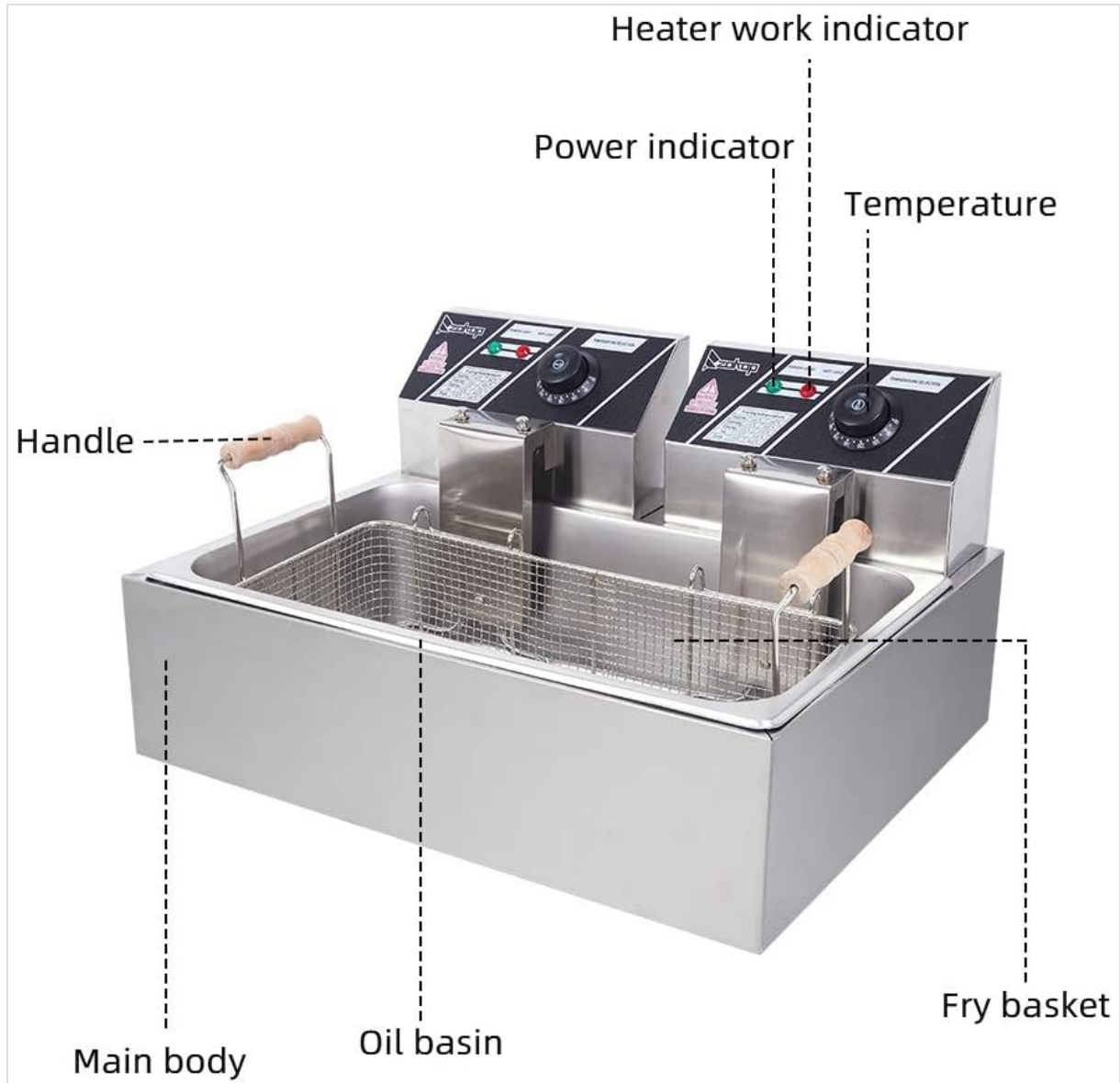


Image: Labeled components of the ZOKOP Eh830 Electric Deep Fryer, showing the main body, oil basin, fry basket, handle, power indicator, heater work indicator, and temperature control knob.

Components:

- **Main Body:** Stainless steel housing.
- **Oil Pan/Basin:** Removable stainless steel container for oil.
- **Control Panel/Heating Head:** Contains heating element, temperature control knob, power indicator, and heater work indicator.
- **Fry Basket:** Wire basket with wooden handles for holding food.
- **Cover:** Lid for the oil pan.
- **Slag Board:** Used to filter out food debris.

SETUP AND ASSEMBLY

Follow these steps to assemble your deep fryer before first use.

1. **Unpack Components:** Carefully remove all parts from the packaging. Inspect for any damage.
2. **Clean Components:** Wash the oil pan, fry basket, cover, and slag board with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main body and control panel with a damp cloth.
3. **Assemble Feet (if separate):** Attach the four feet to the main body if they are not pre-installed.
4. **Place Oil Pan:** Insert the clean oil pan into the main body of the fryer.
5. **Install Heating Heads:** Position the two electric fryer heads (control panels with heating elements) securely onto the back edge of the oil pan. Ensure they are properly seated and the heating elements are submerged in the oil pan area.
6. **Attach Lid Handle:** Secure the handle to the cover if it is not already attached.
7. **Initial Oil Fill:** Pour cooking oil into the oil pan, ensuring it is between the MIN and MAX fill lines. The recommended oil consumption is 12.7 Qt (12 L).

TEMPERATURE TABLE



Image: Individual components including the stainless steel oil pan and the wire fry basket with wooden handles, shown with their dimensions.



Image: The ZOKOP Eh830 Electric Deep Fryer with two fry baskets placed inside the oil pan, illustrating the dual-basket setup after assembly.

OPERATING INSTRUCTIONS

This section details how to safely operate your ZOKOP Eh830 Electric Deep Fryer.

1. **Add Oil:** Ensure the oil pan is filled with cooking oil between the MIN and MAX levels. Never operate the fryer without oil.
2. **Connect Power:** Plug the fryer into a grounded 110V, 60Hz electrical outlet. The power indicator light (green) on the control panel will illuminate.
3. **Set Temperature:** Turn the temperature control knob to your desired frying temperature. The heater work indicator light (red) will turn on, indicating the heating elements are active.
4. **Preheat Oil:** Allow the oil to preheat. The red indicator light will cycle on and off as the fryer maintains the set temperature. This typically takes several minutes.
5. **Prepare Food:** Ensure food items are dry to minimize splattering. Do not overload the fry basket.
6. **Lower Food:** Carefully lower the fry basket containing food into the hot oil. Avoid sudden drops to prevent splashing.
7. **Fry Food:** Cook food until it reaches the desired crispness and internal temperature. Refer to the temperature table below for common food items.
8. **Remove Food:** Once cooked, carefully lift the fry basket and allow excess oil to drain back into the

pan. Place food on a paper towel-lined plate.

9. **Turn Off:** When finished frying, turn the temperature control knob to the "OFF" position and unplug the fryer from the wall outlet.

Recommended Frying Temperatures:

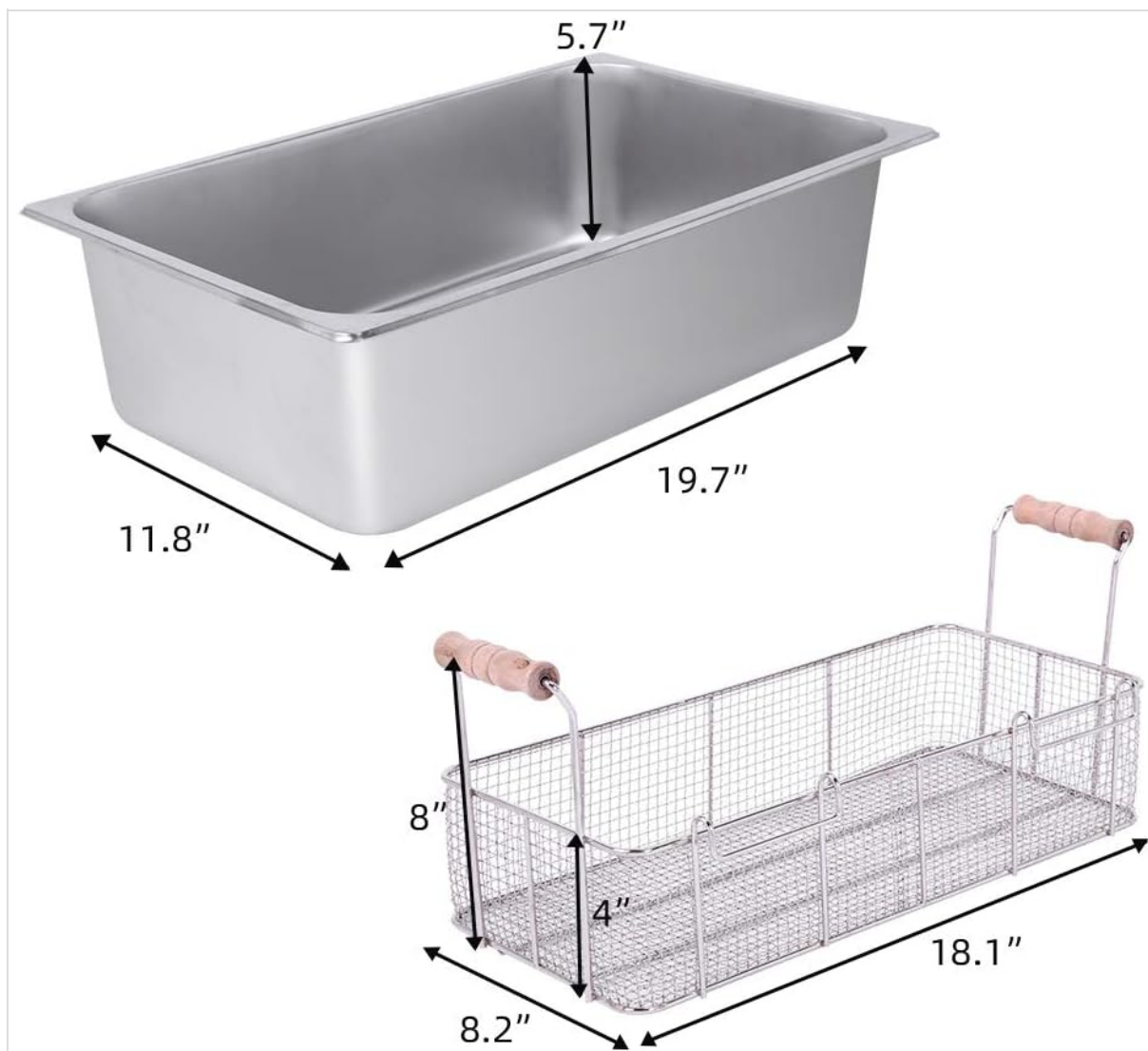


Image: A temperature table showing recommended frying temperatures for common foods: Chips at 143°C (289°F), Chicken Wing at 179°C (354°F), Drumstick at 179°C (354°F), Fish Cube at 179°C (354°F), and Steak at 179°C (354°F).

- **Temperature Range:** 60°C - 200°C (140°F - 392°F)
- Always use a food thermometer to ensure food reaches safe internal temperatures.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and safe operation of your deep fryer.

1. **Cool Down:** Always unplug the fryer and allow the oil and unit to cool completely before cleaning. This may take several hours.
2. **Drain Oil:** Carefully drain the cooled oil from the oil pan. Filter and store reusable oil in an airtight container. Dispose of old oil responsibly.
3. **Remove Components:** Remove the heating heads, oil pan, fry basket, cover, and slag board.
4. **Clean Oil Pan and Basket:** Wash the oil pan, fry basket, cover, and slag board with warm, soapy water. Use a non-abrasive sponge or brush to remove food residue. Rinse thoroughly and dry

completely.

5. **Clean Heating Heads:** Wipe the heating elements and control panels with a damp cloth. **Do not immerse the heating heads in water.** Ensure they are completely dry before reassembly or storage.
6. **Clean Main Body:** Wipe the exterior of the main body with a damp cloth.
7. **Storage:** Reassemble the dry components or store them separately in a clean, dry place.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet issue; thermal cut-out activated.	Ensure the fryer is securely plugged into a working outlet. Check circuit breaker. If thermal cut-out activated, allow unit to cool completely and attempt to reset (if applicable). If problem persists, contact support.
Oil not heating.	Temperature knob set too low; heating element not properly seated; thermal cut-out activated.	Increase temperature setting. Ensure heating heads are correctly installed. Check if the red heater indicator light is on. If not, refer to "Fryer does not turn on" solution.
Excessive oil splattering.	Food is wet; oil level too high; oil temperature too low.	Ensure food is thoroughly dry before frying. Do not overfill oil pan. Allow oil to reach proper temperature before adding food.
Food not cooking evenly or quickly.	Oil temperature too low; fry basket overloaded.	Allow oil to reach the correct temperature. Fry smaller batches of food.
Safety button cannot be reset.	Internal fault; component failure.	If the safety mechanism (thermal cut-out) trips and cannot be reset after cooling, the unit may require professional service. Do not attempt to bypass safety features. Contact customer support.

SPECIFICATIONS

Detailed technical specifications for the ZOKOP Eh830 Electric Deep Fryer.

Specification	Value
Model Name	Eh83O
Brand	ZOKOP
Material	Stainless Steel
Color	Stainless Steel
Product Dimensions (L x W x H)	21.7" x 17.32" x 12.2" (55 x 44 x 31 cm)
Item Weight	7.9 kg (17.42 lbs)
Max Power	5000W (2500W per head)
Voltage	110V
Frequency	60Hz
Recommended Oil Capacity	12.7 Qt (12 L)
Total Oil Pan Capacity	23.26 Qt (22 L)
Temperature Range	60°C - 200°C (140°F - 392°F)
UPC	786468999321



Image: Dimensional drawing of the ZOKOP Eh830 Electric Deep Fryer, showing overall dimensions of 21.65" width, 17.3" depth, and 12.2" height, with individual heating unit dimensions.