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ZOKOP 12.7QT12L

ZOKOP 12.7QT/12L Double Cylinder Electric Deep Fryer User Manual

Model: 12.7QT/12L

1. Introduction

Thank you for purchasing the ZOKOP 12.7QT/12L Double Cylinder Electric Deep Fryer. This manual provides important information regarding the safe operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before use and retain it for future reference.

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 using the deep fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating elements 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.
- Avoid hot splatters with the lid while still monitoring cooking through the view window.
- The fryer basket with plastic handle prevents scalding of your hands and ensures safe operation.

2. Package Contents

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

- 2 x Single Tank Deep Fryers
- 2 x Stainless Steel Baskets
- 2 x Handles
- 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



Image: ZOKOP Double Cylinder Electric Deep Fryer with one basket filled with french fries and the other with fried chicken. This illustrates the dual tank capacity and typical use.

3. Setup and Assembly

Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective film or stickers from the stainless steel surfaces. A white plastic film may be present and should be peeled off before use.
3. Inspect all parts for any signs of damage. Do not use if damaged.

Assembly

1. Attach the four feet to the bottom of the fryer unit.
2. Insert the stainless steel residue plates into the bottom of each oil tank.
3. Place the stainless steel oil tanks securely into the main fryer body.
4. Attach the handles to the frying baskets. Ensure they are securely fastened.
5. Place the heating elements and control panels securely over their respective tanks. Ensure they are properly seated to activate the safety switch.
6. Attach the cover handles to the stainless steel lids.



Image: Rear view of the ZOKOP Deep Fryer, highlighting the two separate power cords for each tank. This demonstrates the independent operation of each frying unit.

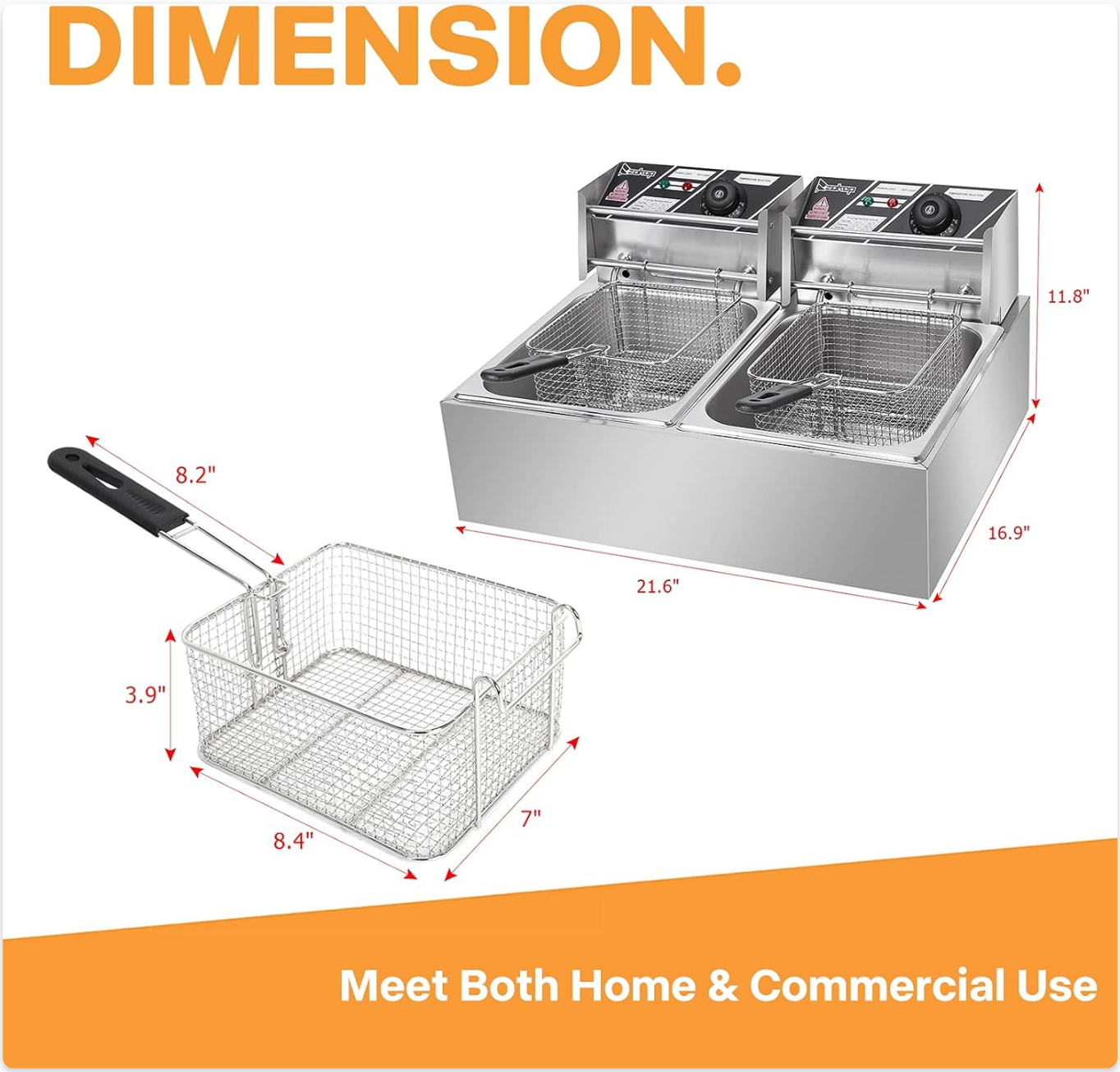

Image: Diagram showing the dimensions of the ZOKOP Deep Fryer unit and a single frying basket. Key measurements like overall length (21.6"), width (16.9"), and height (11.8") are indicated, along with basket dimensions.

4. Operating Instructions

Before First Use

1. Clean all removable parts (oil tanks, baskets, lids, residue plates) with warm soapy water, rinse thoroughly, and dry completely.
2. Wipe down the exterior of the fryer body with a damp cloth.
3. Ensure the fryer is placed on a stable, heat-resistant surface away from walls and flammable materials.

Frying Process

1. Fill each oil tank with cooking oil up to the MAX fill line. Do not overfill or underfill.
2. Plug the power cords into separate, grounded 110V outlets. Each tank operates independently.
3. Turn the temperature knob to the desired frying temperature (refer to the temperature guide below). The heating indicator light will illuminate.

4. Allow the oil to preheat until the indicator light turns off, signifying the set temperature has been reached.
5. Carefully place food into the frying basket. Do not overload the basket, as this can lower oil temperature and result in soggy food.
6. Slowly lower the basket into the hot oil.
7. Fry until food is golden brown and cooked through.
8. Lift the basket and hook it onto the side of the tank to allow excess oil to drain.
9. Carefully remove food from the basket and place on paper towels to absorb any remaining oil.
10. When finished frying, turn the temperature knobs to "OFF" and unplug the unit from the wall outlets.

Temperature Control

The ZOKOP Deep Fryer features adjustable temperature control from 60°C to 200°C (140°F to 392°F). The temperature indicator light displays when the fryer is heating the oil. Choose the right temperature according to the food being fried.



Image: Close-up of the temperature control dial, showing various food items and their recommended frying temperatures. Examples

include French Fries (356-392°F), Fried Chicken Chops (340°F), and Croquettes (300°F).

5. Maintenance and Cleaning

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

Daily Cleaning

1. Always unplug the fryer and allow it to cool completely before cleaning.
2. Carefully remove the oil tanks. If oil is still usable, filter it through a fine mesh strainer or cheesecloth into a separate container for reuse.
3. Scrape any food residue from the tanks and residue plates.
4. Wash the oil tanks, baskets, lids, and residue plates with warm, soapy water. Rinse thoroughly and dry completely.
5. Wipe down the exterior of the fryer body and heating elements with a damp cloth. Do not immerse the heating elements or control panel in water.

Deep Cleaning

For stubborn grease or residue, a degreasing solution designed for kitchen appliances can be used. Always follow the manufacturer's instructions for the cleaning solution.

Storage

Ensure the fryer is completely clean and dry before storing. Store in a cool, dry place, preferably in its original packaging or covered to protect from dust.



Image: Exploded view of the ZOKOP Deep Fryer showing its modular design. The heating element with control panel, frying basket, and removable oil tank are separated, illustrating how easily the components can be detached for thorough cleaning.

6. Troubleshooting Guide

Before contacting customer support, please refer to the following table for common issues and their solutions:

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; Power outlet issue; Heating element not properly seated.	Ensure power cords are securely plugged into grounded outlets. Check circuit breaker. Ensure heating element and control panel are fully seated in the fryer body.
Oil not heating up.	Temperature knob set to OFF; Heating element not properly seated; Faulty heating element.	Turn temperature knob to desired setting. Ensure heating element is correctly installed. If problem persists, contact customer support.

Problem	Possible Cause	Solution
Food is soggy or not crispy.	Oil temperature too low; Overloading basket; Insufficient preheating time.	Ensure oil reaches desired temperature before frying. Do not overload the basket; fry in smaller batches. Allow sufficient time for oil to preheat.
Excessive smoke during frying.	Oil is old or dirty; Oil temperature too high; Food contains too much moisture.	Change oil regularly. Ensure temperature is not set too high. Pat food dry before frying.

7. Product Specifications

Technical specifications for the ZOKOP 12.7QT/12L Double Cylinder Electric Deep Fryer:

Feature	Specification
Max Power	5000W (2500W for each head)
Tank Capacity	12.7QT / 12L (6L 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)
Item Weight	15.43 lbs (7 kg)
Material	Stainless Steel
UPC	767950740096

8. Warranty Information

Specific warranty details for this product are not provided in this manual. Please refer to the product packaging, purchase receipt, or the manufacturer's official website for comprehensive warranty information. Keep your proof of purchase for any warranty claims.

9. Customer Support

If you have any questions, concerns, or require assistance with your ZOKOP Deep Fryer, please contact the retailer or manufacturer's customer service department. Contact information can typically be found on the product packaging or the official ZOKOP website.

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