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ZOKOP Commercial Stainless Steel Deep Fryer

Commercial Stainless Steel Deep Fryer User Manual

Model: Commercial Stainless Steel Deep Fryer
Brand: ZOKOP

Introduction

This user manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your ZOKOP Commercial Stainless Steel Deep Fryer. Designed for both commercial and home use, this deep fryer is ideal for preparing a variety of fried foods. Please read this manual thoroughly before initial use and retain it for future reference.



Figure 1: ZOKOP Commercial Stainless Steel Deep Fryer, showcasing its stainless steel construction, control panel, and frying basket.

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.
- Ensure the oil level is between the MIN and MAX marks inside the tank. Overfilling or underfilling can be dangerous.
- Always ensure the heating element is properly seated before operation.

Package Contents

Upon opening the package, please verify that all components 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 (4x Feet, 1x Cover Handle)
- 1 x User Manual (this document)

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Remove any protective films or packing materials.
2. **Assembly:**
    - Attach the four feet to the bottom of the fryer unit.
    - Attach the cover handle to the stainless steel lid.
    - Insert the stainless steel oil tank into the main unit.
    - Place the heating element assembly securely onto the back edge of the oil tank. Ensure the heating tube is fully submerged when oil is added.
    - Attach the basket handle to the frying basket.

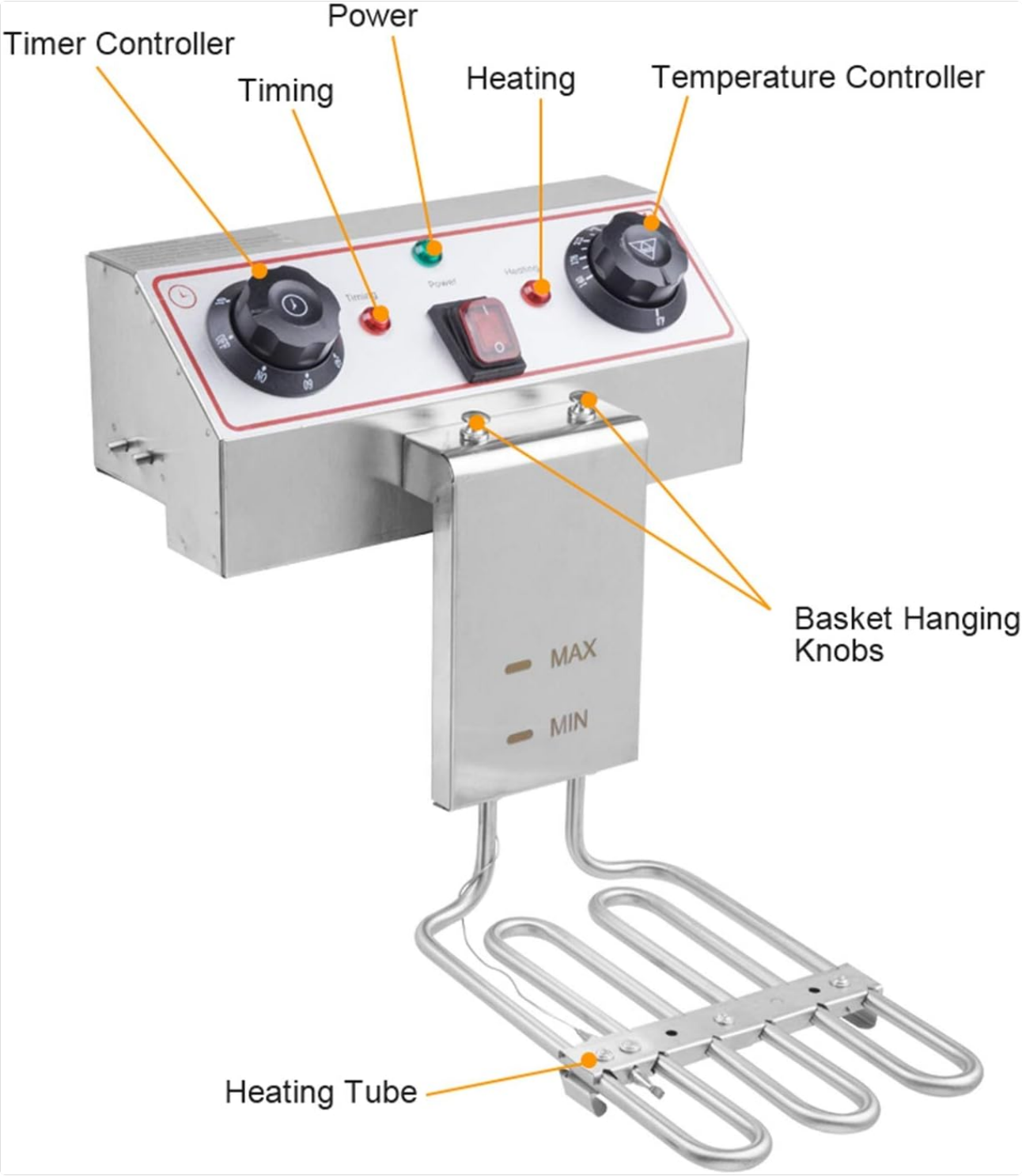


Figure 2: Labeled components of the deep fryer, including the control panel and heating element.

3. **Placement:** Place the deep fryer on a stable, heat-resistant, and non-combustible surface. Ensure there is adequate ventilation around the unit. Keep it away from walls and other appliances.
4. **Oil Filling:** Fill the oil tank with cooking oil. Ensure the oil level is between the "MIN" and "MAX" indicators marked inside the tank. Do not overfill or underfill.
5. **Power Connection:** Plug the power cord into a grounded 110V, 60Hz electrical outlet. Ensure the outlet can support 1700W.



Figure 3: Deep fryer dimensions for proper placement and space planning.

Operating Instructions

Your deep fryer offers two primary working modes: Continuous and Timing.



Figure 4: Detailed view of the control panel, highlighting the timing and temperature controls.

1. Continuous Working Mode

1. Ensure the oil tank is filled to the appropriate level.
2. Turn the **Timing** knob to "ON".
3. Set the desired frying temperature using the**Temperature Controller** knob. Refer to the temperature guide below for common foods. The "Heating" indicator light will illuminate, indicating the fryer is heating the oil.
4. Once the oil reaches the set temperature, the "Heating" light will turn off. It will cycle on and off to maintain the temperature.
5. Carefully lower the food into the hot oil using the frying basket. Do not overload the basket.
6. Fry until desired crispness and doneness are achieved.
7. Lift the basket and hook it onto the basket hanging knobs to allow excess oil to drain.
8. When finished, turn the **Timing** knob to "OFF" and unplug the unit.

2. Timing Working Mode

1. Ensure the oil tank is filled to the appropriate level.
2. Set the desired frying time (0-60 minutes) using the**Timing** knob.
3. Set the desired frying temperature using the**Temperature Controller** knob. The "Heating" indicator light will illuminate.
4. Once the oil reaches the set temperature, the "Heating" light will turn off. It will cycle on and off to maintain the temperature.
5. Carefully lower the food into the hot oil using the frying basket.
6. The fryer will operate for the set time and then automatically turn off.

7. Lift the basket and hook it onto the basket hanging knobs to allow excess oil to drain.
8. When finished, unplug the unit.

Temperature Guide for Common Foods



Figure 5: Visual guide for optimal frying temperatures for different food types.

- French Fries: 140°F - 176°F (60°C - 80°C)
- Fried Squid: 176°F - 212°F (80°C - 100°C)
- Croquettes: 212°F - 248°F (100°C - 120°C)
- Fried Chicken Chops: 248°F - 284°F (120°C - 140°C)
- Fried Chicken Leg: 284°F - 320°F (140°C - 160°C)
- Fried Shrimp: 320°F - 356°F (160°C - 180°C)
- Deep-fried Dough Stick: 356°F - 392°F (180°C - 200°C)

Note: These are recommended temperatures. Adjust based on food thickness, quantity, and desired crispness.



Figure 6: The deep fryer efficiently cooking a large quantity of french fries.

Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your deep fryer. Always ensure the unit is unplugged and completely cooled before cleaning.

1. **Oil Drainage:** Once the oil has cooled completely, use the drain valve at the front of the unit to drain the oil into a suitable container.
2. **Disassembly:** Remove the heating element assembly, frying basket, and oil tank from the main unit.
3. **Cleaning Components:**
    - The frying basket and oil pan are **dishwasher safe**. Alternatively, wash them with warm, soapy water and a non-abrasive sponge.
    - The heating element should be wiped clean with a damp cloth. **Do not immerse the heating element or control panel in water.**
    - Wipe the exterior of the main unit with a damp cloth. For stubborn stains, use a mild stainless steel cleaner.

4. **Drying:** Ensure all parts are thoroughly dry before reassembling or storing the unit.
5. **Storage:** Store the deep fryer in a clean, dry place. The heating element can be removed and the cord detached for efficient storage.

Troubleshooting

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

Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in. Power switch is off. Temperature knob not set. Heating element not properly seated.	Ensure unit is plugged into a live outlet. Turn the power switch to "ON". Set the temperature knob to the desired temperature. Check that the heating element assembly is correctly installed and making contact.
Oil not reaching desired temperature.	Temperature setting too low. Too much food added at once. Voltage fluctuation.	Increase the temperature setting. Fry food in smaller batches. Ensure stable power supply.
Food is not crispy.	Oil temperature too low. Overcrowding the basket. Moisture on food.	Increase oil temperature. Fry in smaller batches. Pat food dry before frying.
Timer function not working.	Timer knob not set correctly.	Ensure the timer knob is set to a specific time, not "ON".

If the problem persists after attempting these solutions, please contact customer support.

Specifications

Feature	Specification
Model Name	Commercial Stainless Steel Deep Fryer
Brand	ZOKOP
MAX Power	1700W
Tank Capacity	12.5QT / 11.8L
Voltage	110V
Frequency	60Hz
Temperature Range	60°C - 200°C (140°F - 392°F)

Feature	Specification
Definite Time (Timer)	0-60 minutes
Overall Dimension (L x W x H)	14.6" x 22" x 16.5" (37.1cm x 55.9cm x 41.9cm)
Tank Dimension (L x W x H)	8.7" x 11.8" x 7" (22cm x 30cm x 18cm)
Basket Dimension (L x W x H)	9.5" x 7.3" x 5.5" (24cm x 18.5cm x 14cm)
Handle Length	9" (23cm)
Power Cord Length	55" (1.4m)
Item Weight	18lb (8.2kg)
Material	Stainless Steel



Figure 7: The deep fryer integrated into a kitchen environment, ready for use.

Warranty and Support

For warranty information or technical support, please refer to the warranty card included with your product or contact ZOKOP customer service directly. Contact details can typically be found on the manufacturer's official website or on the product packaging.

No official product videos were found in the provided data to embed in this manual.

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