## VEVOR VEVOR 24L Commercial Electric Deep Fryer

# VEVOR Commercial Deep Fryer User Manual

Model: VEVOR 24L Commercial Electric Deep Fryer
Brand: VEVOR

## Introduction

This user manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Commercial Deep Fryer. Designed for commercial and home kitchen use, this dual-tank electric countertop fryer offers robust performance for various frying needs. Please read this manual thoroughly before initial use to ensure proper functionality and safety.

## Safety Instructions

Adhering to these safety guidelines is crucial to prevent injury and damage to the appliance.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Before first use, please peel off any white plastic protective film from the unit.
- Use separate socket plates for each of the two plugs to minimize the risk of unexpected power loss. Plug directly into a wall socket rather than a wiring plate-type socket.
- Never operate the fryer without oil or with insufficient oil. Dry burning of the heating pipe is strictly prohibited and will damage the unit.
- The deep fryer is equipped with overheat protection and will automatically shut off if the temperature exceeds 446°F (230°C) or if the temperature controller malfunctions.
- Exercise extreme caution when handling hot oil. Always allow oil to cool completely before cleaning or moving the unit.
- Keep children and pets away from the appliance during operation.
- Do not immerse the control head or electrical components in water.
- Ensure hands are dry before plugging in or unplugging the unit.

## Product Overview

The VEVOR Commercial Deep Fryer features a robust stainless steel construction with dual independent tanks, allowing for simultaneous frying of different food types without flavor transfer. Each tank is equipped with its own heating element

and temperature control.




Overall view of the VEVOR Commercial Deep Fryer, showcasing its dual tank design and included frying baskets.




Illustration highlighting the large capacity of each 9.1 Qt (8.6L) tank, allowing for separate frying.




Detail of the dual 1500W heating elements (SUS 201 Heating Tube) for rapid oil heating.




The control panel features a temperature control knob (122°F to 392°F) and a thermal shutdown mechanism for safety.

## Key Components:

- **Dual Oil Tanks:** Each with a maximum water capacity of 9.1 Qt (8.6L) and recommended oil capacity of 6.3 Qt (6L).
- **Heating Elements:** Two independent 1500W (US) / 2500W (EU) heating elements for quick and even heating.
- **Control Heads:** Detachable control panels with temperature knobs, power indicators, and heat indicators.
- **Frying Baskets:** Two baskets with cool-touch handles and front hooks for easy draining.
- **Covers:** Well-matched covers to minimize oil splattering.
- **Drain Valves:** Located at the front for convenient oil drainage.
- **Thickened Guard Plate:** Separates debris from the heating tube.

## Setup

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage. Remove all protective films, especially the white plastic film that may resemble a painted finish.

2. **Initial Cleaning:** Before first use, wash the oil tanks, frying baskets, and covers with warm, soapy water. Rinse thoroughly and dry completely. Wipe down the exterior stainless steel body with a damp cloth.
3. **Assembly:**
    - Place the main fryer body on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the unit.
    - Insert the empty oil tanks into their respective compartments in the fryer body.
    - Carefully lower the heating element and control head assembly into position over each tank. Ensure they are securely seated.
    - Place the thickened guard plates at the bottom of each tank, above the heating elements.
    - Insert the frying baskets into the tanks.
4. **Power Connection:** Connect each power cord to a separate, grounded electrical outlet. As noted in safety instructions, avoid using wiring plate-type sockets for both plugs simultaneously to prevent power outages.

## Operating Instructions

1. **Fill with Oil:** Pour cooking oil into each tank. Ensure the oil level is between the "MIN" and "MAX" indicator lines marked inside the tank. The recommended maximum oil capacity is 6.3 Qt (6L) per tank.
2. **Set Temperature:** Turn the temperature control knob on each control head to your desired frying temperature. The temperature range is 122°F to 392°F (50-200°C).
3. **Power On:** Flip the "ON/OFF" switch to the "ON" position. The green "POWER" indicator light will illuminate. The red "HEAT" indicator light will turn on when the heating elements are active.
4. **Preheating:** Allow the oil to preheat to the set temperature. The red "HEAT" light will turn off once the desired temperature is reached and cycle on/off to maintain it.
5. **Frying Food:**
    - Carefully place food into the frying baskets. Do not overload the baskets, as this can lower oil temperature and result in soggy food.
    - Slowly lower the baskets into the hot oil.
    - Fry until food is golden brown and cooked through.
    - Lift the baskets and use the front hook to hang them on the edge of the tank to allow excess oil to drain back into the tank.
6. **Power Off:** Once frying is complete, flip the "ON/OFF" switch to the "OFF" position and unplug the unit from the power outlets.
7. **Cool Down:** Allow the oil and the unit to cool down completely before attempting any cleaning or moving.

## Maintenance and Cleaning

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




The detachable control head and all components are designed for hassle-free cleaning.




Features like the well-matched cover, front hook, cool-touch handle, and thickened guard plate aid in safe and easy operation and cleaning.

1. **Oil Drainage:** Once the oil has cooled completely, use the front drain valves to empty the oil into a suitable container. Filter and reuse oil if desired, or dispose of it properly.
2. **Disassembly:** Carefully lift out the control head assembly, oil tanks, frying baskets, and guard plates.
3. **Cleaning Components:** Wash the oil tanks, baskets, covers, and guard plates with warm, soapy water. For stubborn residue, a non-abrasive cleaner can be used. Rinse thoroughly and dry completely.
4. **Cleaning Exterior:** Wipe down the stainless steel exterior of the fryer body with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as they can scratch the surface.
5. **Control Head:** The control head and heating elements should only be wiped clean with a damp cloth. Never immerse them in water. Ensure they are completely dry before reassembly or storage.
6. **Storage:** Ensure all parts are clean, cool, and dry before storing the deep fryer in a dry, safe place.

## Troubleshooting

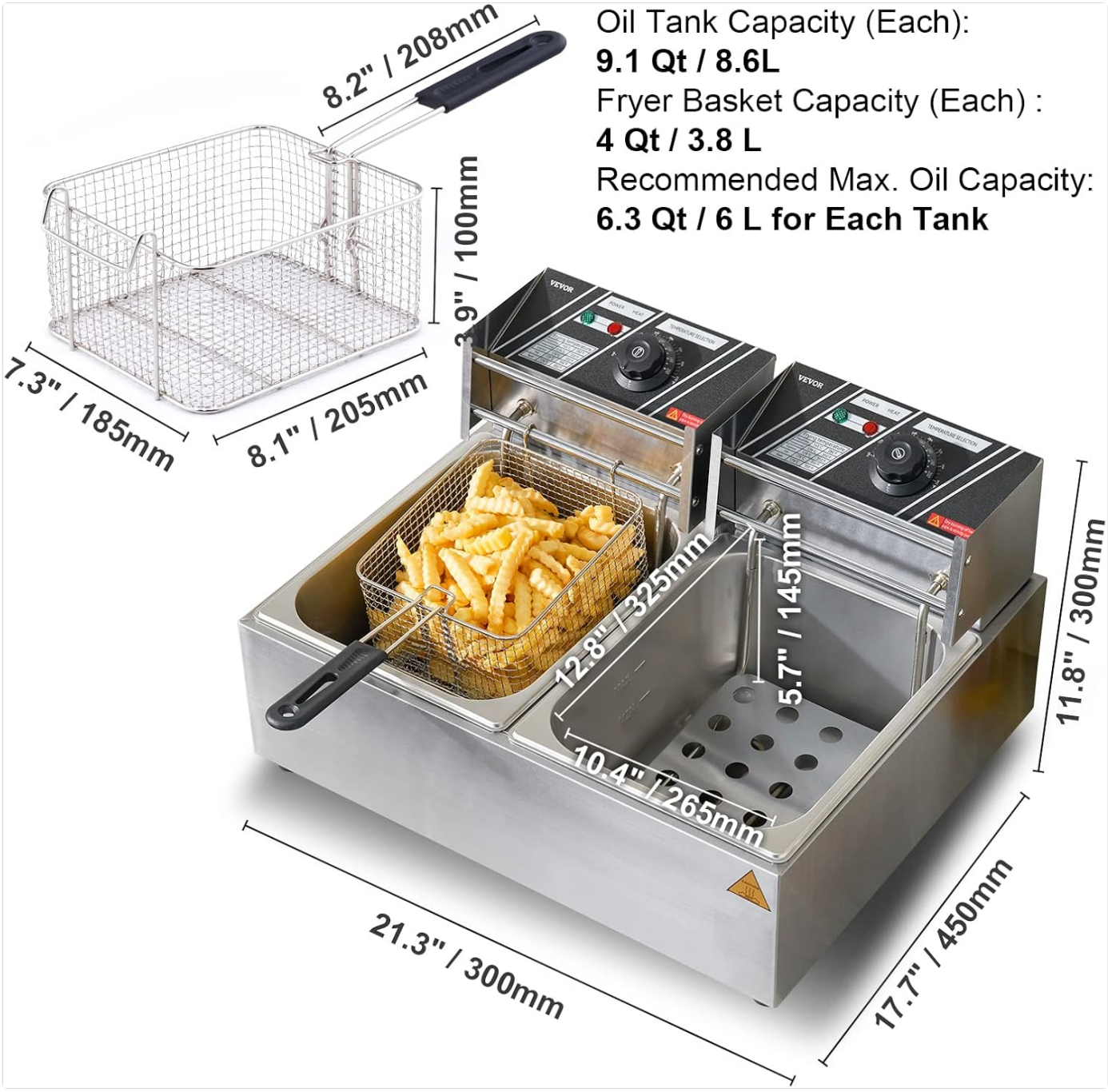
This section addresses common issues you might encounter. For problems not listed here, please contact VEVOR customer support.

| Problem | Possible Cause | Solution |
|---|---|---|
| Fryer does not turn on. | No power supply; ON/OFF switch not engaged; unit not properly assembled. | Check power cord connection and wall outlet. Ensure both plugs are in separate, working outlets. Verify ON/OFF switch is in "ON" position. Confirm control head and heating elements are correctly seated. |
| Oil not heating or heating slowly. | Temperature knob set too low; insufficient oil; heating element issue; thermal cutout activated. | Increase temperature setting. Ensure oil level is between MIN/MAX lines. Check if the red "HEAT" light is on. If the unit overheated, allow it to cool down completely and reset if applicable (some models have a reset button). |
| Food is not crispy. | Oil temperature too low; too much food in basket; old or contaminated oil. | Ensure oil is at the correct temperature before adding food. Fry in smaller batches. Replace old oil with fresh oil. |
| Excessive smoke during operation. | Oil temperature too high; old or contaminated oil; food residue in oil. | Lower temperature setting. Replace old oil. Clean the oil tanks and heating elements thoroughly to remove food particles. |

## SPECIFICATIONS

| Attribute | Detail |
|---|---|
| Model Name | Electric Countertop Fryer w/ Dual 9.1 QT Tanks |
| Brand | VEVOR |
| Material | Stainless Steel |
| Color | Silver |
| Product Dimensions | 17.7"D x 21.3"W x 11.8"H |
| Item Weight | 19.9 Pounds |
| Wattage | 5000W (Total, 2x 2500W EU or 2x 1500W US) |
| Oil Capacity (Each Tank) | Max 6.3Qt / 6L (Recommended) |
| Water Capacity (Each Tank) | Max 9.1Qt / 8.6L |
| Temperature Range | 122°F to 392°F (50-200°C) |
| Manufacturer | VEVOR |
| Manufacture Year | 2023 |
| UPC | 840349922225 |

| Attribute | Detail |
| --- | --- |
| ASIN | B0BWMJLZW8 |
| Item model number | VEVOR 24L Commercial Electric Deep Fryer |




Detailed dimensions of the deep fryer unit and its baskets.

## Warranty and Support

For warranty information, technical support, or any inquiries regarding your VEVOR Commercial Deep Fryer, please contact VEVOR customer service directly. Refer to the product packaging or the official VEVOR website for contact details.

You can also visit the official VEVOR Store for more information:VEVOR Store on Amazon

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## Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

**Name**

Anonymous

**Email**

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

**Question**

Example: How do I reset this device or fix this error?

**Details**

Model number, symptoms, what you tried, or the section of the manual you are using.

**Submit question**

### Answered questions about this manual

**How do I let out the oil using the valves on the VEVOR 24L Commercial Electric Deep Fryer, and is there an additional piece to install before pouring the oil?**

To drain the oil from your VEVOR 24L Commercial Electric Deep Fryer using the valves, follow these steps:Cool Down: Most importantly, allow the oil and the unit to cool down completely before attempting to...

**Read full answer**