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> CROSSON 20Lbs Dual Tank Electric Deep Fryer Instruction Manual

## CROSSON 20Lbs Dual Tank Electric Deep Fryer

# CROSSON 20Lbs Dual Tank Electric Deep Fryer Instruction Manual

Model: 20Lbs Dual Tank Electric Deep Fryer (ASIN: B0C69MRCL8)

## 1. INTRODUCTION

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Thank you for choosing the CROSSON 20Lbs Dual Tank Electric Deep Fryer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read all instructions carefully before use and retain this manual for future reference.

### Important Safety Instructions

- Always place the fryer on a stable, level, and heat-resistant surface.
- Do not immerse the control panel or heating element in water or other liquids.
- Ensure the oil level is between the MIN and MAX indicators to prevent overflow or insufficient heating.
- Use caution when handling hot oil. Always allow oil to cool completely before moving or cleaning the fryer.
- Keep children and pets away from the fryer during operation and while it is cooling.
- Do not operate the fryer with a damaged cord or plug. Contact customer support for assistance.
- Always unplug the fryer from the power outlet when not in use and before cleaning.
- Never leave the fryer unattended during operation.

## 2. PRODUCT OVERVIEW

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The CROSSON 20Lbs Dual Tank Electric Deep Fryer is designed for efficient and versatile frying. It features two independent tanks, allowing for simultaneous frying of different food items without flavor transfer.

### Key Features:

- **Dual Tank Design:** Two separate 4.5-liter oil tanks for frying different foods simultaneously.
- **Precise Temperature Control:** Equipped with German-made EGO Thermostats for accurate temperature management.

- **Powerful Performance:** 3400-watt heating elements ensure rapid heating and temperature recovery.
- **Durable Construction:** Made with solid 304 stainless steel oil tanks and sturdy wire mesh baskets.
- **Easy Maintenance:** Features a swing-up fryer head for convenient oil drainage and removable, dishwasher-safe oil tanks.
- **Cool Zone Technology:** A large cool zone below the heating elements helps extend oil life by collecting food particles.

## Components:

- Main Fryer Unit (Stainless Steel Housing)
- Two Removable 304 Stainless Steel Oil Tanks with Handles
- Two Heating Element Assemblies with Control Panels
- Two Frying Baskets with Cool-Touch Handles
- Two Lids
- Adjustable Stainless Steel Legs



Figure 2.1: The CROSSON 20Lbs Dual Tank Electric Deep Fryer with two baskets of food.

**Say goodbye to unwanted flavour transfer!  
Dual Tanks Equipped, Each for a sole Purpose.**



Figure 2.2: Illustration of the dual tank system, designed to prevent flavor transfer between different fried items.



Germany EGO Thermostat Inside,  
Premium Precise Temperature Control



Swung up fryer head for easy  
drainage and cleaning



Handles on tank for easy removal,  
cleaning easy as pie

Figure 2.3: Detailed view highlighting the German EGO Thermostat for precise control, the swing-up fryer head for easy cleaning, and the integrated handles on the oil tank for safe removal.

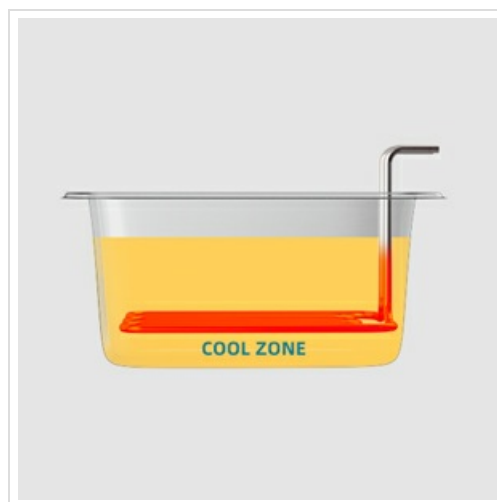


Figure 2.4: Diagram illustrating the 'Cool Zone' feature, where food particles settle below the heating element, helping to keep the oil cleaner and extend its lifespan.

### 3. SETUP

#### 3.1 Unpacking

1. Carefully remove all components from the packaging.
2. Inspect the fryer for any signs of damage. Do not use if damaged.
3. Remove all protective films, stickers, and packaging materials.

### 3.2 Placement

- Place the fryer on a flat, stable, and heat-resistant countertop or surface.
- Ensure there is adequate ventilation around the unit. Maintain a minimum clearance of 6 inches (15 cm) from walls and other appliances.
- Keep the fryer away from water sources and flammable materials.

### 3.3 Assembly

1. **Install Legs:** Screw the adjustable stainless steel legs into the base of the fryer unit. Adjust them to ensure stability.
2. **Insert Oil Tanks:** Place the two 304 stainless steel oil tanks into their respective compartments in the main fryer unit. Ensure they are seated correctly.
3. **Position Heating Elements:** Lower the heating element assemblies into the oil tanks. Ensure the heating coils are fully submerged when oil is added and the control panel is securely attached to the fryer unit. The swing-up function allows for easy positioning.
4. **Attach Baskets:** The frying baskets are designed for easy assembly with wing nuts. Secure the handles to the baskets.

### 3.4 Initial Cleaning

- Before first use, wash the oil tanks, frying baskets, and lids with warm, soapy water.
- Rinse thoroughly and dry completely.
- Wipe the exterior of the fryer unit with a damp cloth. Do not use abrasive cleaners.

## 4. OPERATION

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### 4.1 Filling with Oil

1. Ensure the fryer is unplugged.
2. Pour cooking oil into each stainless steel tank. Fill to a level between the 'MIN' and 'MAX' indicators marked on the inside of the tank. Each tank has a recommended oil capacity of 4.5 liters (10 lbs).
3. Use oils with a high smoke point, such as vegetable oil, peanut oil, or canola oil.

### 4.2 Setting Temperature and Preheating

1. Plug the fryer into a grounded electrical outlet.
2. Turn the temperature control knob for each tank to the desired frying temperature. The indicator light will illuminate, signaling that the heating element is active.
3. Allow the oil to preheat. The indicator light will turn off once the set temperature is reached. This process may take several minutes depending on the oil volume and desired temperature.

### 4.3 Frying Food

1. Carefully place food into the frying baskets. Do not overload the baskets, as this can lower oil temperature and result in uneven cooking.
2. Slowly lower the baskets into the hot oil. Avoid splashing.
3. Fry food for the recommended time or until golden brown and cooked through.
4. Use the integrated timer function (up to 30 minutes) if available on your model to track frying duration.
5. Once cooked, carefully lift the baskets and hook them onto the basket rests to allow excess oil to drain.
6. Remove food from the baskets and place on paper towels to absorb any remaining oil.

#### 4.4 Dual Tank Usage

- The dual tank design allows you to fry two different types of food simultaneously, or to maintain separate oil types (e.g., for savory and sweet items).
- Each tank operates independently with its own temperature control.



Figure 4.1: A chef demonstrating the use of the dual tank deep fryer for preparing different food items.

## 5. MAINTENANCE

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

## 5.1 Cooling Down

- After use, turn the temperature control knobs to the 'OFF' position and unplug the fryer.
- Allow the oil to cool completely before attempting any cleaning or moving the unit. This may take several hours.

## 5.2 Oil Drainage and Filtration

1. Once the oil is cool, carefully lift the heating element assembly using its swing-up function.
2. Remove the oil tanks from the fryer unit using their integrated handles.
3. Pour the cooled oil through a fine-mesh strainer or cheesecloth into a clean, airtight container for reuse, or dispose of it responsibly according to local regulations.

## 5.3 Cleaning Components

- **Oil Tanks and Baskets:** The 304 stainless steel oil tanks and frying baskets are dishwasher safe. Alternatively, wash them with warm, soapy water, rinse thoroughly, and dry completely.
- **Heating Elements:** Wipe the heating coils with a damp cloth. For stubborn residue, a non-abrasive brush can be used. Do not immerse the control panel or heating element assembly in water.
- **Exterior:** Wipe the exterior stainless steel housing with a damp cloth and mild detergent. Dry thoroughly. Avoid abrasive cleaners or scouring pads that could scratch the surface.



Figure 5.1: The swing-up heating element design facilitates easy access to the oil tank for cleaning and oil drainage.



Figure 5.2: Features including adjustable stainless steel legs for stability, a robust frying basket, and the thermostat probe ensuring accurate oil temperature.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in; power outlet issue; temperature knob not set; thermal cut-off activated.	Ensure fryer is securely plugged in. Check power outlet. Turn temperature knob to desired setting. Allow fryer to cool, then reset if a reset button is present (consult diagram if available).
Oil not reaching desired temperature.	Too much oil; cold food added too quickly; faulty thermostat.	Ensure oil level is between MIN/MAX. Add smaller batches of food. Contact customer support if thermostat is suspected to be faulty.

Problem	Possible Cause	Solution
Food is not crisp.	Oil temperature too low; baskets overloaded; food not dry before frying.	Increase oil temperature. Fry in smaller batches. Ensure food is patted dry before placing in oil.
Excessive smoke from oil.	Oil temperature too high; old/degraded oil; incorrect oil type.	Reduce temperature. Replace old oil with fresh oil. Use oil with a high smoke point.

## 7. SPECIFICATIONS

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Feature	Specification
Brand	CROSSON
Model	20Lbs Dual Tank Electric Deep Fryer
Material	Stainless Steel (304 SS Oil Tanks)
Product Dimensions (L x W x H)	17.3"D x 8.3"W x 16.7"H (Overall)
Item Weight	20 Pounds
Wattage	3400 watts
Oil Capacity (Each Tank)	4.5 Liters (10 Lbs)
Total Oil Capacity	9.0 Liters (20 Lbs)
Thermostat	German Made EGO Thermostat



Figure 7.1: Dimensional drawing of the CROSSON 20Lbs Dual Tank Electric Deep Fryer and its frying basket, showing key measurements in inches and millimeters.

## 8. WARRANTY AND SUPPORT

### 8.1 Product Warranty

The CROSSON 20Lbs Dual Tank Electric Deep Fryer typically comes with a **1-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

The warranty does not cover damage resulting from misuse, neglect, unauthorized repairs, commercial use (unless specified for commercial models), or normal wear and tear.

### 8.2 Customer Support

For technical assistance, warranty claims, or questions regarding your CROSSON deep fryer, please contact CROSSON customer support through the retailer where the product was purchased or visit the official CROSSON website for contact information.



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