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## VEVOR FCKIT-14

# VEVOR Turkey Deep Fryer & Seafood Boiling Kit Instruction Manual

Model: FCKIT-14

Brand: VEVOR

## INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your VEVOR Turkey Deep Fryer and Seafood Boiling Kit (Model FCKIT-14). This versatile 2-in-1 system is designed for outdoor cooking, allowing you to deep-fry turkeys, steam seafood, boil fish, and prepare various other dishes with its 30-quart and 10-quart aluminum pots. Please read all instructions carefully before assembly and use.

## SAFETY INFORMATION

Operating a deep fryer involves high temperatures and flammable materials. Adhering to safety guidelines is crucial to prevent accidents and injuries.

- **Outdoor Use Only:** Always use the fryer outdoors in a well-ventilated area, away from any structures or combustible materials.
- **Stable Surface:** Ensure the burner stand is placed on a flat, stable, non-combustible surface to prevent tipping. The square stand design provides enhanced stability.
- **Proper Oil Level:** Never overfill the pot with oil. When frying a turkey, first place the turkey in the pot and fill with water until the turkey is just covered. Remove the turkey, then measure the water level. This is the maximum oil level to use. This prevents overflow when the turkey is added to the hot oil.
- **Oil Type:** Use cooking oil with a high smoke point, such as peanut oil or canola oil.
- **Temperature Monitoring:** Always use the included thermometer to monitor oil temperature. Maintain the recommended frying temperature (typically 325-350°F or 160-175°C).
- **Protective Gear:** Wear appropriate protective gear, including thick, heat-resistant gloves, long sleeves, and long pants, to protect against hot oil splashes.
- **Thaw Food Completely:** Ensure all food, especially turkeys, is completely thawed and dry before placing it into hot oil. Water mixed with hot oil can cause dangerous splattering and flare-ups.
- **Gas Control:** Always turn off the propane gas supply before lowering or raising food into or out of

the hot oil. This prevents potential flare-ups if oil spills onto the burner.

- **Keep Children and Pets Away:** Maintain a safe distance from the operating fryer.
- **Fire Extinguisher:** Have a fire extinguisher (Class K or Class B) readily available in case of a grease fire. Never use water on a grease fire.

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Your VEVOR Turkey Deep Fryer and Seafood Boiling Kit includes the following components:

- 1 x 30-Quart Aluminum Pot with Lid
- 1 x 10-Quart Aluminum Pot
- 1 x Perforated Frying Basket / Steamer (for 30-qt pot)
- 1 x Perforated Frying Basket (for 10-qt pot)
- 1 x Burner Stand (Heavy-duty, square design)
- 1 x 54,000 BTU Propane Burner
- 1 x LP Hose and Regulator
- 1 x Thermometer (probe type)
- 1 x Perforated Turkey Rack
- 1 x Hanging Hook / Rack Lifter
- 1 x Marinade Injector
- Assembly Hardware (screws, nuts, etc.)

# COOK TENDER AND DELICIOUS FOOD WITH EASE

Full firepower, easier cooking

Maximum heat output:

**54000 BTU**



Image: All components included in the VEVOR Turkey Deep Fryer and Seafood Boiling Kit, including the 30-quart pot, 10-quart pot, burner stand, baskets, thermometer, and marinade injector.



Image: A complete view of the VEVOR deep fryer kit, showcasing the large pot on its sturdy stand, connected to a propane tank, alongside various accessories like baskets and a thermometer.

## SETUP INSTRUCTIONS

Follow these steps to assemble your deep fryer kit:

- 1. Assemble the Burner Stand:** Securely attach the burner to the stand using the provided hardware. Ensure all connections are tight and stable.
- 2. Connect LP Hose and Regulator:** Attach the LP hose and regulator to the burner assembly and then to your propane tank. Ensure all connections are hand-tightened and leak-free.
- 3. Place Pot on Stand:** Position the 30-quart or 10-quart pot securely on the assembled burner stand.
- 4. Insert Thermometer:** Place the probe thermometer into the pot, ensuring the tip is submerged in the oil (once added) but not touching the bottom.
- 5. Prepare Turkey Rack/Basket:** For turkey frying, attach the turkey rack to the lifting hook. For seafood or fish, place the appropriate perforated basket inside the pot.

# ABUNDANT AND CUSTOMIZABLE ACCESSORIES

A set of multiple pieces, high cost performance



Image: The VEVOR deep fryer pot is placed on its sturdy black stand, connected to a propane tank via a hose and regulator, ready for operation.

# PERFECT COMPANION FOR OUTDOOR COOKING

2-in-1 multifunctional, cooking with new possibilities



Image: Close-up view of the VEVOR deep fryer's user-friendly design, highlighting the robust burner, the propane regulator, and the heat-resistant red handles on the pot.

Your browser does not support the video tag.

Video: This video demonstrates the product's appearance and function, showcasing the various components and how they fit together for use.

## OPERATING INSTRUCTIONS

### Deep Frying a Turkey

- Determine Oil Level:** Place the turkey in the 30-quart pot. Fill the pot with water until the turkey is just covered. Remove the turkey and note the water level. This is the maximum oil level to use. Dry the pot thoroughly.
- Add Oil:** Fill the pot with your chosen cooking oil (e.g., peanut oil) up to the determined level.
- Heat Oil:** Light the burner according to the regulator instructions. Slowly heat the oil to the desired frying temperature, typically 325-350°F (160-175°C), monitoring with the thermometer.
- Prepare Turkey:** While oil heats, pat the turkey completely dry. Inject marinade if desired.
- Lower Turkey:** Once the oil reaches temperature, turn off the gas supply. Slowly and carefully lower the turkey, using the turkey rack and hanging hook, into the hot oil. Use thick, heat-resistant gloves.

6. **Fry Turkey:** Once the turkey is fully submerged, re-light the burner and maintain the oil temperature. Fry for approximately 3-4 minutes per pound, or until the internal temperature reaches 165°F (74°C) in the thickest part of the thigh.
7. **Remove Turkey:** Turn off the gas supply. Carefully lift the turkey from the oil using the hook. Allow excess oil to drain back into the pot.
8. **Rest and Serve:** Place the turkey on a cutting board or pan to rest for at least 20 minutes before carving.



Image: A turkey being carefully lowered into the hot oil of the VEVOR deep fryer, demonstrating the use of the turkey rack and lifting hook.



Image: A perfectly golden-brown, deep-fried turkey being lifted from the VEVOR fryer, showcasing the delicious result of the cooking process.

## Boiling Seafood / Steaming Fish

Use the 30-quart pot with the perforated basket for larger seafood boils or steaming, or the 10-quart pot with its basket for smaller items like fish fillets or french fries.

- 1. Add Water/Broth:** Fill the pot with water or seafood boil broth. Do not overfill.
- 2. Heat Liquid:** Light the burner and bring the liquid to a rolling boil or steam temperature.
- 3. Add Food:** Place seafood, fish, or other items into the perforated basket. Carefully lower the basket into the hot liquid.
- 4. Cook:** Cook until desired doneness.
- 5. Remove Food:** Carefully lift the basket from the pot and allow excess liquid to drain.

# CREATIVE COMBINATIONS FREEDOM IN COOKING

Easy cooking with 2 different combinations



Image: The VEVOR deep fryer being used for a seafood boil, with the perforated basket holding various seafood items submerged in boiling liquid.

## CREATIVE ASSEMBLIES, DIVERSE DISHES



Deep-fry turkey



Fry fries chicken wings



Deep-fry or steam seafood

Image: This image illustrates the versatility of the VEVOR deep fryer, showing it configured for both deep-frying a turkey and boiling seafood, highlighting its multi-functional capabilities.

## MAINTENANCE AND CARE

- **Cool Down:** Allow the fryer and oil to cool completely before cleaning or storing.
- **Cleaning:** Wash pots, baskets, and accessories with warm, soapy water. Rinse thoroughly and dry completely to prevent corrosion.
- **Storage:** Store all components in a dry, protected area.
- **Burner Maintenance:** Regularly inspect the burner and hose for any blockages or damage. Clean the burner tube as needed.

## TROUBLESHOOTING

- **Burner Not Lighting:** Check propane tank level. Ensure the regulator is properly connected and the gas valve is open. Inspect the burner tube for blockages.
- **Oil Not Heating:** Verify adequate gas flow. Ensure the burner is clean and operating correctly. Cold weather can affect heating time.
- **Excessive Smoking/Splattering:** Ensure food is completely thawed and dry. Do not overfill the pot with oil. Reduce heat if oil is overheating.

## SPECIFICATIONS

<b>Brand</b>	VEVOR
<b>Model Number</b>	FCKIT-14
<b>Material</b>	Aluminum
<b>Color</b>	Silver
<b>30-Quart Pot Capacity</b>	30 Liters (approx. 31.7 Quarts)
<b>10-Quart Pot Capacity</b>	10 Liters (approx. 10.5 Quarts)
<b>Maximum Heat Output</b>	54,000 BTU
<b>Product Dimensions (L x W x H)</b>	14.6"D x 13"W x 28.7"H
<b>Item Weight</b>	18.26 pounds (8.3 Kilograms)
<b>UPC</b>	840349924588



Main Materials: **SPCC + 1060 Aluminum**

Product Dimensions(LxWxH): **13" x 14.6" x 28.7" / 330 x 370 x 730 mm**

Net Weight: **8.3 kg (Including All Accessories)**

Color: **Black + Silver**

Oil Capacity: **30Qt Turkey Pot (28 liters),**

**10QT Fish Pot (9.5 liters)**

Maximum Heat Output: **54,000 BTU**

Regulator Hose Length: **910 mm**

Image: Detailed dimensions of the VEVOR deep fryer kit, including pot capacities and overall measurements for the assembled unit.

## WARRANTY AND SUPPORT

For warranty information, technical assistance, or customer support, please refer to the documentation included with your product or visit the official VEVOR website. Keep your purchase receipt for any warranty claims.