

EGGKITPO EGEF-12V

EGGKITPO 12L Electric Deep Fryer User Manual

Model: EGEF-12V

Brand: EGGKITPO

1. INTRODUCTION

Thank you for choosing the EGGKITPO 12L Electric Deep Fryer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read all instructions carefully before use and retain this manual for future reference.

Important Safety Information

- Always operate the fryer on a stable, heat-resistant surface.
- Do not immerse the control panel or heating element in water.
- Ensure the fryer is unplugged before cleaning or maintenance.
- Keep children and pets away from the fryer during operation.
- Use caution when handling hot oil.
- Do not overfill the oil tank.

2. PRODUCT OVERVIEW

The EGGKITPO 12L Electric Deep Fryer is designed for both home and commercial use, featuring a durable stainless steel construction and user-friendly controls.

Components

- Stainless Steel Oil Tank (12L capacity)
- Removable Heating Element and Control Panel
- Frying Basket with Cool-Touch Handle
- Lid

- Oil Drain Valve
- Adjustable Thermostat
- Timer Function

Key Features

- **Quick Heating:** Equipped with a powerful 1750W heating element for rapid heat-up and reduced recovery time.
- **Timing Function:** Features an adjustable heating control and timer (175°F to 375°F) to prevent overheating and ensure optimal frying results. The heating element automatically shuts down when the set time or temperature is reached.
- **Large Capacity:** Includes a 12L oil tank and an extra-large frying basket. The cool-touch handle and front hook facilitate safe handling and oil drainage.
- **Easy to Clean:** Designed with an oil drain valve for quick oil discharge and smooth stainless steel surfaces for easy cleaning. Adjustable non-slip legs enhance stability.



Figure 2.1: EGGKITPO 12L Electric Deep Fryer with basket and control panel.

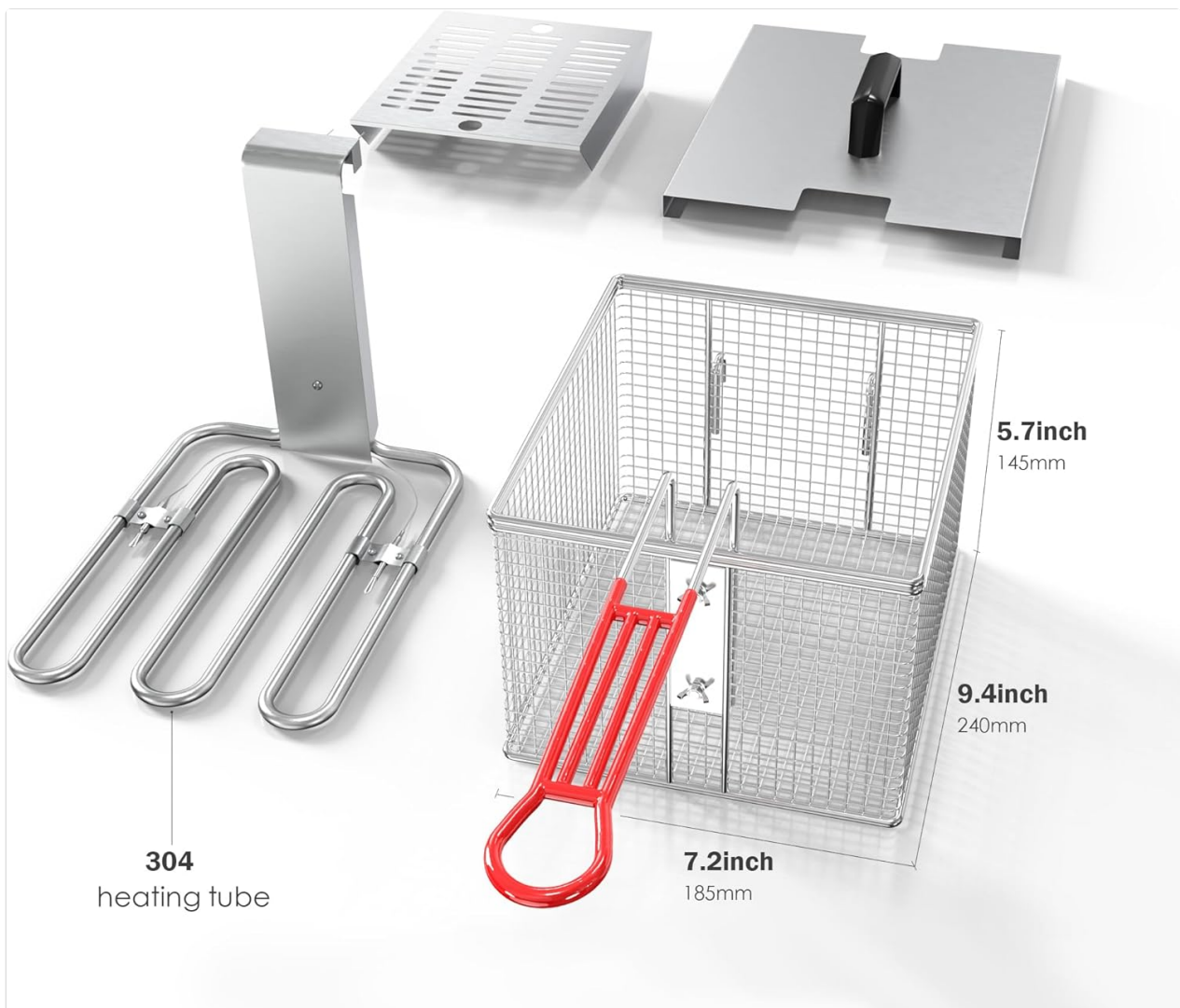


Figure 2.2: Exploded view of the deep fryer components, highlighting the 304 heating tube, frying basket, and lid.

3. SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the fryer for any damage. Ensure all components listed in the Product Overview are present.
2. **Placement:** Place the fryer on a stable, level, and heat-resistant countertop. Ensure there is adequate ventilation around the unit. Keep it away from walls and other appliances to prevent heat damage.
3. **Assembly:**
 - Insert the oil tank into the main body of the fryer.
 - Attach the heating element and control panel unit securely to the back of the oil tank. Ensure it clicks into place.
 - Place the frying basket into the oil tank.
4. **Initial Cleaning:** Before first use, wash the oil tank, frying basket, and lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the fryer with a damp cloth.
5. **Fill with Oil:** Pour cooking oil into the oil tank, ensuring the oil level is between the MIN and MAX markers. Do not overfill or underfill.
6. **Power Connection:** Plug the fryer into a grounded 120V, 1750W electrical outlet. Ensure the circuit can

handle the wattage to prevent tripping breakers.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective frying:

1. **Power On:** Turn the main power switch (usually a green switch labeled "TIME ON") to the ON position. The power indicator light will illuminate.
2. **Set Temperature:** Rotate the temperature control knob to your desired frying temperature (range 175°F to 375°F). The heating indicator light will turn on, indicating the oil is heating.
3. **Preheat Oil:** Allow the oil to preheat until the heating indicator light turns off, signaling that the set temperature has been reached. This may take several minutes depending on the oil volume and desired temperature.
4. **Set Timer (Optional):** Use the timer knob to set the desired frying duration. The fryer will automatically shut off the heating element once the timer expires.
5. **Add Food:** Carefully lower the frying basket containing your food into the hot oil. Do not overload the basket, as this can lower the oil temperature and result in soggy food.
6. **Frying:** Fry food until it reaches the desired crispness and color. Monitor the process closely.
7. **Remove Food:** Once cooked, carefully lift the frying basket and hook it onto the side of the oil tank to allow excess oil to drain.
8. **Serve:** Transfer the fried food to a serving dish lined with paper towels to absorb any remaining oil.
9. **Power Off:** After use, turn the main power switch to the OFF position and unplug the fryer from the electrical outlet. Allow the oil to cool completely before handling.



Figure 4.1: Carefully placing food into the hot oil using the frying basket.



Figure 4.2: Lifting the frying basket to drain excess oil after cooking.

Official Product Video: Operation and Oil Drainage

Your browser does not support the video tag.

Video 4.1: This video demonstrates the operation of the EGGKITPO 12L Deep Fryer, including adding food to the basket, frying, and utilizing the oil drain feature for easy cleanup.

5. MAINTENANCE AND CLEANING

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

1. **Cool Down:** Always allow the oil and fryer to cool completely before attempting any cleaning. This can take several hours.
2. **Oil Drainage:** Place a suitable container under the oil drain valve. Open the valve to drain the used oil. Close the valve once all oil has been drained.

3. **Disassembly:** Remove the heating element/control panel unit, frying basket, and oil tank from the main body.
4. **Cleaning Components:** Wash the oil tank, frying basket, and lid with warm, soapy water. For stubborn residue, use a non-abrasive sponge or brush. Rinse thoroughly and dry completely.
5. **Cleaning Exterior:** Wipe the exterior of the fryer and the control panel with a damp cloth. Do not use abrasive cleaners or immerse the control panel in water.
6. **Reassembly:** Reassemble the fryer once all parts are clean and dry.



Figure 5.1: Top-down view of the fryer's interior, showing the heating element and the oil drain tap for easy cleaning.

6. TROUBLESHOOTING

If you encounter issues with your EGGKITPO Deep Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power switch off; circuit breaker tripped; heating element not properly installed.	Ensure the fryer is securely plugged into a working outlet. Turn the power switch ON. Check and reset the circuit breaker if necessary. Verify the heating element is correctly seated.
Oil not heating up.	Temperature knob not set; heating element not properly installed; insufficient oil.	Set the temperature knob to the desired setting. Ensure the heating element is fully engaged. Check oil level and add more if below the MIN line.
Food is soggy/not crispy.	Oil temperature too low; basket overloaded; food too wet.	Allow oil to reach the set temperature before adding food. Do not overload the basket; fry in smaller batches. Pat food dry before frying.
Excessive smoke.	Oil is old/dirty; oil temperature too high; wrong type of oil.	Replace old or dirty oil. Reduce the temperature setting. Use oils with a high smoke point suitable for deep frying.

7. SPECIFICATIONS

Detailed technical specifications for the EGGKITPO 12L Electric Deep Fryer:

Specification	Value
Model Name	EGEF-12V
Brand	EGGKITPO
Material	Stainless Steel
Product Dimensions	15"D x 11.3"W x 16"H
Item Weight	18.5 Pounds
Wattage	1750 watts
Oil Capacity	12 Liters (12.6 QT)
Voltage	120V
Temperature Range	175°F to 375°F



SPECIFICATIONS

Size	15x11.3x16 inch	Weight	18.5lb
Standard capacity	12L / 12.6QT	Full load capacity	14.5L / 15.3QT
Amps	15A	Voltage	120V
Wattage	1750W	Number of fry baskets	1

Figure 7.1: Product dimensions and key specifications.

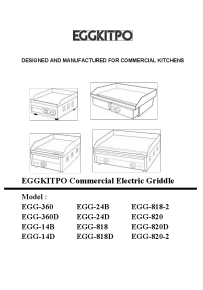
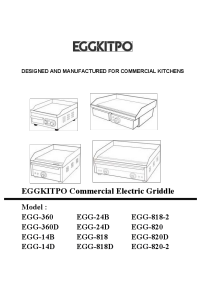


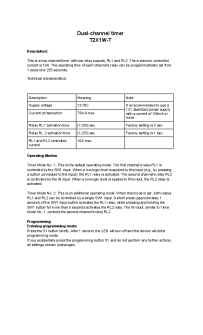

8. WARRANTY AND SUPPORT

EGGKITPO stands behind the quality of its products. Your EGGKITPO Deep Fryer comes with the following:

- **1-Year Free Parts Repair:** The fryer provides free parts repair within 1 year from the date of purchase.
- **30-Day Free Return:** You are eligible for a free return within 30 days of purchase.

For warranty claims, technical support, or any questions regarding your product, please contact EGGKITPO customer service through the retailer where you purchased the item.

Related Documents - EGEF-12V

	EGGKITPO Commercial Electric Griddle User Manual and Specifications Comprehensive user manual and technical specifications for EGGKITPO Commercial Electric Griddles, covering safety, operation, maintenance, and troubleshooting. Includes model details and operating instructions.
	EGGKITPO Commercial Electric Griddle User Manual and Specifications Comprehensive user manual and technical specifications for EGGKITPO Commercial Electric Griddles, covering safety, operation, maintenance, and troubleshooting. Includes model details and operating instructions.
	Digitech AA0378 Programmable Interval 12V Timer Module Instruction Manual Comprehensive instruction manual for the Digitech AA0378 Programmable Interval 12V Timer Module. Learn how to set up, program using jumper settings, understand relay operation, and configure timing cycles for various applications.
	Humsienk 12V Series LiFePO4 Deep Cycle Battery User Manual User manual for Humsienk 12V Series LiFePO4 Deep Cycle Batteries, covering product overview, specifications, charging, installation, BMS functions, applications, FAQs, and warranty.
	Dual-Channel Timer T2X1W-T: Technical Specifications and Operation Detailed specifications, operating modes, programming instructions, and connection guide for the Digitalas T2X1W-T dual-channel timer, featuring two relay outputs and programmable timing up to 255 seconds.
	WattCycle 12V LiFePO4 Deep Cycle Battery User Manual Comprehensive user manual for WattCycle 12V LiFePO4 deep cycle batteries, covering features, specifications, installation, charging, BMS functions, warranty, and troubleshooting. Includes detailed product information and best practices.



[pdf] User Manual Instructions

Installation and Operating Manual Administrator Instructions for Use IFU EGGKITPO Deep Fryer with Basket Commercial 12L Electric Countertop Stainless Steel Fryers Restaurant Home Extra Large Frying Lid 120V 1800W Kitchen A1AQnrIR6oL m media amazon images I |||

DESIGNED AND MANUFACTURED FOR COMMERCIAL KITCHENS EGGKITPO Commercial Deep Fryer Model : EGEF-10L EGEF-12L EGEF-101V **EGEF-12V** EGEF-10L-2 EGEF-12L-2 EGEF-101V-2 **EGEF-12V-2** Please carefully read this manual before using this product.Please pay extra attention to those wording in RED and Bold ...

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[pdf] User Manual Instructions

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