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› [Commercial Fryer Stainless Steel Electric Deep Fryer with Oil Filtration and Timer 24L Large Capacity Dual Tank Fryer with Baskets and Lids Countertop Deep Fryer for Restaurant Use 120V 3500W User Manual](#)

EGGKITPO 24L

EGGKITPO Commercial Deep Fryer User Manual

Model: 24L Dual Tank Electric Deep Fryer

PRODUCT OVERVIEW

The EGGKITPO 24L Commercial Electric Deep Fryer is designed for efficient and consistent frying in commercial and home kitchen settings. Featuring dual 12L tanks, powerful heating elements, and precise temperature control, it is suitable for a variety of fried foods.



Image: Front view of the EGGKITPO 24L Commercial Electric Deep Fryer, showcasing its dual tanks, control panels, and frying baskets.



Image: The EGGKITPO 24L Commercial Electric Deep Fryer positioned on a stainless steel countertop in a commercial kitchen environment.

SAFETY INSTRUCTIONS

- Always operate the fryer on a stable, heat-resistant surface.
- Ensure proper ventilation during use to prevent smoke and odors from accumulating.
- Do not overfill the oil tanks beyond the maximum fill line to prevent oil overflow during frying.
- Never leave the fryer unattended while in operation.
- Keep children and pets away from the fryer during use and while it is cooling down.
- Use caution when handling hot oil and components. Always use the cool-touch handles and appropriate tools.
- Ensure the fryer is unplugged and completely cooled before cleaning or maintenance.
- Do not immerse the electrical components or control panel in water.
- The fryer comes with two plugs. Each plug requires 15 amps current. It is suggested to plug into two different circuits

for proper operation and to avoid overloading a single circuit.



Image: Illustration demonstrating the correct method of plugging in the dual-plug fryer into separate electrical circuits to ensure proper power distribution.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the fryer on a stable, level, and heat-resistant surface. Ensure there is adequate clearance around the unit for ventilation.
3. **Assembly:** Insert the heating elements and baskets into their respective tanks. Ensure they are securely seated.
4. **Electrical Connection:** Connect both power cords to separate, grounded 120V, 15-amp electrical outlets.
5. **Oil Filling:** Fill each tank with cooking oil up to the indicated maximum fill line. Do not overfill.

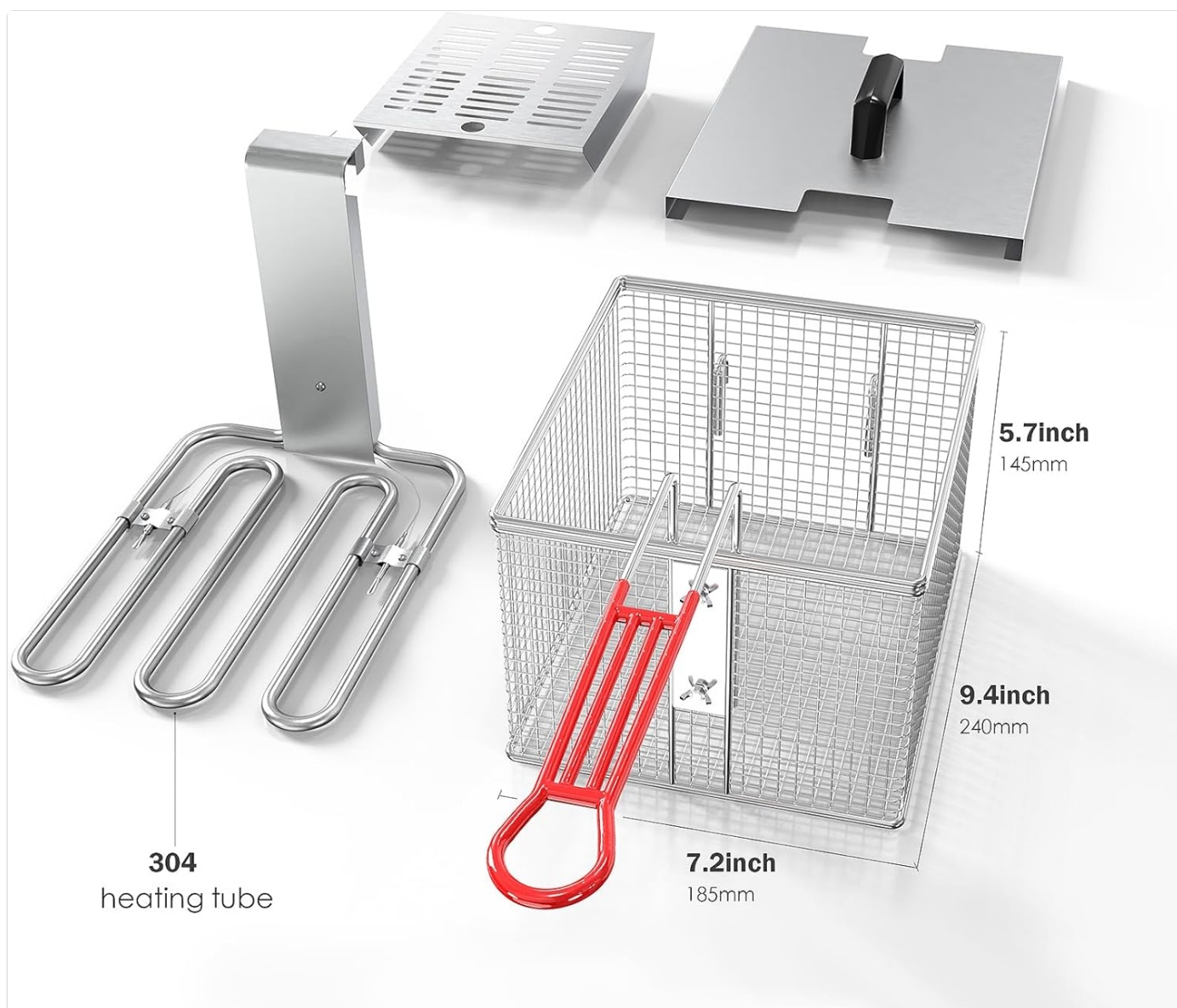


Image: A detailed view of the deep fryer's internal components, including the 304 stainless steel heating tube and the frying basket with its dimensions (5.7 inches height, 9.4 inches length, 7.2 inches width).

OPERATING INSTRUCTIONS

1. **Power On:** Ensure the fryer is properly plugged into two separate 15-amp circuits.
2. **Temperature Setting:** Turn the temperature control knob to the desired frying temperature, ranging from 175°F to 375°F (80°C to 190°C). The heating indicator light will illuminate.
3. **Preheating:** Allow the oil to preheat to the set temperature. The heating indicator light will turn off once the desired temperature is reached.
4. **Timer Setting:** Use the 30-minute timer to set the desired cooking duration. The timing function automatically turns off the heating unit when the set time is reached.
5. **Frying:** Carefully lower the food into the hot oil using the frying baskets. Do not overload the baskets to maintain oil temperature and ensure even cooking.
6. **Monitoring:** Monitor the cooking process. The heating element will cycle on and off to maintain the set temperature.
7. **Draining:** Once food is cooked, lift the basket and hook it onto the front of the fryer to allow excess oil to drain back into the tank.
8. **Serving:** Carefully transfer the fried food to a serving tray.
9. **Power Off:** After use, turn the temperature control knob to the "OFF" position and unplug the fryer from the electrical

outlets.



Image: A person using the deep fryer to cook donuts, demonstrating the practical application of the dual-tank system.

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Video: A demonstration of the EGGKITPO deep fryer in operation, showing the process of filling with oil, setting temperature, frying French fries, and draining oil. This video highlights the quick heating and ease of use.

MAINTENANCE AND CLEANING

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

1. **Cool Down:** Always allow the oil and fryer components to cool completely before attempting to clean.
2. **Oil Drainage:** Use the separated oil drain valve at the bottom of each tank to safely and quickly drain used oil into a suitable container.
3. **Component Removal:** Remove the heating elements, baskets, and oil tanks for thorough cleaning.

- 4. **Washing:** Wash removable components with warm, soapy water. Use a non-abrasive sponge or cloth to prevent scratching the stainless steel surfaces. Rinse thoroughly.
- 5. **Wiping Down:** Wipe down the exterior of the fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
- 6. **Drying:** Ensure all parts are completely dry before reassembling the fryer or storing it.
- 7. **Storage:** Store the fryer in a clean, dry place when not in use.

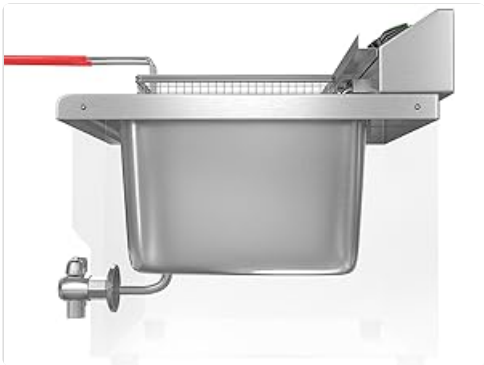


Image: A close-up view of the oil drain valve, highlighting the ease of oil removal for cleaning and maintenance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in correctly, circuit breaker tripped, or reset button needs pressing.	Ensure both plugs are securely connected to separate 15-amp outlets. Check circuit breakers. Press the reset button located on the side of the control panel.
Oil not reaching desired temperature.	Temperature setting too low, insufficient preheating time, or too much food added at once.	Increase temperature setting. Allow more time for preheating. Fry food in smaller batches.
Food is not crispy.	Oil temperature too low, or too much moisture in food.	Ensure oil is at the correct temperature. Pat food dry before frying.
Timer function not working.	Timer not set correctly or green button is misunderstood as power button.	Ensure the timer knob is set to the desired time. Note that the green button controls the timer, not the main power.



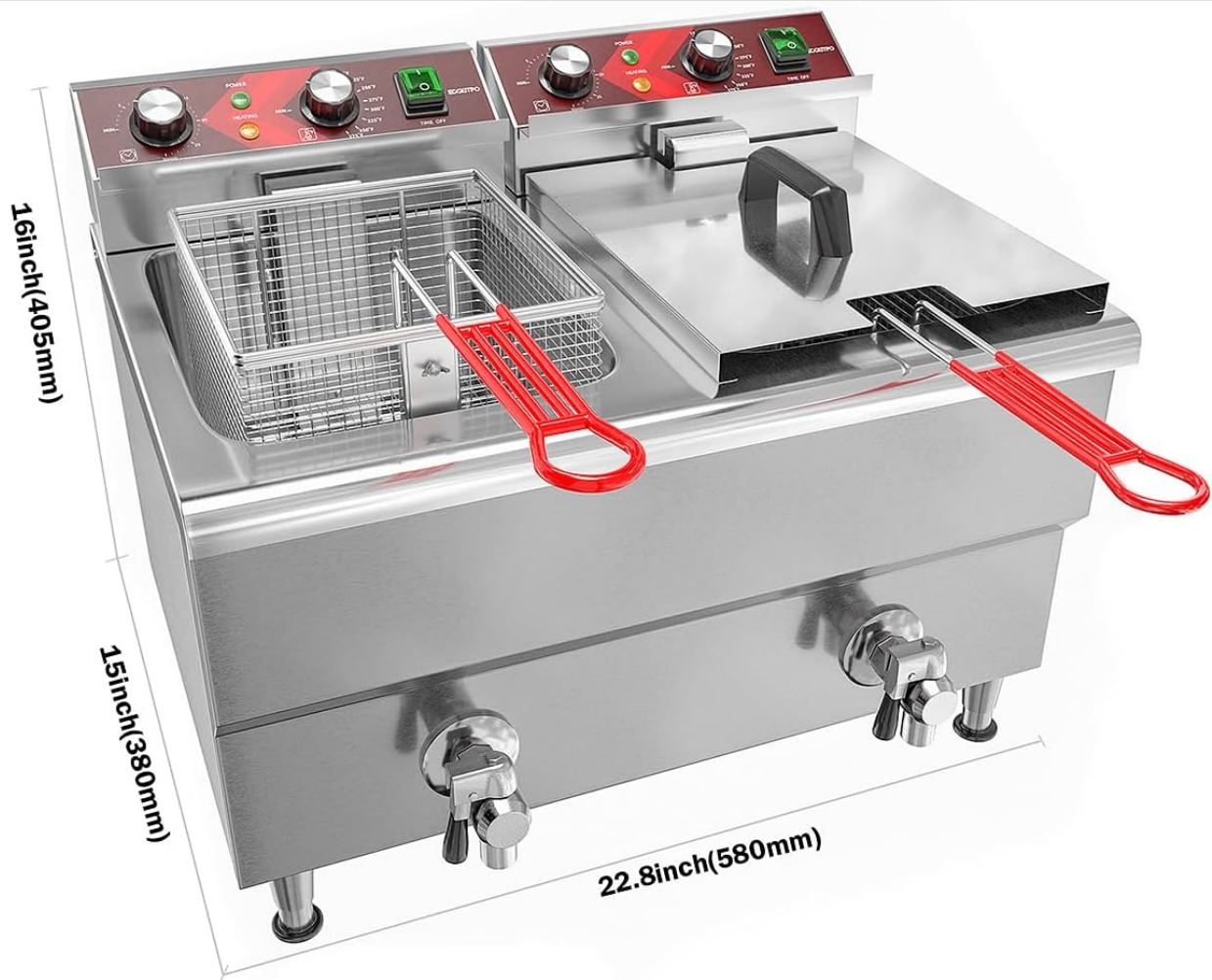
Image: A detailed view of the control panel, showing the temperature adjustment knob, timer knob, and the green timer control button. The heating indicator light is also visible.



Image: A close-up of the reset button, which may need to be pressed if the fryer does not power on or heat correctly.

SPECIFICATIONS

Feature	Detail
Brand	EGGKITPO
Model	24L Dual Tank Electric Deep Fryer
Material	Stainless Steel
Product Dimensions (D x W x H)	11.41" x 34.64" x 16.41"
Wattage	3500 Watts (1750W x 2)
Oil Capacity	24 Liters (12L per tank)
Voltage	120V
Temperature Range	175°F to 375°F (80°C to 190°C)
Timer	Up to 30 minutes
Item Weight	38.2 pounds



SPECIFICATIONS

Size	15x22.8x16 inch	Weight	37lb
Standard capacity	12Lx2 / 12.6QTx2	Full load capacity	14.5Lx2 / 15.3QTx2
Amps	15A	Voltage	120V
Wattage	1750x2W	Number of fry baskets	2

Image: A visual representation of the deep fryer's overall dimensions and a summary table of its key specifications.

WARRANTY AND SUPPORT

The EGGKITPO Commercial Deep Fryer comes with a manufacturer's warranty:

- **Parts Repair:** Free parts repair within 1 year from the date of purchase.
- **Returns:** Free return within 30 days from the date of purchase.

For technical support, warranty claims, or any inquiries, please contact EGGKITPO customer service through the retailer's platform or the official EGGKITPO website.

Visit the official EGGKITPO Store for more information:[EGGKITPO Store](#)

