

Vexon TSAF40H1

Vexon 1750W Electric Deep Fryer Instruction Manual

MODEL: TSAF40H1

1. Product Overview

The Vexon 1750W Electric Deep Fryer, Model TSAF40H1, is designed for efficient and convenient home frying. It features a durable stainless steel construction and a generous 5-liter oil capacity, suitable for preparing various fried foods.

- **Large Capacity:** With a 5L oil capacity (approximately 21 cups), this fryer accommodates large batches of food, ideal for family meals or entertaining.
- **Quality Stainless Steel Material & Insulated:** Constructed from stainless steel for corrosion resistance and durability. The frying basket handles are insulated to reduce heat transfer during operation, and baskets include hooks for easy handling.
- **1750W High-Power:** The robust 1750W heating element ensures rapid and efficient oil heating, minimizing waiting times.
- **Adjustable Temperature Control:** Features a temperature range of 266-374°F (130-190°C), allowing precise heat adjustment for optimal frying results across various food types.
- **Easy Use & Clean:** Comprising a main fryer body, a lid with a visible window, and three detachable frying baskets, the design facilitates easy monitoring and cleaning. The lid and baskets can be separated for thorough cleaning, and the fryer's design minimizes oil residue accumulation in hidden areas.

2. Safety Information

Please read all safety instructions carefully before operating the deep fryer. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always operate the fryer on a stable, heat-resistant surface, away from walls and flammable materials.
- Do not immerse the control panel or heating element in water or any other liquid.
- Ensure the oil level is between the MIN and MAX marks to prevent overflow or insufficient heating.
- Never leave the fryer unattended during operation.
- Use caution when adding food to hot oil to prevent splashing. Ensure food is dry before frying.
- Allow oil to cool completely before cleaning or moving the fryer.
- Keep out of reach of children and pets.
- Do not use abrasive cleaners or scouring pads on non-stick surfaces.

3. Product Components

The Vexon Deep Fryer includes the following main components:

- Main Fryer Unit (Stainless Steel Body)
- Control Box with Temperature and Timer Knobs
- Removable Oil Tank
- Heating Element
- Lid with Viewing Window and Handle
- Three Frying Baskets (one large, two small) with Insulated Handles
- Power Cord



Figure 1: Exploded view of Vexon Deep Fryer components.

4. Setup Instructions

Follow these steps to set up your Vexon Deep Fryer before first use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Wash the removable oil tank, frying baskets, and lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Assemble:** Place the removable oil tank securely into the main fryer unit. Ensure the heating element is correctly positioned and connected to the control box. The control box must be properly seated on the main housing.
4. **Add Oil:** Pour cooking oil into the removable tank. Ensure the oil level is between the MIN and MAX fill lines indicated inside the tank. Do not overfill or underfill.
5. **Connect Power:** Ensure the micro-switch on the front of the control box is activated. Plug the power cord into a correct power socket. The red indicator light will illuminate.

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Video 1: Demonstration of the Vexon Deep Fryer, highlighting its features and ease of use.

5. Operating Instructions

Once the fryer is set up and filled with oil, you can begin frying:

1. **Set Temperature:** Turn the temperature control knob to your desired frying temperature. The green indicator light will illuminate when the oil reaches the set temperature and will cycle on and off during frying to maintain the temperature.
2. **Preheat:** Allow the oil to preheat to the set temperature. This typically takes several minutes, indicated by the green light.
3. **Prepare Food:** Ensure food items are dry before placing them in the frying baskets. Excess moisture can cause oil to splatter.
4. **Load Baskets:** Place food into the frying baskets. Do not overload the baskets, as this can lower oil temperature and result in soggy food.
5. **Lower Baskets:** Carefully lower the baskets into the hot oil. Use the insulated handles for safety.
6. **Fry:** Close the lid to minimize splattering and odors. Monitor the cooking process through the viewing window.
7. **Remove Food:** Once food is cooked to your preference, carefully lift the baskets and hook them onto the side of the fryer to allow excess oil to drain.
8. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.

Recommended Frying Temperatures and Times:

KNOB OPERATION

EASY AND ACCURATE CONTROL OF TIME AND TEMPERATURE



CHICKEN WINGS
179°C
7min



FRENCH FRIES
143°C
7min



SHRIMP
149°C
7min



DRUMSTICKS
179°C



FISH PIECES
179°C



STEAK
179°C

Figure 2: Recommended cooking temperatures and times for common fried foods.

6. 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 to clean. This may take several hours.
2. **Remove Oil:** Carefully remove the cooled oil from the tank. Dispose of used oil responsibly.
3. **Disassemble:** Remove the control box, heating element, oil tank, baskets, and lid from the main unit.
4. **Clean Components:** Wash the removable oil tank, baskets, and lid with warm, soapy water. For stubborn residue, soak in hot soapy water before scrubbing with a non-abrasive sponge. Rinse thoroughly and dry completely.
5. **Clean Heating Element & Control Box:** Wipe the heating element and control box with a damp cloth. Do not immerse these parts in water. Ensure they are completely dry before reassembly.
6. **Clean Exterior:** Wipe the exterior of the main unit with a damp cloth and mild detergent if necessary. Dry thoroughly.
7. **Reassemble:** Once all parts are clean and dry, reassemble the fryer.

7. Troubleshooting

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

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; micro-switch not activated; power outlet issue.	Ensure power cord is securely plugged in. Check that the control box is correctly seated and the micro-switch is engaged. Test the outlet with another appliance.
Oil not heating.	Temperature knob not set; heating element not properly connected.	Turn the temperature knob to the desired setting. Ensure the heating element is correctly installed and making contact.
Food is soggy.	Oil temperature too low; baskets overloaded; food too wet.	Allow oil to reach the correct temperature before frying. Do not overload baskets. Ensure food is dry before frying.
Excessive smoke.	Oil temperature too high; old/dirty oil.	Reduce temperature. Replace old or dirty oil.

If the problem persists after attempting these solutions, please contact customer support.

8. Specifications

Feature	Detail
Model Name	TSAF40H1
Brand	Vexon
Material	Stainless Steel
Color	Silver
Product Dimensions	15.16"D x 14.57"W x 10"H
Item Weight	9 Pounds
Wattage	1750 watts
Oil Capacity	5 Liters
Manufacturer	REALONE
Manufacture Year	2024
UPC	765477051862

9. Warranty and Support

For warranty information, please refer to the documentation included with your purchase or contact Vexon customer support. Keep your purchase receipt as proof of purchase.

For technical assistance, troubleshooting, or to inquire about replacement parts, please visit the Vexon official website or contact their customer service department.

