**VEVOR EF-12L**

# VEVOR Commercial Deep Fryer Instruction Manual

Model: EF-12L

## 1. Introduction

Thank you for choosing the VEVOR Commercial Deep Fryer, Model EF-12L. This electric countertop deep fryer is designed for efficient and consistent frying results in commercial and home settings. Constructed from durable stainless steel, it features precise temperature control, a powerful heating element, and safety mechanisms for reliable operation. Please read this manual thoroughly before initial use to ensure proper setup, operation, and maintenance.

## 2. Safety Instructions

To prevent personal injury or property damage, always follow these basic safety precautions:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the heating element assembly in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact VEVOR support for assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface.

- Do not overfill the oil tank beyond the 'MAX' line or underfill below the 'MIN' line.
- This deep fryer is equipped with overheat protection, which automatically shuts off the unit if the temperature exceeds 446°F (230°C).

## 3. Product Overview and Components

The VEVOR Commercial Deep Fryer consists of several key components designed for ease of use and maintenance.




Image: VEVOR Commercial Deep Fryer, showing the main unit, control panel, oil tank, and frying basket.

### Components:

- **Main Unit:** Stainless steel housing with integrated heating elements.
- **Control Panel:** Features power indicator, heating indicator, temperature control knob, and reset button.
- **Oil Tank:** Removable stainless steel tank for holding frying oil, with MIN/MAX fill lines.

- **Frying Basket:** Wire mesh basket with a heat-resistant handle and front hook for draining.
- **Lid/Cover:** Stainless steel cover to minimize oil splashes and maintain oil temperature.
- **Adjustable Feet:** Four height-adjustable feet for stability on various surfaces.




Image: Detailed diagram illustrating the dimensions of the fryer unit, oil tank, and frying basket, along with a list of package contents.

## 4. Setup

Follow these steps for initial setup of your deep fryer:

1. **Unpacking:** Carefully remove all components from the packaging. Remove any protective films or stickers from the stainless steel surfaces.
2. **Initial Cleaning:** Before first use, wash the oil tank, frying basket, and lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe down the exterior of the main unit with a damp cloth. Ensure all parts are dry before proceeding.
3. **Placement:** Place the deep fryer on a stable, level, and heat-resistant countertop or surface. Ensure there is

adequate clearance around the unit for ventilation.

4. **Adjustable Feet:** Adjust the height of the four feet to ensure the fryer is stable and level.
5. **Install Oil Tank:** Place the clean, dry oil tank securely into the main unit.
6. **Fill with Oil:** Pour cooking oil into the oil tank. Ensure the oil level is between the 'MIN' and 'MAX' indicator lines marked inside the tank. The maximum oil capacity is 9.5 quarts (9 liters). Do not overfill.
7. **Power Connection:** Ensure the power cord is securely plugged into the fryer's receptacle and then into a grounded electrical outlet. The fryer operates on AC120V 60HZ (US) or AC220-240V 50HZ (EU) depending on the model.

## 5. Operating Instructions

Operating your VEVOR Deep Fryer is straightforward. Follow these steps for safe and effective frying:




Image: Close-up of the control panel, showing the temperature control knob with settings from 175°F to 390°F (80-200°C) and indicator lights.

1. **Power On:** Plug the fryer into a suitable electrical outlet. The green 'POWER' indicator light will illuminate.
2. **Set Temperature:** Turn the temperature control knob to your desired frying temperature. The temperature range is

175°F to 390°F (80-200°C). The orange 'HEATING' indicator light will turn on, indicating the heating elements are active.

3. **Preheating:** Allow the oil to preheat to the set temperature. The 'HEATING' light will cycle on and off as the fryer maintains the temperature. This process typically takes a few minutes depending on the oil volume and desired temperature.
4. **Prepare Food:** Ensure food items are dry before frying to prevent excessive splattering. Do not overload the basket.
5. **Frying:** Carefully lower the frying basket containing the food into the hot oil. Use the lid to cover the fryer if necessary to minimize splashes.
6. **Monitor Cooking:** Fry food until it reaches the desired crispness and color.
7. **Draining:** Once cooked, carefully lift the basket and hook it onto the side of the oil tank to allow excess oil to drain back into the tank.
8. **Serve:** Transfer fried food to a serving dish lined with paper towels to absorb any remaining oil.
9. **Power Off:** When finished frying, turn the temperature control knob to the 'MIN' or 'OFF' position and unplug the fryer from the electrical outlet. Allow the oil and unit to cool completely before cleaning or storage.

### Overheat Protection:

The fryer is equipped with an automatic overheat protection system. If the oil temperature exceeds 446°F (230°C) or if the temperature controller malfunctions, the unit will automatically shut off. To reset, unplug the unit, allow it to cool, and press the 'RESET' button located on the control panel.

## 6. Maintenance and Cleaning

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




Image: Illustration of the detachable oil tank and frying basket, highlighting their ease of cleaning.

1. **Cool Down:** Always ensure the fryer and oil have cooled completely before attempting any cleaning. This can take several hours.
2. **Drain Oil:** Once cooled, carefully remove the oil tank from the main unit. Dispose of used oil responsibly according to local regulations.
3. **Clean Components:** The oil tank, frying basket, and lid are made of stainless steel and are detachable for easy cleaning. Wash them with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely to prevent water spots or corrosion.
4. **Clean Main Unit:** Wipe the exterior of the main unit and control panel with a damp cloth. Do not immerse the main unit or heating element assembly in water. For stubborn stains, use a mild stainless steel cleaner.
5. **Reassemble:** Once all components are clean and dry, reassemble the fryer.
6. **Storage:** Store the deep fryer in a clean, dry place.

## 7. Troubleshooting

If you encounter issues with your deep fryer, refer to the following troubleshooting guide:

| Problem | Possible Cause | Solution |
|---|---|---|
| Fryer does not turn on. | No power supply; loose plug; tripped circuit breaker. | Check power outlet and plug connection. Ensure circuit breaker is not tripped. |
| Oil is not heating. | Temperature knob not set; heating element issue; overheat protection activated. | Ensure temperature knob is set. If overheat protection activated, unplug, cool, and press reset button. Contact support if issue persists. |
| Excessive smoke during frying. | Oil temperature too high; old/dirty oil; food contains too much water. | Reduce temperature. Replace old oil. Ensure food is dry before frying. |
| Food not cooking evenly. | Overloading basket; incorrect temperature. | Do not overload the basket. Adjust temperature as needed. |

If the problem persists after attempting these solutions, please contact VEVOR customer support for further assistance.

## 8. Specifications

Detailed specifications for the VEVOR Commercial Deep Fryer Model EF-12L:

| Feature | Specification |
|---|---|
| Model Name | Commercial Deep Fryer |
| Model Number | EF-12L |
| Brand | VEVOR |
| Material | Stainless Steel |
| Color | Silver |
| Power (US) | 1750W |
| Power (EU) | 3100W |
| Voltage (US) | AC120V 60Hz |
| Voltage (EU) | AC220-240V 50Hz |
| Oil Capacity (Max) | 9.5 Qt / 9 L |
| Water Capacity (Max) | 12 Qt / 11.5 L |
| Temperature Range | 175°F - 390°F (80°C - 200°C) |
| Overheat Protection | Automatic shut-off at 446°F (230°C) |
| Product Dimensions (Approx.) | 10.8"D x 16.3"W x 14.6"H (275mm D x 415mm W x 370mm H) |

| Feature | Specification |
| --- | --- |
| Item Weight | 14.77 lbs / 6.7 kg |
| UPC | 197988580416 |

## 9. Warranty and Support

VEVOR products are designed for durability and performance. For warranty information or technical support, please refer to the warranty card included with your product or visit the official VEVOR website. Our customer service team is available to assist with any questions or concerns regarding your deep fryer.
For support, please visit: VEVOR Support

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