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VEVOR JK-100ALKIT-US

VEVOR 100 Qt Seafood Boiling Kit Instruction Manual

Model: JK-100ALKIT-US

1. Introduction

Thank you for choosing the VEVOR 100 Qt Seafood Boiling Kit. This manual provides essential information for the safe and efficient assembly, operation, and maintenance of your outdoor cooking equipment. Please read these instructions thoroughly before use and retain them for future reference.



Figure 1: The VEVOR 100 Qt Seafood Boiling Kit, ready for outdoor cooking.

2. Safety Information

Your safety is paramount. Always follow these precautions to prevent injury or property damage.

- **Outdoor Use Only:** This kit is designed for outdoor use in a well-ventilated area. Never operate indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from any combustible materials, structures, or other gas appliances.
- **Stable Surface:** Always place the burner stand on a level, stable, non-combustible surface.
- **Propane Tank:** Use only a standard 20 lb (9 kg) propane cylinder. Ensure the tank is upright and securely positioned.
- **Leak Check:** Before each use, perform a leak check on all gas connections using soapy water. Never use an open flame to check for leaks.
- **Oil/Water Level:** Never boil an empty or dry pot. Ensure there is sufficient water or oil in the pot before placing it over the burner.

- **Temperature Monitoring:** Use the included thermometer to monitor oil temperature, especially when deep frying, to prevent overheating and potential fires.
- **Children and Pets:** Keep children and pets away from the cooking area.
- **Hot Surfaces:** The pot and burner will become extremely hot during operation. Use heat-resistant gloves and appropriate tools.
- **Emergency:** In case of a grease fire, turn off the gas supply if safe to do so, and smother the flames with a metal lid or fire extinguisher (Class K). Do NOT use water.

3. Unpacking & Parts List

Carefully unpack all components and verify against the list below. If any parts are missing or damaged, contact VEVOR customer service.

- 1 x 100 Qt Aluminum Stockpot with Lid
- 1 x Perforated Strainer Basket
- 1 x Steamer Rack
- 1 x Heavy-Duty Burner Stand
- 1 x 100,000 BTU Propane Burner
- 1 x CSA-Certified Pressure Relief Valve & Hose Assembly
- 1 x Thermometer
- Assembly Hardware (bolts, nuts)

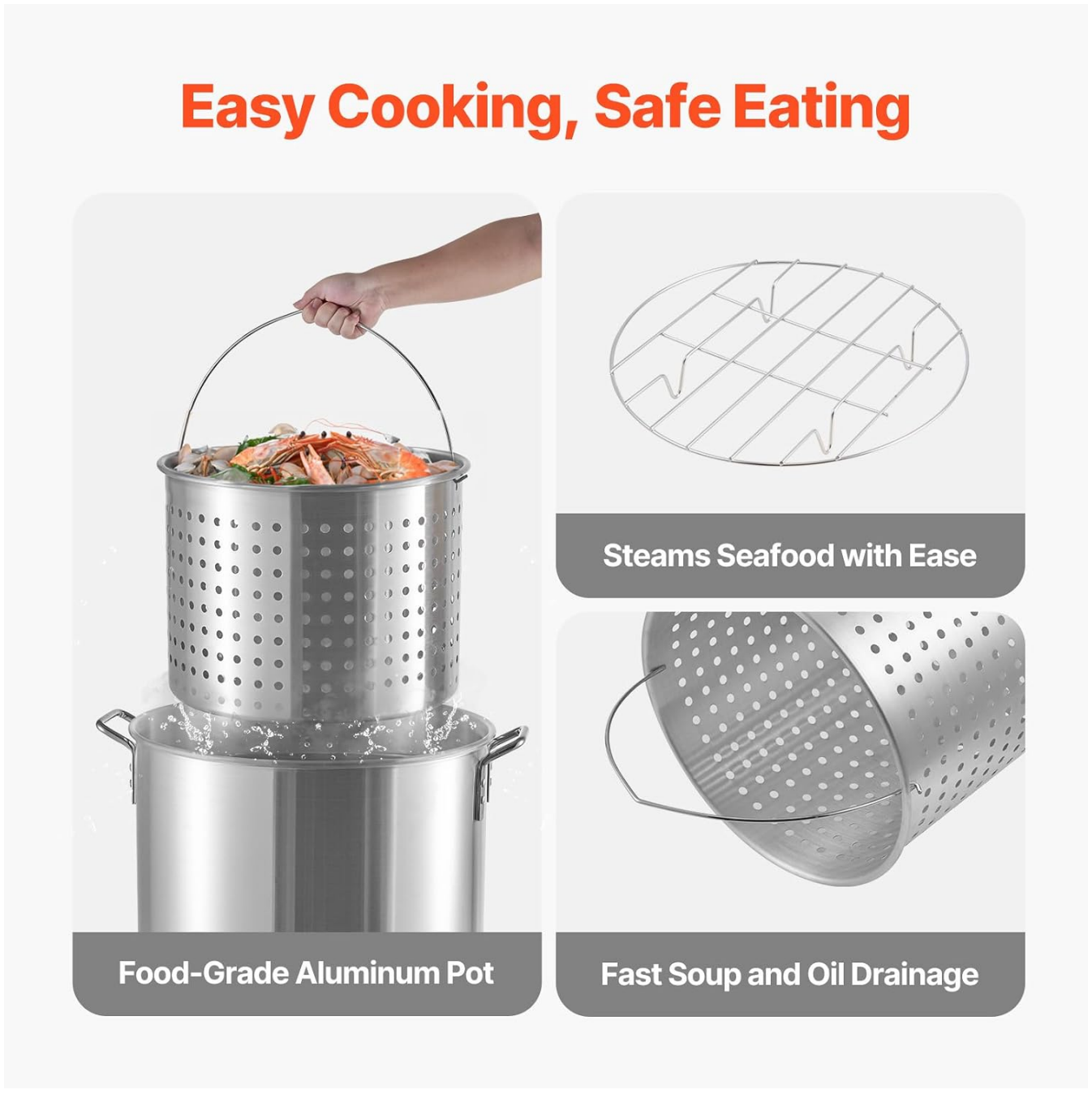


Figure 2: Key components of the VEVOR Seafood Boiling Kit, including the pot, strainer, and steaming rack.

4. Setup Instructions

Assembly typically takes less than 15 minutes. Follow these steps to set up your boiling kit:

1. **Assemble the Burner Stand:** Attach the legs to the square burner stand using the provided bolts and nuts. Ensure all connections are tight and stable.
2. **Install the Burner:** Secure the 100,000 BTU propane burner to the center of the stand using the designated hardware.
3. **Connect Propane Hose:** Attach the CSA-certified pressure relief valve and hose assembly to the burner. Connect the other end of the hose to your standard propane tank. Ensure all connections are hand-tightened, then use a wrench for a secure fit.
4. **Place Heat Shields (if applicable):** Some models may include heat shields. Refer to the diagram in the included paper manual for correct placement around the burner.
5. **Position the Pot:** Carefully place the 100 Qt aluminum stockpot onto the assembled burner stand.
6. **Insert Accessories:** Place the perforated strainer basket inside the pot for boiling or frying. For steaming, use the

steamer rack at the bottom of the pot.

7. **Attach Thermometer:** Clip the thermometer to the side of the pot, ensuring the probe is submerged in the liquid without touching the bottom.

▶ **Watch video online**
HERE'S WHY I CHOSE THIS CRAWFISH BOILING POT setup

Video 1: This video provides an overview of the VEVOR Crawfish Boiling Pot setup, highlighting its features and benefits for large-scale cooking.

▶ **Watch video online**
Vevor 10 Qt Deep Fryer Kit

Video 2: Watch this video for a quick unboxing and assembly guide for a VEVOR Deep Fryer Kit, demonstrating the ease of putting together similar VEVOR outdoor cooking equipment.

5. Operating Instructions

This kit is designed for multi-function cooking, including boiling, steaming, and deep frying.

5.1 Boiling/Steaming

1. Ensure the pot is on a stable surface and the propane tank is connected.
2. Fill the pot with water to the desired level, ensuring it does not overflow when food is added. For steaming, place the steamer rack at the bottom and add water below the rack.
3. Open the valve on the propane tank slowly, then slowly open the regulator valve on the hose.
4. Light the burner using a long lighter or match. Adjust the flame to achieve the desired heat.
5. Once the water is boiling, carefully lower the strainer basket with your ingredients into the pot.
6. Cook until desired doneness. Use the easy-to-grab handle on the strainer basket to lift and drain.

5.2 Deep Frying

Deep frying requires extra caution due to high oil temperatures.

1. Ensure the pot is on a stable surface and the propane tank is connected.
2. Fill the pot with cooking oil. Do not overfill; leave ample space for food displacement to prevent overflow.
3. Attach the thermometer to the pot.
4. Open the valve on the propane tank slowly, then slowly open the regulator valve on the hose.
5. Light the burner and gradually heat the oil to the recommended temperature (e.g., 350-375°F or 175-190°C for most frying). Monitor the thermometer closely.
6. Carefully lower small batches of food into the hot oil using the strainer basket. Do not overcrowd the pot.
7. Fry until golden brown and cooked through. Lift the basket to drain excess oil.



Figure 3: The kit's versatility allows for steaming, boiling, and simmering a variety of foods.



Figure 4: The powerful 100,000 BTU burner ensures efficient and fast cooking.

6. Maintenance & Cleaning

Proper maintenance ensures the longevity and safe operation of your VEVOR Seafood Boiling Kit.

- **Cool Down:** Always allow the unit to cool completely before cleaning or disassembling.
- **Disassembly:** The pot and accessories are designed to be detachable for easy cleaning.
- **Cleaning the Pot and Baskets:** Wash the aluminum pot, strainer basket, and steamer rack with warm, soapy water. Use a non-abrasive sponge or cloth to prevent scratching. Rinse thoroughly and dry completely to prevent water spots or corrosion.
- **Burner Stand:** Wipe down the burner stand with a damp cloth. For stubborn grease, use a mild degreaser. Ensure the burner ports are clear of debris.
- **Storage:** Store all components in a dry, protected area away from direct sunlight and extreme temperatures. Disconnect the propane tank and store it separately according to local regulations.



Figure 5: The design includes features like easy-to-grab handles for convenient use and cleaning.

7. Troubleshooting

If you encounter issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Burner won't light.	No gas flow, clogged burner, faulty igniter (if applicable).	Check propane tank valve, ensure regulator is open, clear burner ports, use a long lighter.
Low flame or inconsistent heat.	Low propane, regulator issue, clogged burner.	Check propane level, ensure regulator is fully open, clean burner ports.

Problem	Possible Cause	Solution
Oil overheating during frying.	Heat too high, insufficient oil.	Reduce flame, add more oil (if safe and within capacity), monitor thermometer closely.
Gas leak smell.	Loose connection, damaged hose.	Immediately turn off gas. Perform a leak check with soapy water. Tighten connections or replace damaged parts. Do not operate if a leak is detected.

8. Specifications

Feature	Specification
Model Number	JK-100ALKIT-US
Brand	VEVOR
Capacity	100 Quarts / 93.75 Liters
Max Heat Output	100,000 BTU
Pot Material	Food-Grade Aluminum
Burner Stand Material	Heavy-Duty Iron with High-Temperature Spray Coating
Item Weight	34.6 Pounds
UPC	197988646402
Safety Certification	CSA-certified pressure relief valve



Figure 6: Detailed dimensions for the VEVOR 100 Qt Seafood Boiling Kit.

9. Warranty & Support

VEVOR products are designed for durability and performance. For warranty information, technical support, or to purchase replacement parts, please visit the official VEVOR website or contact their customer service directly.
For more information, visit the VEVOR Store on Amazon.

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