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› **VEVOR Commercial Double Tank Deep Fryer (Model EF-6V-2) Instruction Manual**

VEVOR EF-6V-2

VEVOR Commercial Double Tank Deep Fryer

Model: EF-6V-2 | Instruction Manual

1. INTRODUCTION

Thank you for choosing the VEVOR Commercial Double Tank Deep Fryer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before initial use and retain them for future reference.

2. SAFETY INSTRUCTIONS

To prevent personal injury or property damage, always follow basic safety precautions when using electrical appliances. This deep fryer operates at high temperatures and uses hot oil, which can cause severe burns and fire hazards if not handled correctly.

- **Electrical Safety:** Ensure the fryer is connected to a grounded outlet. Use separate socket plates for each of the two plugs to prevent overloading circuits. Do not operate with a damaged cord or plug. Keep electrical components away from water.
- **Hot Oil Safety:** Always add oil to the tank before turning on the heating elements. Never fill above the MAX line or below the MIN line. Use caution when lowering food into hot oil to prevent splashing. Do not move the fryer when it contains hot oil. Allow oil to cool completely before draining or cleaning.
- **Temperature Control:** The fryer features an automatic power cut-off if the temperature exceeds 446°F (230°C). Do not bypass or tamper with safety features.
- **Placement:** Place the fryer on a stable, heat-resistant, and non-combustible surface. Ensure adequate ventilation around the unit. Keep away from walls, curtains, and other flammable materials.
- **Supervision:** Never leave the deep fryer unattended while in operation.
- **Children and Pets:** Keep children and pets away from the fryer during operation and while it is cooling down.
- **Cleaning:** Always unplug the fryer and allow it to cool completely before cleaning.

3. PRODUCT OVERVIEW

The VEVOR Commercial Double Tank Deep Fryer is designed for efficient and versatile frying, featuring two independent tanks for simultaneous cooking of different foods.

12.4Qt / 11.8L Deep Fryer

Dual tank design, fry multiple foods



French Fries
*1lbs / 0.5kg



Chicken
Wings*5



Kebab *4



*For reference only, the capacity depends on the size of the food.

Figure 3.1: VEVOR Commercial Double Tank Deep Fryer in operation, showing dual tanks and baskets.

Key Features:

- Dual Tank Design:** Two independent 9Qt (8.5L) tanks allow for frying different items simultaneously without flavor transfer. Each tank has a maximum oil capacity of 6.2Qt (5.9L).
- High Power Heating:** Equipped with powerful heating elements (1750W + 1750W for US models) for rapid oil heating and quick temperature recovery.

- **Precise Temperature Control:** Adjustable temperature range from 175°F to 390°F (80-200°C) with dual temperature control sensors for accuracy.
- **Integrated Timer:** A 0-30 minute timer assists in precise cooking. An audible alarm sounds when the timer ends, but power must be manually turned off.
- **Safety Features:** Automatic power cut-off if oil temperature exceeds 446°F (230°C) or if the temperature controller malfunctions.
- **Durable Construction:** Made from 1mm thickened stainless steel for corrosion resistance and easy maintenance.
- **User-Friendly Design:** Polished edges, matching covers to prevent oil splashes, and front hooks for easy basket draining.
- **Easy Cleaning:** Integrated oil tank design with seamless structure, tiltable heating head, and dual front-mounted drain valves for convenient oil drainage and cleaning.

Dual Independent High-Power Fryers

Dual heating tubes, quick preheat, efficient and time-saving



Overheat Automatic Power Cutoff

Note: When the temperature reaches 446°F/230°C, the device will automatically cut off power to ensure safety.

Dual Temperature Control Sensors

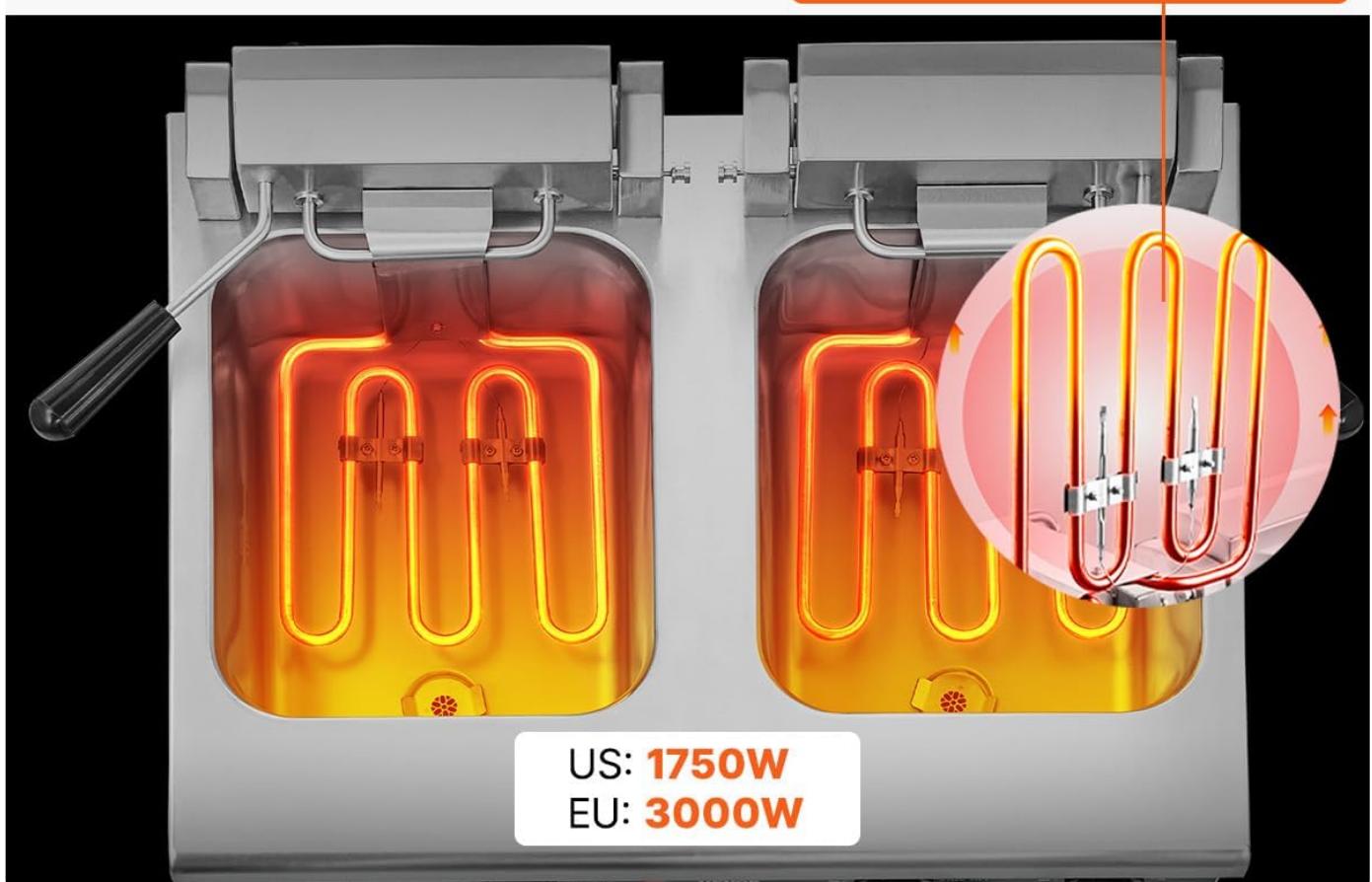


Figure 3.2: Dual independent heating elements and temperature sensors.

175°F-390°F / 80°C-200°C

Precise Temperature and Timer Control

Meets the frying needs of various foods



284°F/140°C
Onion Rings



300°F/150°C
French Fries



320°F/160°C
Chicken Nuggets



374°F/190°C
Chicken Fillets

Front Panel, Away from
Oil Fumes, Easier to
Clean and Maintain

Recommended
Frying Temperatures

Timer Range:
0-30 Minutes

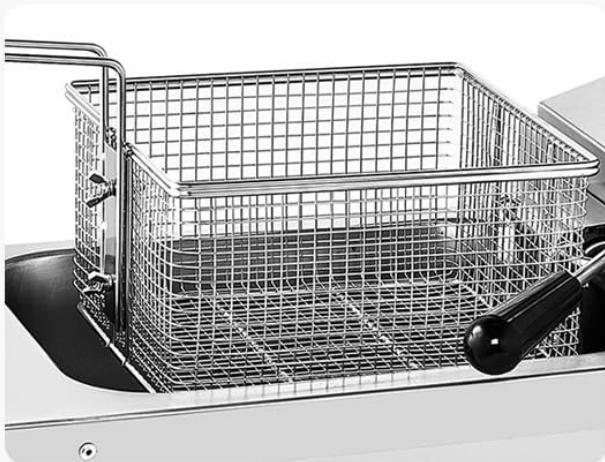


Note: Audible alarm after the timer ends, power needs to be manually turned off.

Figure 3.3: Control panel with temperature and timer settings.

Integrated Oil Tank Design

More convenient and efficient for cleaning and oil change



Stainless Steel Material,
Corrosion-Resistant,
Easy to Maintain



Tiltable Head for
Easy Cleaning



Seamless Design, No
Dead Corners for Cleaning



Faucet-Style Oil Drain Valve,
Quick Oil Drain, No Manual
Pouring Needed

Figure 3.4: Integrated oil tank design and drain valve for easy cleaning.

No Corner Design to Avoid Scratches

Protects your cooking security every time



Frying Basket with Handle,
Easy to Place and Remove,
Prevents Burns

Oil Level Line, Clearly Visible



Figure 3.5: Frying basket and oil level indicators.

4. SETUP

Proper setup is crucial for safe and effective operation.

- Unpacking:** Carefully remove all packaging materials, including any protective films (e.g., white plastic film) from the stainless steel surfaces. Inspect the fryer for any damage.
- Placement:** Position the deep fryer on a stable, level, heat-resistant countertop or surface. Ensure there is sufficient space around the unit for ventilation and to prevent heat buildup. Keep it away from walls and other appliances.

- Initial Cleaning:** Before first use, clean the oil tanks, baskets, and covers with warm, soapy water. Rinse thoroughly and dry completely.
- Electrical Connection:** This dual tank fryer requires two separate power connections. Plug each power cord into a dedicated, grounded electrical outlet. Ensure the voltage matches the fryer's requirements (AC120V 60HZ for US models). Using separate sockets reduces the risk of sudden power loss or circuit overload.
- Oil Filling:** Ensure the drain valves are closed. Fill each oil tank with cooking oil. The oil level must be between the 'MIN' and 'MAX' indicators marked inside the tank. Do not overfill or underfill.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective frying.

- Power On:** After filling with oil and ensuring proper electrical connection, turn the temperature control knob for each tank to the desired frying temperature. The 'Power' indicator light will illuminate.
- Preheating:** The 'Heating' indicator light will turn on, indicating that the oil is heating. Once the oil reaches the set temperature, the 'Heating' light will turn off. The fryer will cycle the heating element on and off to maintain the temperature.
- Setting the Timer:** Use the timer knob to set the desired frying duration (0-30 minutes). This is a reminder timer; the fryer will not automatically shut off power when the timer ends.
- Frying Food:** Place food into the frying baskets. Do not overload the baskets, as this can lower oil temperature and result in soggy food. Slowly lower the baskets into the hot oil to prevent splashing.
- Using the Cover:** For foods that tend to splash, use the matching cover to prevent hot oil from splattering.
- Monitoring:** Periodically check the food. When the timer sounds, carefully lift the baskets and allow excess oil to drain using the basket's front hook.
- Power Off:** Once frying is complete, turn both temperature control knobs to the 'OFF' position. Unplug the fryer from the power outlets.

6. MAINTENANCE AND CLEANING

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

- Cool Down:** Always ensure the fryer is completely cool before attempting any cleaning or maintenance. Hot oil can remain dangerous for several hours.
- Oil Drainage:** Place a suitable container under the front-mounted drain valves. Open the valves to drain the used oil. Close the valves securely once drained.
- Cleaning Oil Tanks:** The heating tube assembly can be tilted up for easier access to the oil tanks. Clean the tanks with warm, soapy water and a non-abrasive sponge. The integrated, seamless design minimizes hard-to-reach spots. Rinse thoroughly and dry completely.
- Cleaning Baskets and Covers:** Wash frying baskets and covers with warm, soapy water. Rinse and dry thoroughly.
- Exterior Cleaning:** Wipe the exterior stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could scratch the finish.
- Storage:** Ensure the fryer is cool and dry before storing. Store in a clean, dry place.

7. TROUBLESHOOTING

If you encounter issues with your deep fryer, refer to the following common problems and solutions.

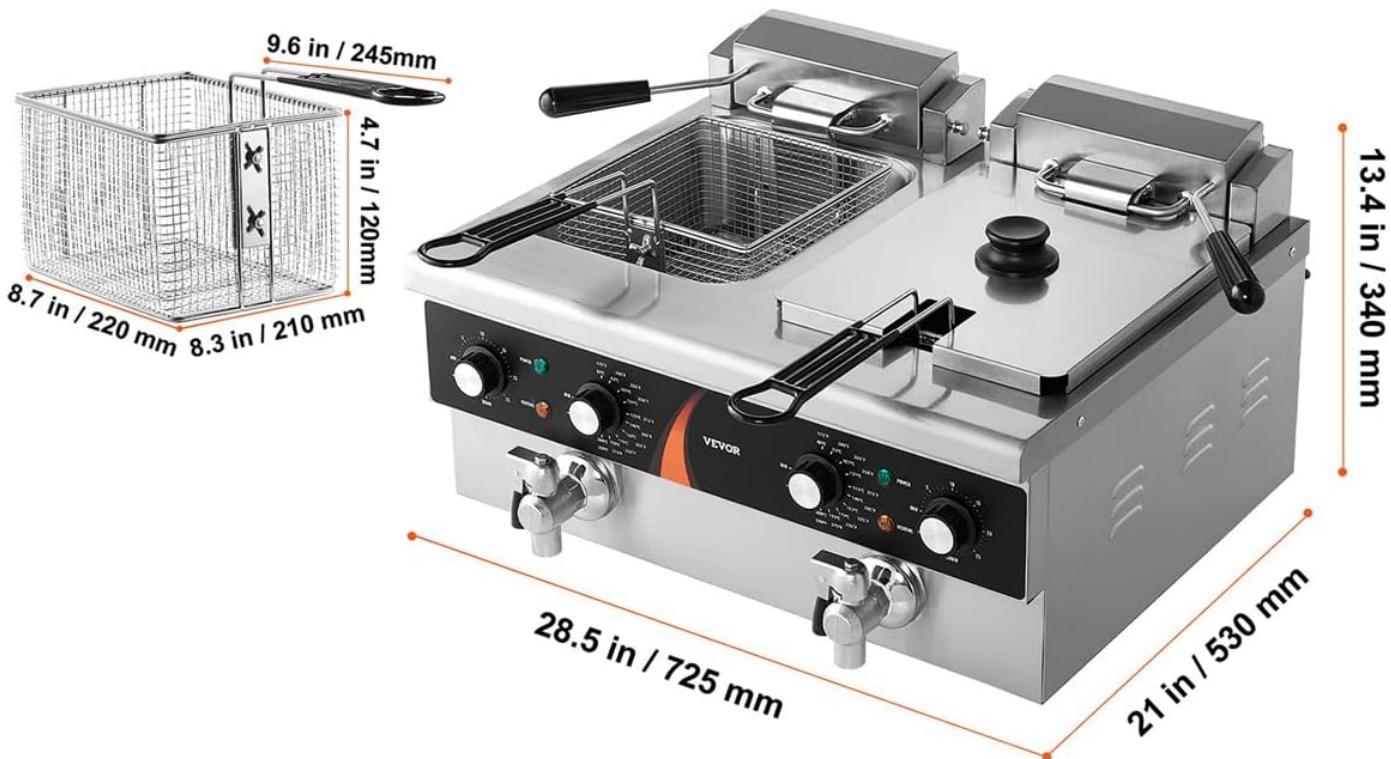
Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in; circuit breaker tripped; temperature knob not set; heating element malfunction.	Ensure both plugs are securely connected to separate, working outlets. Check circuit breakers. Turn temperature knob to desired setting. If problem persists, contact customer support.
Oil is not reaching desired temperature.	Temperature setting too low; too much food added at once; insufficient oil.	Increase temperature setting. Reduce batch size of food. Ensure oil level is between MIN and MAX lines. Allow more time for oil to recover temperature between batches.
Oil leaks from drain valve.	Drain valve not fully closed; valve seal damaged.	Ensure the drain valve is tightly closed. If leaking continues, the valve seal may need inspection or replacement. Contact customer support.
Food is soggy or not crispy.	Oil temperature too low; too much food in basket; food not dry before frying.	Ensure oil is at the correct temperature. Fry in smaller batches. Pat food dry before placing it in the basket.

8. SPECIFICATIONS

Detailed technical specifications for the VEVOR Commercial Double Tank Deep Fryer.

KNOW MORE ABOUT PRODUCT



SPECIFICATIONS

Model: **EF-6V-2**

Material: **Premium Stainless Steel**

Voltage: **AC120V 60HZ (US); AC220-240V 50HZ (EU)**

Power: **1750W+1750W (US); 3000W=3000W(EU)**

Wide Temp Range: **175°F-390°F / 80°C-200°C**

Oil Capacity: **Max 6.2Qt/5.9L Each**

Water Capacity: **Max 9Qt/8.5L Each**

Net Weight: **34lbs/15.5kg**

Fuel tank size: **28.5x21x13.4in/725x530x340mm**

PACKAGE CONTENT

1xElectricDeepFryer

2xBaskets

2xFilter Covers

4xScrew&NutSets

2xCool-TouchHandles

1xManual

Figure 8.1: Product dimensions and specifications overview.

- **Model Name:** Commercial Deep Fryer
- **Model Number:** EF-6V-2
- **Brand:** VEVOR
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions (L x W x H):** 28.5"D x 21"W x 13.4"H (725 x 530 x 340 mm)
- **Item Weight:** 39 pounds (15.5 kg)

- **Power (US):** 1750W + 1750W (Total 3500W)
- **Voltage (US):** AC120V 60Hz
- **Wide Temperature Range:** 175°F - 390°F (80°C - 200°C)
- **Oil Capacity (Max, Each Tank):** 6.2Qt / 5.9L
- **Water Capacity (Max, Each Tank):** 9Qt / 8.5L
- **UPC:** 197988345886

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product packaging or visit the official VEVOR website. Keep your purchase receipt as proof of purchase for any warranty claims.