



Technical Support and E-Warranty Certificate [www.vevor.com/support](http://www.vevor.com/support)

## **Turkey Fryer Kit User Manual**

We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

# VEVOR<sup>®</sup>

TOUGH TOOLS, HALF PRICE

## SHIPPING SCALE

Model:1630B



### NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:



[CustomerService@vevor.com](mailto:CustomerService@vevor.com)

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

# Technical Specifications

Model	N. W.	G. W.	Carton Size
1630B	6.26kg	7.26kg±3%	360mm×360mm×475mm ±10mm

## SAFETY



Note / Remark.



Caution / Warning.



Read the instruction manual.



Read this material before using this product. Failure to do so can result in serious injury. **SAVE THIS MANUAL**



### Assembly precautions

1. Assemble only according to these instructions. Improper assembly can create hazards.
2. Wear ANSI-approved safety goggles and heavy-duty work gloves during assembly.
3. Keep assembly area clean and well lit.
4. Keep bystanders out of the area during assembly.
5. Do not assemble when tired or when under the influence of alcohol, drugs or medication.
6. Weight capacity and other product capabilities apply to properly and completely assembled product only.
7. Assemble on a flat, level, hard and smooth surface capable of safely supporting a fully loaded Turkey Fryer Kit



## Use precautions

### For Outdoor Use Only

Read all Warnings and Operating Instructions before use and retain them

for future reference.

**WARNING:** Propane gas is highly flammable and under pressure in the cylinder or tank. Therefore, do not store or use gasoline or other flammable liquids or vapors near this stove. If you detect the odor of gas, immediately evacuate the enclosed area and contact the appropriate authorities/professionals.

**\*Never place an empty pot on a lit cooker !**



## WARNING!

Indicates a hazardous situation, which if not avoided, may result in death or serious injury.

- NEVER leave this appliance unattended when in use.
- NEVER operate this appliance within 10 feet(3.05 m)from any structure, combustible material, or other gas cylinders.
- NEVER operate this appliance within 25 feet (7.6 m) from any flammable liquid.
- DO NOT fill the cooking pot beyond maximum fill line. In case of a fire, keep away from the appliance and immediately call the fire department.
- Never allow oil or grease to get hotter than 400°F(204 °C).If the temperature exceeds 400°F(204 °C)or if oil begins to smoke, immediately turn the burner or gas supply OFF. Heated liquids remain at scalding hot temperatures long after the cooking process.
- Never touch cooking appliance until liquids have cooled to 100 °F(38 °C)or less. In case of a fire, keep away from the appliance and immediately call the fire department.
- Do not attempt to extinguish an oil or a grease fire with water.

DO NOT let comfort or familiarity with product (gained from repeated use) replace strict adherence to the product safety rules. You can suffer serious personal injury if you use

This product unsafely or incorrectly.

**NOTE:** Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

If you smell gas:

- Shut off gas supply to the appliance.
- Extinguish any open flame.
- If the odor remains, keep it away from the appliance and immediately call the fire department. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

## For Your Safety

- The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
- The appliance shall not be used on or under any apartment or condominium balcony or deck.
- The appliance shall be used outdoors only and shall not be used inside a building garage or any other enclosed space.
- This appliance is not intended to be installed or used in or on a recreational vehicle or boat.
- Ensure there is a minimum of 10 feet (3.05 m) distance between combustible materials and the sides and back of the appliance. Do not place or use the appliance under overhead unprotected combustible materials.
- **Keep the fuel supply hose away from any heated surfaces.**
- **Keep at least 24-inch distance between the appliance and cylinder.**
- This appliance is for outdoor use only and should only be operated in a

well-ventilated space.

- The use of alcohol, prescription, or non-prescription drugs might impair the user's ability to assemble or safely operate the appliance properly.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire, DO NOT attempt to extinguish with water. Immediately call the FIRE DEPARTMENT .
- In some circumstances, a Type BC or ABC fire extinguisher may be used to contain the fire.
- In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply.

DO NOT attempt to move the appliance or cooking vessel.

- When cooking, the appliance fryer/boiler **MUST BE ON A LEVEL, STABLE AND NON-COMBUSTIBLE SURFACE**

Asphalt, wood, dry grass or leaves, vinyl, and plastic surfaces are not acceptable for operating this appliance in an area clear of combustible material.

These surfaces are combustible, and may melt or catch fire.

- DO NOT leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place an empty cooking pot on the appliance while in use.

Use caution when placing anything in the cooking pot while the appliance is in use as oil or grease may splash out from the pot.

- If stored indoors, disconnect and leave the LP cylinder outdoors.
- This appliance is not intended for and should never be used as a heater.
- An oil thermometer MUST be used when cooking with oil or grease.
- This appliance will be HOT during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- If the temperature exceeds 400 °F(204 °C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the

temperature to decrease to less than 350°F(177 °C)before relighting the burner according to this Owner's Manual.

· It is recommended to use the cooking pot less than 30 qt. capacity & 12-inch diameter.

**POT LARGER THAN THE COOKING CAPACITY MAY RESULT IN TIPPING.**

· Never overfill the cooking pot with oil, grease, or water more than the level specified by the manufacturer's instructions.If the pot doesn't indicate the maximum water line, please refer to the following instructions for determining the maximum fill level.

· Do not move the appliance when in use. Allow the cooking pot to cool down to 100°F(38 °C)before moving or storing.

**Determine the maximum fill level when use a pot without a maximum fill line:**

- (1). Place the food in the basket.
- (2). Place the basket into the empty pot.
- (3). Fill the pot with water just until the food product is completely submerged.

There must be a minimum of 3 inches(7.62 cm)between the water level and top of the pot.

- (4). Remove the food product from the pot and either marks the water level on the side of the pot or measure the amount of water in the pot.
- (5). Drain the water and completely dry the pot and the food.
- (6).This is the volume of cooking oil the pot will fill with to fry the turkey.
- (7)· Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease,all food **MUST** be completely **THAWED**,and towel **DRIED** before being immersed in the fryer.
- (8)· Avoid bumping into or impacting the appliance to prevent spillage or splashing of hot cooking liquid.
- (9)· Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance, pay more

attention to avoid being scalded from hot cooking liquids.

## Assembly Instructions



- . Knock -down 16" High Steel Frame with Pot Holders, 13" Diameter Cooking Surface.
- . Adjustable side pot holders
- . 30 Quart Aluminum Turkey Fryer Pot & Strainer Basket.
- . 10 PSI CSA Certified Regulator with Hose.
- . 54000 BTU Cast Iron Burner.
- . Chrome Plated Hanger
- . Poultry Rack
- . Plastic Injector
- . 12" Probe Thermometer.

## TOOLS NEEDED FOR ASSEMBLY

- Adjustable Wrench
- Phillips screwdriver

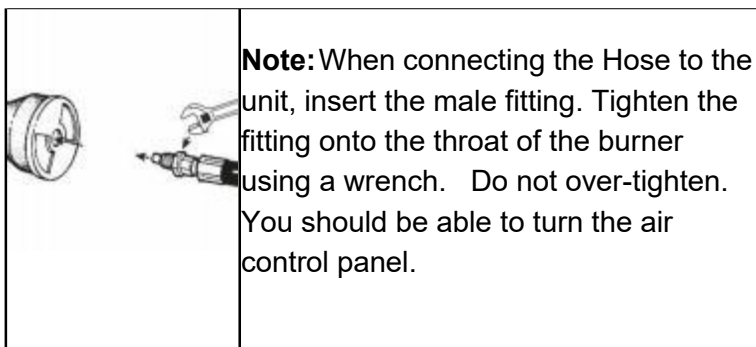
## INSTRUCTIONS

- (1) Assembly three legs to the windshield of top frame with 6pcs bolts and nuts.
  - (2) Assembly three legs to the bottom ring with 3pcs bolts and nuts.
  - (3) Assembly two adjustable side pot holders to the top frame with 4pcs bolts and nuts.
  - (4) Unscrew the pre -assembled lock nut and flange nut from the threaded pin of the cast iron burner , then insert the threaded pin of burner through the hole of the support bar of top frame, wrench tighten flange nut and lock nut.
- \*Make**
- sure all hardware are used and wrench tighten.**

## Instructions

### PREPARATION:

1. Place stove on a level, stable surface.
2. Attach propane hose to the brass stove inlet fitting.
3. Make sure propane bulk tank valve is closed.
4. Attach propane hose to outlet of propane tank.
5. Slowly open propane tank valve and check for leaks by applying small amount of liquid soap and looking for bubbles to appear.



## LIGHTING INSTRUCTIONS

1. Read instruction before lighting.
2. When you are sure there are no leaks, turn the cylinder and regulator

control valve on the hose to the closed position.

3. Have a fireplace match or long -nosed lighter lit and over the burner from SIDE. Keep hands and face away from burner.

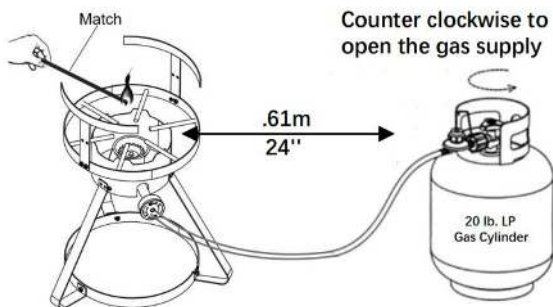
4. Slowly open gas supply until burner ignites, keeping hands and face away from burner.

5. Adjust the regulator control valve for desired flame height.

6. When finished using the cooker, turn off gas cylinder valve first. It will take a few seconds for the fire to go out and for the propane gas to bleed from the hose and regulator assembly. After the fire is completely out, turn regulator control valve to the OFF position.

7. To re -light, repeat steps 1 -6. Always use CAUTION as cooker will be hot.

8. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.



## STORAGE

1. DO NOT leave propane tank attached to stove during storage or transport.

2. Wipe the burners, steel cooking grate, and propane hose before storing.

3. It is suggested to store stove and hose in a nylon storage bag to keep it clean.

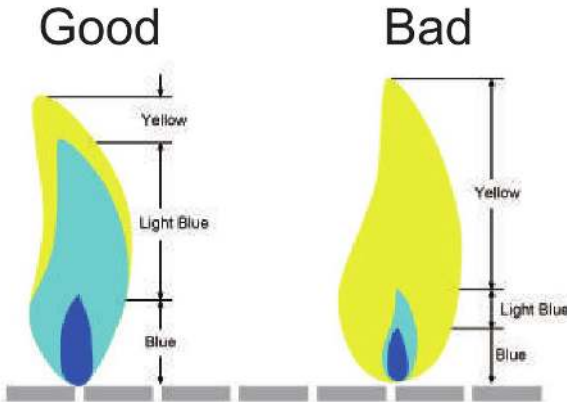
## CAUTION

DO NOT attempt to connect your camp stove to a natural gas supply. Use only with propane, hose and regulator supplied with the stove and

an approved bulk propane tank.

## Burner Flame Check

Light the burner and adjust the flame with the regulator control valve until the desired flame is achieved. Always check the flame prior to each use. A blue flame with little or no yellow flame provides the best heat.



## MANUALLY LIGHTING THE BURNERS WITH THE MATCH STICK

1. Ensure the regulator is in the ON position.
2. Slowly turn on the gas at the LP cylinder valve if it is not already on.
3. Place a match in the match holder.
4. Use the holder to slide the lit match through the cart bottom burner that you want to light.
5. If the burner ignites, turn the regulator control valve to the desired heat setting.



# Operating Instructions

1. Check that your 20 lb.LP gas cylinder is not over filled and has the proper QCC type 1 connection. The maximum weight of a properly filled cylinder is approximately 38 lb.
2. Check that your hose assembly is set to restrict gas flow. With the adjustable regulator provided, turn the regulator control counterclockwise until it stops. This is the OFF position.
3. Attach the regulator to the cylinder valve; refer to page 10 for detailed instructions. Attach the other end of the hose to the burner by turning.
4. Perform the leak test.
5. Before lighting the burner, check the venturi tubes and burner.
6. Light the burner as per the instructions.
7. Place a pot no larger than 30 qt.(300 mm(Diameter)×400 mm(Tall))on the stand and fill it to the max fill line.
8. Cook, eat and enjoy.
9. Clean and store the fryer when completely cooled down and the gas supply is switched off and disconnected.
10. The thermometer provided MUST be used when cooking with oil or grease. Follow the instructions in this Owner's Manual for properly installing and using the thermometer. If the thermometer supplied with this fryer or boiler has been lost or damaged, the appliance manufacturer must specify a replacement thermometer.
11. Never overfill the cooking pot with oil, grease, or water. Instead, follow instructions in this Owner's Manual for establishing proper oil, grease, or water levels.

## Thermometer Test Instructions



**WARNING!** Always use a thermometer when frying any food. A thermometer is a sensitive measuring device which may not work properly if dropped, bent, or twisted. Always check to be

sure your thermometer is working properly before frying. DO NOT use a meat thermometer for frying.

### **1. TEMPERATURE ACCURACY:**

While wearing protective gloves, hold the thermometer by the dial and insert the stem into boiling water. The needle should quickly move around the dial and register approximately 212°F (100 °C) (plus or minus 5°F). This indicates whether or not the temperature reading is accurate.

NOTE: Due to water evaporation, the maximum reading possible on a thermometer in hot water is 212°F (100° °C).



### **2. TEMPERATURE RANGE:**

Hold the thermometer by the dial and place the end of the stem above a lit match or lighter. The needle should quickly move around the dial and register a temperature above 350°F. If the needle stops at a low-temperature reading, such as 225 °F, the thermometer is damaged and cannot be used.

NOTE: DO NOT attempt frying if the thermometer is not working!

## **Cleaning and Maintenance**

**CAUTION:** Allow the unit to cool down fully (100 °F or 38 °C) before cleaning.

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use.

**NOTE:** Clean the entire appliance yearly and tighten all hardware regularly (1-2 times a year or more, depending on usage). Cleaning should be done using detergents that won't harm the patio, lawn, or the environment.

## **CLEANING THE BURNER**

### Natural Hazards - Insects and Spiders

A clogged tube or burner can lead to a fire beneath the appliance. In addition, during shipment or storage, small insects and spiders may be able to find their way into the venturi tubes and make nests or webs. This could block gas flow through the venturi tube, causing a smoky, yellowish flame or preventing a burner from lighting up. It could even cause the gas to burn outside the venturi tube, seriously damaging the appliance. If this occurs, turn off the gas flow and wait for the appliance to cool down. When the appliance has cooled, remove the burner and clean the venturi tube with a brush or pipe cleaner. Replace the burner and ensure the venturi tube is seated over the orifice on the gas valves. The venturi tube should be cleaned periodically, especially at the start of the season.

**Note: Damage caused by a blocked venturi tube is not covered under warranty.**

## **STEPS FOR CLEANING THE BURNER**

1. Remove the brass connector/hose from the burner.
2. Look inside the burner tube for insect nests, webs, or mud.
3. To remove the above obstructions, use a FLEXIBLE venturi brush or bend a small hook on one end of a long flexible wire such as the one shown in the inset picture.
4. Inspect and clean the burner if needed.
5. Reattach the brass connector to the burner.
6. Keep appliance area clear and free from combustible materials,

gasoline,

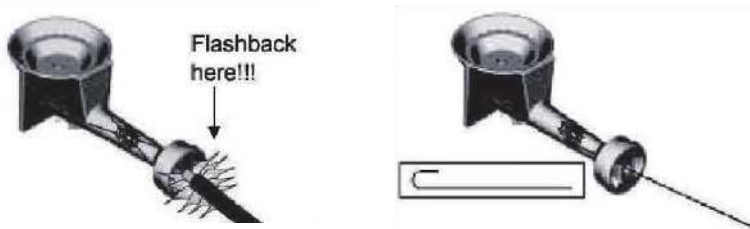
and other flammable vapors and liquids.

7· Do not obstruct the flow of gas and ventilation air.

8· Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

9· Check burner flames regularly according to the reference diagram.

Clean all cooking surfaces of vessels, aluminum pots, and pans with warm, soapy water and a nylon cleaning pad regularly.



Suggested Cleaning Materials : Mild dish washing liquid detergent , Nylon cleaning brush,

pad Hot water, Paper towel

## Aluminum Pots

1.It is unnecessary to season aluminum pots before cooking with them. Wash the pot's interior with a liquid dishwashing detergent and towel dry. DO NOT apply to flame during any of this process.

2. After cooking, let pans and lids cool down gradually. Do not pour cold water into a hot pan. This will cause the bottom of the pan to warp, and it can cause oil/grease to splatter. Always wash the pans thoroughly in hot, soapy detergent after each use to remove all traces of food, salt, or grease particles that may burn causing stains when the pan is reheated. If food remains stuck in the pan after cooking, add hot water and let soak. Then scrub the pan with soap and scouring pad to loosen the food.

3.Scouring pads and aluminum cleaners can be used to clean the

interior of the pots.

4. Never place an empty aluminum or stainless steel pot on a lit cooker. A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

5. Boiling with large quantities of salt is very corrosive and can cause pits in the pot and basket. To reduce the chance of this occurring, do not allow salt water or oil/grease to remain in the pot for a long period of time after the pot has cooled. The basket and pot should be thoroughly cleaned after each use.

DO NOT store cooking oil inside the pots. Salt and seasonings will settle and can cause pits to form at the bottom of the pot.

## Disposal

This products should be disposed of in accordance with local regulations. If you need help with how to proceed, contact your local authority.

Only qualified technicians are authorized to undertake the repair of Turkey and Fish Fryer Kit.

For your safety, please observe all safety notes, precautions, and details in this manual.

## Warranty

1. This warranty shall only cover claims for damage due to a fault in the product's manufacture

2. In the event of a warranty claim being made, the party entitled to warranty cover must present the proof of purchase including purchase date.

3. Customers' satisfaction is always the motivation of our brand growth. We promise to help you solve any issues. Please just let us know if need help.

**OUR SERVICE TEAM PROMISES TO REPLY TO YOUR MESSAGE WITHIN 24H.**

## **Scope of Warranty**

1. We guarantee that VEVOR products are produced in accordance with ISO 9001 Quality Management procedures and are free of manufacturing defects for the period of warranty.
2. This warranty covers faults in the products due to manufacturing defects within 1 year from date of purchase. After inspection by sales representative, defective products will be replaced or repaired with equivalent goods free of charge.
3. Any warranty claim made during warranty period shall not extend the overall period of warranty coverage.
4. Warranty periods: Warranty claim date

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