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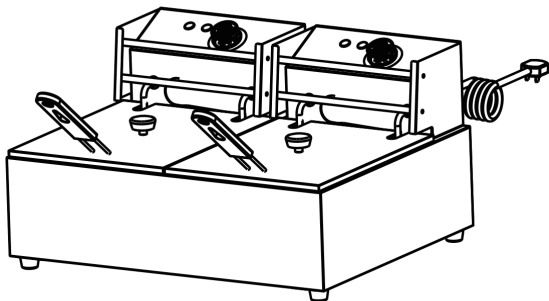
We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover 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.

Dual Tank Electric Deep Fryer SC-82&SC-102V USER MANUAL

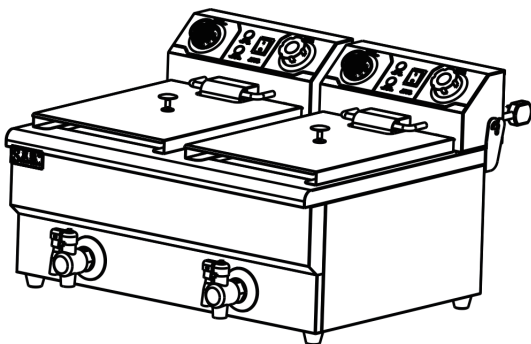
VEVOR[®]

Dual Tank Electric Deep Fryer SC-82&SC-102V

MODEL NO.: SC-82



MODEL NO.: SC-102V



NEED HELP? CONTACT US!

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



CustomerService@vevor.com

This is the original instruction, Please read all manual instructions carefully before operating. VEVOR reserves 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 is any technology or software updates on our product.

IMPORTANT SAFEGUARDS

This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Caution and common sense are not built into this product, since we believe that the uses will comply with these codes.

Please read ALL the instructions before using your machine.

1. Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
2. Do not let children and minors get close to or touch the machine.
3. Do not touch the hot surface directly with your hands. Always use the handle or knob for operation.
4. To prevent electrical shock, do not immerse the cord or plug into water or other liquids.
5. Do not immerse the appliance in water or any other liquid.
6. Unplug the machine from the outlet when not in use and before cleaning. Cool the appliance before installing or removing parts and before cleaning.
7. Cool down the HOT parts before operation.
8. Do not operate the device with damaged cord or plug, malfunction or with any mechanical damage. Send it to your nearest authorized service centre for examination and repair (ONLY technicians should open up the unit).
9. Using any accessories or attachments that are not provided or recommended by the manufacturer may cause injury.
10. If the machine is not to be used for a long period of time, unplug it, clean and cover it and store it in a dry and safe place.
11. Do not leave the power cord hanging over the edge of table or counter or let it come into contact with any hot surfaces.
12. Do not place the unit on or near hot air, electric burners or heaters.
13. Always switch off the power to the socket before plugging in or unplugging. Hold the plug instead of pulling on the cord.
14. Do not apply this unit to any other purposes than the indicated usage.
15. Do not use it outdoors or for commercial purposes.
16. KEEP IT OUT OF CHILDREN'S REACH.
17. DO NOT CLEAN IT WITH ANY ABRASIVE MATERIAL.
18. Never leave it unattended while in use.
19. Always check that this machine is plugged into a grounded outlet with the appropriate electrical supply. Ensure that the wall outlet being used is properly grounded. If not, you must install a grounded outlet. Have the work performed only by a certified electrician who is properly qualified to meet local safety and electrical codes.
20. Ensure that the power outlet, plug and cord being used are in good working condition. Damaged components should be repaired by a certified electrician who is qualified to meet local safety and electrical codes. Even if your power cord is functioning properly, keep it away from water and avoid letting it run over carpets or heating devices.
21. Avoid using it in the presence of flammable liquids, gases, dust or other explosive situations.

22. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.

23. Do not operate the machine in an appliance garage or under a wall cabinet. Always unplug the unit from the electrical outlet when storing in an appliance garage. Otherwise, it would cause a risk of fire, especially if the machine touches the garage wall or the door touches it as it closes.

24. Type Y attachment: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

25. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

26. When user uses it, user should keep **OIL OVER HALF OIL POT AND OIL DO NOT EXCEED THE HIGHEST LINE.**

Thank you for using this product. In order to make sure that you can operate the machine correctly, read this instruction carefully before operation and keep it properly for future reference. Please be sure to read the precautions and safety rules in this page to ensure your safe use.

PRODUCT PARAMETERS

MODEL NO.: SC-82			
Region	Voltage	Input Power	Plug Type
North America	AC110-120V 60Hz	1500W+1500W	American PLUG
Europe (except UK)	AC220-240V 50Hz	2500W+2500W	European PLUG

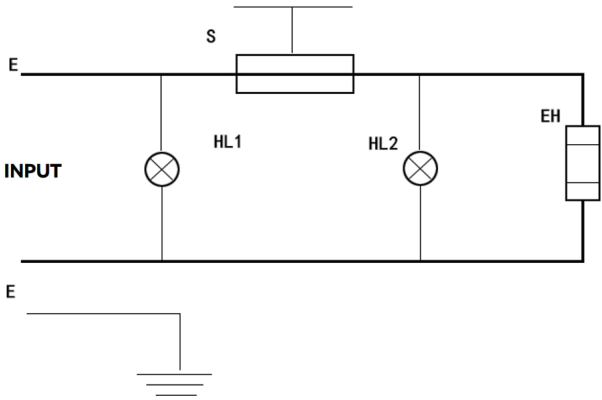
MODEL NO.: SC-102V			
Region	Voltage	Input Power	Plug Type
North America	AC110-120V 60Hz	1500W+1500W	American PLUG
Europe (except UK)	AC220-240V 50Hz	3000W+3000W	European PLUG

NOTE:

1. The voltage used for this device must be the same as the power supply voltage.
2. Users need to install it near the power switch and fuse.
3. The equipment grounding bolt back with the application of not less than 2.5mm² copper wire and meet safety requirements and reliable ground

CIRCUIT DIAGRAM

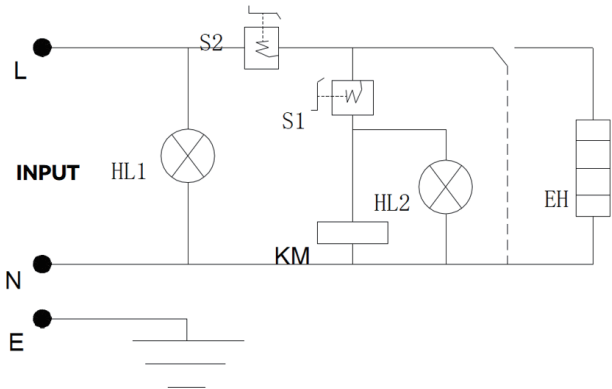
MODEL NO.: SC-82



S-Temperature Controller
 E-Ground Protection
 HL1-Power Indicator(GREEN)

EH-Heating Tube
 HL2-Heating Indicator (RED)

MODEL NO.: SC-102V



S1-Thermostat
 HL1-Power Light
 KM-AC Cont Actors

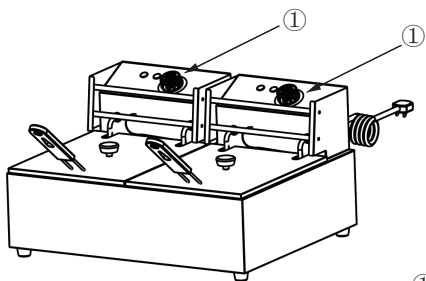
S2-Temperature Limiter
 HL2-Heating Light
 EH-Heating Pipe

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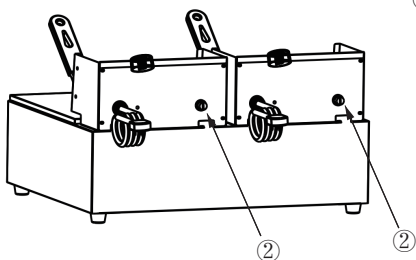
E-mail: CustomerService@vevor.com

PRODUCT COMPONENTS

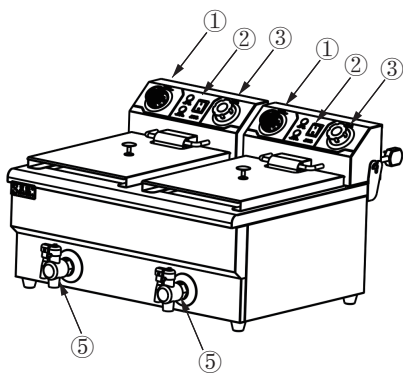
MODEL NO.: SC-82



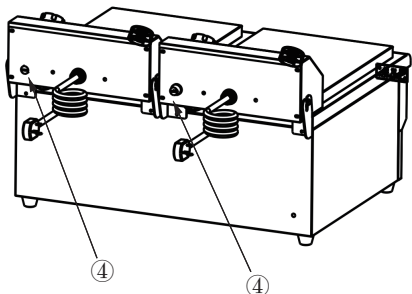
- ① Temperature knob
- ② Reset protecting button



MODEL NO.: SC-102V



- ① Temperature knob
- ② Power switch
- ③ Time knob
- ④ Reset protecting button
- ⑤ The tap



OPERATING INSTRUCTIONS

Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that the cooking plates are clean and free of dust. If necessary, wipe them over with a damp cloth. Spread over with an absorbent kitchen towel and wipe off any excess oil. When your appliance is heated for the first time, it may emit slight smoke or odor, which is normal for many heating appliances, and will not affect the safety of your appliance.

1. Place the machine on a clean, dry, level surface near a plug base outlet.
2. Plug the cord into the wall outlet.
3. The user should place the oil on the half fryer when in use.
4. Turn on the power switch (SC-82 has no power switch), and the green indicator light will be on while power is supplied to the oven. Turn the temperature knob clockwise to adjust the temperature to the desired temperature. At the same time, the red indicator light is on, indicating that the electric heater begins to heat up and the temperature of the oil starts to rise.
5. When the temperature rises to the desired level, the heat controller will automatically cut off, while the red indicator light goes out and the electric heater stops heating.
6. When the temperature is slightly lower, the heat controller will automatically energize, the red indicator light and the green indicator light will be on, the electric heater will work again and the temperature will rise.
7. After finished, for safety, please turn the temperature knob counterclockwise to the limit position and cut off the power.

NOTE: It works in this way repeatedly in order to make sure temperature is certain in a range.

TIPS & HINTS

1. Cover is designed for keeping warm and clean. When user put on cover, user should make sure there is no water on it in case of water draws into pot and hot oil splashes.
2. Enclosed special basket is used for frying small piece of food. There is a hanger and a handle on the basket. Put basket in oil when producing. After finishing, hang up the basket and filter out the excess oil.
3. The back plate is designed to protect the electric heating tube. When frying food, the back plate must be placed in the oil pan.
4. The tap can be used to drain the **cooling oil**, but please ensure that the tap is **TURNED OFF** when the power is turned on.---**ONLY FOR SC-102V**

NOTE: Each fryer with a temperature range of 50-200°C (122°F-392°F) has an "overheat reset protection button" which will function to protect the machine when the temperature is higher than the set value. When used again, the user should press the protection button to reset it and then the user can use it normally.

CLEANING AND MAINTENANCE

1. Once you have finished baking, remove the plug from the electrical outlet. Leave the top lid open and allow the grids to cool down completely before cleaning.
2. If user wants to pour oil out of pot, user should do it after temperature of oil lowers to normal. First, the user takes out the basket and back plate, then cut off electricity and turnover controlling box (at this moment electric heating tubes in pot are erect) or user takes out controlling box and puts it on a dry place so that user can take out oil pot and clean it.
3. User should clean residue in oil and filth on electric heating tube in a regular time.
4. For the exterior, wipe with a soft, dry cloth. Never use an abrasive cleanser or harsh pad.
5. Any other servicing should be provided by an Authorized Service Representative.

CAUTION:

1. NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUIDS.

2. In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

STORAGE

1. Always unplug the machine before storage.
2. Always make sure the machine is cool and dry before storage.

Disposal information



This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.

HOUSEHOLD USE ONLY

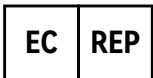




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EUREP GmbH
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Made in China

Manufacturer: Guangdong Shuangchi Dining Equipment CO., LTD.

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Qingcheng District, Qingyuan, Guangdong, China