

## TROUBLESHOOTING

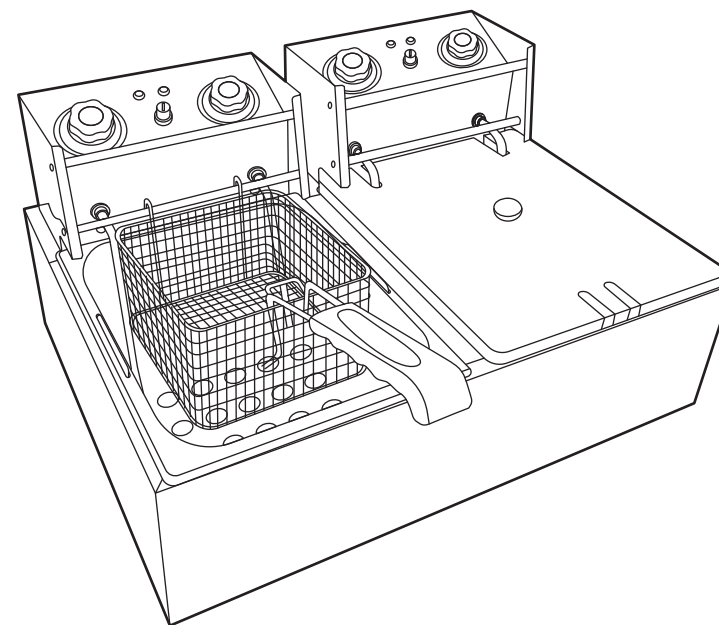
Problem	Cause	Solution
1. When connecting the power cord to the socket, the green indicator light is not on and the machine is not working.	1. The machine is not connected to the power source.	1. Fasten the power cord and ensure the socket is powered on.
	2. The fuse of the socket is blown or the socket is damaged.	2. Replace the fuse (>16A) of the socket, or replace the current socket with a suitable 16A socket.
2. The red and green indicator lights are on at the same time, but the oil temperature does not rise.	1. The wiring of the electric heating tube is loose.	1. Tighten the connecting screw on the electric heating tube.
	2. The electric heating tube is burnt out.	2. Replace the heating tube.
3. The red indicator light is always on, and the oil temperature cannot be controlled.	1. The thermostat does not work.	1. Replace the thermostat.
4. The temperature can be controlled normally, but the red indicator light is not on.	1. The indicator light burned out.	1. Replace the indicator light.
5. The green indicator light is on, but the red indicator light is not on and the temperature does not rise no matter what temperature it is set to.	1. The temperature limiter has already been activated, resulting in overheating protection.	1. Reset the temperature limiter. (Refer to Instruction #10)
	2. The timer was not set up.	2. Set up the timer to ON or a desired time. (Refer to Page 1, Instruction #3 to set up the timer.

## SAFETY PRECAUTIONS

1. The voltage used by this machine must be the same as the rated voltage. The machine should be connected to a 16A socket.
2. Users must not use extension cables with this machine.
3. There is a grounding bolt at the back of the machine. A copper core wire of no less than 2.5mm<sup>2</sup> should be reliably connected to a grounding wire that complies with safety regulations.
4. Before using, check if all the wiring is tight, the operating voltage is correct, and the outlet is reliably grounded. The shell of the machine should be attached properly to ensure safe operation. Thank you for your cooperation and understanding.

# Electric Deep Fryer

## Instruction Manual



### NOTE:

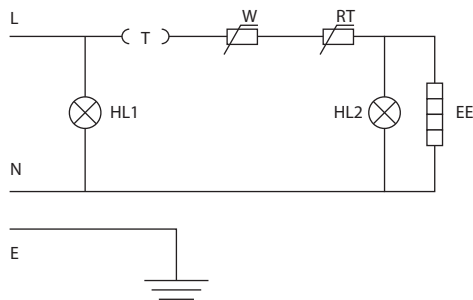
To continuously improve its products, VIVOHOME reserves the right to modify this information without prior notification. For any questions during assembly, please watch the video in the product page for reference. Or contact our customer service with any questions, comments, or concerns. Thank you for using VIVOHOME products in your home!

Thank You For Purchasing From  
VIVOHOME  
MADE IN CHINA

## BASIC PARAMETERS

Item Name	Electric Deep Fryer
Item Number	VH1118
Voltage	AC110V
Frequency	50Hz-60Hz
Max Power	2.5kW+2.5kW
Dimensions	22 x 17.3 x 12.2 in. (56 x 44 x 31cm)

## CIRCUIT DIAGRAM



L - Live Wire  
 N - Neutral Wire  
 E - Earth Wire  
 HL1 - Power Indicator  
 HL2 - Heating Indicator  
 EE - Heating Tube  
 W - Temperature Limiter  
 RT - Thermostat

## INSTRUCTIONS

1. Check whether the power supply is reliable and installed correctly.
2. Keep the oil level over the **MIN** line and lower than the **MAX** line of the oil pans during use.
  - 1) Keep the reference point on both knobs aligned with **OFF** position, and insert the power cord plug into a suitable socket. The green **POWER** indicator light will turn on. At this time, electricity will be supplied to the machine.
  - 2) Turn the **TIME** knob to the **ON** position and rotate the temperature knob clockwise to align the reference point with the required degree. At this time, the red **HEATING** indicator light will turn on, which shows that the electric heater is working. The oil will start heat up.
  - 3) To set the timer: Turn the **TIME** knob to the desired time. The timer will sound and the knob will reach the **OFF** position when the desired time is up. Then, the machine will stop heating.
  - 4) To use the machine in the continuous working mode: Turn the **TIME** knob to the **ON** position. Rotate it to the **OFF** manually to stop heating when finished frying.
  - 5) During cooking, the thermostat will cut off heating automatically when the oil reaches the set temperature. At this time, the red **HEATING** indicator light will turn off, which shows that the electric heater is no longer heating up.

6) When the temperature drops a little, the thermostat will automatically send a signal to the heater to start heating again. Then, the red **HEATING** indicator light will turn on. The oil temperature will rise.

7) The machine works in this way repeatedly in order to make sure the oil temperature is within a certain selected range.

3. The cover is designed for keeping the device warm and clean. When putting on the cover, the user should make sure there is no water on it in case that water drips into the pot, which will cause hot oil to splash and hurt people.
4. The enclosed special basket is used for frying small pieces of food. There is a hanger and a handle on the basket. Put the basket into the oil while cooking. After frying, lift and hang the basket on the machine to filter oil. The filtered oil will flow into the pot. If frying a large piece of food, you can put it directly in the pot.
5. After cooking, please turn the **TIME** knob and temperature knob to the **OFF** position and pull the plug out for safety.
6. If the user wants to pour oil out of the pot, the user should do it after the temperature reaches to room temperature. First, the user should take out the basket and back plate. Then, cut off the power and turn over the control box (at this moment the electric heating tube in the pot is upright). Alternatively, the user can take out the control box and put it in a dry place. Afterwards, the oil pot can be removed for cleaning.
7. The user should clean the oil, grime, and residue on the electric heating tube regularly.
8. The back plate is designed for protecting the electric heating tube. The back plate must be installed properly in the oil pot when frying food.
9. Every fryer with a temperature range of 140 to 400°F has a **RESET** protection button for overheating. When the temperature is higher than the pre-set one (460°F), the temperature limiter will work to cut off the power and protect the machine. Users may find the temperature limiter activates in the following situation: While the power connection is normal and the green **POWER** indicator light is on, if the temperature knob is rotated to any specific temperature but the red **HEATING** indicator light does not turn on and the temperature does not rise. At this time, twist the black **RESET** lid on the panel in a counter-clockwise direction and open it manually. If a small black button inside sticks out about 5mm, it means the temperature limiter has already activated. If the user wants to use the machine again, the user must follow these steps to reset the temperature limiter: (1) Wait for 10 minutes in case the temperature is still higher than the pre-set one. (2) If the **RESET** lid has not been opened yet, twist it in a counter-clockwise direction and open it manually. (3) Press the small black button inside the **RESET** lid to reset. (4) Twist the lid back to its original place and use the machine normally.