

VIVOHOME

**THANK  
YOU!**

**NOTE:**

To continuously improve its products, VIVOHOME reserves the right to modify this information without prior notification.

For any questions regarding assembly, please watch the video on the product page or contact our customer service. Our customer service will gladly assist you with any additional questions, comments, or concerns.

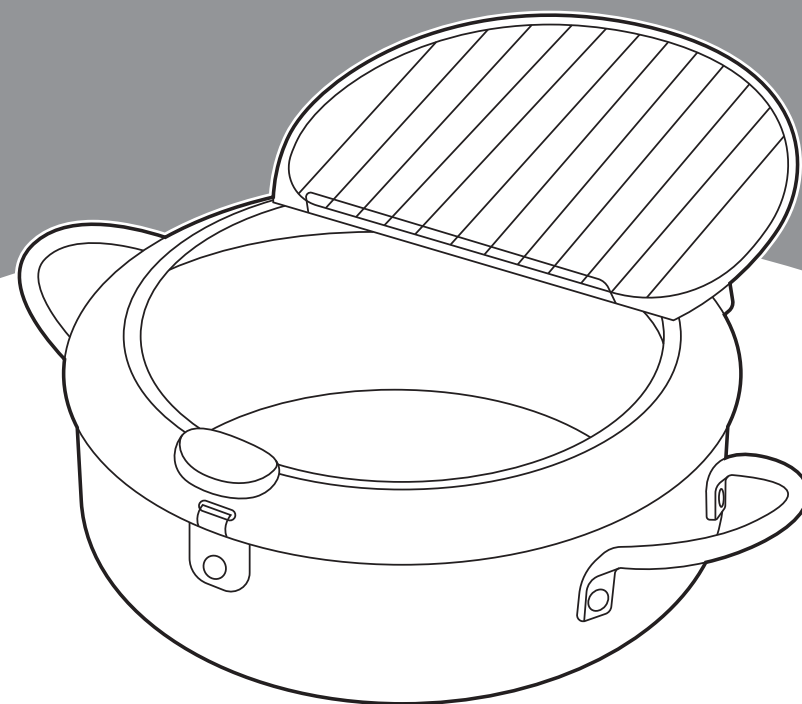
Thank you for using VIVOHOME products in your home!

Thank You for Purchasing from

VIVOHOME  
Made in China

VIVOHOME

**HOW-TO**  
USER MANUAL



**Tempura Deep Fryer Pot**

SECTION A  
**Specifications**



**Assembly is EASY!**

**WE WANT  
YOU TO  
ENJOY LIFE  
AT HOME**

GO TO THE PRODUCT LISTING PAGE  
FOR AN INSTRUCTIONAL VIDEO!

1. FRYER POT is made of stainless steel, and its excellent heat insulation layer makes it perfect for frying a wide range of foods.
2. EASY TO CLEAN detachable oil drainage lid allows excess oil to drip back into the pot.
3. CONVINIENT DESIGN of handles and spout to pour oil into strainer pot for reuse. It is recommended that the oil not be reused more than 3 times.
4. FOOD THERMOMETER helps you check the ideal temperature needed for different kinds of food, allowing you to cook with precision.
5. COMPATIBLE with all cooktops, including induction.

SECTION B  
**Thermometer Instructions**



1. Do not submerge the unit in water or place it in dishwasher.  
BE CAREFUL NOT TO GET WATER IN THE RMOMETER AS THE TOP ELEC-TRONIC PART IS NOT WATERPROOF.
2. Clean the digital thermometer and probe with a damp cloth before and after use.
3. NEVER use the thermometer in a closed oven.
4. Do not insert the thermometer into your barbecue food and bake it together.
5. Do not put the thermometer in the pot for a long time on high temperature, It might cause the plastic part to melt and damage the thermometer as well.
6. Thermometer will not return to zero degrees as it reads the temperature all the time.

**Please read it carefully before using it.**

Accurate oil temperature control makes food more delicious:  
150- 160°C, French fries, potatoes, eggplant  
160-170°C, fried sweet potato, lotus root, pork chop, meat pie  
170- 180°C, fried squid, fish and shrimp, biscuits, fried chicken



1. Before using the product, because the cooking utensils will leave some industrial oil stains when leaving the factory, please wipe the whole POT with a paper towel or rag, and then clean the whole POT with neutral detergent and then dry it. Use about 1 /2 teaspoon of vinegar in the container after washing or boiling with neutral water.
2. To protect the surface of the container, do not use any sharp tools such as spoons and forks that may cause scratches.
3. Since it is a metal container, please do not use it in the microwave oven.
4. When cooking for a long time, please keep the heat to medium. Please dry the water drops on the outside of the POT to avoid leaving watermarks when heating. Please use medium or small heat. If the flame is too large, the POT will overheat and may cause the edges of the pot to turn black.
5. To avoid warping, never place a hot POT under cold water. Allow POT to cool prior to cleaning. Let the OT dissipate heat naturally to avoid adverse consequences caused by sudden temperature change.
6. Please soak the POT in warm water and rub it with a sponge or soft cloth.
7. Please do not keep salt, soy sauce, vinegar, or vegetable soup for a long time. Although the POT has strong acid-base resistance, it should be avoided to place strong acid-base food for a long time.
8. Keep children away from the heated POT.
9. When frying food, the cooking oil should not be more than half of the POT. Food and oil together should not exceed 3/4th of the POT while cooking to avoid scalding by splashing hot oil and food.



1. Please pay attention to handling temperature carefully when using a gas stove to prevent scalds.
2. Clean thoroughly after each use to remove residual food and grease, otherwise, these residues will cause combustion and carbonization when used again, resulting in discoloration and stubborn stains.
3. After cleaning, please remove the moisture and wipe dry with a soft cloth, and store in a dry place to prevent water spotting.
4. To avoid warping, never place a hot POT under cold water. Allow POT to cool prior to cleaning.
5. Use a sponge or soft cloth on exterior surfaces. DO not use oven cleaners, steel wool, steel scouring pads, harsh detergents, or detergents containing chlorine bleach.



1. Stainless steel products may change color to rainbow or white when overheated. This phenomenon occurs at the moment when water and oxygen meet, or the stain caused by mineral components scattered in food materials (vegetables, fresh meat, etc.) is harmless to the human body. In this case, if you add vinegar to boil or wipe the discolored part with a special stainless steel cleaner, the effect will be better.
2. Stainless steel yellowing is a normal phenomenon after long-term use or if the purity of the gas is not good. To remove these stains, please use a cleaning cloth, baking soda, and detergent, or use professional stainless steel cleaning paste or detergent.
3. After cleaning, please remove the moisture and keep it in a dry place.
4. Use a sponge or soft cloth on exterior surfaces. DO not use oven cleaners, steel wool, steel scouring pads, harsh detergents, or detergents containing chlorine bleach.



The VIVOHOME warranty program is our commitment to you. We are committed to providing you with a high-quality product that meets your needs and expectations. To demonstrate our confidence in the durability and performance of our products, we offer the following warranty.

### Warranty Coverage

This warranty program applies to any orders, purchases, receipts, or use of any products sold by VIVOHOME and is valid for a period of 1 year from the date of purchase. However, please note that this warranty period is only valid for the original order. If you receive a replacement order during the warranty period, it will not include a separate warranty period.

### Warranty Exclusions

This warranty does not cover damage resulting from misuse, accident, unauthorized modification, or any other circumstances not directly related to the manufacturing and design of the product, including but not limited to:

- Parts lost during use.
- Normal wear and tear of products or parts.
- Incorrect installation (such as using the wrong voltage) or assembly.
- Exceeding the bearing capacity of the product.
- Use under extremely harsh conditions.
- Improper cleaning or maintenance.
- Damage caused by any reason other than the intended use of the product.
- Indirect loss or damage caused by the product.

### How to Make a Warranty Claim

If you find any defects that affect the use of the product or if the product stops working and cannot be repaired during the warranty period, please contact our customer service team at our email or via Amazon & app's direct messaging service as soon as possible. Provide the following information to expedite the process:

- Order number
- Images and/or videos illustrating the issue
- A detailed description of the problem

VIVOHOME will provide technical support, replacement, refund, or other solutions based on the nature of the issue. If you wish to return the original package for any reason, please contact us for confirmation before proceeding. You can expect to receive a response within 48 hours.

Thank you for choosing VIVOHOME. We are committed to ensuring the quality and satisfaction of your purchase. If you have any questions or need assistance, please do not hesitate to contact our customer service team.