

## TROUBLESHOOTING

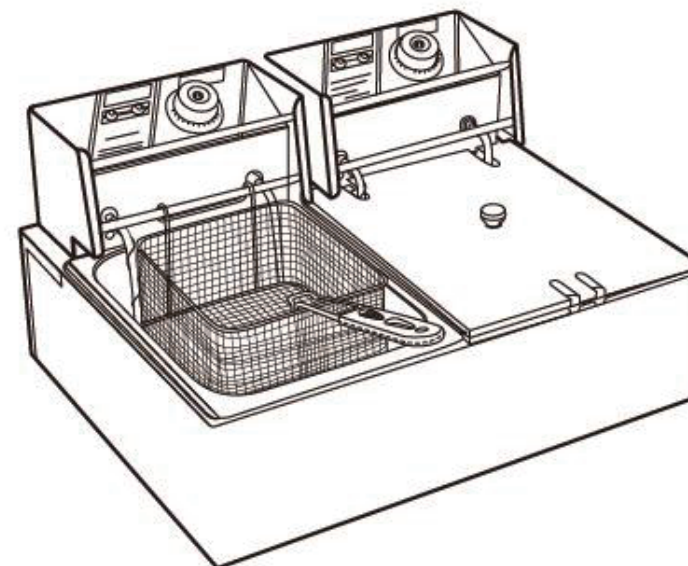
Problem	Cause	Solution
1. Connect the power cord to the socket, but the green indicator light is not on and the machine is not working.	1. The machine is not connected to power.	1. Fasten the power cord and ensure the socket is power on.
	2. The fuse of the socket connected by the user is blown or the socket is damaged.	2. Replace a fuse (> 16A) for the socket, or replace 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 of 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 rise cannot be controlled.	1. The thermostat does not work.	1. Replace the thermostat.
4. The temperature is controlled normally, but the red indicator light is not on.	1. The indicator light is 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 even if it is set to any temperature.	1. The temperature limiter has already worked for overheating protection.	1. Reset the temperature limiter. (Refer to Instruction No.10)

## 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 use, check 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 as this is a dangerous machine.

# Double Cylinder Electric Fryer

## User's Manual



### NOTE:

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

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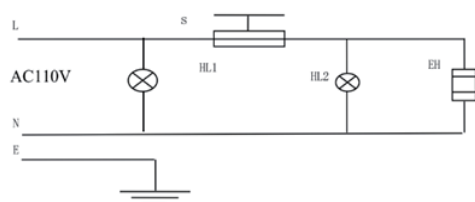
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## BASIC PARAMETER

Item Name	Double Cylinder Electric Fryer
Item No	VH430-NEW
Voltage	AC110V
Frequency	50Hz-60Hz
Max Power	2.5kW+2.5kW
Dimension	21.7*17.3*12.2 Inch

## CIRCUIT DIAGRAM



S----Temperature Controller  
 HL1----Power Indicator(GN)  
 HL2----Heating Indicator(YE)  
 EH----Heating Tube  
 E----Ground Protection

## INSTRUCTION

1. Check whether the power supply installation is normal and reliable
2. Keep the oil level in the oil pan greater than 1/2 depth of the oil pan during use.
3. 1) Keep the reference point on the knob aligned with **OFF**, 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. Rotate temperature knob clockwise and put the reference point on the knob aligned with the required degree. At this time, the red **HEATING** indicator light will turn on, which shows that the electric heater is working and the oil starts to heat up.  
 2) When the oil temperature rises to the required temperature, thermo-controller will cut off the power automatically. At this time, the red **HEATING** indicator light will turn off, which shows that the electric heater stops heating up.  
 3) When temperature drops a little, the thermo-controller will turn on the power automatically and the red **HEATING** indicator light will turn on, which means the heater starts heating up again and the oil temperature will rise.  
 4) The machine works in this way repeatedly in order to make sure oil temperature is within a certain selected range.

4. The cover is designed for keeping the device warm and clean. When users put on the cover, the user should make sure there is no water on it in case that water drips into the pot, causing hot oil to splash and hurt people.
5. The enclosed special basket is used for frying small pieces of food. There is a hanger and a handle on the basket. Put basket into the oil while cooking. After frying, lift and hang the basket on the machine to filter oil. The filtered oil will flow in the pot. If frying large food, can put it directly in the pot.
6. After cooking, please rotate temperature knob counter-clockwise to the **OFF** position and pull the plug for safety.
7. If user wants to pour oil out of the pot, the user should do it after temperature lowers to room temperature. First, user should take out the basket and back-plate, then cut off the power and turn over the controlling box (at this moment electric heating tube in pot is erected). Alternatively, user can take out controlling box and put it on a dry place, then the oil pot can be removed for cleaning.
8. User should clean oil and filth residue on electric heating tube regularly.
9. 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.
10. Every fryer with temperature range of 60 to 200°C has a **RESET** protecting button for overheating. When temperature is higher than the pre-set one (240°C), the temperature limiter will work to cut off the power and protect the machine. User may find the temperature limiter has worked 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 and open the black lid of **RESET** counter-clockwise on the panel manually, if a small black button inside sticks out about 5mm, it means the temperature limiter has already worked. If user wants to use the machine again, need to reset the temperature limiter as follows: (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 and open it counter-clockwise manually. (3) Press the small black button inside the **RESET** lid to reset. (4) Twist the lid back and use the machine normally.

**NOTE:** To avoid sudden power failure, it is recommended that the fryer should be plugged in a wall socket rather than a wiring plate type socket and the two plugs are not allowed to plug in the same socket plate.