

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

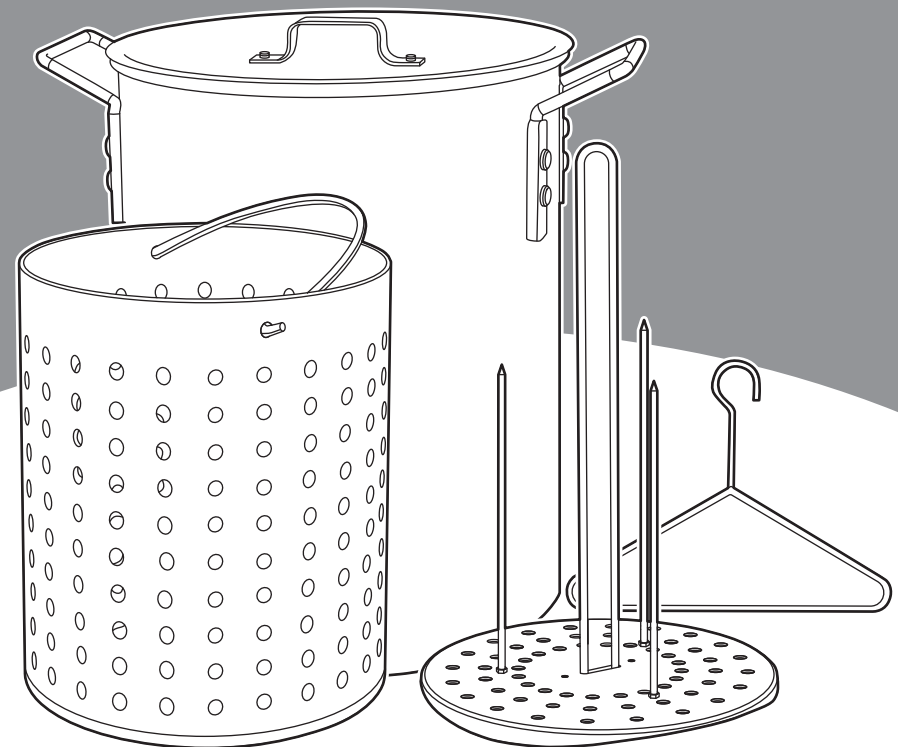
VIVOHOME

Made in China

VIVOHOME

**HOW-TO**

**USER MANUAL**



**30Qt Stainless  
Steel Turkey Fry Pot**

Assembly is EASY!

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

GO TO THE PRODUCT LISTING PAGE  
FOR AN INSTRUCTIONAL VIDEO!

## CONTENTS

Warning.....	1
Tips For Caring For Aluminum Fry Pans And Boiling Pots.....	3
Assembly Instructions .....	4
Warranty .....	7



1. This is an ATTENDED appliance. Do not leave this appliance unattended while the burner is lit or while heating oil, grease, water, or cooking food. Monitor the appliance when hot after use (oil, grease, or water above 100°F (38°C)). Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.
2. Keep children, pets, and unauthorized persons away from the appliance at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. DO NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.
4. This appliance is for OUTDOOR use only. Do not use in a building, garage, tent, or any other enclosed area. DO NOT use in or on a recreational vehicle or boat. Never use this appliance as a heater.
5. DO NOT place this appliance under ANY overhead construction. Keep a minimum clearance of 10 ft (3.05 m) from the sides, front, and back of appliance to ANY construction. Keep the area clear of combustible material. DO NOT use on or any under apartment or condo balcony or deck.
6. When cooking, the fryer/boiler must be on a level, stable, and noncombustible surface, such as brick, concrete, or dirt. Avoid surfaces like wood, asphalt, or plastic, which may burn, blister, or melt.
7. Check all cooker fittings for leaks before each use. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator assembly specified by the vendor should be used with this appliance.
8. When cooking with oil or grease, a reliable thermometer MUST be used. Follow instructions in this manual for proper installation and use of thermometer.
9. If the temperature of cooking oil exceeds 350°F (177°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 re-lighting the burner according to the instructions in this manual.
10. When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
11. NEVER overfill the cooking pot with oil, grease, or water. Follow instructions in this manual for establishing proper oil, grease, or water levels.
12. Introducing 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 products MUST be completely thawed and towel dried before being immersed in the fryer.
13. 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, care shall be taken to avoid burns from hot cooking liquids.
14. This appliance and pot, including handles and lids, get dangerously hot in use. Use well-insulated pot holders or oven mitts for protection from hot surfaces or splatter from cooking liquids. Safety goggles are also recommended to protect you from oil splatter. The oil remains dangerously hot hours after use.

## Tips For Caring For Aluminum Fry Pans And Boiling Pots



It is not necessary to season aluminum pots before cooking with them. Wash with a liquid dishwashing detergent and towel dry.

After cooking, wash aluminum pots and fry pans in hot, sudsy detergent. If grease or black soot has accumulated on the outside of the pot while cooking with your outdoor cooker, scrub it with a steel wool scouring pad.

**DO NOT SPRAY OVEN CLEANER ON ALUMINUM POTS TO REMOVE GREASE OR SOOT.**

**OVEN CLEANER WILL CAUSE THE FINISH TO BECOME DULL.**

If food remains stuck in the pan after cooking, add hot water and let it soak. Then scrub the pan with soap and steel wool to loosen the food.








If hard water causes darkening on the interior of your pot, fill it to the level of the darkened area with a solution of water and cream of tartar or vinegar (mixed with the concentration of three cups of water to one tablespoon cream of tartar or vinegar). Boil five to ten minutes.

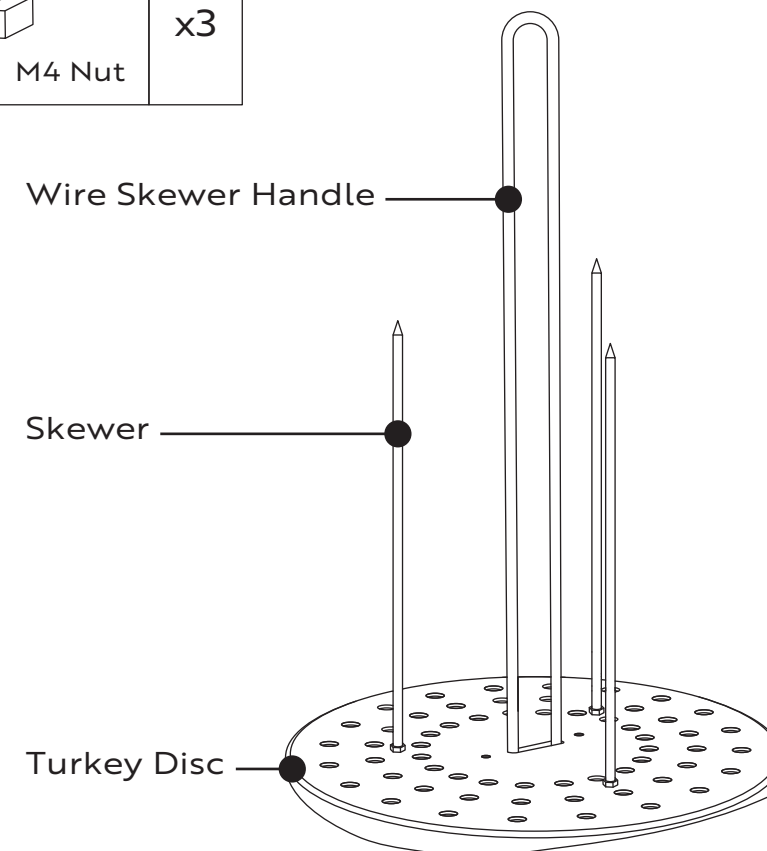
Never place an empty aluminum or stainless steel pot on a lit cooker. A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Do not store used oil inside your aluminum pot. The salt used in cooking can corrode the pot, causing the pot to leak. Wash the pot with hot, soapy water after each use, then rinse thoroughly.

## Assembly Instructions



Item No.	Reference Image	Qty.	Item No.	Reference Image	Qty.
<b>A</b>	 M4*10 Bolt	x2	<b>B</b>	 M4 Spring Washer	x2
<b>C</b>	 M4 Nut	x2	<b>D</b>	 Skewer	x3
<b>E</b>	 M4 Wing Nuts	x3	<b>F</b>	 M4 Washer	x3
<b>G</b>	 M4 Nut	x3			

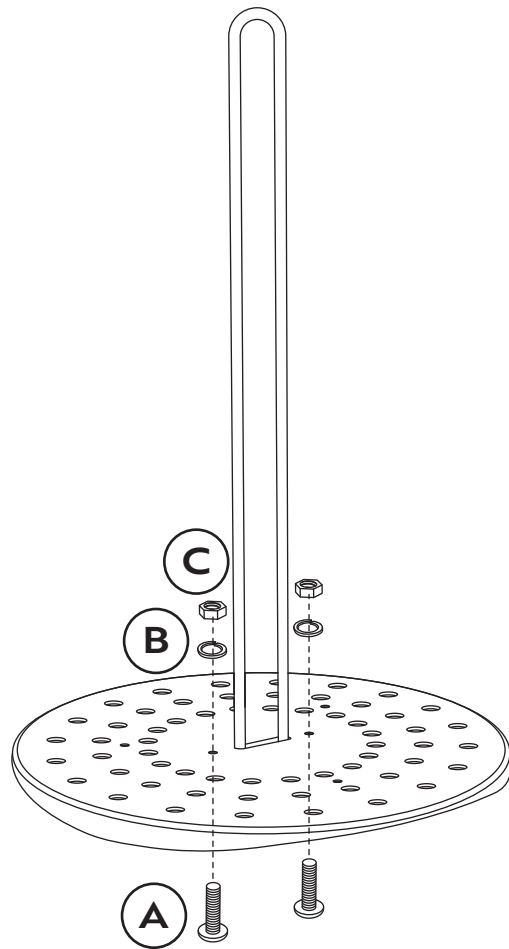




## STEP 1

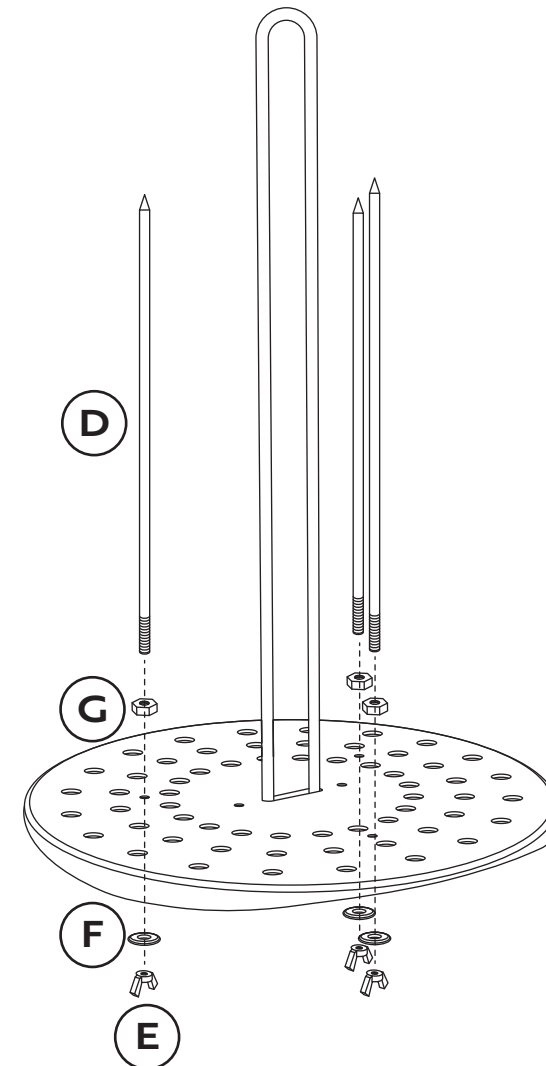
Pass the wire skewer handle through the turkey disc, so that it can stand on the rack base, then use two M4 bolts (A), two M4 Spring washer (B), two M4 nut (C) and fix them.

Note: Make sure the nut and washer are on top of the turkey disc.



## STEP 2

Screw the M4 nut (G) to the bottom of the thread of the skewer, then pass the skewer (D) through the turkey disc, and fix them at the bottom of the disc with the M4 wing nut (E) and M4 washer (F). Ensure all hardware is used and tightened securely with a wrench.





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.