

Are you ready to create mouth-watering meals?

VEVOR ELECTRIC DEEP FRYER

Ideal for commercial & home use

Water Capacity: Max 11.6Qt / 11L Each
Oil Capacity: Max 8.5Qt / 8L Each



An ideal piece of equipment for your small business, perfect for your snack bars, concession stands, and much more! The dual tank and independent thermostatic control designs allow you to cook two different foods at the same time at different temperatures. It's about time you turned up the heat!

XL Capacity **Fast Frying**

PERFECT SIZE FOR YOUR SMALL BUSINESS

4 Qt 11.6 Qt

Fast Food Stands Snack Bars Parties

Customize Your Food **Easy Cleanup**

Temperature Control Knob (122-392°F / 50-200°C) Timer (0-60 min)

Thermal Shutdown Mechanism
Automatically power off when the temperature is over 230°C/446°F

Thoughtful Details **Additional Protections** **Safety First**

1 Front Hook
The front hooks make it easy to hang the fry basket up to drain the oil quickly.

2 Reminder Line for Oil
Remind you of the recommended maximum oil level of the oil tank.

Key Features



Enhanced Capacity

This commercial electric deep fryer allows for frying different foods. Water Capacity: Max 11.6Qt/11L each, Oil Capacity: Max 8.5Qt/8L each.

Rapid Heating

This commercial electric fryer features dual strong heating elements that quickly heat the oil to your desired temperature, ensuring fast and thorough cooking.

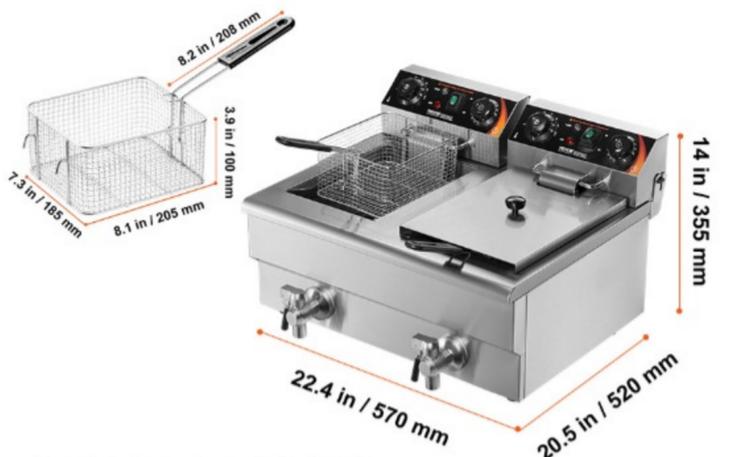
Set the Temp & Time

You can adjust the temperature easily from 122°F to 392°F (50-200°C). The deep fryer automatically shuts off if the temperature exceeds 446°F (230°C) or if there's a malfunction with the temperature controller. It also comes with a timer to remind you.

VEVOR

SPECIFICATIONS
Model: SC-102V
Material: Premium Stainless Steel
Voltage: AC120V 60HZ (US); AC220-240V 50HZ (EU)
Power: 1500W+1500W (US); 3000W+3000W (EU)
Wide Temp. Range: 122°F-392°F / 50°C-200°C
Oil Capacity: Max 8.5Qt / 8L Each
Water Capacity: Max 11.6Qt / 11L Each
Net Weight: 30.4 lbs / 13.8 kg
Fuel Tank Size: 11.7x8.0x7.4 in / 298x204x187 mm

PACKAGE CONTENT
1 x Electric Deep Fryer 2 x Baskets
2 x Cool-Touch Handles 1 x Manual



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Maximize Your Frying Capacity with This Electric Deep Fryer
It is with stand delicious with this electric deep fryer. The temperature and time controls on this appliance are easy to use as well. Additionally, its premium construction ensures that it will withstand use without deterioration. This electric deep fryer is an excellent choice for managing a fast-food restaurant or providing catering services for a gathering. Because it guarantees dependability and efficiency, it is ideal for making fries, chicken wings, and onion rings quickly and easily. Therefore, you can transform your experience in the kitchen by preparing mouthwatering dishes using this fryer.

High Efficiency & Speed
The VEVOR electric profound fryer is uniquely created to make broiling amounts of food a breeze. It can hold between 10 and 20 liters of oil. As a result, you can make a lot of meals at once. Highlighting a warming component that reaches from 1500 to 3000 watts, this fryer guarantees proficient cooking.

[See More](#)

Specification

Power	1500W + 1500W	Frying Basket Size	7.3"x8.1"x3.9" / 185x205x100mm
Oil Tank Size	11.7"x8.0"x7.4" / 298x204x187mm	Length of Basket Handle	8.2" / 208mm
Temperature Range	122-392°F / 50-200°C	Time Range	0-60 min
Power Cord Length	59" / 1.5 m	Heating Tube Material	SUS 201
Item Dimensions	22.4"x20.5"x14.0" / 570x520x355mm	Item Weight	30.4 lbs / 13.8 kg