

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

- › [Toastermaster](#) /
- › [Toastermaster Deep Fryer TM-165DF Instruction Manual](#)

Toastermaster TM-165DF

Toastermaster 2.5 Liter Deep Fryer

INSTRUCTION MANUAL - MODEL TM-165DF

[Safety](#) [Components](#) [Setup](#) [Operation](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty](#)
& Support

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the deep fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating element in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the lid is properly closed during operation to prevent splattering.
- Always ensure the oil level is between the MIN and MAX indicators inside the tank.

Product Components

Familiarize yourself with the parts of your Toastmaster Deep Fryer:

- **Fryer Body:** The main housing containing the enamel oil tank and heating element.
- **Lid with Viewing Window:** Covers the oil tank, features a transparent window for monitoring and a charcoal filter to minimize odors.
- **Wire Fry Basket:** Used to hold food for frying and to lift it out of the oil. Features a foldable handle.
- **Control Panel:** Includes the temperature dial, power indicator light, and ready indicator light.



Image: The Toastmaster Deep Fryer with its lid open, revealing the wire fry basket and internal components.

Initial Setup

1. **Unpack:** Carefully remove all packaging materials from the deep fryer.
2. **Clean Before First Use:** Wash the fry basket and lid in warm, soapy water. Wipe the exterior of the fryer body with a damp cloth. Ensure all parts are completely dry before assembly and use. *Do not immerse the fryer body or heating element in water.*
3. **Placement:** Place the deep fryer on a stable, heat-resistant, and dry surface, away from the edge of the counter and out of reach of children. Ensure there is adequate ventilation around the unit.
4. **Add Oil:** Pour cooking oil into the enamel tank. Ensure the oil level is between the MIN and MAX fill lines indicated inside the tank. Do not overfill or underfill.

Operation Instructions

1. Preheating the Oil

1. Ensure the fryer is plugged into a standard electrical outlet. The 'POWER' indicator light will

illuminate.

2. Turn the temperature control dial to the desired frying temperature. Refer to the cooking guide printed on the fryer body for common food temperatures.
3. The 'READY' indicator light will turn off during heating and illuminate when the oil has reached the set temperature. This may take several minutes.



Image: The control panel showing the temperature dial (300-375°F) and 'POWER' and 'READY' indicator lights.

2. Frying Food

1. Once the 'READY' light illuminates, carefully place the food into the wire fry basket. Do not overload the basket.
2. Slowly lower the basket into the hot oil. Lowering too quickly can cause oil to splash.
3. Close the lid. Monitor the cooking process through the viewing window.
4. Fry for the recommended time or until food is golden brown and cooked through.
5. Carefully lift the basket out of the oil and hook it onto the edge of the fryer to allow excess oil to drain.
6. Remove food from the basket and place on paper towels to absorb any remaining oil.



Image: The wire fry basket with its handle folded, positioned within the deep fryer's oil tank.

3. After Frying

1. Turn the temperature dial to the 'OFF' position.
2. Unplug the fryer from the wall outlet.
3. Allow the oil and fryer to cool completely before cleaning or storing. This may take several hours.

Cleaning and Care

Proper cleaning and maintenance will extend the life of your deep fryer.

1. Draining and Filtering Oil

- Ensure the oil is completely cool before handling.
- Carefully pour the cooled oil into a suitable container for storage or disposal. You may filter the oil through a fine-mesh sieve or cheesecloth to remove food particles if you plan to reuse it.

2. Cleaning the Fryer

- **Fry Basket and Lid:** These parts are generally dishwasher safe or can be washed by hand in warm, soapy water. Rinse thoroughly and dry completely.
- **Fryer Body (Exterior):** Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- **Enamel Oil Tank (Interior):** Once the oil is removed, the enamel tank can be wiped clean with a paper towel. For stubborn residue, use warm, soapy water and a non-abrasive sponge. Rinse carefully without immersing the electrical components. Ensure the tank is completely dry before adding new oil or storing.
- **Never immerse the main fryer body, heating element, or electrical cord in water or any other liquid.**

3. Charcoal Filter Replacement

The lid is equipped with a charcoal filter to minimize odors. Over time, this filter may become less effective and require replacement. Refer to the manufacturer's website or contact customer support for information on obtaining replacement filters.



Image: The lid of the deep fryer, showing the ventilation area where the charcoal filter is located.

4. Storage

Ensure the fryer is clean and completely dry before storing. Store the appliance in a cool, dry place, preferably in its original packaging, away from direct sunlight and moisture.

Troubleshooting Guide

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet malfunction; thermal cut-off activated.	Ensure plug is securely in outlet. Test outlet with another appliance. Allow fryer to cool completely and reset if equipped with a thermal cut-off (consult manufacturer).
Oil not heating up.	Temperature dial not set; insufficient oil; heating element malfunction.	Ensure temperature dial is set to desired temperature. Check oil level is between MIN and MAX. If problem persists, contact customer support.
Food not crisping.	Oil not hot enough; too much food in basket; food too moist.	Wait for 'READY' light to illuminate. Fry smaller batches. Pat food dry before frying.
Excessive smoke.	Oil is old or contaminated; oil temperature too high.	Replace old oil with fresh oil. Ensure temperature dial is set correctly and not exceeding recommended temperatures.

Product Specifications

Feature	Detail
Model Number	TM-165DF
Brand	Toastmaster
Material	Stainless Steel (exterior), Enamel (tank)
Oil Capacity	2.5 Liters
Wattage	1500 watts
Item Weight	5.5 Pounds
Product Dimensions	14.21 x 9.7 x 9.41 inches (L x W x H)
Features	Adjustable heat control, lid with see-thru window, wire fry basket, charcoal filter.

Warranty Information

This Toastmaster Deep Fryer is covered by a limited warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration. Keep your proof of purchase for warranty claims.

Customer Support

For technical assistance, replacement parts, or warranty inquiries, please contact Toastmaster customer service. Visit the official Toastmaster website for the most up-to-date contact information.

Online: www.toastmaster.com

(Note: Specific phone numbers or email addresses may vary by region and are best found on the official website.)

