

Manuals+

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

manuals.plus /

› [Toaster](#) /

› [Toaster TM-168DF 4-Liter Stainless Steel Deep Fryer Instruction Manual](#)

Toaster TM-168DF

Toaster TM-168DF 4-Liter Stainless Steel Deep Fryer

Model: TM-168DF

IMPORTANT SAFEGUARDS

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

- Read all instructions before using 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. Contact customer service for examination, repair, or adjustment.
- 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 magnetic power cord is securely attached before operation.

PARTS IDENTIFICATION

Familiarize yourself with the components of your deep fryer:

- **Main Unit:** Stainless steel housing with integrated control panel.
- **Control Panel:** Features an adjustable temperature dial, power indicator light, and ready indicator light.
- **Lid:** Equipped with a viewing window and a charcoal filter to minimize odors.
- **Frying Basket:** Wire basket with a removable cool-touch handle and an integrated hook for draining.
- **Enamel Oil Pan:** Removable pan for holding cooking oil.
- **Heating Element:** Submerged element for heating the oil.
- **Magnetic Power Cord:** Detachable safety cord.



Figure 1: Overall view of the Toastmaster TM-168DF Deep Fryer, showing the stainless steel body, control panel, lid, and frying basket.

BEFORE FIRST USE

1. Unpack all components and remove any packaging materials, including cardboard inserts.
2. Wash the frying basket, enamel oil pan, and lid in warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit or heating element in water.
4. Ensure all parts are completely dry before assembly and use.

SETUP

1. Place the deep fryer on a stable, heat-resistant surface, away from walls and flammable materials.
2. Insert the enamel oil pan into the main unit.

3. Attach the removable handle to the frying basket. Push the handle wires together and insert them into the designated holes on the basket, then push the handle backwards to secure it.
4. Place the assembled frying basket into the enamel oil pan.
5. Pour cooking oil into the enamel pan, ensuring the oil level is between the 'MIN' and 'MAX' indicators. Do not overfill or underfill.
6. Place the lid onto the deep fryer.
7. Attach the magnetic power cord to the receptacle at the back of the deep fryer. Ensure it is firmly connected.



Figure 2: The frying basket with its removable handle, designed for easy handling and draining.



Figure 3: The removable enamel oil pan, showing the minimum and maximum oil level indicators.

OPERATING INSTRUCTIONS

1. Plug the magnetic power cord into a standard 120V AC electrical outlet. The power indicator light will illuminate.
2. Turn the temperature dial to your desired frying temperature (up to 375°F). The deep fryer will begin to heat the oil.
3. Monitor the ready indicator light. Once the oil reaches the set temperature, this light will illuminate, indicating the fryer is ready for use.
4. Carefully lower the food into the hot oil using the frying basket. Do not overload the basket.
5. Close the lid to minimize splattering and odors. Use the viewing window to monitor the cooking process.
6. Once food is cooked, carefully lift the basket and hook it onto the side of the pan to allow excess oil to drain.
7. Remove food from the basket and place on paper towels to absorb any remaining oil.
8. When finished frying, turn the temperature dial to 'OFF' and unplug the appliance.



Figure 4: The control panel, featuring the adjustable temperature dial and indicator lights for power and readiness.



Figure 5: The deep fryer lid, allowing safe monitoring of food through its clear viewing window.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your deep fryer.

Draining and Storing Oil

- Allow the oil to cool completely before handling.

- Carefully remove the lid and frying basket.
- Lift the enamel oil pan out of the main unit.
- Pour the cooled oil into a suitable container for storage or disposal.

Cleaning Components

- **Frying Basket, Enamel Oil Pan, and Lid:** These parts are removable and can be washed in warm, soapy water. Rinse thoroughly and dry completely.
- **Heating Element:** The heating element is not removable for cleaning. Wipe it carefully with a damp cloth. Do not immerse it in water.
- **Main Unit Exterior:** Wipe with a damp cloth. Do not immerse the main unit in water.
- **Charcoal Filter:** The charcoal filter in the lid helps absorb odors. Replace it periodically as needed. Refer to the product packaging or manufacturer's website for replacement filter information.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Deep fryer does not turn on.	Power cord not properly connected or not plugged in.	Ensure the magnetic power cord is securely attached to the unit and plugged into a working outlet.
Oil is not heating up.	Temperature dial is set too low or not turned on.	Turn the temperature dial to the desired setting. Ensure the power light is on.
Food is not crisping properly.	Oil temperature too low, basket overloaded, or food too wet.	Ensure oil is at the correct temperature (ready light on). Fry smaller batches. Pat food dry before frying.
Excessive smoke.	Oil temperature too high or old/dirty oil.	Reduce temperature. Replace old oil. Ensure oil level is correct.

SPECIFICATIONS

- **Model Name:** TM-168DF
- **Brand:** Toastmaster
- **Material:** Plastic, Stainless Steel
- **Color:** Stainless Steel/Black
- **Product Dimensions:** 13.15"D x 19.13"W x 9.33"H
- **Item Weight:** 8.37 Pounds
- **Wattage:** 1700 watts
- **Oil Capacity:** 4 Liters
- **Power:** 120 volt



Figure 6: Product dimensions for the Toastmaster TM-168DF Deep Fryer.

WARRANTY AND SUPPORT

This Toastmaster deep fryer is covered by a manufacturer's warranty. Please refer to the warranty information included in your product packaging for specific terms and conditions. For customer support, service, or to inquire about replacement parts, please contact Toastmaster customer service directly. Keep your purchase receipt as proof of purchase for warranty claims.

For additional information or to explore other Toastmaster products, visit the official [Toastmaster Store](#).