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Chihee Youhu-2L-Hei

Chihee Stainless Steel Bacon Grease Container with Fine Mesh Strainer 2L

Model: Youhu-2L-Hei

1. INTRODUCTION

Thank you for choosing the Chihee Stainless Steel Bacon Grease Container. This product is designed to safely filter and store used cooking oil, bacon grease, and other fats, allowing for convenient reuse and promoting a healthier cooking environment. Made from high-quality SUS304 stainless steel, it offers durability, hygiene, and ease of use.



Figure 1: Assembled Chihee Bacon Grease Container.

2. PRODUCT COMPONENTS

The Chihee Bacon Grease Container consists of four main parts:

- **Tight Dust Lid:** Keeps dust and contaminants out of the oil.
- **Removable Mesh Strainer:** Fine mesh for effective filtering of food residues.
- **Large Capacity Pot Body:** Holds up to 2 liters (optimal 1.8L) of oil. Features a comfortable handle and a drip-free pouring spout.
- **Stainless Steel Tray:** Catches drips and spills, keeping your countertop clean.



Figure 2: Exploded view of the grease container components.

3. SETUP

Before first use, wash all components thoroughly with warm soapy water and dry completely.

1. Place the stainless steel tray on a stable, flat surface.
2. Position the main pot body onto the center of the tray.
3. Insert the fine mesh strainer into the top opening of the pot body.
4. Place the dust lid on top of the strainer.

4. OPERATING INSTRUCTIONS

4.1 Filtering Used Cooking Oil

1. Ensure the grease container is assembled with the mesh strainer in place.

2. Allow hot cooking oil or bacon grease to cool slightly before pouring. While the container is heat-resistant, extreme temperatures can be hazardous.
3. Carefully pour the used oil through the fine mesh strainer into the pot body. The strainer will capture food particles and residues.
4. Once filtering is complete, remove the strainer and clean it immediately.
5. Place the dust lid directly onto the pot body to keep the stored oil clean and free from contaminants.



Figure 3: Filtering cooking oil to remove residues.

4.2 Storing and Reusing Oil

Store the container in a cool, dry place. The filtered oil can be reused for cooking. The container is compatible with direct heating on open flames or stovetops, allowing you to warm the stored oil directly when needed.

DRIP-FREE POUR TIDY KITCHEN LIFE



**PRECISION-ENGINEERED
POURING SPOUT**

**REDUCES UNNECESSARY
OIL WASTE**

**KEEP YOUR COUNTER
CLEAN**

**KEEPS THE OIL POT
EXTERIOR CLEAN, LESS
FREQUENT WIPING**

Figure 4: The precision-engineered spout ensures drip-free pouring.

SEPARATE FOOD FROM FAT REDUCE FAT INTAKE



FILTER **STORE** **USE**

- USED COOKING OIL
- COCONUT OIL
- BACON GREASE
- FAT
- BROTHS
- HOMEMADE SAUCES

Figure 5: The container is suitable for filtering and storing various cooking fats.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures hygiene and extends the product's lifespan.

- **Hand Wash Only:** This product is **NOT** dishwasher safe.
- **After Each Use:** Discard any collected residues from the mesh strainer. Wash the strainer, lid, pot body, and tray with warm water and mild dish soap.
- **Thorough Drying:** Ensure all parts are completely dry before reassembling and storing to prevent water spots or potential corrosion.
- **Stubborn Grease:** For stubborn grease, soak the components in hot soapy water for a few minutes before scrubbing with a soft sponge or brush. Avoid abrasive cleaners or scouring pads that could scratch the stainless steel surface.

6. TROUBLESHOOTING

Issue	Possible Cause	Solution
Oil not filtering properly	Strainer clogged with large particles or cold oil.	Ensure oil is warm enough to flow. Clean the strainer thoroughly before use.
Oil spills on countertop	Container not centered on tray, or overfilled.	Always place the pot on the anti-slip tray. Do not fill beyond the optimal capacity (1.8L).
Rust spots appear	Exposure to harsh chemicals or prolonged moisture.	Clean with mild soap and water. Dry thoroughly after each wash. Avoid acidic or chlorine-based cleaners.

7. PRODUCT SPECIFICATIONS

Feature	Detail
Model Number	Youhu-2L-Hei
Material	Food-grade SUS304 Stainless Steel
Capacity	Maximum: 2 Liters (68 oz), Optimal: 1.8 Liters (61 oz)
Dimensions (L x W x H)	13 x 13 x 18 cm (5.1 x 5.1 x 7 inches)
Item Weight	544.31 grams (1.2 lbs)
Color	Black
Dishwasher Safe	No
Components Included	Grease pot body, tray, lid, strainer



Figure 6: Product dimensions and key material properties.



8. SAFETY GUIDELINES

- Always allow hot oil to cool slightly before handling or pouring to prevent burns.
- Keep the product out of reach of children and pets.
- Do not overfill the container beyond its maximum capacity.
- Use caution when heating the container directly on a stovetop; ensure the handle is cool enough to touch or use oven mitts.
- Avoid dropping the container, especially when full, to prevent spills and potential injury.

9. WARRANTY AND CUSTOMER SUPPORT

Chihee is committed to providing high-quality products and services. If you receive a defective oil container or have any questions or concerns, please contact our customer support team. We aim to respond to all inquiries within 24 hours and will assist you until you are satisfied.

For support, please refer to the contact information provided with your purchase or visit the official Chihee brand store online.

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