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› T-fal Deep Fryer Model FR8000 and OGGI Cooking Grease Container User Manual

T-Fal FR8000

T-fal Deep Fryer Model FR8000 and OGGI Cooking Grease Container User Manual

Comprehensive Instructions for Safe and Efficient Use

INTRODUCTION

This manual provides detailed instructions for the safe operation, maintenance, and care of your T-fal Deep Fryer Model FR8000 and the accompanying OGGI 4-Quart Stainless Steel Cooking Grease Container. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1: T-fal Deep Fryer Model FR8000 and OGGI Cooking Grease Container.

T-FAL DEEP FRYER MODEL FR8000

Product Overview

The T-fal Deep Fryer Model FR8000 is designed for home use, offering a 3.5-liter oil capacity and a 2.65-pound fresh food capacity. It features a powerful 1700-watt heating element, an adjustable thermostat, and a patented oil filtration system for convenient oil management.



Image 2: The T-fal Deep Fryer Model FR8000, showing its stainless steel exterior and control panel.

Setup and Assembly

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all packing materials are discarded responsibly.
2. **Initial Cleaning:** Before first use, wash the removable parts (basket, lid, oil container) in warm, soapy water. Wipe the exterior of the fryer with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assembly:** Place the heating element and control panel securely onto the fryer body. Insert the frying basket into the oil tank. Ensure the oil filtration system is correctly positioned.
4. **Oil Filling:** Fill the oil tank with cooking oil up to the maximum fill line indicated inside the tank. Do not overfill or underfill. Unsaturated vegetable oil is recommended.

Operating Instructions

1. **Power Connection:** Plug the fryer into a grounded electrical outlet.
2. **Temperature Setting:** Use the adjustable thermostat dial to select the desired cooking temperature. The indicator light will illuminate, signifying that the fryer is heating.
3. **Preheating:** Allow the oil to preheat until the indicator light turns off, signaling that the set temperature has been reached.
4. **Food Preparation:** Ensure food is dry before placing it in the basket to minimize oil splattering. Do not overload the basket.
5. **Frying:** Carefully lower the basket containing food into the hot oil. Use the two-position basket feature for cooking and draining.
6. **Monitoring:** Monitor the cooking process through the viewing window in the lid.
7. **Draining:** Once food is cooked, lift the basket to the draining position to allow excess oil to drip back into the tank.
8. **Serving:** Carefully remove the food from the basket and place it on paper towels to absorb any remaining oil before serving.

Oil Filtration System

The patented EZ Clean oil filtration system allows for convenient oil management. After frying, allow the oil to cool completely. Turn the dial on the front of the fryer to the 'Filtration' position. The system will automatically drain and filter the oil into a sealed plastic container located at the base of the fryer. This filtered oil can then be stored for future use, extending its lifespan and reducing waste.

PATENTED OIL FILTRATION SYSTEM



Image 3: Diagram illustrating the T-fal Deep Fryer's patented oil filtration system, showing dirty oil being filtered into a clean oil container.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your deep fryer.

- **Cool Down:** Always allow the fryer and oil to cool completely before cleaning.

- **Oil Removal:** Use the oil filtration system to store oil, or carefully pour cooled oil into a separate container for disposal.
- **Dishwasher Safe Parts:** The oil tank, frying basket, lid, and oil storage container are dishwasher safe for easy cleaning.
- **Non-Dishwasher Safe Parts:** The heating element and control panel should be wiped clean with a damp cloth. Never immerse these parts in water.
- **Odor Filter:** The permanent odor filter helps reduce cooking odors. Refer to the product packaging for instructions on filter replacement if applicable.

IMMERSED HEATING ELEMENT

ENSURES CRISPY, HEALTHIER
RESULTS



Image 4: Close-up view of the T-fal Deep Fryer's immersed heating element, designed for quick oil temperature recovery.

Specifications (T-fal Deep Fryer FR8000)

- **Model:** FR8000
- **Power:** 1700 Watts

- **Oil Capacity:** 3.5 Liters (approx. 3.8 Quarts)
- **Food Capacity:** 2.65 Pounds
- **Material:** Stainless Steel
- **Color:** Silver

OGGI COOKING GREASE CONTAINER

Product Overview

The OGGI 4-Quart Stainless Steel Cooking Grease Container is designed for straining and storing used cooking oil, bacon drippings, and other fats. It features a fine mesh strainer insert and a tight-fitting lid to keep contents secure and fresh.





Image 5: Exploded view of the OGGI Cooking Grease Container, showing the container, fine mesh strainer, and lid.

Use and Operation

1. **Assembly:** Place the fine mesh strainer insert into the top of the stainless steel container.
2. **Straining Oil:** Once cooking oil or grease has cooled sufficiently (but is still liquid), carefully pour it through the strainer into the container. The strainer will separate food particles from the oil.
3. **Storage:** Place the tight-fitting lid onto the container to seal it. Store the container in a cool, dark place or in the refrigerator.
4. **Reuse/Disposal:** The strained oil can be reused for cooking or safely disposed of once the container is full.

Maintenance and Cleaning

- **Cleaning:** Wash the container, strainer, and lid with warm, soapy water after each use or as needed.
- **Drying:** Ensure all parts are thoroughly dry before reassembling and storing to prevent rust or odors.
- **Care:** Wipe clean with a damp cloth.

Tight fitting
plastic lid
creates an
air-tight seal

Fine stainless
steel mesh
strainer with
wide rim

Heavy gauge
food safe
stainless
steel can



Image 6: The OGGI Cooking Grease Container with labels indicating its tight-fitting plastic lid, fine stainless steel mesh strainer, and heavy gauge food-safe stainless steel can.

Specifications (OGGI Cooking Grease Container)

- **Capacity:** 4 Quarts (1 Gallon / 3.75 Liters)
- **Material:** Stainless Steel
- **Features:** Fine mesh strainer, clamp-on lid

SAFETY INFORMATION

WARNING: Failure to follow these safety instructions may result in fire, electric shock, serious injury, or property damage.

- Always operate the deep fryer on a stable, heat-resistant surface, away from flammable materials.

- Do not touch hot surfaces. Use handles and oven mitts.
- Never leave the deep fryer unattended while in use.
- Keep children and pets away from the deep fryer during operation and cool-down.
- Do not immerse the control panel or heating element in water or other liquids.
- Ensure the oil is completely cool before attempting to filter, clean, or move the fryer.
- Do not mix different types of oil in the fryer.
- Always ensure food is dry before frying to prevent excessive splattering.
- If a fire occurs, do not use water. Unplug the unit if safe to do so, and smother the flames with a fire blanket or baking soda.
- Use only recommended accessories and replacement parts.

TROUBLESHOOTING

- **Fryer not heating:** Ensure the fryer is properly plugged into a working outlet and the control panel is correctly seated. Check the thermostat setting.
- **Oil not filtering:** Ensure the oil has cooled sufficiently and the filtration dial is set to the correct position. Check for any blockages in the filtration system.
- **Excessive smoke:** This may indicate the oil is too old or the temperature is too high. Replace old oil and ensure the thermostat is set correctly for the food being fried.
- **Food not crispy:** Ensure the oil is at the correct temperature before adding food. Do not overload the basket, as this can lower oil temperature.

For issues not covered here, please contact customer support.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official T-fal and OGGI websites. Keep your proof of purchase for warranty claims.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question