

OSTBA EF-81

OSTBA 10.36QT Deep Fryer EF-81 Instruction Manual

Model: EF-81

1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using the OSTBA Deep Fryer EF-81. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the appliance is connected to a grounded outlet. Do not immerse the control panel or heating element in water. Keep the power cord away from hot surfaces.
- **Hot Oil Hazard:** Oil can reach very high temperatures. Always exercise extreme caution when handling hot oil. Never move the fryer when it contains hot oil. Allow oil to cool completely before cleaning or storing.
- **Burn Prevention:** Use heat-resistant gloves when handling hot components. Keep hands and face away from steam and hot oil during operation.
- **Supervision:** This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- **Proper Assembly:** Ensure all components are correctly assembled before adding oil and operating. Verify that the rubber feet are securely attached to prevent slipping.
- **Sharp Edges:** Handle stainless steel components with care during assembly and cleaning, as some edges may be sharp.
- **Ventilation:** Use the deep fryer in a well-ventilated area to prevent smoke buildup.

2. PRODUCT COMPONENTS

The OSTBA Deep Fryer EF-81 includes the following parts:

- **Main Housing:** The stainless steel exterior frame of the deep fryer.
- **Control Panel with Heating Element:** Contains the temperature dial, power/heat indicator lights, and the heating coil.
- **Removable Oil Tank:** A 10.36-quart stainless steel container for holding frying oil.
- **Frying Basket:** A nickel-plated iron basket with a detachable handle for immersing and lifting food.
- **Lid:** A stainless steel cover to reduce splatter and maintain oil temperature.
- **Rubber Feet:** Four non-slip feet for stability.
- **Installation Guide:** Provides visual instructions for initial setup.



Figure 2.1: Exploded view of deep fryer components.

3. SETUP INSTRUCTIONS

Follow these steps for initial assembly before first use:

1. **Attach Rubber Feet:** Turn the main housing upside down. Align the four rubber feet with the designated screw holes on the bottom of the housing. Securely fasten them using a screwdriver.
2. **Insert Oil Tank:** Place the removable stainless steel oil tank into the main housing. Ensure it

sits flush and is stable.

3. **Install Control Panel:** Carefully place the control panel with the attached heating element onto the back edge of the main housing. Ensure the heating element is fully submerged into the oil tank and the control panel is securely seated in its brackets.
4. **Assemble Frying Basket:** Attach the handle to the frying basket. Ensure it is firmly locked into place.
5. **Place Frying Basket:** Lower the assembled frying basket into the oil tank.
6. **Position Lid:** Place the lid over the oil tank, ensuring it fits properly.



Figure 3.1: Deep fryer assembly showing removable parts.

4. OPERATING INSTRUCTIONS

Once the deep fryer is assembled, follow these steps for operation:

1. **Add Oil:** Pour cooking oil into the removable oil tank. Ensure the oil level is between the 'MIN' and 'MAX' indicators marked inside the tank. Do not overfill or underfill.
2. **Connect Power:** Plug the deep fryer into a grounded electrical outlet. The green 'POWER' indicator light will illuminate.

3. **Set Temperature:** Turn the temperature control dial to your desired frying temperature (range: 140°F to 390°F). The red 'HEAT' indicator light will turn on, indicating the heating element is active.
4. **Preheat Oil:** Allow the oil to preheat. The 'HEAT' light will turn off once the set temperature is reached and cycle on/off to maintain it. Preheating typically takes several minutes.
5. **Prepare Food:** Ensure food is dry before frying to prevent excessive splattering. Do not overload the basket.
6. **Fry Food:** Carefully lower the frying basket containing food into the hot oil. Use the lid to minimize splatter if necessary.
7. **Monitor Frying:** Fry food until it reaches the desired crispness and internal temperature. Refer to the recommended frying temperatures below.
8. **Remove Food:** Once cooked, carefully lift the frying basket and hook it onto the side of the oil tank to allow excess oil to drain.
9. **Turn Off:** After use, turn the temperature control dial to 'OFF' and unplug the appliance from the outlet. Allow the oil to cool completely before cleaning.

Recommended Frying Temperatures:

- French Fries: 289°F
- Chicken Wings: 354°F
- Chicken Legs: 354°F
- Fish: 354°F
- Steak: 354°F

Precise Temperature Control for Perfect Frying

Auto heating stop at preset temperature
with constant heat for perfect results
Adjustable thermostat (122-392°F)



Figure 4.1: Control panel with temperature settings.



Figure 4.2: 1600W High-Efficiency Heating System.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your deep fryer. Always ensure the appliance is unplugged and completely cool before cleaning.

1. **Cool Down:** Allow the oil to cool completely, which may take several hours.
2. **Remove Oil:** Carefully remove the oil tank from the main housing. Pour the cooled oil into a suitable container for disposal or reuse.
3. **Disassemble Components:** Remove the control panel/heating element, frying basket, and lid.
4. **Clean Oil Tank and Basket:** Wash the oil tank, frying basket, and lid with warm, soapy water. Use a non-abrasive sponge or cloth to prevent scratching the stainless steel surfaces. Rinse thoroughly and dry completely.
5. **Clean Heating Element/Control Panel:** Wipe the heating element and control panel with a damp cloth. Do not immerse these parts in water. Ensure they are completely dry before reassembly.
6. **Clean Main Housing:** Wipe the exterior of the main housing with a damp cloth.
7. **Reassemble:** Once all parts are clean and dry, reassemble the deep fryer in reverse order of

setup.

6. TROUBLESHOOTING

If you encounter issues with your OSTBA Deep Fryer EF-81, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; control panel not properly seated.	Ensure the power cord is securely plugged into a working, grounded outlet. Check if the control panel is correctly installed and making proper contact.
Oil is not heating.	Temperature dial set to 'OFF'; heating element not fully submerged; 'HEAT' indicator light not on.	Turn the temperature dial to a desired setting. Ensure the heating element is fully immersed in oil. If the 'HEAT' light does not illuminate, contact customer support.
Food is not cooking evenly or quickly.	Oil temperature too low; basket overloaded; food too wet.	Verify the temperature setting and allow sufficient preheating time. Do not overload the basket; fry in smaller batches. Ensure food is patted dry before frying. Consider using an external thermometer to verify oil temperature if precise cooking is critical.
Excessive smoke or burning smell.	Oil is old or dirty; oil temperature too high; food debris in oil.	Replace old oil. Reduce temperature. Clean the oil tank and filter oil regularly to remove food particles.

7. SPECIFICATIONS

Feature	Detail
Model Name	Countertop Electric Deep Fryer
Brand	OSTBA
Material	Stainless Steel
Color	Silver
Product Dimensions (D x W x H)	17.1"D x 10.8"W x 11.8"H
Item Weight	6.6 Pounds
Wattage	1600 watts

Feature	Detail
Oil Capacity	10.36 Quarts
Temperature Range	140°F – 390°F



Figure 7.1: Product dimensions.

Large Oil Capacity for High-Volume Frying

Basket Capacity:

6.35 QT



Figure 7.2: OSTBA Deep Fryer in use with various fried foods.

8. WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact OSTBA customer service. Refer to the contact details provided in your product packaging or visit the official OSTBA website.

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For questions or concerns, please refer to the contact information provided with your product documentation.