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## OSTBA EF-82

# OSTBA EF-82 Electric Deep Fryer Instruction Manual

Model: EF-82 | Brand: OSTBA

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your OSTBA Electric Deep Fryer. Failure to follow these instructions may result in electric shock, fire, or serious injury. Keep this manual for future reference.

- Always ensure the fryer is placed on a stable, heat-resistant surface away from walls and flammable materials.
- Do not immerse the control panel or heating element in water or other liquids.
- Use only recommended cooking oils with a high smoke point.
- Never leave the deep fryer unattended while in use.
- Exercise extreme caution when moving the fryer containing hot oil.
- Ensure the oil level is between the MIN and MAX marks in the oil tank.
- Unplug the appliance from the outlet when not in use and before cleaning.

## 2. PRODUCT OVERVIEW AND COMPONENTS

The OSTBA EF-82 Electric Deep Fryer is designed for efficient and convenient frying with its dual oil tanks and powerful heating system. Familiarize yourself with its components for proper assembly and operation.



Image: The OSTBA EF-82 Electric Deep Fryer, showcasing its dual frying baskets and control panels.

### Key Components:

- **Control Panel:** Features power and heat indicator lights, and an adjustable temperature control knob.
- **Heating Element:** High-efficiency 3200W element for rapid heating.
- **Oil Tank:** Removable stainless steel tank with MIN/MAX oil level indicators. Total capacity 20.7 Quarts.
- **Frying Basket:** Nickel-plated iron basket with heat-resistant handle.
- **Lid:** Stainless steel lid to cover the oil tank.
- **Main Body:** Durable stainless steel construction.
- **Fryer Feet:** Non-slip feet for stability.

## 3. SETUP AND ASSEMBLY

Follow these steps to assemble your deep fryer before first use.



Image: Exploded view of the deep fryer components, illustrating how each part fits together.

1. **Unpack Components:** Carefully remove all parts from the packaging. Check for any damage.
2. **Attach Fryer Feet:** Turn the main body upside down. Align the non-slip feet with the designated screw holes and secure them using the provided screws and a screwdriver.
3. **Insert Oil Tanks:** Place the stainless steel oil tanks into the main body. Ensure they are seated correctly.
4. **Install Control Panels/Heating Elements:** Carefully slide the control panel and heating element assembly onto the back of each oil tank. Ensure the heating element is fully submerged in the oil tank when in use.
5. **Assemble Frying Baskets:** Attach the handles to the frying baskets.
6. **Place Baskets and Lids:** Insert the frying baskets into the oil tanks. Place the lids over the oil tanks.

**For a visual guide, please refer to the assembly video below:**

Video: This video demonstrates the unboxing and assembly process of the OSTBA Electric Deep Fryer, showing how to put together the main components.

## 4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective deep frying.

## Precise Temperature Control for Perfect Frying

Auto heating stop at preset temperature  
with constant heat for perfect results

Adjustable thermostat (122-392 °F)



Image: The control panel with recommended frying temperatures for common foods like French fries, chicken, fish, and steak.

- 1. Add Oil:** Pour cooking oil into the oil tank, ensuring the level is between the MIN and MAX marks. Do not overfill or underfill.
- 2. Connect Power:** Plug the fryer into a grounded electrical outlet. The green 'POWER' indicator light will illuminate.
- 3. Set Temperature:** Turn the temperature control knob to your desired frying temperature (range 140°F–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 cycle on and off as the fryer maintains the set temperature. This typically takes several minutes.
- 5. Load Food:** Carefully place food into the frying basket. Do not overload the basket, as this can lower oil temperature and result in soggy food.
- 6. Lower Basket:** Slowly lower the basket containing food into the hot oil. Avoid splashing.
- 7. Fry Food:** Fry until food is golden brown and cooked through. Refer to the temperature guide on the control panel or your recipe for recommended times and temperatures.
- 8. Remove Food:** Once cooked, carefully lift the basket and hook it onto the side of the oil tank to allow excess

oil to drain.

9. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.
10. **Turn Off:** When finished, turn the temperature control knob to 'OFF' and unplug the fryer.

**Watch the deep fryer in action:**

Video: This video demonstrates the deep fryer in operation, showing various foods being fried to perfection.

## 5. MAINTENANCE AND CLEANING

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

### Easy to Clean, Less Hassle

Removable parts for easy washing  
Smooth surfaces reduce grease buildup,  
making cleanup fast and effortless

Removable Parts for Easy Washing

Smooth Interior, No Hard-to-Reach Corners

Reduces Grease Buildup

Image: Illustration of the deep fryer's removable components, highlighting the ease of disassembly for cleaning.

1. **Cool Down:** Always allow the oil and fryer to cool completely before cleaning. This may take several hours.
2. **Remove Oil:** Carefully remove the cooled oil from the tank. You can filter and reuse oil if it's still clean, or dispose of it properly.
3. **Disassemble:** Remove the control panel/heating element assembly (do not immerse in water), oil tanks, and

frying baskets.

4. **Clean Components:** Wash the oil tanks, frying baskets, and lids with warm, soapy water. Rinse thoroughly and dry completely. The stainless steel surfaces are designed for easy wiping.
5. **Clean Main Body:** Wipe the exterior of the main body with a damp cloth. Do not use abrasive cleaners or scouring pads.
6. **Reassemble:** Once all parts are dry, reassemble the fryer.

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## 6. TROUBLESHOOTING

If you encounter issues with your deep fryer, try these common troubleshooting steps:

- **Fryer not heating:** Ensure the power cord is securely plugged into a grounded outlet. Check if the temperature knob is set to an appropriate temperature. Verify that the heating element assembly is correctly seated.
- **Oil not reaching desired temperature:** Allow sufficient preheating time. Ensure the oil level is correct. Avoid adding too much cold food at once, which can drop the oil temperature.
- **Food not crispy:** Ensure the oil is at the correct temperature before adding food. Do not overload the basket. Ensure food is dry before frying to prevent excess moisture from lowering oil temperature.
- **Excessive smoke:** This may indicate the oil is too hot or has degraded. Check the temperature setting and consider replacing old oil.

If problems persist, contact customer support.

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## 7. SPECIFICATIONS

Feature	Specification
Model Name	Countertop Electric Deep Fryer
Brand	OSTBA
Material	Stainless Steel
Color	Silver
Product Dimensions (D x W x H)	22.4"D x 16.9"W x 11.8"H
Item Weight	12.6 Pounds
Wattage	3200 watts
Oil Capacity	20.7 Quarts
Temperature Range	140°F–390°F

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## 8. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the documentation included with your product or visit the official OSTBA website. Keep your purchase receipt as proof of purchase.

If you have questions or concerns, please contact OSTBA customer service.