



3-Quart Deep Fryer Instruction Manual

ITEM: 600263



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*“Life is happening.
We’ll help you live it...one moment at a time.”*



Thank you for purchasing a Ginny’s Brand 3-Quart Deep Fryer. Because foods fried at consistently hot temperatures hold less oil, we’ve designed our efficient powerhouse to help you turn out perfectly light and delicious entrees—lickety split. Not only will it bring your oil to temperature within minutes, but it will keep that temperature going with an impressively fast recovery time between batches. And when it’s time to clean up, everything except the control panel and heat element go right in the dishwasher. Quick, convenient— and delicious. Enjoy!

Ginny
President, Ginny’s

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs if applicable.
3. Remove all packaging, plastics and other materials from unit before operating.
4. Wash all removable accessories before using for the first time.
5. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
6. Close supervision is necessary when appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Ginny’s Customer Service for replacement or return.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
14. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
15. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock, or damage to product.
17. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
18. Do not place any of the following materials in the unit: Paper, cardboard, plastic and/or similar non-food materials.

IMPORTANT SAFEGUARDS

Before operating your new appliance, please read all instructions carefully and keep for future reference.

1. Always place the deep fryer on a stable heat-resistant surface and keep all flammable materials away from the unit during operation.
2. Before you use the deep fryer it must be filled with the required amount of cooking oil. *Never use the deep fryer without oil because this will damage the heating elements.
3. Never move the deep fryer during use. The oil becomes very hot. Wait until the unit and the oil has completely cooled down before moving.
4. This deep fryer is protected with a thermal safety device which switches the covered unit off automatically if it over heats.
5. Never immerse the appliance in water.
6. Never leave the deep fryer unattended while in use.
7. Always ensure the safety of children if they are near the deep fryer.
8. Be sure not to damage the heating element. (Do not bend or dent)
9. The covered unit is designed with a safety heat switch, which ensures that the heating element can only function when the covered unit is correctly mounted on the frame bracket.
10. In the case of overheating, the thermal protective device will shut off the covered unit automatically. This device is a small black button found on the underside of the covered unit. It can be re-activated by pushing the button in again with a pointed object (e.g. a pen).

****Disconnect from power outlet before re-activating!**

THIS DEEP FRYER IS ONLY SUITABLE FOR USE WITH OIL, AND NOT FOR USE WITH SOLID FAT. IF SOLID FAT IS USED, WATER CAN BECOME TRAPPED INSIDE AND THE HOT LIQUID MAY SPURT OUT WITH CONSIDERABLE FORCE.

SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting of entanglement or tripping over a long cord. An extension cord may be used with care, however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

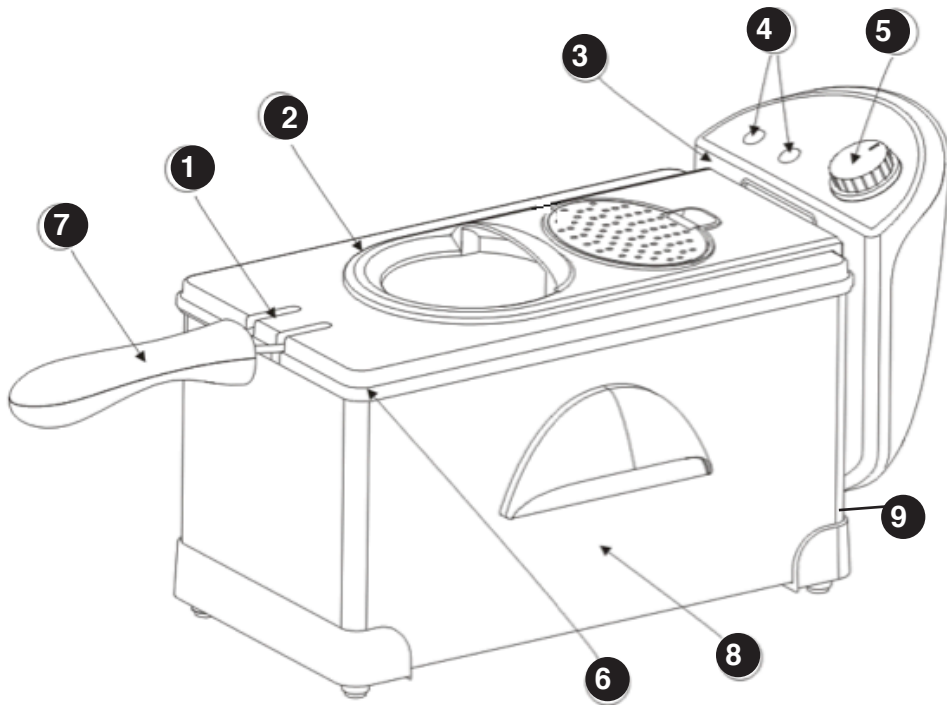
FOR HOUSEHOLD USE ONLY

WARNING: To reduce the risk of electric shock, The cord is equipped with a detachable magnetic connector. The magnetic connector should be attached directly to the fryer. **THIS SHOULD BE DONE PRIOR TO PLUGGING THE CORD INTO THE WALL OUTLET.** Do not modify the plug in any way.

SPECIFICATIONS

Power Rating:	120V 60HZ
Product Size:	16" L X 9" W X 9" H
Wattage:	1,500W
Cord Length:	36" Long(+/- 3")
Capacity:	3 Quarts
Model:	LDF-301B

PART NAMES

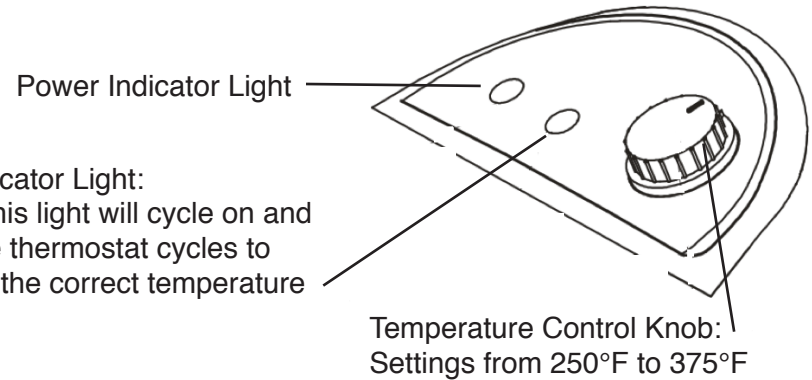


1. Basket (Not shown)
2. Lid with handle, double filter, and window
3. Heating element (Not shown)
4. Power and Heat indicator lights
5. Temperature control
6. Removable enameled oil tank (Not shown)
7. Basket Handle
8. Frame
9. Detachable Power Cord (Not shown)

*Illustrations may differ from actual product.

*Read all the sections of this booklet and follow all the instructions carefully

PART NAMES...cont'd.



INSTALLATION

BEFORE USING FOR THE FIRST TIME:

- Remove all printed documents and any other packaging materials.
- Pull out all removable parts and wash gently with hot water. Do not immerse the power cord and Control Box Assembly & Heating Element of the deep fryer into any liquids.
- Dry all parts thoroughly before assembling.
- Do not operate the fryer without enough oil in the oil tank.
- The Deep Fryer should always be placed on a flat and stable surface where the power cord is out of reach from children and away from accidental entanglement.

Tips:

- When you fry several different kinds of food, always fry the food that uses the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Frying already pre-cooked foods may take less time to fry than completely raw food.
- Replace the oil after each 10-15 uses; or earlier if the oil becomes brown and thick.
- Place the deep fryer on a dry, stable surface. Since the deep fryer becomes hot during use, make sure that it is not too close to other objects.
- Never switch on the deep fryer without oil or liquid fat, as this could damage the machine. Also, do not place any other liquids such as water or other substances in the pan.

HOW TO OPERATE

1. Make sure the Deep Fryer is UNPLUGGED.
 2. Place the oil tank into the housing. Mount the control unit onto the bracket on the frame. Mount the control box into the oil pan. Make sure the control unit is secured properly and the small red safety switch is activated, otherwise the fryer will not power on properly.
 3. Remove the frying basket and allow it to hang and rest on the backside of the oil tank.
 4. Use only good quality frying oil such as Peanut oil, Vegetable oil, pure Corn oil, Sunflower oil, Canola oil, or Light Olive oil. (Recommended not to mix oil)
 5. Pour the cooking oil into the oil tank approximately between the MIN marking and the MAX marking.
 6. Do not fill over the MAX marking or lower than the MIN marking.
 7. Make sure the temperature control knob is set to the OFF or 0 position.
 8. PLUG the power cord into an outlet.
 9. Move the temperature control knob to desired temperature setting according to the particular food you are using. The RED and the GREEN indicator light will turn on.
 10. While the oil is preheating, prepare the food that is going to be fried.
 11. When the oil has reached the set temperature, the GREEN light will turn off.
- NOTE: The GREEN heat light will cycle On and Off with the thermostat to maintain the set temperature. The RED power light will remain illuminated throughout use.
12. When placing the food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food, it may cause HOT OIL TO SPLATTER.
 13. When frying frozen food, clear off any ice particles and thaw food thoroughly.
 14. Do not overfill the basket.
 15. Slowly lower the basket of food into hot oil and cover fryer with lid.

WARNING: DO NOT TOUCH THE LID DURING THE FRYING PROCESS. HOT STEAM MAY BE RELEASED AND MAY CAUSE INJURY.

FRYING GUIDE

16. When food has finished frying, remove the lid. Lift the basket up slowly out of the hot oil and hang the basket on the rim of the oil tank.
17. After the excess oil has drained, place the food on a paper towel lined baking sheet to allow any remaining oil to drain away.
18. If you are frying more than once, or a second time, ensure the oil re-heats to the required temperature.

WARNING: To prevent damage to table or counter surface, always use a trivet to place item on any non heat resistant surfaces (like some countertops).

FRYING GUIDE: The frying times given in the chart are only a guide and should be adjusted accordingly to the quantity of food being fried.

FOOD	TEMP°F	WEIGHT: (oz)	EST. TIME
Shrimp	285°	8	3-5 mins.
Onion	285°	5	3-4 mins.
Mushrooms	285°	10.5	6-8 mins.
Fish Filet	300°	8	5-6 mins.
Fish Filet(Batter)	300°	14	6-8 mins.
Fish Cakes	300°	14	6-8 mins.
Sliced Meat	340°	14	7-10 mins.
Steak	340°	14	7-10 mins.
Chicken Strips	360°	18	7-10 mins.
French Fries:1st	375°	18	6-10 mins.
French Fries:2nd*	375°	8	3-5 mins.

*French Fries being fried a second time will be lighter and crisper.

HOW TO OPERATE...cont'd.

AFTER THE FOOD IS FRIED:

1. Make sure to turn the temperature control knob to the OFF or 0 position and unplug the deep fryer.
2. Do not move the deep fryer until it is cooled entirely.
3. Allow the oil to cool completely before storing away.

How to replace the filters:

The filter should be changed every 6 months.

1. Open and remove the filter cover.
2. Take out both white and black filters.
3. Throw out old filters and replace with new filters. Make sure the White filter rests on the metal surface BELOW the black carbon filter.

CLEANING & CARE

1. Remove the lid and basket.

WARNING: Before cleaning the deep fryer, make sure that it is disconnected from the power outlet, make sure the unit and the cooking oil has completely cooled. Oil retains its temperature for a long period after use. Do not attempt to carry or move the deep fryer while the oil is hot.

2. Wait for the fryer to cool, lift out the Control Unit Assembly & Heating element.
3. Remove the oil tank and pour the oil into a container. It is recommended to filter the oil after each use if you are to re-use the oil.
4. After removing the oil tank, the fryer can be divided into several separate assemblies to clean.
5. The oil tank and the housing can be immersed into water to clean.
6. Housing, Oil Tank, Basket are dishwasher safe, hand wash the lid and filter
7. The Control Unit & Heating Element should be wiped clean with absorbent paper towels. Then use a damp cloth and mild soap to clean.

WARNING: Do not immerse the Control Unit & Heating Element into water to clean.

8. Dry all parts thoroughly.
9. Note: Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner.

Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



Customer Service

Phone: 1-800-544-1590

8:00 am to Midnight, Monday through Friday