



# Triple Basket Deep Fryer Instruction Manual

MODEL: L-DF4018



Ginnys.com • 1.800.544.1590

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

Thank you for purchasing a Ginny’s Brand **Triple Basket Deep Fryer**! You’ll love the convenience of its 3 baskets and large 4-quart capacity. Of course, with Ginny’s, you know it’s really reliable and will last through many meals. Enjoy!

President, Ginny’s

## TABLE OF CONTENTS

|                        |    |
|------------------------|----|
| Important Safeguards   | 3  |
| Know Your Deep Fryer   | 4  |
| Deep Fryer Control     | 5  |
| Preparing Your Fryer   | 6  |
| Operating Instructions | 7  |
| Frying Guide           | 8  |
| Cleaning Your Fryer    | 9  |
| Warranty               | 10 |

### SAVE THESE INSTRUCTIONS

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

#### MAGNETIC CONNECTOR

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.**

## 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 Customer Service 1•800.544.1590 for details.
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, involving a risk of electrical shock.
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.

# KNOW YOUR DEEP FRYER

1. 3 baskets(1 large basket and 2 small baskets)
2. Lid with handle, double filter, and window
3. Heating element with temperature controls
4. Power and Heat indicator lights
5. Temperature control
6. Removable enameled oil tank
7. Handles
8. Base
9. Oil Filter inside (1pc black and 1pc white filter)



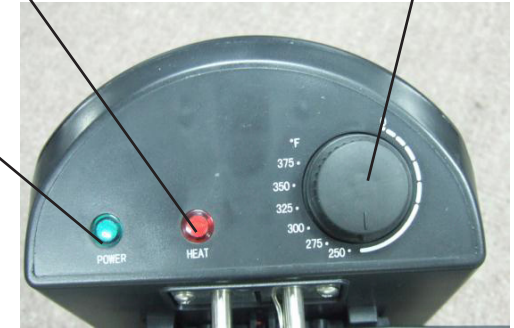
# DEEP FRYER CONTROL

Heat Indicator Light:

NOTE-This light will cycle on and off as the thermostat cycles to maintain the correct temperature of the oil.

Temperature Control Knob:  
Settings from 250°F to 375°F

Power Indicator light



1. Always place the deep fryer on a stable heat-resistant surface and keep all flammable materials away from the unit during operation.
2. Make sure that the deep fryer is never near or on a switched-on stove or cooking surface.
3. Before you use the deep fryer it must be filled with the required amount of oil or fat. \*\*Never use the deep fryer without oil or fat because this could damage the unit.
4. 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.
5. This deep fryer is protected with a thermal safety device which switches the machine off automatically if it over heats.
6. Never immerse the appliance in water.
7. Never leave the deep fryer unattended while in use.
8. Always ensure the safety of children if they are near the deep fryer.
9. If the deep fryer and/or cord are damaged, please contact Customer Service 1• 800.544.1590.
10. Be sure not to damage the heating element. (Do not bend or dent)
11. The electrical component is designed with a safety heat switch, which ensures that the heating element can only function when the element is correctly placed on the fryer.
12. In the case of overheating, the thermal protective device will switch off the fryer automatically. This device is a small red button found either on the underside of the electrical component, or in the cord storage compartment. It can be re-activated by pushing the button in again with a pointed object (e.g. a pen).

# PREPARING YOUR FRYER

## BEFORE USING FOR THE FIRST TIME:

1. Remove all printed documents and any other packaging materials.
2. 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.
3. Dry all parts thoroughly before assembling.
4. Do not operate the fryer without enough oil in the oil tank.
5. 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:

- a. When you fry several different kinds of food, always fry the food that uses the lowest temperature setting first.
- b. Do not mix different types of oil for frying.
- c. Frying already pre-cooked foods may take less time to fry than completely raw food.
- d. Replace the oil after each 10-15 uses; or earlier if the oil becomes brown and thick.

# SAFETY TIPS

1. **THIS DEEP FRYER IS ONLY SUITABLE FOR USE WITH OIL OR LIQUID FAT AND NOT FOR USE WITH SOLID FAT. IF SOLID FAT IS USED, WATER CAN BECOME TRAPPED INSIDE AND THE HOT FAT MAY SPURT OUT WITH CONSIDERABLE FORCE.**
2. 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.
3. 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.

# OPERATING INSTRUCTIONS

1. Make sure the Deep Fryer is UNPLUGGED.
2. Assemble the control box into the oil pan. Make sure the control box 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 pan.
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. Fill oil into the oil container approximately between the MIN marking and the MAX marking.  
Do not fill over the MAX marking or lower than the MIN marking.
6. Make sure the temperature control knob is set to the OFF or 0 position.
7. PLUG the power cord into an outlet.
8. Move the Thermostat knob to desired temperature setting according to the particular recipe you are using. The RED and the GREEN indicator lights will turn on.
9. While the oil is preheating, prepare the food that is going to be fried.
10. 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.
11. 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.
12. When frying frozen food, clear off any ice particles and thaw food thoroughly.
13. Do not overfill the basket.
14. Lower basket of food into hot oil and cover fryer with lid.  
**WARNING: DO NOT TOUCH THE CONTROL KNOB DURING THE FRYING PROCESS. HOT STEAM MAY BE RELEASED AND MAY CAUSE INJURY.**
15. When food has finished frying, remove the lid. Lift the basket up slowly out of the hot oil and place the basket on the drain support located on the back of the fry basket.
16. After the excess oil has drained, place the food on a paper towel lined baking sheet to allow any remaining oil to drain away.
17. If you are frying more than one load, ensure the oil re-heats to the required temperature.

# 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 Fillet    | 300°     | 8          | 5-6 mins.  |
| Fish in-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 Fry:1st | 375°     | 18         | 6-10 mins. |
| French Fry:2nd | 375°     | 8          | 3-5 mins.* |

\*French Fries being fried a 2nd time will be lighter and crispier.

## AFTER THE FOOD IS FRIED:

1. Make sure to turn the temperature control knob to the OFF position and unplug the deep fryer.
2. Once food is done cooking, remove the lid, and hang the basket on the hook and let excessive oil drip into the oil pot.

**WARNING: REMOVING THE LID WILL RELEASE HOT STEAM.**

**TAKE EXTREME CARE WHEN HANDLING.**

**KEEP FACE AND BARE SKIN CLEAR OF STEAM RELEASE.**

3. Take out the basket and place the food on paper towels to absorb excess oil.  
**Do not touch the basket while it is hot-always use the handle.**
4. After the excess oil has drained, place the food on a paper towel-lined baking sheet to allow any remaining oil to drain away.
5. Place the basket into the deep fryer.
6. Do not move the deep fryer until it is cooled entirely.
7. Unplug the power cord and store away.

# CLEANING THE DEEP FRYER

1. Remove the lid and basket.  
**WARNING: BEFORE CLEANING THE DEEP FRYER, MAKE SURE THAT IT IS DISCONNECTED FROM THE POWER OUTLET AND MAKE SURE THE UNIT AND THE OIL IS 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 Box Assembly and Heating element.
3. Remove the oil pot and pour out the oil. It is recommended to filter the oil after each use if you are to re-use the oil again.
4. After removing the oil pot, the fryer can be divided into several separate assemblies to clean.
5. The oil pot and the body can immerse into water to clean.
6. Housing, Oil Tank and Basket are dishwasher safe. Hand wash the lid and filter
7. The Control Box & 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 BOX AND HEATING ELEMENT IN WATER TO CLEAN.**
8. Dry all parts thoroughly.  
NOTE: Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.

## HOW TO REPLACE THE FILTERS:

The filters should be changed every 6 months.

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

# 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**