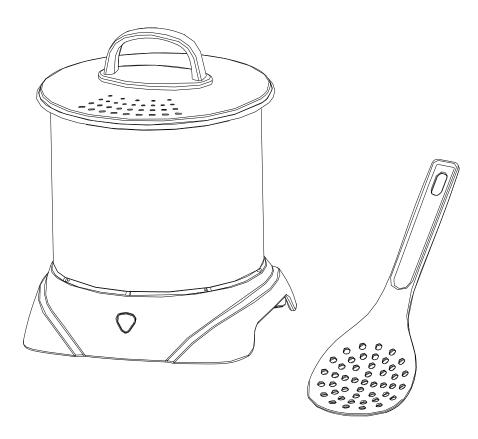
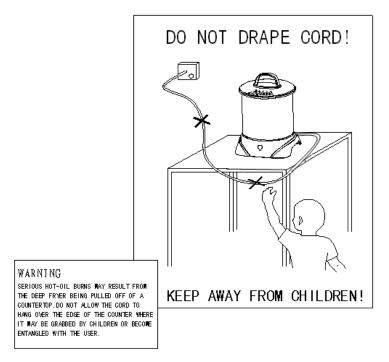


# DEEP FRYER DF-101 (1 LITER)



Instruction Manual This product is for household use only Please read all instructions before use



## DO NOT USE WITH AN EXTENSION CORD

## IMPORTANT SAFE GUARDS

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 electric shock do not immerse cord, plug, or appliance itself in water or other liquids.
- 6. Close supervision is necessary when any 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, and before cleaning the appliance.
- 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 Returns 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. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
- 14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to "off", then remove plug from wall outlet.
- 15. Do not use appliance for other than intended use.
- 16. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.
- 17. No user-serviceable parts inside. Do not attempt to service this product.
- 18. This appliance is not intended for use by persons (including children) 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.
- 19. Children should be supervised to ensure that they do not play with the appliance.
- 20. If the supply cord is damaged, contact Ginny's Customer Returns for details.



#### POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## **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.

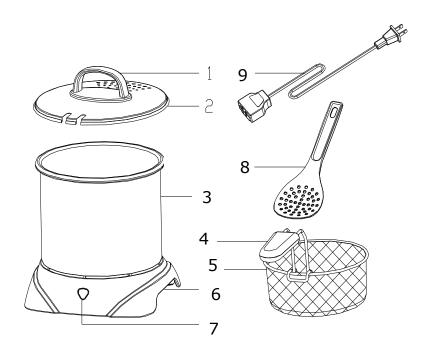
This product is for household use only.

#### NOTE

- Before using fryer for the first time, wash the pot, basket and spoon thoroughly with warm, soapy water, carefully dry pot to maintain a good aesthetic appearance. Fryer cannot be immersed water.
- Do not use fryer without oil or fat. Fryer will be severely damaged if heated dry.
- This fryer has a thermal safety device. In case of thermostat failure, the electrical circuit has an automatic shut-off, thus preventing overheating.
- Should the fryer leak, please contact Ginny's Customer Returns for details.
- To ensure safe operation, amount of food or meat utensils must not be inserted into the fryer.
- The oil pot is stationary and is a part of the housing, cannot be removed.

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PARTS
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1. HANDLE	2. LID	3. HOUSING/ OIL POT
4. BASKET HANDLE	5. BASKET	6. BASE
7. INDICATOR LIGHT	8. SPOON	9. DETACHABLE POWER CORD

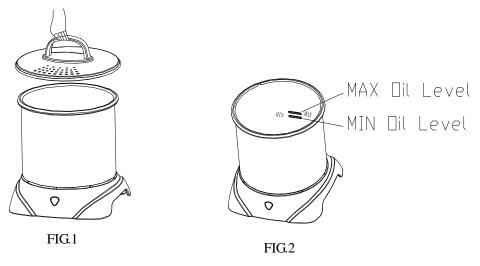
#### **SPOON**

This product is equipped with a spoon, convenient operation, easy collection

#### TO REMOVE THE LID

To remove the lid, hold the handle and lift up and lift up and tilt the lid away from you to aviod coming in contact with any steam, or oil spatter.(FIG.1)

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#### THERMOSTAT AND TEMPERATURE LIGHT

Fixed-temperature thermostat, oil temperature is pre-set  $340^{\circ}$  F degrees, deep-fried food recipes according to the following operation.

#### POWER INDICATOR LIGHT

Before plugging in the deep fryer, be sure to add oil or liquid fat to the oil pot. The power indicator light will turn on when the fryer is plugged into an electrical outlet. The deep fryer will begin to heat up immediately. The light will turn off when the oil temperature reaches  $340^{\circ}$  F. You can begin to fry foods at this time.

FOOD TYPE TEMPERATURE(°F) WEIGHT(oz) TIME(minutes) whole shrimp 340° F 10.58 5-7 mushrooms 340° F 8.82 6-8 fillets 340° F 10.58 7-9 crumbed chicken 340° F 10.58 10-14 fish cakes 340° F 10.58 5-7 onions 340° F 10.58 4-6 french fries 340° F 10.58 8-11 potato chips 340° F 10.58 5-8

### The frying time given in this chart is only for reference.

#### DEEP FRYER USAGE

Place on a heat-resistant surface.

- 1. Remove the lid.
- 2. Pour oil into the fryer. The level of oil must be between the MAX and MIN level marked on the surface of the pot. (FIG.2)
  - Use only good quality vegetable oil or all purpose shortening for deep frying. Butter, margarine, olive oil or animal fat is not recommended due to its lower smoking temperatures.
- 3. Plug the Deep Fryer to an outlet, the power indicator light will turn on. The power indicator light will turn off when the temperature of  $340^{\circ}$  F is reached.
- 4. Add food (as dry as possible) into the oil pot.

- 5. Close the lid.
  - Do not add water, ice or wet food to the cooking oil, even small amounts of water will cause oil to splatter.
- **6**. When food is fried, unplug the appliance first. Then open lid, and directly use the spoon to remove the food from the oil pot.

#### **CLEANING AND MAINTENANCE**

Always remember to unplug the unit from the electrical outlet when not in use and before cleaning.

Let the oil to cool completely. Oil or fat retains its temperature for a long time after use, do not attempt to move or carry the fryer while it is still hot.

Do not immerse the unit in water or any other liquid, or hold it under a running tap to clean.

The housing of the appliance should be cleaned with a damp cloth. Do not use bleach or other abrasive substance or solvents

Wash the lid, basket and spoon in a dishwasher or with hot soapy water. Rinse and dry before use.

When changing the oil, the fryer should be wiped with absorbent paper then with a damp cloth and a little detergent, and finally clean with a dry cloth. To avoid damage to the interior of the oil pot, no abrasive products or powders should be used.

#### STORING THE FRYER

- 1. Ensure that the fryer has cooled completely before putting away.
- 2. Place the power cord in the designated storage compartment.
- 3. Store the fryer in a dry place, out of reach of children.

#### **TROUBLE SHOOTING**

PROBLEM	POSSIBLE CAUSE	SOLUTION
Unpleasant Odors	The oil old.	Change the oil every 20 uses.
	The oil is not suited to the	Use good quality vegetable oil,
	fryer.	or another oil suitable to the
		fryer.
Oil is overflowing	The amount of oil exceeds the	Reduce the amount of oil.
	maximum level.	Check the quantities indicated
	There is too much food in the	in the reference chart.
	oil pot.	Dry food before cooking.
	The food is not dry.	
Food is not crispy	The cooking time is too short.	Adjust time accordingly.
	There is too much food in the	Check the quantities indicated

	basket.	in the reference chart.
The chips are sticky.	The cut potato has not been	Ensure that the potato chips
I I I I I I I I I I I I I I I I I I I	washed thoroughly (with	have been washed before
	clean water).	frying.

#### **1 YEAR LIMITED 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 MERCHANTIBILITY OR FITNESS FOR A PARTICULAR PURPOSE.

#### GINNY'S CUSTOMER RETURNS

Phone: 800-991-4442

8:00 am to Midnight, Monday through Friday

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