

OVAL DEEP FRYER
Model:SD-030



Instruction Manual

Important safety instructions: read carefully and keep for future reference.

PARTS AND FEATURES



- | | |
|---|-----------------------------------|
| A. Control Panel | G. Power Cord Storage Compartment |
| B. Temperature Control Switch | H. Reset Button |
| C. ON / OFF Switch with Red Indicator Light | I. Removable Enamel Oil Tank |
| D. Green Indicator Light | J. Heating Element |
| E. Lid w/Filter | K. Removable Basket |
| F. Housing | L. Handle For Basket |
| | M. Detachable power cord |

GENERAL SAFETY INSTRUCTIONS

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

1. Please read this Instruction Manual carefully before use.
2. Keep these instructions; the guarantee certificate; the sales receipt; and if possible the gift box with the inner packaging.
3. Switch off the Deep Fryer and remove the main plug from the main supply whenever the Deep Fryer is not in use.
4. Under no circumstances must the Deep Fryer be immersed into water or any other liquids.
5. Test the Deep Fryer and the cord regularly for damage. If there is damage of any kind, the Deep Fryer should not be used.
6. In case of any repairs, replacement of cord or plug, or adjustment, please contact Ginny's Customer Returns for details.
7. Remove the main plug from the main supply when not in use and before cleaning. Allow the Deep Fryer to cool before adding or removing accessories.
8. The use of accessory attachments which are not recommended may cause injuries.
9. Do not place on or near hot gasses or electric burners, or in a heated oven.
10. Do not touch any of the hot surfaces. Use the handle or knobs.
11. Do not move the Deep Fryer containing hot oil or other hot liquids.
12. Do not let cord hang over edge of table or counter, or touch hot surface.
13. Do not place any cloth on the Deep Fryer when operating, and keep the filter clean.
14. The Deep Fryer is only for domestic use.
15. Do not use with an extension cord.
16. Close supervision is necessary when the Deep Fryer is in use or when oil is hot. Do not use the Deep Fryer near children.
17. The Deep Fryer 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 the use of the Deep Fryer by a person responsible for their safety.
18. Keep these instructions in a safe place for future reference.

SAVE THESE INTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

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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.**

POLARIZED PLUG

This appliance has a **polarized plug** (meaning one blade is wider than the other one). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in one direction. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, **DO NOT** attempt to modify the plug in any way.

BEFORE FIRST USE

1. Remove all packaging.
2. Fold down the Handle of the Removable Basket until it locks. Then remove from the Deep fryer body.
3. Remove the Control Panel and Removable Enamel Oil Tank by lifting them vertically.
4. It is recommended to wash the Removable Oil Tank and The Basket with warm soapy water before first use. NEVER immerse the Control Panel and Heating Element into water or any other liquids.
5. After washing, make sure the Removable Enamel Oil Tank and the Basket are completely dry in order to avoid any splatter of oil.
6. Do not scour the Oil Tank. Please use a soft non-abrasive cloth to dry thoroughly.

USING THE DEEP FRYER

A. PREPARING FOOD

1. Whatever the recipe used, the food must be dry to avoid overflowing and to make the oil or fat last longer.
2. Clean and cut the food to be fried.
3. Place uniform sized pieces of food in the Basket to ensure even frying.

NOTE: Never fill the Basket with more than 2/3 of food. It is suggested a maximum of 1/2 full in order to maintain the best selected frying temperature.

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4. **French Fries:** Peel the potatoes and cut into uniform sized pieces to prevent them from sticking. Dry the cut potatoes thoroughly.
5. **Frozen Foods:** Remove the ice and thaw the food thoroughly.
6. If the foods to be fried have been pre-cooked, they require a higher temperature and less cooking time than foods that are completely raw.

NOTE:

- The volume of oil can be adjusted according to the food to be fried.
- Use only good quality vegetable oil, pure corn oil or light olive oil for frying. It is not recommended to use oil that deteriorates quickly.
- Do not mix different kind of oils for frying.
- Never fill the Oil Tank beyond the max line. Overfilling could cause a danger of spillage and potential fire.
- Never fill the Removable Oil Tank below the MIN. line.

B. INTRODUCING THE OIL OR FAT

- Always use oil and fats which can withstand high temperature.
- If using blocks of fat, cut them into pieces before placing them in the Oil Tank.
- Never attempt to melt fat in the basket.

C. COOKING

1. Place the deep fryer on a heat-resistant surface.
2. Make sure the Temperature Control Switch is in " 0 " position.
3. Remove the Basket out of the Deep Fryer prior to adding the oil.
4. Dry the Deep Fryer thoroughly before use.
5. Put oil or hard fat into the Enamel Oil Tank (the oil level must always be between the Max and Min level marked on the inside wall of the Oil Tank).
6. Put back the Control Panel to the original position.

Note: The Control Panel has a built-in safety switch to protect it if the Control Panel is removed from the body of Deep Fryer. The Control Panel must sit into position properly, otherwise the Deep Fryer will not work.

7. Carefully close the Lid.
8. Connect the main plug into the main supply. Turn on the ON / OFF Switch and the Red Power Indicator Light will illuminate.
9. Set the Temperature Control Switch to 375 °F (the Temperature Indicator light will illuminate). Melting the fat requires roughly 10 minutes.
10. After the oil is hot, adjust the Temperature Control Switch to the desired temperature depending on what you are going to cook.
11. When the desired temperature is reached, the Green Indicator Light will switch off (approx. 5-7 minutes later).
12. Open the lid.

13. Hang the Basket to the Body of Deep Fryer.
14. Place the food into the Basket.
15. Place the Basket containing food into the Oil Tank gently, watching the oil level and foam in order to keep them from reaching the fringe of the Oil Tank.
16. Close the Lid. When the food is cooked, turn the Temperature Control Switch counter-clockwise to the " 0 " position.

NOTE:

- Wipe a little oil on the inner side of the Viewing Glass with a clean cloth or cotton paper to prevent water from condensing on the glass.
- Do not overfill the Basket. This will cause the oil temperature to drop and make the food greasy.
- Do not keep the oil at high temperature for long periods. This will make it lose its properties.
- Set the Temperature Control Switch to the lowest temperature while waiting between batches.
- Do not leave the cooked food in the Basket or above the Oil Tank for draining for too long. The vapors could cause the food to lose its crispness and go soft.
- Frozen food can be cooked after it has been completely thawed, otherwise the oil will overflow when cooking.

17. The Indicator Light goes off.
18. Open the Lid and then hang the Basket on the Deep Fryer Body and leaving the food in the Basket above the Oil Tank for 10-30 seconds.
19. Remove the main plug from the main supply. The Power Indicator Light goes off.
20. The used oil or fat with the Basket can be stored in the Oil Tank with the Lid closed.
21. Do not move the Deep Fryer until it is entirely cool.

IMPORTANT:

- When cooking, the Temperature Control Switch will heat or stop heating according to the set temperature; the Temperature indicator light will turn on and off. This is normal.
- Replace the oil after reusing for approximately 20 times or if the oil becomes thick or brown.

CAUTION : THE SURFACE OF THE LID BECOMES HOT WHILE HEATING.

Note : Thermal Safety Switch

- A thermal safety switch automatically cuts off the power to the Deep Fryer in case of accidental overheating as the result of incorrect use of the Deep Fryer (no oil, or insufficient oil or failure to comply with the instructions for melting fat), or as the result of some kind of functional failure of the Deep Fryer (for example: defective thermostat).
- If the Deep Fryer is used incorrectly, and after allowing the Deep Fryer to cool down, using a toothpick or similar object, all you need to do is press gently on the reset button behind the Control Panel.

COOKING GUIDE

The table is only a guide and should be adjusted according to the food quantity and your own flavor.

Food	Oil Temp. (°F)	Weight (lbs)	Approximate Cooking Time (Minutes)
Mushrooms	266	0.55	3 to 5
Onion rings	302	0.33	3 to 4
Chicken Strips	302	0.88	7 to 10
Shrimp	338	0.66	6 to 8
Fish Fillet	338	0.55	5 to 6
Fish Fillet in batter	338	0.88	6 to 8
Fish cakes or balls	338	0.88	6 to 8
Sliced meat	338	0.88	7 to 10
Steak	338	0.88	7 to 10
French Fries	374	0.88	7 to 10
Frozen fish	374	0.88	7 to 10

- Oil should be warmed-up for 15 – 20 minutes.
- You can make French fries lighter and crisper when you fry them twice.

TROUBLE SHOOTING

Problems	Causes	Solutions
Excessive odor	The oil has deteriorated	Replace the oil or fat approx every 20 times
	The oil is not appropriate for this type of cooking	Use good quality oil or fat Do not mix oils or fats of different qualities
	The Filter is saturated	Clean the filter, or replace
Steam out from under edge of the Lid	The lid is not closed properly	Make sure the lid is fully closed
Oil overflows	Recommended quantities and times exceeded	Do not fry more than the quantities indicated
	The Deep Fryer has been filled beyond the max limit	Check oil level inside the Oil Tank
	The food is too wet	Dry the food before Deep Frying
Food does not brown	Cooking time too short	Adjust the cooking time
	The oil is not hot enough	Check programming Consult your retailer or an approved service center
	Use of paper filter with other than breaded foods	Remove the paper filter
Chips, potato straws and crisps stick together	Unwashed food immersed in the oil	Wash the potatoes and dry them carefully
The oil does not heat up	The Deep Fryer is used with an empty Oil Tank	See thermal switch note on page 7
The Deep Fryer does not work		
The oil hasn't reached the correct temperature (display flashed after 20 minutes)	The oil level is too high (above the "max" level)	Adjust the oil level

CLEANING

Important:

- Before cleaning the Deep Fryer, remove the main plug from the main supply and allow to cool.
- Make sure the Temperature Control Switch is set to “ 0 ” position before cleaning. Start cleaning after the Deep Fryer is completely cool.
- Never immerse the Control Panel into water or wash directly in water.

CLEANING THE DEEP FRYER

- Remove the Control Panel from the body of Deep Fryer.
- Remove the Enamel Oil Tank from the Body.
- Except for the control panel, the oil tank, lid & basket is dishwasher safe.
- Spot clean by hand the control panel and power cord.
- Clean the outside of the Deep Fryer and the Lid with a damp cloth or with a small amount of dishwashing liquid. Rinse with clean water and wipe with a dry cloth carefully.
- Never use abrasive pads or alcohol.

CLEANING THE BASKET

- Wash the Basket with hot water or with a small amount of dishwashing liquid. Rinse with clean water and wipe with a dry cloth carefully.

CLEANING THE OIL TANK

- Pour the cool oil out and filter.
- Wipe the oil off with an absorbing paper.
- Wipe the Oil Tank with a clean, damp cloth and a small amount of dishwashing liquid.
- Clean the Oil Tank with water and wipe the water off thoroughly with a dry soft cloth.

MAINTENANCE AND STORAGE

REPLACING THE FILTER

- Detach the Fence Lid from the Lid.
- Remove the used Filter
- Clean the Lid and Fence Lid with a damp cloth or sponge.
- Replace with a new Filter
- Set the Fence Lid back to position on the Lid.
- Make sure that the Deep Fryer has cooled down before storage.
- Wire the Power Cord into the Power Cord Storage Compartment provided.
- Place the Deep Fryer in a safe and dry place out of reach of children.

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SPECIFICATIONS:

TYPE	
RATED VOLTAGE	AC 120V
RATED FREQUENCY	60Hz
RATED POWER	1450 W

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 MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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GINNY'S Customer Returns

Phone: 800-991-4442

8:00 am to Midnight, Monday through Friday

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