



Dual Basket Deep Fryer Instruction Manual

MODEL: EDF-3060



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 Double Deep Fryer! With two fry baskets, you’ll be able to bring different types of crispy delicious foods to the table—at the same time! AND they’ll have the fantastically pure taste that only comes from frying different types of foods separately. Happy frying (and happy eating)!

Ginny
President, Ginny’s

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SAVE THESE INSTRUCTIONS

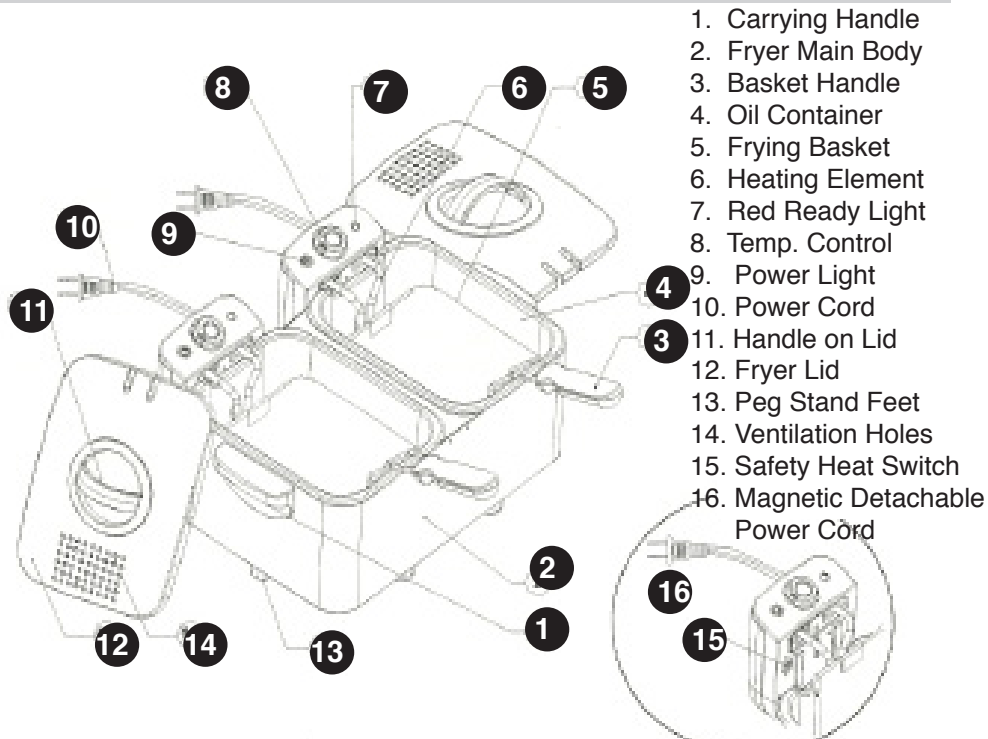
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

IMPORTANT SAFEGUARDS

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

1. Do not touch hot surfaces. Use handles or knobs if applicable.
2. Remove all packaging materials from fryer before operating.
3. Wash all removable accessories before using for the first time.
4. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or any other liquids.
5. Close supervision is necessary when appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to Ginny's customer service for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the manufacturer is NOT recommended and may cause injuries.
9. Do NOT use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. 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.
13. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
15. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
16. Do not place any of the following materials in the unit: Paper, cardboard, plastic and / or similar non-food materials.
17. Some countertop and table surfaces are NOT designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers that a hot pad or trivet be placed under your deep fryer to prevent possible damage to the surface.
18. Place on a level, dry, heat-resistant surface when using.

PART NAMES & CONTROL PANEL



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 or the 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 of children from 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 pre-cooked foods may take less time to fry than raw food.
- Replace the oil after each 10-15 uses; before the oil becomes brown and thick.

GROUNDING

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electrical shock by providing an escape wire for the electrical current.

WARNING: Improper use of the grounding plug can result in a risk of electrical shock.

Consult a qualified electrician if the grounding instructions are not completely understood.

1. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot receptacle that will accept the plug on the appliance.
The marked rating of the appliance, OR
2. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

ELECTRICAL REQUIREMENTS

WARNING: This product is equipped with a polarized plug (one blade is wider than the other) to reduce the risk of electrical shock. This is a safety feature. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless you can fully insert the plug into the extension cord. Do not alter the plug. Do not attempt to defeat the safety purpose of the polarized plug.

1. A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled or tripping over a longer cord.
2. This model has a detachable power cord with a magnetic plug end that attaches the power cord to the Control Box .
3. Longer extension cords are available and may be used if you exercise caution during use.
4. If a longer cord is used please note the following:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - The longer cord should be arranged so that it will not drape over the counter top of tabletop where it can be pulled on by children or tripped over.

HOW TO OPERATE

Make sure the Deep Fryer is UNPLUGGED.

1. Remove the frying basket and make sure the handle is swung out and locked.
2. 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)
3. Fill oil into the oil container approximately between the MIN marking and the MAX marking.
4. Do not fill over the MAX marking or fill lower than the MIN marking.
5. Make sure the temperature control knob is set to the 'OFF' or '0' position.
6. Connect the magnetic power cord to the back of the control box properly. Make sure the connection is right-side-up that it is properly secure.
7. PLUG the power cord into an outlet.
8. Move the Thermostat knob to desired temperature setting or according to the particular recipe you are using. The RED & GREEN indicator light will turn on.
9. While oil is preheating, prepare the food that is going to be fried.
10. 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 SPLATTER.
11. When frying Frozen food, clear off any ice particles and thaw food thoroughly.
12. Do not overfill the basket.
13. When the temperature has been reached, the RED indicator light will shut OFF; the fryer is ready to fry food.
14. Lower basket of food into hot oil and cover fryer w/ lid.
15. Remove food after desired cooking time has elapsed.
16. Take care to remove food before it starts soaking up too much oil.

WARNING: DO NOT TOUCH THE CONTROL KNOB WHEN THE FOOD IS FRYING. HOT STEAM MAY BE ESCAPING AND CAN CAUSE BODILY HARM.

RESETTING YOUR FRYER

RESET BUTTON:

1. If your deep fryer's heating elements shut off in the middle of frying and does not come back on, unplug the unit and allow it to cool off up to 10-minutes. Re-plug the power cord and power back on.
2. If the deep fryer still does not power on or heat up, please locate the 'Reset Button' on the control box. It is located on the BACK of the control box next to the power cord socket.
3. The Reset Button is located inside a small hole. Unplug the deep fryer from any power outlet. Use a small thin tool to stick into the small hole to push in on the Reset Button and hold for 3 seconds.
4. Re-plug the power cord and power back on.

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 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 completely, and then lift out the Control Box Assembly & Heating Element.
3. Remove the oil container and pour out the oil. It is recommended to filter the oil after each use if you are going to re-use the oil again.
4. After removing the oil container, the fryer can be divided into several separate assemblies to clean.
5. The oil container, Fryer Lid/Filter and the Frying Baskets can be washed in hot soapy water. Alternatively, these components are dishwasher safe and can be cleaned in a dishwasher.
6. The Control Box & Heating Element should ONLY be wiped clean with absorbent towels. Then use a damp cloth and a mild soap to clean.

WARNING: Do NOT immerse the Control Box & Heating Element into water or any other liquid to clean.

7. Dry all parts thoroughly.

No te: Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.

STORING YOUR DEEP FRYER:

Always allow the appliance to cool completely before storing. Store the appliance in a dry location. Keep the power cord out of reach of children.

RECIPES

FRESH FRIED MOZZARELLA

INGREDIENTS:

1 pound of fresh mozzarella 1 cup all purpose flour
2 large eggs 1 cup Italian Breadcrumbs, or
Seasoning blend of your choice Panko if you like crunchier coating.

DIRECTIONS:

1. Cut cheese into slices
2. Add flour to a shallow dish and dredge mozzarella lightly in flour, shaking off excess
3. Dip the beaten egg, coating completely and then dip in bread crumbs to coat
4. Put the mozzarella on a plate and freeze for 15 or 20m minutes
5. Heat deep fryer to 365 degrees
6. Fry mozzarella in small batches until golden brown, about one minute
7. Drain on paper towels and serve

MARINARA SAUCE

INGREDIENTS:

8 oz can of tomato sauce 2 tbsp. of olive oil
1 garlic clove ¼ Italian Spice
¼ small onion, finely chopped (about 4 tsp.)
1/8 tsp. red pepper flakes (optional)

DIRECTIONS:

1. Heat oil in saucepan over medium heat
2. Add garlic, onions, and hot pepper stirring about one to two minutes until onions become translucent
3. Add tomato sauce and Italian spice

RECIPES

FRIED MUSHROOMS

INGREDIENTS:

2 cups of beer 2 cups sifted flour
2 tsp. of garlic powder 2 tsp. of salt
1 tsp. of black pepper 1 tsp. of parsley flakes
2 pounds of fresh mushrooms

DIRECTIONS:

1. Heat oil to 375 degrees
2. Mix beer, flour, garlic powder, salt, black pepper and parsley flakes in bowl
3. Mix until smooth and well blended without any lumps
4. Let batter sit for three hours
5. Dip mushrooms into batter and coat well
6. Fry mushrooms in batches until crispy and brown
7. Do not crowd the mushrooms; each batch takes about eight minutes
8. When done, remove mushrooms to a plate lined with paper towels to drain off excess oil
9. Place in a bowls and sprinkle with salt and toss to coat evenly
10. Serve with favorite dipping sauce.

SOUR CREAM DIPPING SAUCE

INGREDIENTS:

2 cups sour cream 1 tsp. lemon juice
¼ cup prepared horseradish or to taste
Salt to taste

DIRECTIONS:

1. Mix sour cream, horseradish, lemon juice and salt together.
2. Serve with fried mushrooms, vegetables or meats as desired.

RECIPES

DOUBLE DIP BUTTERMILK FRIED CHICKEN

INGREDIENTS:

4 cups of buttermilk
½ tsp. of cayenne pepper.
(Add more for spicier chicken)
2 tbsp. of Worcestershire Sauce
1 whole chicken cut into 8 pcs.
(about 6 pounds)
Vegetable oil for frying

½ tsp. of dried thyme
1 tbsp. of kosher salt
2 tbsp. of black pepper
3 cups all purpose flour
1 tbsp. of Creole seasoning

DIRECTIONS:

1. Combine the buttermilk, thyme cayenne pepper, Worcestershire sauce and 1 tbsp. of kosher salt and 1 tbsp. of black pepper into a bowl large enough to hold all of the chicken
2. Add the chicken to coat fully in the marinade.
3. Cover with plastic wrap and marinate in the refrigerator for six hours or overnight
4. Remove the chicken from the refrigerator at least 45 minutes before frying
5. In a large bowl, combine the flour and 1 tbsp. of cayenne seasoning and 1 tsp. of black pepper
6. Remove chicken from marinade and roll in flour until covered.
7. Set on a baking sheet.
8. Dip the coated chicken pieces one at a time in the marinade and then again in the flour
9. Return the pieces to the baking sheet
10. Let the chicken rest a few minutes to set, it makes for a crispy crust
11. Have a wire rack with paper towels ready
12. Heat oil in the fryer to 350 degrees
13. Use tongs to put chicken in fryer, crowding will lower the temperature making for greasy chicken
14. Fry chicken until internal temperature reaches 180 degrees, about 10 minutes.
15. Transfer to wire rack and serve immediately at room temperature.

RECIPES

TIPS:

- If the chicken looks pretty dark before it is cooked thoroughly, transfer to a baking sheet with a wire rack and bake in a 375° oven until the chicken reaches an internal temperature of 180°
- Keep chicken warm in a 200° oven.

BEER BATTER

INGREDIENTS:

2 cups of beer
2 cups of all-purpose flour
1 tsp. baking powder

DIRECTIONS:

1. Mix ingredients together
2. Let the batter sit for three hours. A chemical reaction occurs between the beer and the flour during that period of time.

EGG BATTER

INGREDIENTS:

2 egg yolks
1 ½ tsp. of vegetable oil
1 cup of milk

¾ cup of flour
½ tsp. of salt

DIRECTIONS:

1. Mix eggs, flour, oil, salt and milk - mix thoroughly!

RECIPES

TEMPURA FRYING

BATTER INGREDIENTS :

- | | |
|--------------------|--------------------|
| 1 cup flour | 1 egg |
| 1 cup cold water | 1 tsp. baking soda |
| 2 tbsp. cornstarch | |

Your choice of seafood or vegetables such as mushrooms, zucchini, green bean, peppers or asparagus.

BATTER DIRECTIONS:

1. Mix plain flour, baking soda and cornstarch together and sift
2. Crack egg into bowl and beat roughly. Add cold water and mix
3. Add 1/3rd of flour into egg mixture and mix using chopsticks or fork
4. Add the next 1/3rd of flour and mix
5. Add the last 1/3rd of the flour. Note: Lumps of flour are fine.
Do not over mix or you will get a lot more gluten, which will make the batter heavy, and not crispy
6. Keep batter cold,(set bowl in larger bowl of ice water)

TEMPURA DIRECTIONS:

1. Use the freshest ingredients possible
2. Cut ingredients the same size so they cook evenly.
3. Heat oil to 360°
4. Put one drop of tempura batter in the fryer oil. If the tempura batter sinks to the bottom of the fryer, the temperature is too low
5. If the tempura batter did not sink at all and the batter spreads quickly with a crackling sound, the batter is too hot
6. Add the vegetables to the tempura batter to coat them then carefully put them into the hot fryer oil. Fry one side then turn over to the other side. Do not try to fry too much at one time or it will cool your fryer oil down

TEMPURA SAUCE:

- 1 tbsp. sugar 1 tbsp. water
1. Microwave for 30 seconds or until sugar is dissolved
 2. Add 2 ½ tablespoons of soy sauce and 2 ½ tablespoons of lemon juice.

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