



TRIPLE BASKET DEEP FRYER WITH TIMER

User Guide

*Recipes
Inside!*

Item: 733113



Ginnys.com • 800-544-1590

 Facebook.com/GinnysBrand

 Pinterest.com/GinnysBrand

 Ginnys.com/Blog

Thank you for purchasing a Ginny’s Brand Triple Basket Deep Fryer with Timer. Nothing beats the taste of good fried food and this fryer makes it easy! Our peek-through window and 3 baskets are designed to keep you quick in the kitchen, and the timer lets you step away from the fryer to prepare the rest of your meal. Enjoy!

TABLE OF CONTENTS

Important Safeguards	3
Electrical Safety and Specifications	4
Get to Know Your Appliance	4-5
How to Operate	6
Troubleshooting	7
Cleaning & Care	7
Recipes	8-11
Warranty	12

IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. If this is a DETACHABLE CORD, always attach it to the appliance first, then to the electrical outlet. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- WE DO NOT RECOMMEND USING AN EXTENSION CORD WITH THIS APPLIANCE. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

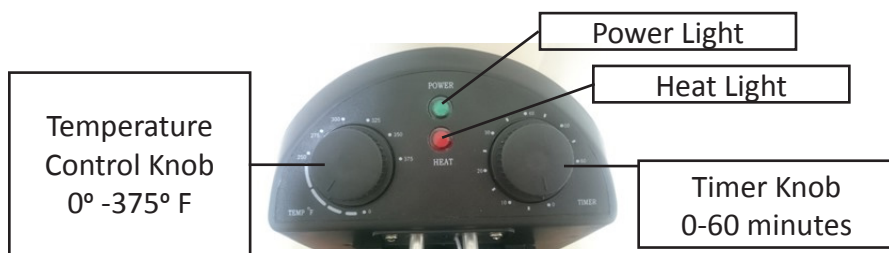
ELECTRICAL SAFETY

This appliance is equipped with a detachable magnetic, polarized plug. These are safety features to reduce the risk of electrical shock. The magnetic plug should be attached to the appliance before connecting to an electrical outlet. This plug is designed to attach to the appliance only one way. Check the plug for the printing “this side up” before attaching to the appliance. The polarized plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny’s cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

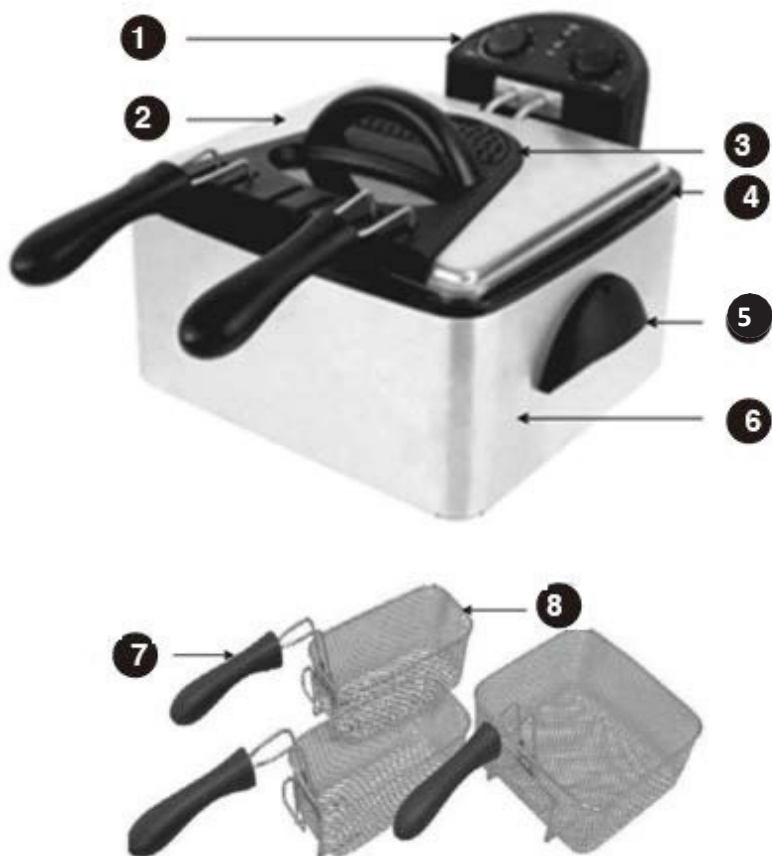
SPECIFICATIONS

POWER RATING	120 V, 60 Hz, 1700 W
CAPACITY	4 Quarts
CORD LENGTH	32”
DIMENSIONS	15” X 15.5” X 9.25”
MODEL	L-DF401B-T

GET TO KNOW YOUR APPLIANCE



GET TO KNOW YOUR APPLIANCE



1. Control Box and Heating Element
2. Lid
3. Filter (1 pc. black & 1 pc. white)
4. Removable Enameled Oil Tank
5. Handles
6. Housing
7. Fryer Handles (3)
8. Fryer Basket (1 large & 2 small)
9. Detachable Power Cord (not shown)

HOW TO OPERATE

1. Assemble the oil tank and heating element into the housing. Ensure the cord is not plugged into the outlet at this time.
2. Use only good quality frying oil such as peanut, vegetable, corn, canola, or light olive oil. (It is recommended to **not** mix different oils). Fill the tank with oil between the MIN and MAX markings.
3. Connect the magnetic power cord to the back of the control box.
This cord is designed to attach only one way. Look for “this side up” on the plug. Plug the power cord into the outlet.
4. Set the temperature knob to desired setting. Set the timer to 20 minutes. The POWER and HEAT lights will turn on. While oil is preheating, prepare the food for frying.
5. When frying frozen food, clear off all ice, as adding ice or water to the hot oil will cause oil to splatter.
6. When the desired temperature has been reached, the HEAT light will go off.
7. Lower the basket(s) of food into the hot oil and cover with lid. Always cover the oil tank with the lid when frying; splattered oil can damage the control box over time. Reset the timer to desired cooking time.
8. The timer will sound when time has elapsed. The unit will shut off when the timer reaches “0”. Raise the basket(s) and hook onto the oil tank to drain. Then drain food on paper towels.
9. When finished frying, unplug the cord from the outlet.

Tips:

- Overloading the basket will cool the oil, causing the food to be soggy (it will take longer to cook). Do not add more food than it takes to cover the top of the oil in one layer.
- Replace the oil after several uses, before the oil becomes brown and thick. If frying fish, you may want to keep separate oil for fish only (it can make other foods taste fishy).
- When using wet batter, prevent it from sticking to the basket by lowering the empty basket into the hot oil first. Add food, one piece at a time, to the oil with a slotted spoon.
- During the frying process, the oil temperature may drop when adding new food to be fried. The HEAT light will periodically go off and on as the oil cools and heats. When the correct temperature is reached the HEAT light will go off.

TROUBLESHOOTING

If your deep fryer stops heating in the middle of cooking, and does not come back on:

1. Check that the magnetic plug is still attached to the fryer.
2. Check that a circuit breaker has not tripped.
3. Remove the basket(s) and unplug from the outlet(s). Allow to cool for 10 minutes. Re-plug the power cord(s) and turn on.
4. If the deep fryer does not heat up, unplug again. The RESET button is located inside a small hole on the back of the control box, above the power cord socket. Use a small thin tool (such as a pin or a pen tip) to stick in the hole to push the RESET button. Hold for 3 seconds. Re-plug the power cord(s) and turn on.
5. If the deep fryer still does not heat up, unplug and call customer service.

CLEANING & CARE

1. Before cleaning the deep fryer, ensure it is unplugged. **Make sure the deep fryer and the oil have COMPLETELY COOLED. DO NOT ATTEMPT TO EMPTY THE OIL OR MOVE THE DEEP FRYER WHILE THE OIL IS HOT.**
2. Remove the filters from the lid before washing. Wash the lid and baskets in warm, soapy water. Do not use abrasive scrubbing brushes or harsh cleaners. These items are also dishwasher safe.
3. Lift out the heating element and wipe down with paper towels.
4. Remove the oil tank and pour out the oil. It is recommended to filter the oil if you are going to re-use the oil again. Keep the used oil in its original container for storage.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue from the oil tank. Wash in warm, soapy water or clean in the dishwasher.
6. Wipe the housing with a damp cloth.
7. Do NOT immerse the control box, heating element or cord in water or any other liquid.
8. Ensure all parts are dried thoroughly before reassembling and using the deep fryer.

RECIPES

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

FOOD	TEMP °F.	OZ.	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.
Battered Fish	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.

Beer Batter

2 c. beer
1 t. baking powder

2 c. flour

1. Mix ingredients together.
2. Let the batter rest for three hours (this will give you a more consistent batter with fewer air bubbles). Use to coat cut up vegetables, cheese, mushrooms, fish, etc.

Egg Batter

2 egg yolks
1½ t. vegetable oil
1 c. milk

¾ c. flour
½ t. salt

1. Mix all ingredients.
2. Use to coat cut up vegetables, cheese, mushrooms, fish, etc.

Reuben Rolls

This is a great way to use up St. Patrick's Day leftovers! If you have leftover cabbage, use it for this quick sauerkraut hack: chop the cabbage finely and saute until wilted. Toss with 2 T. cider vinegar, ¼ t. salt, ¼ t. brown sugar, and a sprinkle of dried mustard.

2 c. sauerkraut, drained	oil for frying
½ c. onion, minced and sautéed	1 T. water
4 oz. corned beef, chopped	1 T. flour
1 c. potatoes, cooked and diced	12 (7") egg roll wrappers
½ t. pepper	1 c. Swiss cheese, grated
¼ t. salt	thousand island dressing

1. Press the drained sauerkraut with a paper towel to remove excess moisture. Mix the kraut, onion, corned beef and potatoes in a large bowl. Add the pepper and salt. Stir to blend.
2. Heat your deep fryer oil to 375°F.
3. In a small bowl, mix the water and flour with a teaspoon to make a paste.
4. To assemble the rolls, place a wrapper diagonal (like a diamond) on a clean surface. Place ¼ - ⅓ c. of the mixture in the middle of the egg roll wrapper. Top with 2 T. cheese. Fold down the top corner, then the left and bottom corners, and roll. Seal the last corner with a dab of the flour paste.
5. Add the rolls to the hot oil, turning occasionally, and cook for 1-2 minutes, or until golden brown.
6. Drain the rolls on paper towels, and serve with thousand island as a dipping sauce.

Makes 12 rolls

Double Dip Buttermilk Fried Chicken

4 c. buttermilk	1 T. salt
½ T. dried thyme	2 T. black pepper
½ T. cayenne pepper	1 cut up chicken
1 T. Creole seasoning	3 c. flour
2 T. Worcestershire sauce	oil for frying

1. Combine the buttermilk, thyme, cayenne pepper, Creole seasoning, Worcestershire sauce, salt and 1 T. black pepper into a bowl large enough to hold all the chicken.
2. Add the chicken and coat thoroughly.
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 to bring it to room temperature.
5. In a large bowl, combine the flour and 1 T. of black pepper.
6. Remove chicken from marinade and roll in flour until covered.
7. Set each piece on a baking sheet.
8. Dip the coated chicken pieces one at a time back 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. Heat oil in the fryer to 350°F.
12. Use tongs to put chicken in fryer. Add only a couple of similar sized pieces at a time (so they need the same cooking time).
13. Fry chicken until internal temperature reaches 180°F, about 10 minutes.
14. Using tongs, transfer the chicken to paper towels to drain excess oil.

Tip: If the chicken looks golden brown before it is cooked thoroughly, transfer to a wire rack on a baking sheet. Bake in a 375°F oven until the chicken reaches an internal temperature of 180°F.

RECIPES

Funnel Cakes

oil for frying	$\frac{3}{4}$ t. baking powder
1 $\frac{1}{2}$ c. flour	1 egg
$\frac{1}{4}$ t. salt	$\frac{3}{4}$ c. milk
$\frac{1}{2}$ t. baking soda	1 t. vanilla extract
2 $\frac{1}{2}$ T. sugar	powdered sugar

1. Heat oil to 360° F. Mix all dry ingredients in a large bowl.
2. Whisk the egg, milk and vanilla in a small bowl.
3. Pour the wet ingredients into the dry ingredients. Mix until well blended.
4. Pour batter into a large, plastic bag. Cut a corner of the bag, diagonal, about $\frac{3}{4}$ ". Pinch the hole shut until ready to drizzle batter into the oil.
5. Carefully drizzle about $\frac{1}{2}$ c. of batter into the hot oil.
6. Set aside the bag of batter, again pinching the hole shut.
7. Turn the funnel cake in the oil to ensure even browning. Fry 1-2 minutes or until golden brown.
8. Drain on paper towels. Sprinkle with powdered sugar and serve warm.

Makes 4-6 cakes

Fried Stuffing Bites

oil for frying	3 T. milk
leftover stuffing	1 c. bread crumbs
2 eggs	leftover cranberry sauce for dipping

1. Heat the oil to 350° F.
2. Using your hands, roll the leftover stuffing into meatball sized balls.
3. Whisk the egg and milk in a bowl. Roll the stuffing balls in the egg mixture, then roll in bread crumbs until coated.
4. Deep fry for a minute or so – until golden brown. Drain on a paper towel. Serve with cranberry sauce.

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.



Ginny's, Inc.
1112 7th Avenue
Monroe, WI 53566

Customer Service: 800-544-1590
8:00 a.m. to Midnight CST, Monday through Friday