



TRIPLE BASKET DEEP FRYER WITH TIMER

Instruction Manual

ITEM: 733113



Ginnys.com • 1.800.544.1590

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!

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SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING & SAVE THESE INSTRUCTIONS

1. Do not touch hot surfaces. Use handles or knobs if applicable.
2. Remove all packaging, plastics and other materials from unit 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 heating element in water or other liquids.
5. Close supervision is necessary when appliance is used near children.
6. Unplug the appliance 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. Call our toll-free number for replacement or returns: 800-544-1590.
8. The use of accessories or attachments not recommended by the appliance manufacturer may cause injuries, or damage the appliance.
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 the plug to the appliance first, then plug cord into the outlet. To disconnect, turn any control to OFF position, then remove plug from the outlet.
13. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
14. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
16. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
17. Do not place any of the following materials in the unit: paper, cardboard, plastic and/or similar non-food materials.

SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over. To reduce the risk of electrical shock, this deep fryer is equipped with a polarized plug, in which one prong is wider than the other. It is designed to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

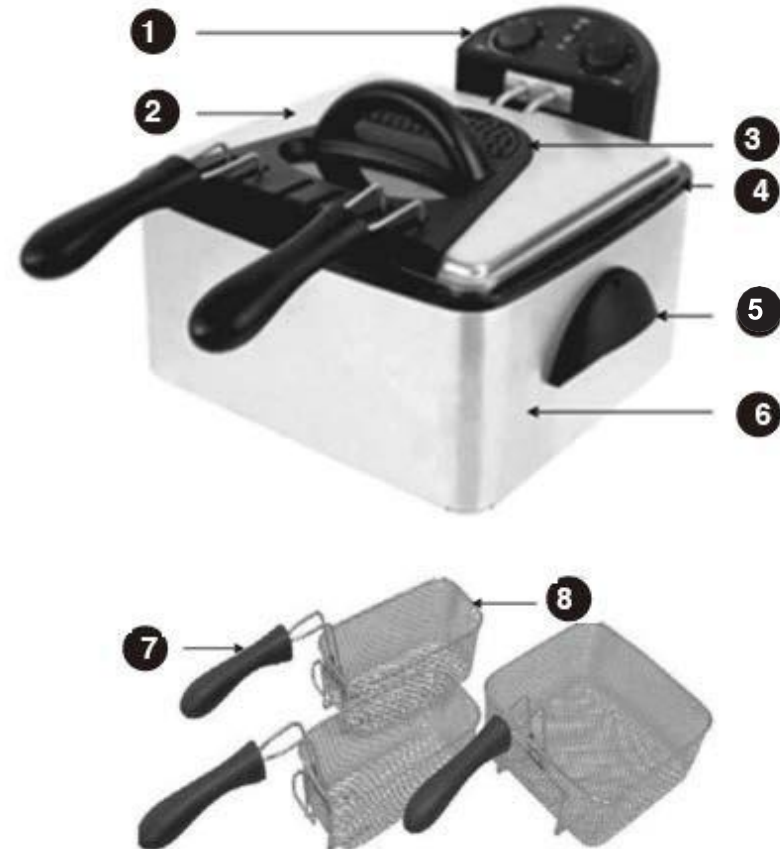
FOR HOUSEHOLD USE ONLY

WARNING: To reduce the risk of electrical shock, 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 OUTLET.** Do not modify the plug in any way.

SPECIFICATIONS

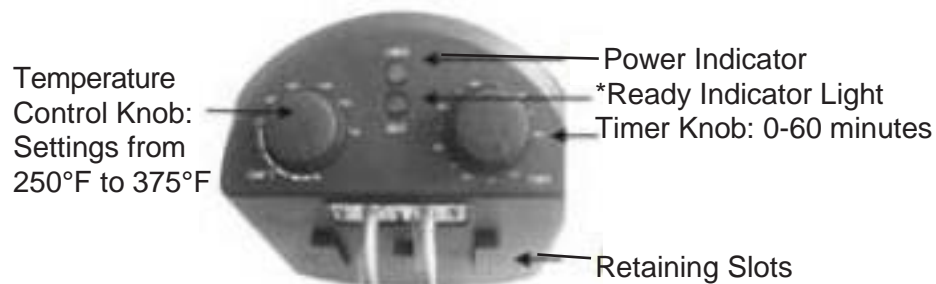
Power Rating:	120V/60Hz, 1,700W
Cord Length:	33" (-/-3")
Product Size:	15"L x 15-1/2"W x 9-1/4"H
Model:	L-DF401B-T

PART NAMES



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

PART NAMES...cont.



***NOTE: The Ready Indicator Light will cycle on and off as the thermostat cycles to maintain the correct oil temperature.**

BEFORE FIRST USE

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 and Heating Element into water.
3. Remove the Filter from the Lid before immersing the Lid.
4. Dry all parts thoroughly before assembling.
5. Do not operate the fryer without enough oil in the tank.
6. The appliance should always be placed on a flat, heat resistant surface where the power cord is out of reach from children and away from accidental 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 already pre-cooked foods may take less time to fry than completely raw food.
- Replace the oil after each 10-15 uses; or earlier if the oil becomes brown and thick.

HOW TO OPERATE

FRYING:

1. Make sure the Deep Fryer is UNPLUGGED.
2. Lower the Heating Element into the oil tank, by aligning it to the grooves in the back of the tank box. Connect the Detachable Power Cord to the box. The end of the cord which plugs into the fryer is labeled THIS SIDE UP. THIS CORD WILL ONLY ATTACH CORRECTLY ONE WAY.
3. Attach the handle to the basket(s).
4. Fill oil in the tank between the MIN marking and the MAX marking. Do not fill over the MAX marking or lower than the MIN marking.
5. Wipe the inside of the viewing window with a little oil to prevent condensation.
6. Make sure the Temperature Control Knob and the Timer Knob are set to the "O" position.
7. Plug the power cord into an outlet.
8. Move the Timer Knob to ON position or to the desired time. The POWER Light and READY Light will come on.
9. Adjust the Temperature Control Knob to the desired temperature.
10. While the oil is preheating, prepare the food that is going to be fried.
11. When placing the food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food, as they may cause HOT OIL SPLATTER. When frying frozen food, clear any ice particles and thaw food thoroughly.
12. Do not overfill the basket.
13. When temperature has been reached, the READY Light turns off.
14. Set the Timer Knob to desired time.
15. Lower basket of food into hot oil and COVER FRYER WITH LID.

Tip: Always cover the oil tank with the Lid when frying. Splattered oil may damage the controls/printing over time.

WARNING: DO NOT TOUCH THE CONTROL KNOBS WHEN THE FOOD IS FRYING. HOT STEAM MAY BE ESCAPING AND CAUSE INJURY.

16. Timer will sound when desired cooking time has been reached. The unit will shut off when the Timer Knob reaches the "Q" position.

Tip: During the frying process, the oil temperature may drop when adding new food to be fried. The READY light will periodically go off and on as the oil cools and heats. When the correct temperature is reached the READY light will go off.

FRYING GUIDE

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.	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.
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.
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 appliance.

WARNING: REMOVING THE LID WILL RELEASE HOT STEAM. TAKE EXTREME CARE WHEN HANDLING.

2. Once food is done cooking, remove the Lid, and hang the basket on the hook to let excess oil drip into the oil pot. (Do this within 60 seconds to keep the food from absorbing more oil.)
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. Replace the basket into the Deep Fryer.
5. Do not move the Deep Fryer until it is cooled entirely.
6. Unplug the power cord and proceed with cleaning instructions.

CLEANING & CARE

1. Remove the Lid and Fryer 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.

NOTE: OIL RETAINS ITS TEMPERATURE FOR A LONG PERIOD OF TIME 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 and Heating Element.
3. Remove the oil tank 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 tank, the fryer can be divided into several separate assemblies to clean.
5. The oil tank can be immersed in water to clean. If you are going to immerse the Lid into water, remove the Filter before doing so. Lid, baskets and tank are dishwasher safe.
6. The Control Box and Heating Element should be wiped clean with absorbent paper towels. Then use a damp cloth and mild soap to clean. DO NOT USE ABRASIVE CLEANERS AS THEY MAY DAMAGE THE CONTROLS/PRINTING.

WARNING: DO NOT IMMERSE THE CONTROL BOX AND HEATING ELEMENT IN WATER.

7. Dry all parts thoroughly.

REPLACING THE FILTERS (recommended every six months):

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

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.

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