



# 4.2-QUART DEEP FRYER WITH TANK User Guide

Item: 751887

*Recipes  
Inside!*



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Thank you for purchasing a Ginny's Brand 4.2-Quart Deep Fryer with Tank. This beauty will not only look great on your counter, but it will perform beyond your expectations! Quick heat recovery helps you get the job done in record time, and your food will be hot and crispy — not greasy. The oil storage tank with strainer screen makes clean-up easy, and keeps your oil clean so you can reuse it (and save money). Enjoy!

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# 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. This is a safety feature 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, 1600 W
CAPACITY DEEP FRYER TANK	4.2 Quarts
CAPACITY STORAGE TANK	5 Quarts
OVERALL DIMENSIONS DEEP FRYER	17" X 11" X 10.5"
OVERALL DIMENSIONS STORAGE TANK	10" X 7.5" X 5"
CORD LENGTH	28" +/-3"
MODEL	XJ11301B0

# GET TO KNOW YOUR DEEP FRYER



1. Basket Handle (removable)
2. Housing
3. Basket
4. Oil Tank (removable)
5. Control Box
6. Temperature Control Knob
7. Heat Indicator Light (green)
8. Power Indicator Light (red)

9. Timer Control Knob
10. Heating Element
11. Filter
12. Lid Handle
13. Lid
14. Viewing Window
15. Oil Storage Tank with Lid
16. Oil Strainer Screen

# HOW TO OPERATE

1. Assemble the oil tank and heating element into the housing. Ensure the cord is not plugged into an 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.**
4. Plug the power cord into an outlet.
5. Set the temperature control to desired setting and set the timer to 30 minutes. The POWER and HEAT lights will turn on. Cover with the lid.
6. While oil is preheating, prepare the food that is going to be fried. **When frying frozen food, clear off all ice, as adding ice or water to the hot oil will cause oil to splatter.**
7. When the desired temperature has been reached, the HEAT light will go off. (This light will cycle on and off during cooking as temperature is maintained.)
8. Remove the lid and lower the basket of food into the hot oil. Put the lid back on. **Always cover the oil tank with the lid when frying; splattered oil can damage the control box over time.**
9. Reset the timer to the desired frying time. The timer control will sound when selected time has elapsed.
10. When food is done, remove the lid, raise the basket, and hook it onto the oil tank/edge of housing to drain. Then drain the cooked food on paper towels.
11. 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.

# 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 and unplug the fryer from the outlet. Allow to cool for 10 minutes. Re-plug the power cord 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 front of the control box. 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 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.
2. **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.**
3. Do not use abrasive scrubbing brushes or harsh cleaners.
4. Remove the lid and basket and wash them in warm, soapy water. These items are also dishwasher safe.
5. Lift out the control box and heating element and wipe down with paper towels.
6. Carefully remove the oil tank and pour the oil through the straining screen and into the storage tank. Wash the screen in warm, soapy water before storing it on top of the oil, under the lid of the storage tank. The storage tank, screen and lid are also dishwasher safe.
7. 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.
8. Wipe the housing with a damp cloth.
9. Do NOT immerse the control box, heating element or cord in water or any other liquid.
10. Ensure all parts are dried thoroughly before reassembling and using the deep fryer.

## *Beer Batter*

- 2 c. beer
- 2 c. flour
- 1 t. baking powder

1. Mix ingredients together.
2. Let the batter rest for three hours (this will give you a more consistent batter with fewer air bubbles).
3. 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.

## *Sweet Batter*

- ⅓ c. flour
- pinch of salt
- 2 eggs
- 1 T. vegetable oil
- ⅓ c. milk
- ¼ c. water
- ½ t. ground cinnamon
- 2 T. sugar

1. Stir flour and salt together in a small bowl. Whisk in eggs, oil, milk and water until smooth. Stir in the cinnamon and sugar.
2. Use to coat candy bar pieces, cake bites, ice cream, 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

# RECIPES

## *Deep Fried Hot Wings*

oil for frying	1 c. buttermilk
1½ c. flour	3½ lbs. split chicken wings
1½ t. salt	¼ c. hot sauce
1 t. pepper	¼ c. butter, melted
1 t. cayenne pepper	

1. Heat oil to 375°F.
2. In a medium bowl, mix the flour, salt, pepper, and cayenne pepper. Pour the buttermilk into a separate bowl.
3. Dip the wings in the buttermilk, then roll the wings in the flour mixture and coat well.
4. Carefully load the chicken wings into the deep fryer basket (they can touch a little, but should only be 1 layer and not tightly packed) and lower the basket into the hot oil. Fry 5-8 minutes or until juices run clear when chicken is pierced with a fork.
5. Drain the wings on paper towels after removing from the oil, then move them to a large bowl.
6. Mix the hot sauce with the butter and pour over the fried wings, or serve on the side. Serve with ranch dressing and celery sticks.

Makes about 20 hot wings

## *Funnel Cakes*

oil for frying	¾ t. baking powder
1½ c. flour	1 egg
¼ t. salt	¾ c. milk
½ t. baking soda	1 t. vanilla extract
2½ T. sugar	powdered sugar

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# RECIPES

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 ¾". Pinch the hole shut until ready to drizzle batter into the oil.
5. Carefully drizzle about ½ 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

## *Hush Puppies*

oil for frying	½ t. salt
1¼ c. cornmeal	½ t. baking soda
⅓ c. flour	¼ t. cayenne pepper
½ t. sugar	2 eggs
½ T. baking powder	¾ c. buttermilk
½ t. pepper	⅓ c. onion, finely minced

1. Heat oil to 360° F.
2. Whisk all dry ingredients together in a large bowl. Whisk eggs, buttermilk and onion in another bowl.
3. Pour wet ingredients into dry ingredients and mix well.
4. Slowly drop batter by tablespoon into the hot oil. Rotate the balls of batter in the oil to ensure even browning.
5. When golden brown (approximately 1 minute), remove the hush puppies and drain on a paper towel. Serve hot.

Serves 4-6

# 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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