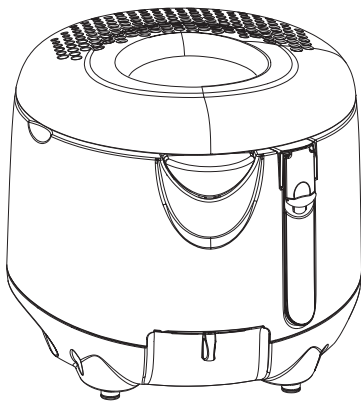




Deep Fryer

MODEL: GD-388



Instruction Manual

IMPORTANT SAFEGUARDS

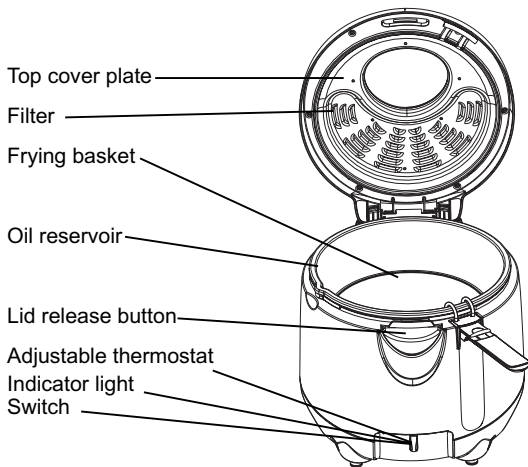
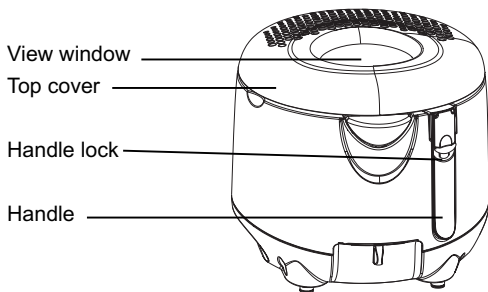
When using electrical appliances, basic safety precautions should always be followed, including followings:

1. Read all instruction manual carefully before use.
2. Do not touch hot surface. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used near children. This appliance is not to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.

6. Do not operate appliance with damaged cord or plug, or after appliance malfunctions or damaged in any manners. Take it to a qualified serviceman for repair.
7. Never move fryer containing hot oil during use.
8. The deep fryer is for household use only.
9. Do not let cord hang over edge of table or counter, or touch heated surface.
10. Do not operate or place any part of this appliance on or near hot surface (such as gas or electric burner, or in heated oven).
11. Do not use appliance for any purpose other than frying food.
12. Do not overfill as hot oil may be ejected. The maximum level is marked on inside of the oil reservoir.
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to "OFF", then remove plug.

14. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
15. Never use the deep fryer when the oil level is under minimum level shows at the oil reservoir.
16. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved, children shall not play with the appliance. cleaning and user maintenance shall not be made by children without supervision.
17. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

Parts and features



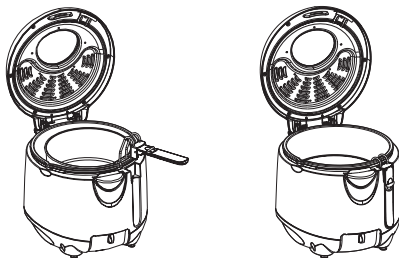
Hints for using your fryer

1. Use good quality lard or frying oil for deep frying i.e. corn or groundnut oil, avoid using margarine ,olive oil or butter. These are not recommended as they have a low smoking temperature.
2. Use only metal utensils with insulated handles in hot oil.
3. As is usual practice care should be exercised when frying especially when children are around.
4. Oil or fat retains its temperature for a long while after use .Do not attempt to move or carry the fryer while it is still hot.
5. All foodstuffs, particularly potatoes and frozen food, have a moisture content. When lowered into hot fat or oil this turns into steam and escapes through the filter lid.
6. Select the temperature for frying taking into account the food to be cooked. As a general guide, foods that have been pre-cooked in some way need a higher temperature than those foods which are completely raw, i.e. potato croquettes made from pre-cooked potato need a higher temperature than doughnuts which are raw bread dough.
7. Care should be taken to cook foods through thoroughly as the exterior may show signs of turning golden brown before the interior is cooked.
8. Get the maximum use from your fryer by always having it ready for use. One way of doing this is to keep the cooled and strained oil inside ready for the next frying session with the lid acting as a dust cover .
9. When frying battered food, drain off excess batter, carefully add to the oil with the basket already lowered in oil . Close lid and fry for the required time.
10. Always use old potatoes for making chips. Cut the potatoes into even sized chips to ensure that they are evenly cooked. Rinse the potato chips and dry thoroughly before frying.
11. When cooking is complete lock the basket handle, shake the basket over the oil if necessary. Remove the basket and turn the contents onto absorbent paper before serving to absorb excess grease and retain crispness.

How to use your deep fryer

Note: Never turn on the fryer with an empty oil reservoir. Always use your fryer on a flat, heat resistant surface.

1. Unlock LID by depressing Lid release button.
2. To remove frying basket, pull handle until it clicks into horizontal position as show in figure 3.



3. Pour oil into oil reservoir to Max fill line.
4. Smear a little oil on the inside of the viewing window. This prevents condensation, which impedes the view.
5. Place the frying basket into fryer and lower into oil. To unlock handle, slide handle lock release towards you and fold handle back towards fryer as shown in figure 4. Close lid.

Caution: Keep the handle in the locked position while removing food.

6. Make sure that fryer is off and then plug into a correct AC outlet. To turn fryer on, turn adjustable thermostat to desired temperature setting. when the power indicator light to be changed from green to red, the desired oil temperature is reached.
7. Open the top lid and raise frying basket.
8. Place food to be cooked in frying basket, close LID and lower handle

Caution: Remove any excess ice crystal on frozen foods before placing in basket.

9. Cook according to the frying chart or your favourite recipe.
10. Raise frying basket and open lid. To remove excess grease and retain crispness, let food drain in frying basket, then lift frying basket by handle and pour contents onto plate covered with paper towels before serving.

How to clean your deep fryer

CAUTION: ALWAYS SWITCH THE UNIT TO "OFF" BEFORE DISCONNECTING PLUG FROM WALL OUTLET.

1. Unplug from outlet and allow unit to cool completely.
2. Clean the outside of the fryer and lid with a damp cloth.

Caution: Do not use abrasive pads or alcohol.

3. Remove frying basket. Wash the frying basket in hot soapy water. Rinse and towel dry carefully.
4. Store your fryer with the lid closed to preserve the oil.
5. When changing the oil, take the opportunity to clean the inside of the fryer. Remove lid, pour out oil and wipe the inside with paper towels to absorb excess grease, and then wash the inside of the bowl with hot soapy water. Dry thoroughly.

Note: Never immerse the plastic exterior of the fryer in water, or wash in running water.

Frying times and temperature chart

The Frying times given in this chart are a guide only and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

Foods	Temperature setting	Time (minute)
Fresh chips	170°C 190°C	9-11minutes 1-2minutes
Frozen chips	170°C 190°C	9-11minutes 1-2minutes (Time should be adjusted according to different quantities or thickness of food)
Fish Scampi-frozen in crumbs (just enough to loosely cover the base of basket)	175°C	3-5 minutes
Fresh whitebate-(just enough to cover base of basket)	190°C	1-2 minutes
Fresh cod or haddock in batter	190°C	5-10 minutes
Frozen cod or haddock portions in crumbs or batter	175°C	10-15 minutes
Frozen plaice	190°C	5-6 minutes
Meat Frozen hamburgers	145°C	3-5 minutes
Chicken portions in crumbs	175°C	15-20 minutes
Chicken portions in crumbs	175°C	20-30 minutes
Frozen Veal Escalopes	175°C	3-8 minutes
Fresh Chicken Drum Sticks in crumbs.	175°C	15minutes



Never dispose of your product with other household waste. Please inform yourself about the local rules on the separate collection of electrical and electronic products. The correct disposal of your old product helps prevent potentially negative consequences on the environment and human health.

