

## CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.

MODEL : \_\_\_\_\_ TYPE : \_\_\_\_\_ SERIES : \_\_\_\_\_

Customer Assistance Number 1-877-207-0923 (US) or 1-877-556-0973 (Canada)

Keep these numbers for future reference!

For more information, please visit us at [www.walmart.com](http://www.walmart.com)

## TWO-YEAR LIMITED WARRANTY

### What does your warranty cover?

- Any defect in material or workmanship.

### For how long after the original purchase?

- Two years.

### What will we do?

- Provide you with a new one!
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (US) or 1-877-556-0973 (Canada)

### What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

### How does state law relate to this warranty?

- This warranty gives you specific legal

rights, and you may also have other rights which vary from state to state or province to province.

- THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL, INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.
- WAL-MART, GE AND THE PRODUCT MANUFACTURER EXPRESSLY DISCLAIM ALL RESPONSIBILITY FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES OR LOSSES CAUSED BY USE OF THIS APPLIANCE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID WHETHER A CLAIM, HOWEVER INSTITUTED, IS BASED ON CONTRACT, INDEMNITY, WARRANTY, TORT (INCLUDING NEGLIGENCE), STRICT LIABILITY OR OTHERWISE. SOME STATES OR PROVINCES DO NOT ALLOW THIS EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL LOSSES SO THE FOREGOING DISCLAIMER MAY NOT APPLY TO YOU.

### What if you encounter a problem with this product while using it outside the country of purchase?\*

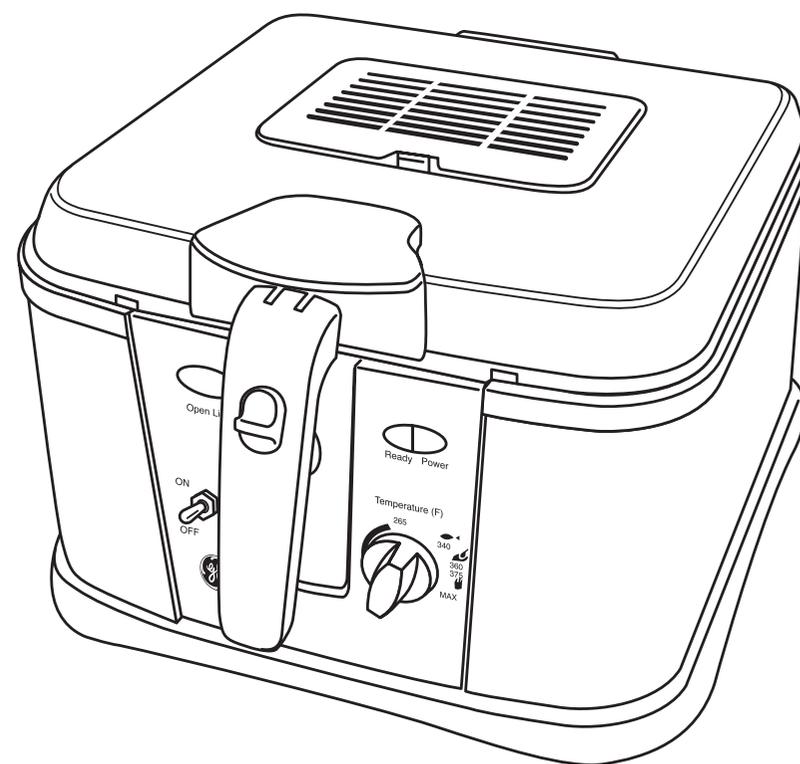
- The warranty is valid only in the country of purchase and you follow the warranty claim procedure as noted.

**MARKETED IN CANADA BY:**  
Wal-Mart Canada Corp.  
1940 Argenta Road,  
Mississauga, Ontario L5N1P9

Printed in China



# Commercial Grade Deep Fryer



Item Stock Number

169090

UPC: 681131690904

For product service, call customer service at  
1-877-207-0923 (US) or 1-877-556-0973 (Canada)



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## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse Control Panel Assembly, cord or plugs 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 the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to manufacturer (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to "OFF", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure handle is properly assembled to basket and locked in place.
15. Periodically check for looseness of screws holding rubber feet and retighten with Phillips screwdriver if necessary. **CAUTION:** Over tightening can result in stripping of screws or cracking of feet.

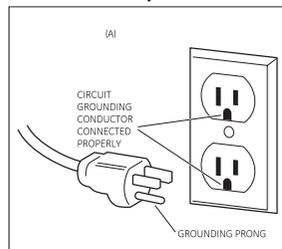
## SAVE THESE INSTRUCTIONS

### CONSUMER SAFETY INFORMATION

**This appliance UL rated for Household and Commercial use.**

Congratulations on the purchase of your new GE® Deep Fryer. This Deep Fryer is equipped with a Break-away Power Cord System, which includes a detachable magnetic cord designed to separate from the unit when certain amounts of force are applied (See details on pg. 5 for instructions on the proper usage of the Break-away magnetic cord.)

**A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. WARNING: Do not use an extension cord. No user-serviceable parts inside Control Panel Assembly. Do not attempt to service this product.**

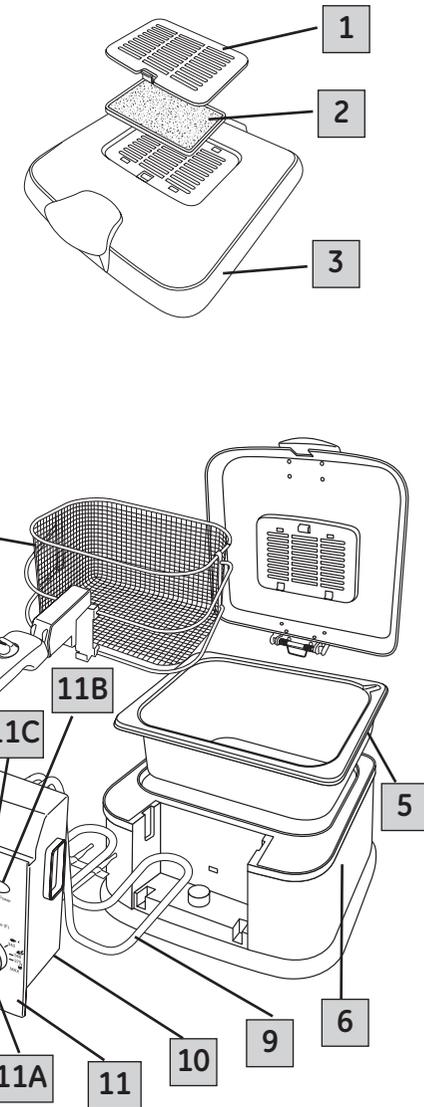


This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch A. If you do not have a grounded outlet as shown, call a qualified electrician. Do not attempt to modify the plug in any way.

## KNOW YOUR DEEP FRYER

### Parts and Features

- 1 Removable Filter Cover
- 2 Metal Grease Filter
- 3 Removable Lid
- 4 Frying Basket
- 5 Removable Stainless Steel Reservoir
- 6 Fryer Housing Exterior
- 7 Folding Basket Handle
- 8 Handle Release Button
- 9 Immersion Heating Element
- 10 Control Panel Assembly
- 11 Control Panel
  - 11A Temperature Control Knob
  - 11B Power Indicator (Red)
  - 11C Ready Indicator (Green)
  - 11D ON/OFF Toggle Switch
  - 11E Open Lid Button
- 12 Overheat Protection Reset Button Recess (backside of Control Panel Assembly-not shown)

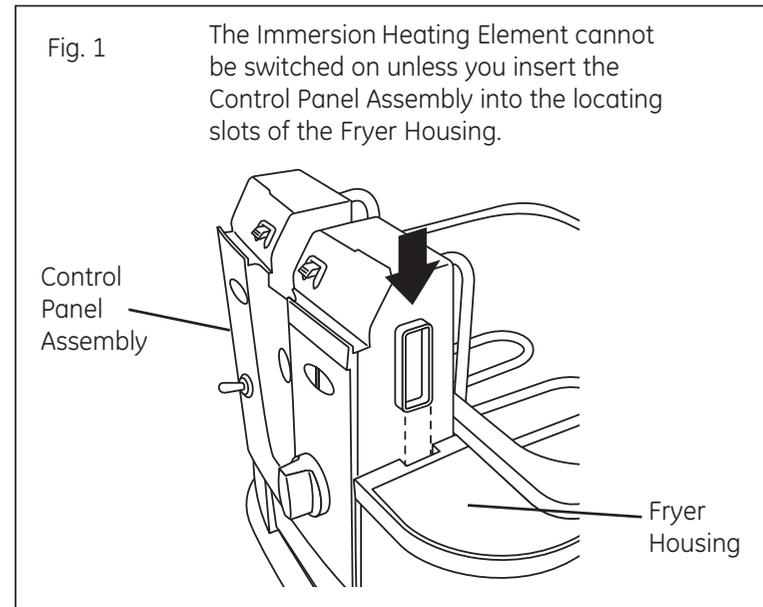


## PREPARING YOUR FRYER FOR USE

Before fryer is used for the first time; remove all packaging materials including plastic bag covering Fryer Basket.

Make sure fryer is unplugged. Wash the Frying Basket and Removable Oil Reservoir in hot soapy water. Gently wipe the Heating Element with a damp cloth. Dry all parts thoroughly. Your fryer is now ready to use.

**CAUTION:** Do not immerse fryer, cord, plugs or Control Panel Assembly in water.



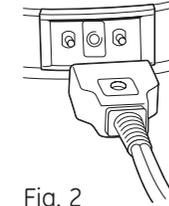
## TIPS FOR DEEP FRYING

- Fill the unit between the maximum and minimum capacity lines only.
- Do not over fill the basket. To achieve quality results deep frying food needs to be surrounded by oil. Too much food causes the oil temperature to drop, resulting in "soggy" food.
- Coated foods (bread crumbs, batters, etc.) are best for deep frying. The coating acts as a protective layer keeping food moist on the inside and crisp on the outside.
- Before deep frying, remove ice crystals from food and blot dry with a towel. Excessive water and ice can cause the oil to splatter and/or overflow. For best results, defrost frozen foods for 20 minutes to create a crispier final product.
- Fry foods at the correct temperature for best results. This will prevent burning and give you even colored, crispy food.
- Prepackaged frozen cooked chicken may cook faster than uncooked food.
- For even cooking, shake basket half way through cooking time.

## 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. Attach magnetic end of Break-away cord assembly directly to the fryer socket (See Fig. 2). **This should be done prior to plugging the cord into the wall outlet.** The magnetic end of the cord is designed to only go on one way. Be sure the side stating "THIS SIDE UP" is facing up.
2. Unlock Lid by pressing the Open Lid button.
3. To remove Frying Basket, pull Basket Handle up until it clicks into the horizontal position.
4. Pour cooking oil into Oil Reservoir until it reaches between "MIN" and "MAX" marks inside reservoir. **DO NOT OVER OR UNDER FILL.**
5. Replace Frying Basket and close Lid.
6. Make sure that fryer is off and insert plug into 120 volts AC outlet. To turn fryer on, flip the Metal Toggle Switch to ON position. The Power Indicator Light will illuminate. Turn Temperature Control Knob to desired temperature. The Ready Light will illuminate when the oil has reached the preset temperature.
7. After oil has been preheated, open Lid and lift Frying Basket into upper position by lifting handle up until it clicks into the horizontal position.
8. Place food inside Frying Basket. **Do not** stack food.
9. Close lid until it snaps into place. Lower the Frying Basket into the oil by pressing the Handle Release Button.



**CAUTION:** Always close the Lid before immersing food in oil. Do not immerse or drain food with the lid removed or open.

10. For cooking times, see fry chart on page 7 or use the recommended times in your recipe.
11. Once the food reaches desired brownness, pull up the Handle until it clicks into the horizontal position. To remove excess grease and retain crispness, let food drain in Frying Basket at least 10-20 seconds. Open Lid, lift Frying Basket by Handle and pour contents onto plate covered with paper towels before serving.
12. When finished cooking, shut down fryer by flipping the ON/OFF Toggle Switch to the OFF position.

**WARNING:** DO NOT USE BREAK-AWAY POWER CORD SYSTEM TO DISCONNECT THE FRYER. ALWAYS DISCONNECT PLUG FROM WALL OUTLET FIRST TO DISCONNECT FRYER. Use only Model# PL1215 magnetic cord set with this product. The use of any other magnetic cord set may cause fire, electric shock, or injury.

**CAUTION:** The Break-away power cord is only for accidental disconnection and not to be removed during normal operation. If the cord becomes disconnected, the user should immediately unplug the cord set from the wall outlet, flip ON/OFF Toggle Switch to OFF, then reconnect the magnetic cord to the Deep Fryer and then to the wall outlet.

**NOTE:** Your Deep Fryer is provided with a safety protection device: If the Control Panel Assembly is not properly placed in the Fryer Housing, the Control Panel Assembly will not operate.

## RESETTING YOUR DEEP FRYER

This Fryer is equipped with a sensor which will automatically shut the unit off if it is overheated. Overheating can occur if the unit is heated without oil, with insufficient oil, or with older oil that has become thick. Should the unit shut off, unplug and allow the unit to cool. Correct the cause of overheating. Then with the tip of a pen or pencil or the end of a paper clip, press into the recessed Reset Button on the back of the Control Panel Assembly (Refer to Parts and Features section of this manual). The unit will not operate until it is reset.

## HOW TO CLEAN YOUR DEEP FRYER

**WARNING:** Always flip ON/OFF Toggle Switch to "OFF" then disconnect plug from wall outlet BEFORE disconnecting BREAK-AWAY CORD.

**CAUTION:**

- Do not immerse cord sets in water or any liquids.
- Do not attempt to defeat the detachable magnetic Break-away cord system by trying to permanently attach cord set to product.
- Do not stick pins or other sharp objects in holes on magnetic cord set.
- Do not use any type of steel wool to clean magnetic contacts.

1. Unplug from outlet and allow unit to cool completely.
2. Remove Break-away magnetic cord from the fryer.
3. Clean the outside of the Deep Fryer and lid with a damp cloth.

**CAUTION:** Do not use abrasive pads or alcohol.

4. Remove Frying Basket. Wash the Frying Basket in the dishwasher or with hot soapy water. Rinse and towel dry carefully.
5. Lift Control Panel Assembly up from the front of fryer. Gently wipe down the outer surface of the Control Panel Assembly with a damp cloth containing mild soap solution or plain water.
6. Remove Condensation Tray.

**NOTE:** A Removable Condensation Tray is located on the back of the fryer. The Condensation Tray will collect any water that has condensed on the inside of the Lid when the Lid is opened after frying. Remember to empty and clean the Condensation Tray after each use. To clean, simply rinse with warm water.

**NOTE:** the Control Panel Assembly should never be immersed in water or other liquids.

**CAUTION:** Be sure you have allowed enough time, after using, for Control Panel Assembly to cool down completely.

Carefully lift Oil Reservoir out by holding the rim of the bowl. See Tips for Oil Use and Storage on page 8.

7. The Basket, Lid and Oil Reservoir are dishwasher safe. For best results, remove Grease Filter from Lid and wash separately in warm soapy water or in the dishwasher. Dry thoroughly. Dry all parts thoroughly after cleaning.
8. Ensure that both the Lid and the Oil Reservoir are completely dry after washing and before use.
9. After cleaning, reassemble Control Panel Assembly into the locating slots on the Fryer Housing (See Fig. 1). The Control Panel Assembly must be attached properly to the Fryer Housing or the appliance will not operate.

## FRYING TIME AND TEMPERATURE

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

FOOD	TEMP. SETTING	TIME (MINUTES)
Chicken Strips	375 °F	5 to 8
Chicken pieces, bone-in	360 °F	15 to 20
Fish, Battered, fresh	320 °F	8 to 10
French fries, frozen	375 °F	3 to 5
Fritters	375 °F	2 to 4
Onion Rings	375 °F	3 to 5
Shrimp, breaded	375 °F	2 to 4

## TIPS FOR OIL USE AND STORAGE

- Do not use seasoned or flavored oil such as walnut, olive oil, lard or drippings because they have a low smoke point. Use blended vegetable oil, pure corn oil, sunflower oil, soybean oil or grapeseed (canola oil) because these oils have a high smoke point. Peanut oil is not recommended because it greatly impacts the flavor.
- Oils should never be mixed when deep frying.
- High heat, water, and burnt food particles break down the oil's smoke point.
- Replace oil if you notice:
  - Excessive smoking at normal temperatures
  - Strong oil discoloration
  - A rancid smell
  - Excessive foaming around the frying food
- Oil darkens with use because the oil and food molecules burn when subjected to high/prolonged heat. The more you use an oil, the more slowly it will pour. Its viscosity changes because of changes to the oil's molecular structure. When smoke appears on the oils' surface before the temperature reaches 375 °F, your oil will no longer deep-fry effectively.
- When frying foods with strong flavor and/or aroma like fish, use the oil only once.
- Also, use the oil only once when frying fresh or frozen chicken. A great deal of moisture is released when frying the chicken, this breaks down the oil easily and can cause the oil to foam and lower the smoke point.
- Filtering the oil with a cooking oil filter or fine-mesh strainer can help keep it fresher. Although storing oil in a refrigerator may extend the life of the oil, **this should never be done.** The process of chilling oil then bringing the oil to room temperature causes excessive splattering during the heat up process.
- Store the covered oil in a cool dark place, for up to three months. Also check the oil before using for color, smell or excessive foaming. Discard the oil if it shows any of these qualities.

## TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Fryer not operating	Control Panel Assembly not seated Not turned on Not plugged in Outlet not energized Overheat device activated	Reinstall Control Panel Assembly Push Main Switch ON Insert plug into outlet Check fuses or circuit breaker Unplug unit and allow to cool. Then press the Reset Button on the back of the Control Panel Assembly
Oil spills over	Oil Reservoir over filled Too much water in food Food batches too large	Remove excess oil (when cool) Dry food with toweling Use less food in basket
Food greasy or not crisp	Food batches too large Oil temperature too low Using wrong type of oil	Use less food in basket Increase oil temperature Use good vegetable oil (See Tips for Oil Use)
Unpleasant smell	Oil not fresh	Replace oil

## RECIPES

### Apple Fritters

3 cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
1 cup sugar  
1 egg, lightly beaten

4 tablespoons cooking oil  
1 teaspoon vanilla extract  
juice of 1 orange (½ cup)  
1 cup chopped apple

**Preheat oil to 375 °F. Combine flour, baking powder, salt and sugar; set aside. Combine egg, cooking oil and vanilla. Combine dry and liquid ingredients and stir to blend thoroughly. Add orange juice and apple and mix well. Drop from teaspoon into hot oil. (Basket should already be lowered into oil.) Fry about 2 minutes or until crisp and very brown. Remove from fat and drain. Dust with powdered sugar or a mixture of granulated sugar and cinnamon; serve at once.**

### Beer Batter for Fish or Chicken

2 eggs (separated)  
1 tablespoon oil or butter  
1 teaspoon salt

¼ teaspoon ground black pepper  
1 ⅓ cup all-purpose flour  
¾ cup flat beer

**For fresh fish, preheat oil to 320 °F. For chicken, preheat oil to 375 °F. Beat egg yolks with oil/butter, salt and pepper. Alternately add the beer and flour to mixture. Beat ingredients well and refrigerate for 3 to 12 hours. When you are ready to use mixture, carefully fold in 2 stiffly beaten egg whites. Pat fish or boneless chicken breasts. Coat lightly with flour then dip into beer batter. For fish, place fish in hot oil (basket should already be lowered) and fry for 10 minutes or until golden brown. When frying boneless chicken breasts, place chicken in hot oil and fry for 8 minutes or until golden brown. Remove from oil and drain.**

### Deep fried Chicken

1 fryer chicken (2 ½ lbs.), cut up  
1 ⅓ cup all-purpose flour  
1 teaspoon seasoned salt

¼ teaspoon salt  
1 ⅓ cup milk

**Preheat oil to 360 °F. Combine flour and seasonings. Dip chicken pieces in flour, then milk, then flour again. Fry for 20 minutes or until golden brown and done.**

### Chicken Kiev

4 whole boneless, skinless chicken breasts  
1 tablespoon chopped onion  
1 tablespoon chopped parsley  
1 ½ teaspoon salt

1 stick butter or margarine  
½ cup flour  
1 egg, beaten  
1 cup fine, dry bread crumbs

**Preheat oil to 375 °F. Place chicken breasts between two pieces of plastic wrap. Pound with wooden mallet to flatten to ¼-inch thick. Remove plastic. Combine onion, parsley and salt and sprinkle on chicken. Cut butter into 8 pieces. Place a piece of butter on seasoned chicken toward one end. Roll as jelly roll, starting at end with butter, tucking in sides of meat. Press to seal well. Secure with toothpicks. Dust with flour, dip in beaten egg, then roll in bread crumbs. Chill rolls of chicken thoroughly (at least one hour). Place rolled chicken in a single layer in fry basket. Lower and cook 5 to 8 minutes or until brown. To test for doneness, remove a piece of chicken from the oil. When fork can be inserted with ease, chicken is done.**

## RECIPES

### *Hush Puppies*

1 $\frac{3}{4}$ cup cornmeal	$\frac{1}{2}$ teaspoon garlic salt
$\frac{1}{2}$ cup all purpose flour	$\frac{1}{2}$ cup chopped onion
$\frac{3}{4}$ teaspoon baking soda	1 cup buttermilk
$\frac{1}{2}$ teaspoon salt	1 egg
1 teaspoon sugar	

Preheat oil to 375 °F. Sift together cornmeal, flour, baking soda, salt, sugar and garlic salt. Add onions. Combine egg and buttermilk, then add to dry ingredients, stirring until mixture is moist. Drop batter by teaspoonfuls into deep hot oil, (basket should already be lowered) frying only a few at a time. Turn hush puppies once and cook until golden brown. Remove and drain on paper towels.

### *Quick Doughnuts*

refrigerated can of biscuits	$\frac{1}{2}$ cup sugar
2 tablespoons ground cinnamon	

Preheat oil to 375 °F. Take each biscuit and flatten slightly with palm of hand. With finger, punch holes in center of each biscuit to shape into doughnuts. Fry 2 minutes, turning once. Remove from oil and drain on paper towels. Roll doughnut in mixture of cinnamon and sugar. Serve warm.

### *French-Fried Shrimp*

2 pounds fresh or frozen shrimp in shells	$\frac{1}{4}$ teaspoon pepper
$\frac{3}{4}$ cup flour	1 beaten egg
$\frac{1}{3}$ cup yellow cornmeal	$\frac{3}{4}$ cup cold water
$\frac{1}{2}$ teaspoon salt	2 tablespoons oil
$\frac{1}{2}$ teaspoon sugar	

Thaw shrimp if frozen. Peel shrimp, leaving the last few sections before the tails and the tails intact. De-vein shrimp. Rinse shrimp, pat dry. Set aside.

Stir together flour, cornmeal, sugar, salt and pepper. Make a well in the center. Combine egg, cold water and the 2 tablespoons oil; add to dry ingredients. Beat with a rotary beater till smooth. Dip shrimp into batter. Fry shrimp a few at a time for 2 to 3 minutes or until golden brown. Remove and drain.

### *Fried Onion Rings*

$\frac{3}{4}$ cup flour	1 tablespoon oil
$\frac{2}{3}$ cup milk	$\frac{1}{4}$ teaspoon salt
1 egg	4 medium yellow or white onions; sliced $\frac{1}{4}$ -inch thick

In a bowl combine flour, milk, egg, 1 tablespoon oil and  $\frac{1}{4}$  teaspoon salt. Beat until smooth. Separate onions into rings. Using a fork, dip onion rings into batter; drain off excess batter. Fry onion rings, a few at a time for 2 to 3 minutes or until golden. Remove and drain.

## NOTES