

# DEEP FRYER



Model Number:

169219 53

UPC: 68113169219

## Customer Assistance

1 877 207 0923 (US)

1 877 556 0973 (Canada)



**Thank you for purchasing this GE appliance.**

In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate any appliance you are no longer using.

To read more about GE's ecomagination commitment, visit:

[ge.ecomagination.com](http://ge.ecomagination.com)

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- **Read all instructions before use.**
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or the control panel assembly in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts and before cleaning the appliance.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors or in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Do not move during operation.
- To disconnect, turn the temperature control knob to position • OFF, then remove plug from the wall outlet.
- The appliance must not be used without the basket handle correctly attached.
- Do not use this appliance for other than its intended use.
- Dry the food to prevent oil spilling.
- Store the unit indoors to prevent electronic parts failure.

## SAVE THESE INSTRUCTIONS!

# ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

**DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

## **WARNING**

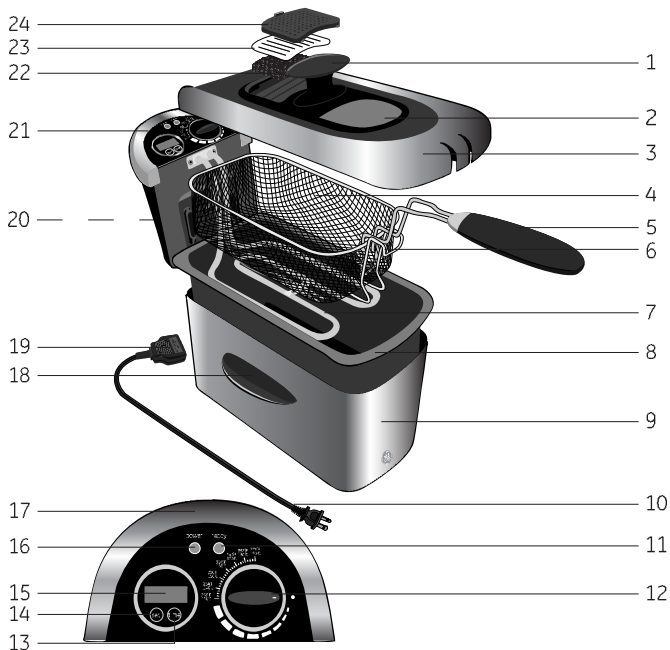
SERIOUS HOT-OIL BURNS MAY RESULT FROM A FRYER BEING PULLED OFF A COUNTERTOP. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER.

DO NOT USE WITH AN EXTENSION CORD.

## **POLARIZED PLUG**

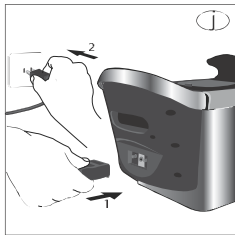
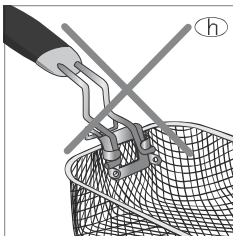
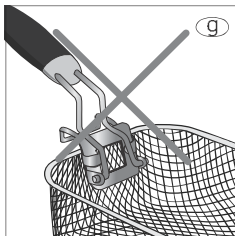
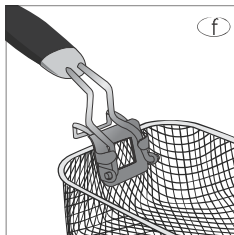
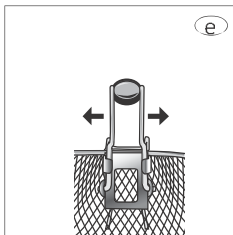
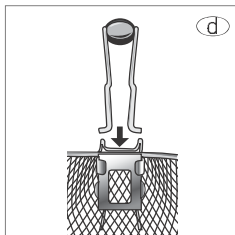
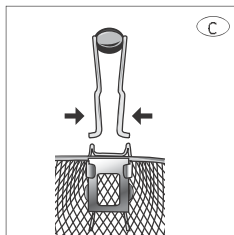
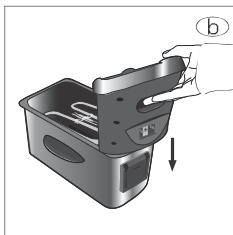
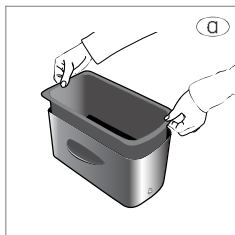
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# PARTS

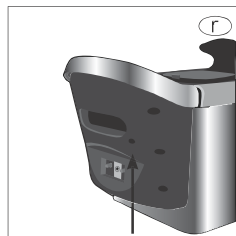
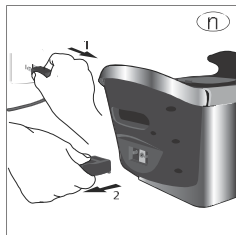


- |                              |                            |
|------------------------------|----------------------------|
| 1. Lid handle                | 13. <b>time</b> button     |
| 2. View window               | 14. <b>set</b> button      |
| 3. Lid                       | 15. Timer display          |
| 4. Frying basket             | 16. <b>power</b> indicator |
| 5. Basket handle             | 17. Control panel          |
| 6. Basket hook               | 18. Side handles           |
| 7. Heating element           | 19. Magnetic plug          |
| 8. Oil reservoir             | 20. Reset button           |
| 9. Housing                   | 21. Control panel assembly |
| 10. Power cord with plug     | 22. Charcoal odor filter   |
| 11. <b>ready</b> indicator   | 23. White grease filter    |
| 12. Temperature control knob | 24. Filter cover           |

# ILLUSTRATIONS



# ILLUSTRATIONS



# OPERATION

## Before first use

- Remove all packaging materials, labels and/or stickers from your deep fryer.
- Clean your deep fryer thoroughly before using for the first time (→ *Cleaning*).

## Assembly

**CAUTION:** Always ensure there is oil in the oil reservoir (8) before you turn on the fryer.

- Place the deep fryer on a clean, flat, and heat resistant surface.
- Before using your deep fryer make sure:
  - the oil reservoir (8) is secured in the correct position (the round edges are opposite to the connecting plate of the housing (9)) (ill. (a)).
  - the control panel assembly (21) is inserted into the slots of the connecting plate on the back of the housing (9) (ill. (b)).
  - the basket handle (5) is locked in place in the frying basket (4) (ill. (f)).

# OPERATION

**Note:** To lock the basket handle (5) in place, press the bars together (ill. (c)). Slide handle between the slots (ill. (d)) while inserting the ends of the bar into the bracket holes (ill. (e)). Do not assemble in any other way (ill. (g) + (h)). This may lead to an unstable setup and might cause injuries.

**CAUTION:** Do not fill the frying basket (4) over half way. Too much food causes the oil to overflow during operation.

**NOTE:** Your deep fryer is provided with a safety protection device: If the control panel assembly (21) is not properly placed in its position, it will not operate.

## Using the deep fryer

Use the deep fryer for frying food such as French fries, chicken, or fish pieces.

The deep fryer has a rated power of 1500 W. Before plugging in your deep fryer, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120 V~60 Hz AC outlet.

- Pour cooking oil into the oil reservoir (8) (ill. (i)).  
DO NOT OVER OR UNDER FILL (ill. (j)). The minimum oil capacity is 2L, the maximum oil capacity is 3L.
- Smear a little oil on the inside of the view window (2) to prevent condensation.
- Place the lid (3) onto the deep fryer.
- Attach the magnetic plug (19) to the fryer socket. The magnetic plug (19) is designed to only fit one way. Be sure the side stating **THIS SIDE UP** is facing up. Insert the plug (10) into a wall outlet (ill. (k)). The **power** indicator (16) light turns on.

**NOTE:** Make sure the deep fryer is off before connecting to the electric circuit.

**CAUTION:** Do not fry food without the basket (4) (ill. (l)).

- Turn the temperature control knob (12) to the desired temperature (↔ *Frying time and temperature*). The **ready** indicator (11) illuminates when the temperature is reached.
- The time range when the temperature is reached:

# OPERATION

TEMPERATURE SETTING	TIME
375°F / 190°C	about 13 minutes
340°F / 170°C	about 10 minutes
300°F / 150°C	about 8 minutes
265°F / 130°C	about 7 minutes

- After the oil has been preheated, remove the lid **(3)**. Place the frying basket **(4)** onto the basket hook **(6)** inside the oil reservoir **(8)**. The basket handle **(5)** is at the opposite side of the control panel **(17)** (ill. **(k)**).

**CAUTION:** Keep the basket handle **(5)** in the locked position.

- Fill the frying basket **(4)** with food (ill. **(l)**). Do not place too much food into the frying basket **(4)** (ill. **(p)**).
- Lower the frying basket **(4)** into the oil reservoir **(8)**. Cover the deep fryer with the lid **(3)** (ill. **(m)**).

**CAUTION:** After immersing the frying basket **(4)** in the oil, immediately place the lid **(3)** on the fryer. Danger of hot oil spilling out.

**CAUTION:** Food added to the deep fryer must be dry. If frying frozen foods such as french fries or chicken wings, remove all ice particles from the frozen foods prior to frying to prevent oil from overflowing.

- Set the timer:** Press **set (14)** repeatedly to choose the desired cooking time.

Press <b>set (14)</b>	To
1 time	turn the timer on
2 times and then <b>time (13)</b>	set the minutes (0-99)
3 times and then <b>time (13)</b>	set the seconds (0-55)
press and hold	reset time (time set to 0)



# OPERATION

- The timer starts automatically after 5 seconds if set **(14)** is not pressed to adjust the timer again.
- The timer display **(16)** will blink and the buzzer will sound for 10 seconds after the selected cooking time has elapsed.
- After 10 seconds the buzzer and timer will go off.

**CAUTION:** When the cooking time is reached, the LCD display turns off but the appliance still remains energized. Do not leave the fryer unattended while in use.

**NOTE:** For cooking times, see *Frying time and temperature* (next page) or use the recommended times for your recipe.

- After frying time has elapsed, open the lid **(3)**. Lift the frying basket **(4)** and hang it onto the basket hook **(6)** in the oil reservoir **(8)**. Let the food drain in the frying basket **(4)** for a few seconds to remove excess oil and retain crispness.
- Carefully lift the frying basket **(4)** and pour the food onto a plate that has been covered with a paper towel to collect remaining oil.
- After the cooking process is finished, rotate the temperature control knob **(12)** to • OFF.
- To completely switch off the deep fryer, always disconnect the power plug **(10)** from the wall outlet before removing the magnetic plug **(19)** from the socket (ill. **(1)**).

**CAUTION:** The break-away power cord is for accidental disconnection. Do not remove during normal operation. If the cord becomes disconnected, immediately remove the plug **(10)** from the wall outlet. Turn temperature control knob **(12)** to • OFF, then reconnect the magnetic plug **(19)** to the deep fryer. Then reconnect the plug **(10)** to the wall outlet.

**WARNING:** This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**CAUTION:** The metal surfaces of the deep fryer become hot. Do not touch while in use. Allow the appliance to cool for at least 30 minutes before handling.

# OPERATION

## Frying Time and Temperature


The frying times in the chart below are approximate and should be adjusted to suit your own taste and different quantities of food.

FOOD	TEMP. SETTING	TIME (MINUTES)
Meat strips	375°F / 190°C	8 to 10
Chicken wings	365°F / 185°C	20 to 25
Fish (battered)	375°F / 190°C	6 to 8
Frozen French fries	Follow food manufacturer's directions	
Fritters	375°F / 190°C	2 to 4
Onion rings	375°F / 190°C	5 to 8

## The Reset Feature

Your fryer is equipped with a feature that protects damage due to overheating. If for some reason the unit overheats, the fryer will automatically turn off. Once the fryer is reset, it can be turned on again.

## Reset the fryer

- Unplug the appliance from the electrical wall outlet and from the fryer socket.
- Let the appliance and the oil in the reservoir cool completely.
- After the appliance has cooled completely, use the tip of a ball point pen or pencil, and push the reset button **(20)** that is located at the back of the control assembly (ill. ) , then you may resume frying.

# HINTS FOR USING AND STORING OIL

## Choosing the right cooking oil

As a general rule, choose cooking oils with a high smoke point and avoid flavored oils.

Suitable: Pure corn oil, blended vegetable, soybean, sunflower, or grape seed oil.

Not suitable: Olive, peanut and walnut oil. Lard.

# HINTS FOR USING AND STORING OIL

## Cooking with oil

Cooking oil can enhance the food's flavor - or spoil its taste. As with any other food component, freshness and correct handling of the oil are the key to successful deep frying results.

The quality of the oil decreases with use at high temperatures. Food particles, water and other liquids will further lower its quality.

Therefore:

- Do not mix different cooking oils.
- Only use fresh and clean cooking oils:
  - Regularly remove burnt food particles while frying.
  - After use and before storage, filter oil with a fine-mesh filter to remove smaller particles.
  - Do not reuse oil that has been used to fry fish or other strongly flavored food.
  - Some meats, such as chicken wings, will release large amounts of liquids when frying, thus watering down the oil. Do not reuse this oil.

### **Do not use the cooking oil anymore if you notice any of the following:**

- Before use: oil smells rancid or its color has visibly darkened.
- While frying: oil is foaming strongly or smoke appears on the oil's surface at normal operation temperature.

## Storing oil

- Do not store used cooking oil in the refrigerator. Choose a cool place that is not subject to sunlight. Generally, oil may be stored for a period of 3 months, once the bottle is opened. Please observe the oil manufacturer's storage directions as well.

# CLEANING

Proper maintenance will ensure many years of service from your appliance. Clean the deep fryer after every use. This appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

**WARNING:** Always turn the temperature control knob **(12)** to ●. Disconnect the power plug **(10)** from the wall outlet before disconnecting the magnetic plug **(19)** from the socket. Allow all parts of the deep fryer to cool down completely.

## Notes:

- Do not immerse the power cord with plug **(10)** into water or any liquids.
  - Do not attempt to attach the magnetic plug **(19)** permanently to the deep fryer.
  - Do not use abrasive cleaners, steel wool, or scouring pads.
  - Clean the surface of the deep fryer, the lid **(3)** and the basket handle **(5)** with a damp cloth.
  - The frying basket **(4)** (remove the basket handle **(5)**, lid **(3)** (remove the filter), and the oil reservoir **(8)** are dishwasher safe.
1. Remove the frying basket **(4)**.
  2. Remove the basket handle **(5)** from the frying basket **(4)**.
  3. Wash the frying basket **(4)** in the dishwasher or with hot soapy water. Rinse and dry it carefully.

**CAUTION:** Do not clean the basket handle **(5)** in the dishwasher.

4. Lift up the control panel assembly **(21)** from the back of the deep fryer.
5. Carefully lift the oil reservoir **(8)** by holding the rim.

**CAUTION:** The control panel assembly **(21)** should never be immersed into water or other liquids.

# CLEANING

6. Gently clean the surface of the control panel assembly **(21)** with a damp cloth and a mild soap solution or plain water.
7. After cleaning, reassemble the control panel assembly **(21)** onto the housing **(9)** (ill. **(a)**). If the control panel assembly **(21)** is not properly placed in its position, the control panel assembly will not operate.
8. Dry all parts thoroughly after cleaning before using the deep fryer.

## Cleaning filters

**NOTE:** Clean the filters **(22), (23)** every 3 months or after every 12 uses.

1. Open the filter cover **(24)** and remove filters **(22), (23)**.
2. Clean the filters **(22), (23)** in hot soapy water, Rinse and dry.
3. Clean the inside of the filter cover **(24)** with damp soapy sponge. Rinse and dry thoroughly.
4. Insert filters **(22), (23)**, then replace the filter cover **(24)**.

**CAUTION:** Do not clean filters **(22), (23)** in the dishwasher.

# TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The fryer is not operating	Control panel assembly <b>(21)</b> not installed properly	Attach control panel assembly <b>(21)</b> (ill. <b>(b)</b> )
	Fryer not plugged in	Insert magnetic plug <b>(19)</b> into the fryer socket, then plug to the wall outlet
	Outlet not energized	Check fuses or circuit breaker
Oil is spilling over	Oil reservoir <b>(8)</b> overfilled	Switch off fryer. Let oil cool completely. Remove excess oil.
	Food basket overfilled	Remove some food
Food tasting greasy or soggy	Temperature not suitable	Adjust oil temperature
	Food basket overfilled	Remove some food
Food not fully cooked	Food parts too large	Remove food and chop to smaller pieces
	Cooking time too short	Continue frying and check the process regularly
Cooking oil foaming or emitting smoke	Oil has been used too often	Oil must not be used anymore

If additional assistance is needed, please contact our Customer Assistance at 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

# TECHNICAL DATA

Rated voltage: 120V ~60Hz

Rated power input: 1500 W

Rated current: 12.5 A

Oil capacity: 3 L

# CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

**Model Number:** \_\_\_\_\_ **Product Name:** \_\_\_\_\_

Customer Assistance Number 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

Keep these numbers for future reference!

For more information, please visit us at [WWW.GEHOUSEWARES.COM](http://WWW.GEHOUSEWARES.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 (U.S.) 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 if you follow the warranty claim procedure as noted.



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