



To qualify for the 2 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

EXCLUSIONS

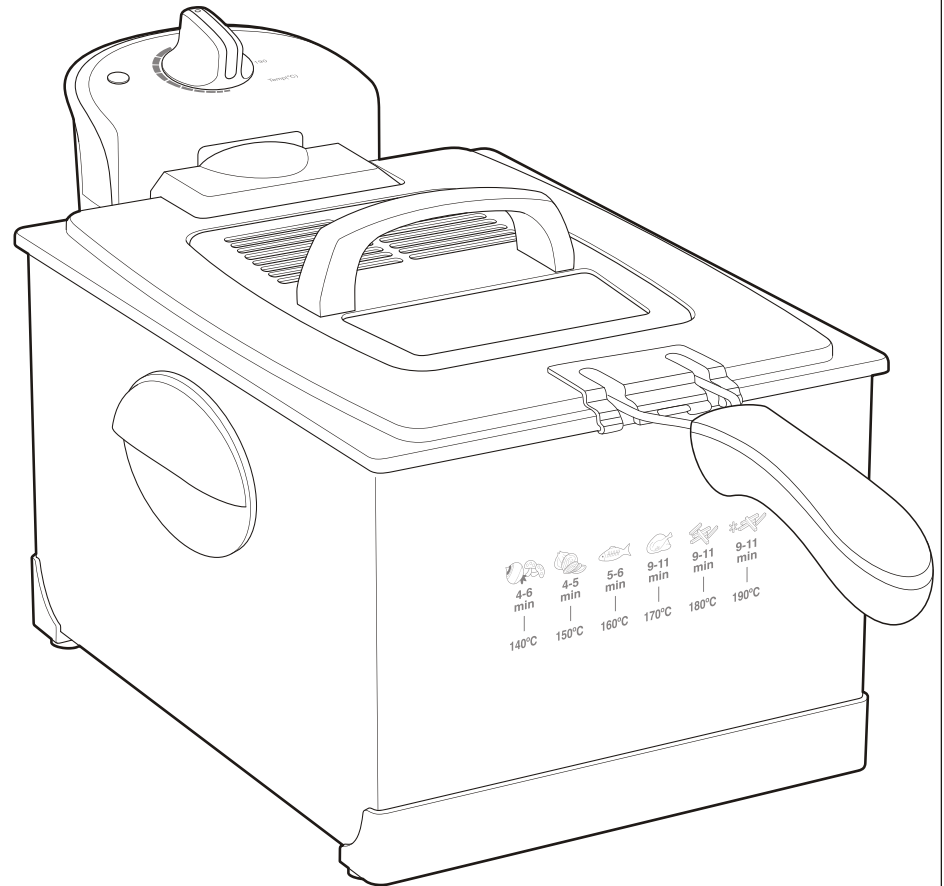
ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 2 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

George.
home



GDPF201SS-20 5L Deep fryer

User Guide 220-240V~ 50Hz 1930-2300W

IMPORTANT: RETAIN FOR FUTURE REFERENCE

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Specifications are subject to change without notice.

Manufactured for:
ASDA, Leeds LS11 5AD/ASDA, Antrim BT41 4GY.

Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK.

For more information, please contact the local authority or your retailer where you purchased the product.



About this guide

We've written this manual to help you get the most from your fryer. Please keep hold of it for future reference.

WARNINGS:

1. **IMPORTANT SAFETY INSTRUCTIONS.**
2. **PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USE.**
3. **RETAIN FOR FUTURE REFERENCE.**
4. **WARNING: THIS APPLIANCE MUST BE EARTHED.**
5. **WARNING: TO ENSURE SAFE OPERATION OF THE APPLIANCE, PLEASE FOLLOW ALL SAFETY INSTRUCTIONS BELOW.**
6. Do not operate the fryer without oil or with an insufficient quantity (lower than the MIN mark inside the oil pan).
7. Do not over fill the oil pan of the fryer (above the MAX mark).
8. Do not open the lid when frying.
9. Before using the fryer for the first time, check that there is no damage to any parts and the appliance is in good working order. If there is any damage, do not use the fryer, contact the supplier or manufacturer.
10. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge



If for any reason you're not completely satisfied with our product, return it within 100 days with your proof of purchase, and we'll give you an exchange or a refund.

UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.

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We have a wide range of accessories and other products that can be ordered direct to your door.

For PDF copy of this manual please scan QR code and search for model number



ASDA
technical support
0333 600 7700

Customer services information

If you require further information, spare parts or advice regarding your product, or if you are experiencing any problems, please contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please quote the product name.

Call

0800 952 0101

Write

ASDA, Leeds LS11 5AD

Product name: **GDPF201SS-20 5L Deep Fryer**

Product site code: **15A.09.22.240**

Hints & tips

1. Never operate the fryer without oil in it.
2. Always use oil which will withstand high temperatures e.g. sunflower oil or corn oil.
3. Do not mix different types of oil.
4. Change the oil when it becomes brown after cooking.
5. When frying, oil may take on the flavour of other foods that are being fried. Therefore, fry strong flavoured foods such as fish after cooking light flavoured foods like chips to avoid cross flavouring the food.
6. Fry foods of similar size together to avoid over or under cooking.
7. Food for frying must be completely dry before frying to avoid the oil overflowing and also make the oil last longer.
8. When preparing potato based food (chips, fries etc.) cut them up and wash them in cold water to remove any excess starch. This will prevent them from sticking together when fried. Dry thoroughly before frying.
9. Do not over fill the basket, the oil temperature will drop, and this will make the food greasy and prevent the food from crisping.
10. Do not keep the oil at a high temperature for long periods of time. It will lose its properties and need replacing.
11. Set the temperature to the lowest setting between frying batches.
12. Do not leave food in the basket to drain for too long. The vapour from the oil could cause the food to lose its crispness and go soft.
13. Only use metal utensils, never use plastic as they will melt.
14. Use caution when frying items such as flour tortillas for tortilla chips and deep fried enchiladas. The oil can become trapped in bubbles and if not properly drained will burst and burn. Allow the oil to drain for a few minutes before serving.
15. Seasoning directly after frying is recommended as the seasoning will adhere to the food and will help preserve your oil.
16. Beware of steam: It is normal for steam to be come out of the vents and when removing the lid. Be careful when removing the lid after frying your food.
17. Always allow the fryer to cool before removing the oil or cleaning.
18. You can reuse the oil providing it is properly filtered through a coffee filter, cheese cloth or strainer and it is tightly sealed in a container and not exposed to light or air as this will allow it to go off. You can refrigerate the oil to keep it longer.
19. Change the oil regularly, depending on your own needs.
20. Replace the oil if it changes colour, smells rancid, smokes excessively when heated or starts to foam.
21. Food will crisp better if cooked in small batches.
22. Never pour used oil down the sink. Check with your local waste disposal service for more advice.

if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.

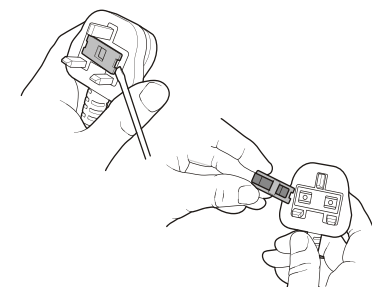
11. Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
12. If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
13. To protect against electric shock, do not immerse the plug, power cord or housing in water or any other liquid.
14. Always unplug the appliance from the power socket after use, before cleaning, emptying and filling with oil.
15. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
16. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchens areas in shops, offices and other working environments;
 - farmhouses;
 - by clients in hotels, motels and other residential type environments;
 - bed & breakfast type environments.

- 17.** Before connecting the appliance, please check that the voltage indicated on the bottom of the appliance is the same as the mains voltage in your home.
- 18.** The socket must be same type as the plug attached to the appliance.
- 19.** Make sure that the temperature control is set to the lowest setting before plugging it in.
- 20.** Place the fryer on a heat resistant surface with access to a power socket.
- 21.** Before operating the appliance, ensure the lid and oil are completely free of water or condensation.
- 22.** Do not use outdoors, this product is for indoor use only.
- 23.** Hot oil can cause very serious burns. The appliance is hot during use and retains heat for some time after being switched off. Do not touch hot surfaces such as the oil pan or any metal surface. Never move the appliance during use.
- 24.** The surface becomes hot when frying. To prevent scalding, never touch the fryer before it has cooled down.
- 25.** Ensure there are no flammable objects put over or placed near the fryer. If the oil catches fire, unplug the appliance and close the lid. Never use water to extinguish the fire.
- 26.** Do not use this appliance for purposes other than its intended use.
- 27.** Damp food should be dried before frying and remove any loose ice crystals from frozen food.

How to...

...change the fuse

1. Only use a 13amp fuse.
2. To change the fuse, place a screwdriver into the recess of the plug cover and pull the fuse holder upward until it's free.
3. Slide the fuse out and pop in the replacement.
4. Slot the fuse holder back into the recess and push down until it locks into place.



Emptying the oil from your fryer

When the fryer is fully cooled, carefully remove the lid and heating unit, lift the oil pan out of the fryer body.

Place a fryer into the container that you wish to pour the oil into. Pour the oil out of one of the corners of the oil pan.

If you are filtering the oil (you can use coffee filters to do this) pour the oil a small amount at a time, so as not to spill any.

Care and maintenance

How to look after your fryer

- Unplug the fryer, and leave it to cool down fully.
- If you intend to move the fryer without emptying it, take care, it'll be heavy.
- Don't immerse the assembled fryer in water or any other liquid.
- Don't put the fryer in a dishwasher.
- Don't use harsh or abrasive cleaning agents or solvents.
- To avoid the build up of jelly-like deposits, it's best to clean the deep fryer after every few uses. If you leave it too long, solid layers of oil will build up.

How to clean the fryer

- Make sure the fryer is unplugged and the temperature control is on the lowest setting.
- Only clean the fryer when it is completely cold.
- Remove the lid and lift the heating unit out of the oil pan. Carefully remove the oil pan and pour the oil into a container.

How to clean the outer case & lid

- Wash the outer case & lid with warm soapy water, rinse and dry. Do not scrub or use abrasive cleaners.

How to clean the oil pan & basket

- Wipe any oil off the oil pan & basket with kitchen towel
- Wash the oil pan with warm soapy water, rinse and dry.
- Wash the basket in warm soapy water, rinse thoroughly and leave to air dry.
- With use, the basket and oil pan will discolour. This is inevitable, harmless, and won't affect the operation of the fryer.

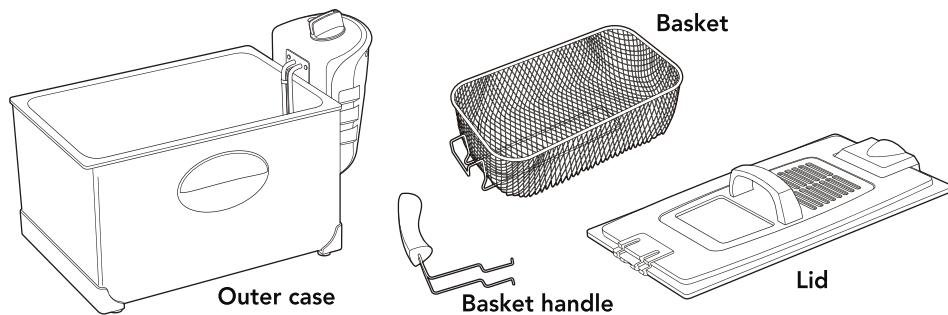
How to clean the heating unit

- Wipe any oil off the heating unit with kitchen towel
- Wipe the heating unit with a warm damp cloth using a mild detergent. After wiping with a detergent, wipe again with a warm damp cloth to remove any residue then dry thoroughly.
- **IMPORTANT: NEVER IMMERSE THE HEATING UNIT IN WATER OR ANY OTHER LIQUID.**

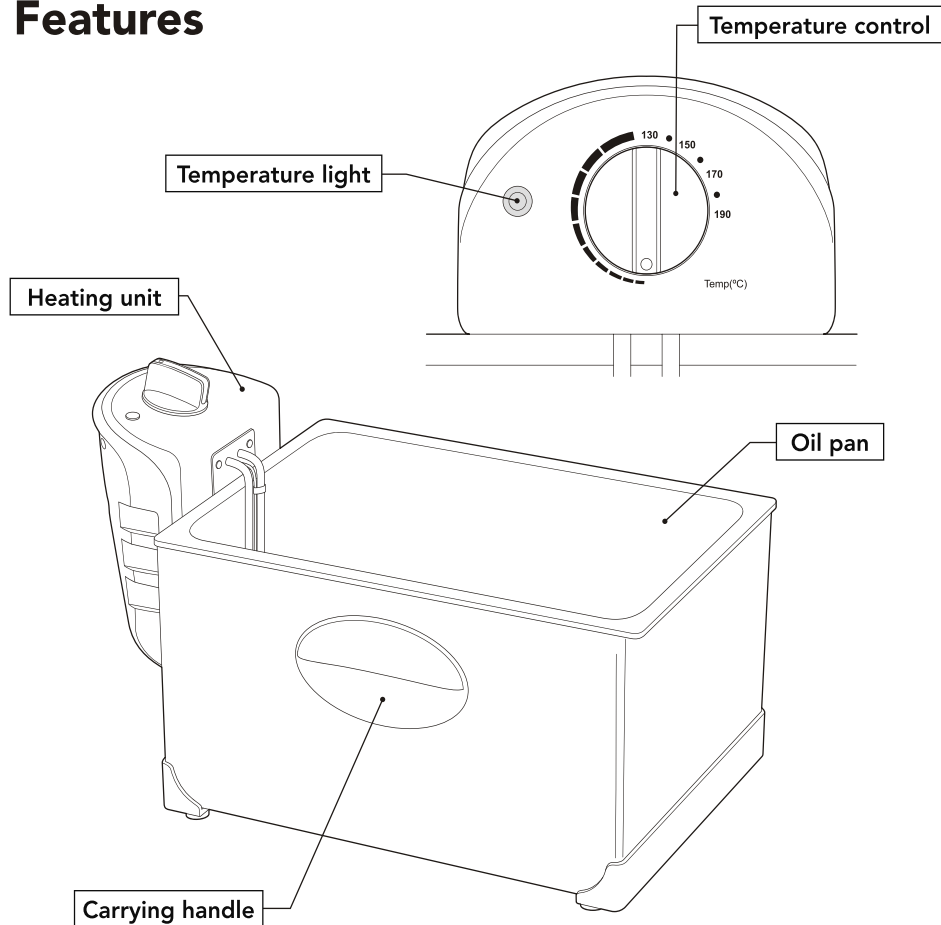
28. Always lower the basket slowly into the oil when frying then always close the lid.
29. Beware of oil spattering when food is lowered into the hot oil. Never obstruct the air vents.
30. **Short Cord Instructions: CAUTION:** A short power cord is provided to reduce the risk of personal injury from entanglement in or tripping over a longer power cord.
31. **Extension Cord Usage:** An extension cord or longer detachable cord is not recommended for use with deep-fat fryers and cooker/fryers.
32. **Electrical Power:** if the electric circuit is overloaded with any other appliance, your appliance may not operate. It should be operated on a separate electrical circuit from other appliances. If you are not sure of the reason of overloading or cannot find a separate circuit, contact a qualified electrician.
33. ASDA does not recommend allowing children to operate this appliance.
34.  Caution, hot surface. Surfaces may become hot during use. Place on heat-resistant surfaces and do not touch hot surfaces, only use the handles and knobs.

Power consumption of OFF mode:	Period after which the equipment reaches automatically OFF mode:
0.4 W	This product is mechanical control type, must turn off the switch after use

What's in the box



Features

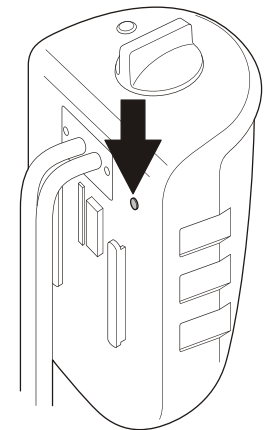


Using the reset button

If the safety switch on the heating unit is tripped the heating unit will not work.

You will need to leave the heating unit until it has cooled down.

When it is cool, press the reset switch on the front of the heating unit inwards to reactivate it.



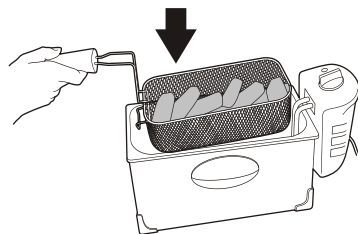
Cooking chart

Use the chart below to check the approximate cooking time for the most common ingredients.

IMPORTANT: The times give in the cooking chart are for guidance only.

Temp	Type	Quantity	Time (mins)
140°C	Mushrooms	300g	4 to 6
150°C	Onion rings	150g	4 to 5
	Aubergine(slices)	500g	4 to 6
160°C	Fish fillet	250g	5 to 6
	Prawns	450g	5 to 6
170°C	Chicken drumsticks	400g	9 to 11
	Chicken nuggets	400g	9 to 11
	Camembert(bread crumbed)	500g	6 to 7
180°C	Fresh potato chips	500g	9 to 11
	Doughnuts	400g	6 to 7
190°C	Frozen french fries	500g	9 to 11

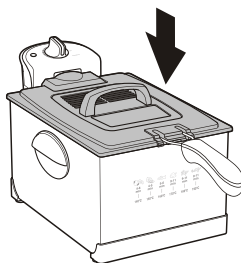
4. Put the prepared pieces of food in the basket. Try not to put more than two layers of food in the basket. If you need to fry more, fry in multiple batches. Slot the basket back onto the fryer.



5. Lower the basket slowly into the oil; the oil will bubble as it comes into contact with the food.

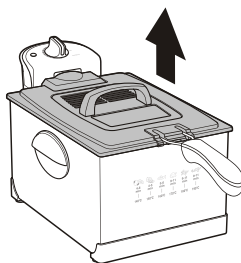
Ensure excess water or ice crystals are removed from food to avoid oil spitting.

Place the lid back onto the fryer.



6. Once the food has been cooked, remove the lid.

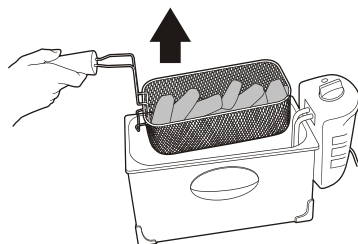
CAUTION: Steam will billow out as you open the lid, so stand well back.



7. Lift the basket upwards and shake any excess oil off the food.

Now empty the contents into a bowl or colander lined with paper towel. Leave the food to drain for a few seconds before serving.

IMPORTANT: Always replace the lid after removing the cooked food.



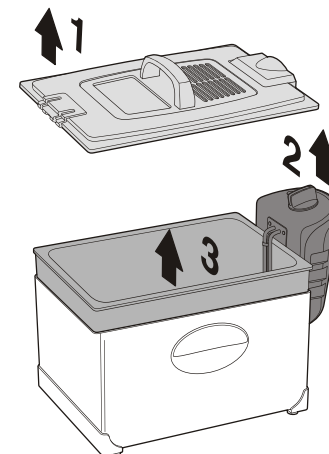
Getting your fryer ready

1. Take the fryer carefully out of its box, removing all packaging.

Remove the lid and heating unit by lifting upwards out of the fryer, then lift the oil pan out of the fryer's body.

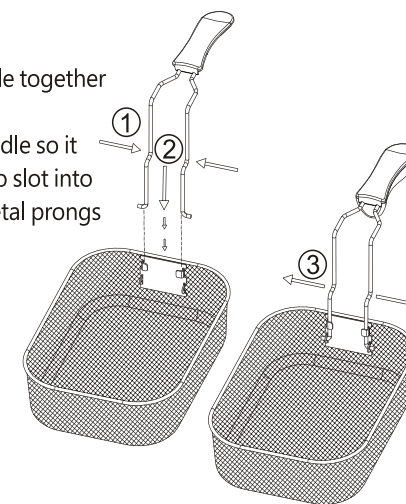
Clean the fryer body with a soft damp cloth to remove manufacturing dust etc. Wash the basket, handle, lid and oil pan with warm soapy water.

IMPORTANT: Do not immerse the heating unit of the fryer in water. Ensure fryer, oil pan and basket are dry before using.



2. Squeeze the metal prongs of the basket handle together (1) and insert into the slot on the basket (2). Release the metal prongs of the basket handle so it springs back into shape, allowing both ends to slot into the fixing holes of the metal plate, and the metal prongs to locate into the support clips.

The metal prongs should be securely held between the support clips and the top rim of the basket, locking the handle into a fixed position.

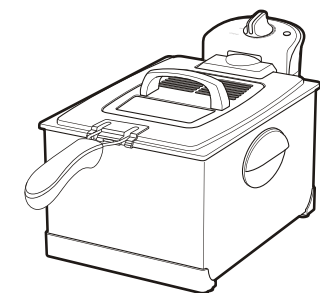


3. Place the oil pan, then the heating unit back into the body of the fryer.

Ensure the heating unit is fully seated into position (slotted onto the fryer body guides) to engage the safety switch.

Place the basket into the oil pan, then replace the lid.

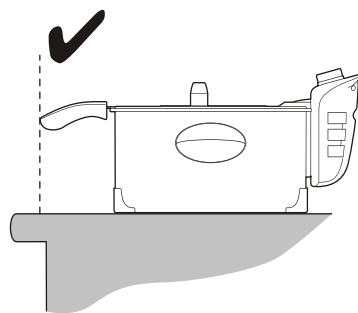
The fryer is now fully assembled.



Placing your fryer ready

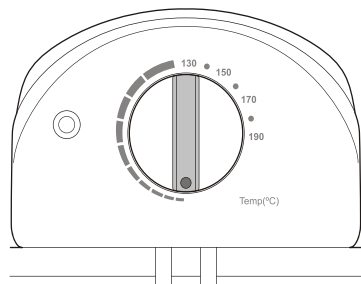
1. Place the fryer on a stable, level, heat-resistant surface, at least 75cm above the floor, with at least 5cm space all round it. Keep it away from cupboards, curtains, anything that could catch fire, and anything that might be damaged by heat or steam.

Place the basket in the fryer with the handle extended. Position the fryer so the handle doesn't extend up to or over the edge of the work surface.



Filling your fryer

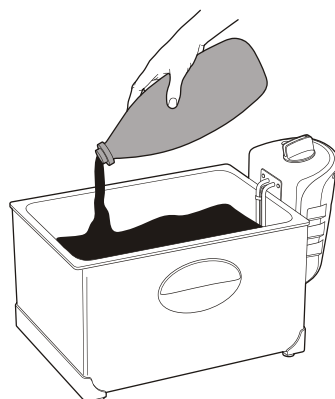
1. Make sure the temperature control is in the position shown in the diagram and the fryer is unplugged.



2. Lift the lid off the fryer.

Fill with good quality liquid cooking oil. The oil must be between the MIN 3.0 L and MAX 5.0 L marks.

IMPORTANT: Never over fill the fryer.



PLEASE NOTE: Do not use solid cooking oil, fat, butter, margarine, or olive oil.

Solid cooking fat of any kind will overheat and burn out the element. Olive oil contains too much water and its smoking point is too low for deep frying. Buy a good quality liquid cooking oil suitable for deep frying like sunflower or corn oil. Don't mix oils of different types, as they'll have different temperature characteristics.

Preparing your food

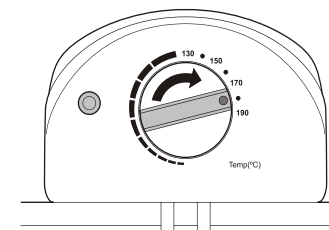
- Clean the food and cut into uniformly sized pieces.
- Coat wet food (e.g. fish, fruit) with flour, crumbs, batter, etc.
- Don't defrost food in the fryer. Any food other than pre-cooked, quick-frozen foods (e.g. frozen chips, scampi in breadcrumbs, chicken pieces in batter) must be fully defrosted before putting into the fryer.
- When frying pre-packed or pre-cooked frozen foods, follow the instructions on the packet.
- When frying raw vegetables (e.g. chips), wash the cut pieces and dry them with paper towel or a tea towel first so they are as dry as possible.

Using your fryer

1. Rotate the temperature control to the temperature you need. See the tables in the back of these instructions for guide temperatures and times.

Put the plug into a wall socket and switch on. The temperature light will glow red to show that the fryer is heating up.

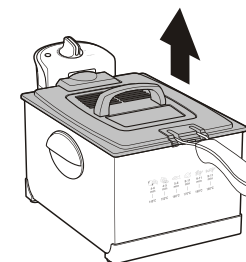
The light will turn green when the correct temperature is reached. The temperature light cycles red and green as the thermostat works to maintain the temperature.



2. Replacing the lid will allow the oil to heat up quicker.

Once the oil has reached its temperature (the light turns from red to green), remove the lid.

CAUTION: Steam will billow out as you open the lid, so stand well back.



3. Use the basket handle to lift the basket out of the oil.

