

size: 14.3x21cm



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

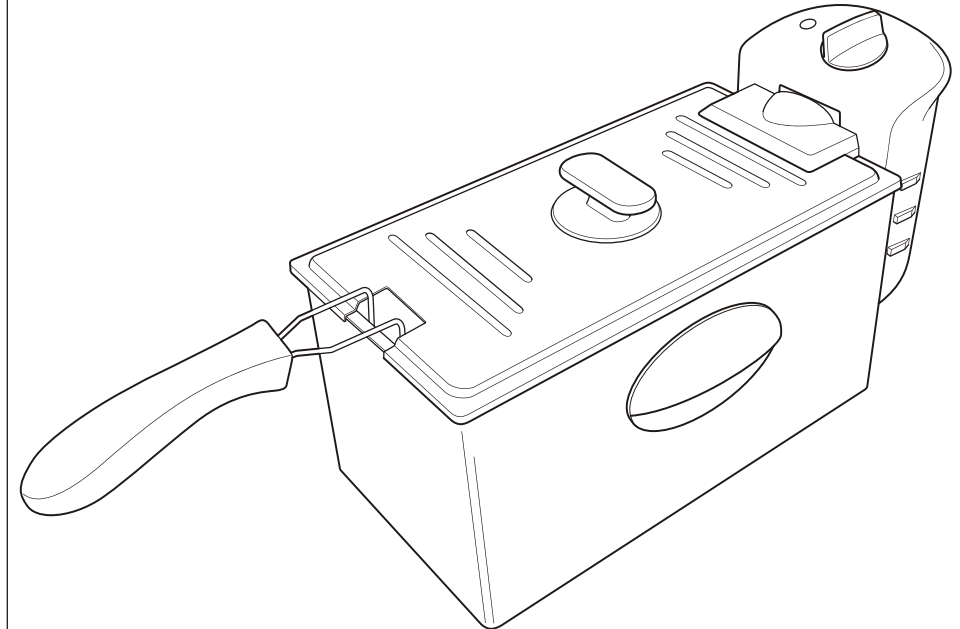
ASDA shall not be liable to replace goods under the terms of the warranty where:

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



GPF101SS Deep fat fryer

User Guide

220-240V~50Hz, 1765-2100W

IMPORTANT: RETAIN FOR FUTURE REFERENCE

Copyright

© 2015 ASDA Stores Limited.
All other trademarks appearing herein are the property of their representative owners.
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.





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.



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



Customer services information

If you have any problems, need more information or spare parts, or even just some advice on your product, then don't hesitate to contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please have your product site code handy.

Call

0800 952 0101

Write

ASDA, Leeds LS11 5AD

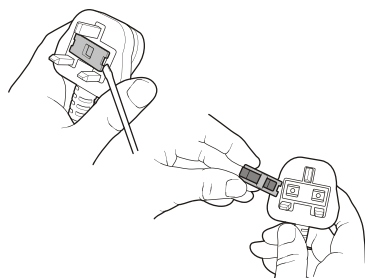
Product name: **GPF101SS Deep fat fryer**

Product site code: **15A.09.22.237**

How to...

...change the fuse

1. Only use a 10 amp 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.



About this guide

We're here to help you get the most from your deep fat fryer, so please keep hold of this manual for future use.

WARNINGS:

THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATIONAL PRECAUTIONS YOU SHOULD BE AWARE OF.

1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. Do not operate the fryer without oil or with an insufficient quantity (below the MIN mark), as this could lead to damage.
3. Do not over fill the oil pan above the MAX mark.
4. Do not open the lid when frying.
5. 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.
6. 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 and if they are continuously supervised. This appliance can be used by 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. 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.
7. ASDA does not recommend allowing children to operate this appliance.

8. Cooking appliance should be positioned in a stable situation with the handles (if any) positioned avoid spillage of the hot liquids.
9. 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.
10. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
11. To protect against electric shock, do not immerse the plug, power cord or housing in water or any other liquid.
12. Unplug when not in use, before filling or emptying oil, and before cleaning.
13. 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.
14. 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.
15. The appliance is not intended to be immersed in water for cleaning.
16. Keep away from harsh or abrasive cleaning agents or solvents.
17. Remove all protective wrapping prior to use.
18. This appliance is only suitable for domestic use and it is not designed for commercial purpose.
19. Always place on a firm, level surface, out of reach of children.
20. The appliance and surfaces will become very hot during use and remain so for some time after being switched off. To avoid severe scalding, place on heat-resistant surfaces and do not touch the fryer body. Only use the handles and knobs.
21. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.

Hints & Tips

1. Never operate fryer without oil.
2. Always use oil that will withstand high temperatures.
3. Do not mix different types of oil.
4. You can re-use the oil providing it is filtered properly and sealed in an air-tight container. Refrigerating it will help it to last longer.
5. Change the oil when it changes colour, smells rancid, or smokes excessively/foams when heated.
6. Never pour used oil down the sink. Check with your local waste disposal service for more advice.
7. When frying, oil may take on the flavour of other foods that have been fried. It's therefore best to fry strong-flavoured foods like fish after subtly-flavoured foods like chips.
8. Fry foods of similar size together to avoid over or under cooking.
9. Foods for frying must be completely dry before frying to avoid overflowing.
10. When preparing potato-based foods, wash to remove excess starch and prevent them from sticking together when frying.
11. Overfilling the basket will cause the oil temperature to drop and make the food greasy, instead of crispy. Food crisps better in small batches.
12. Avoid keeping the oil at high temperatures for long periods of time.
13. Set the temperature to the lowest setting between frying batches.
14. Don't leave food to drain in the basket for too long as the vapour from the oil can cause it to lose its crispiness.
15. Only use metal utensils, as plastic will melt.
16. When frying foods such as flour tortillas and enchiladas, take care as oil can become trapped in the bubbles and if it is not properly drained it may burst and burn.
17. Season directly after frying so the seasoning will adhere better to your food.
18. It is normal for steam to come out of the vents and when you remove the lid. Take care to avoid this when frying your food.
19. Allow the fryer to cool completely before removing the oil or cleaning.

How to...

...care for and maintain your deep fat fryer

How to look after your fryer

1. If you intend to remove the fryer without emptying, take care as it will be heavy.
2. Don't immerse the fryer in water or any other liquid.
3. The fryer is not dishwasher safe, so please wash parts by hand with warm soapy water (don't use abrasive cleaning agents or solvents).
4. To avoid the build-up of jelly-like deposits, it's best to clean the fryer after every few uses. Leaving cleaning for too long will cause solid layers of oil to build up.

How to clean your fryer

1. Ensure the fryer is unplugged and completely cool.
2. Remove the lid and lift the heating unit out of the oil pan.
3. Carefully remove the oil pan and pour the oil into a container.

How to clean the outer case & lid

1. Wash the outer case and lid with warm soapy water and dry.
2. Take care not to scrub and don't use abrasive cleaning agents or solvents.

How to clean the oil pan & basket

1. Wipe any oil from the oil pan and basket.
2. Wash the oil pan and the basket with warm soapy water, rinse and dry thoroughly.
3. With use, the basket and oil pan will discolour. This won't affect the how well the fryer works.

How to clean the heating unit

1. Wipe any oil from the heating unit.
2. Wipe the heating unit with a warm damp cloth and a mild detergent.
3. After wiping with a detergent, wipe again with the damp cloth to remove residue.

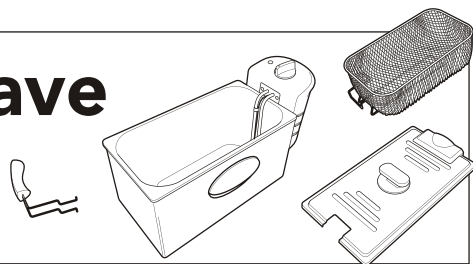
Ensure all parts are dried thoroughly before use or storing.

22. Make sure the temperature control is on the lowest setting before plugging in.
23. Before operating ensure the lid and oil are free of water and condensation.
24. Hot oil can cause serious burns. Never move the appliance during use.
25. Damp food should be dried before frying and frozen food should have all loose ice crystals removed.
26. Do not place on or near hot gas, electric burners or ovens.
27. Do not place near flammable objects. If the oil catches fire, unplug the deep fat fryer and close the lid. Never extinguish with water.
28. Always lower the basket slowly into the oil and close the lid. Be aware of any oil splattering while the food is lowered.
29. Never obstruct the air vents.
30. Always allow to cool before touching or cleaning.
31. Do not use attachments not recommended by the manufacturer.
32. Don't use the deep fat fryer for anything other than its intended use.
33. Please don't dismantle. If a fault occurs have the deep fat fryer inspected in a qualified repair shop or return to us at Asda.
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:
0.3 W	This product is mechanical control type, must turn off the switch after use

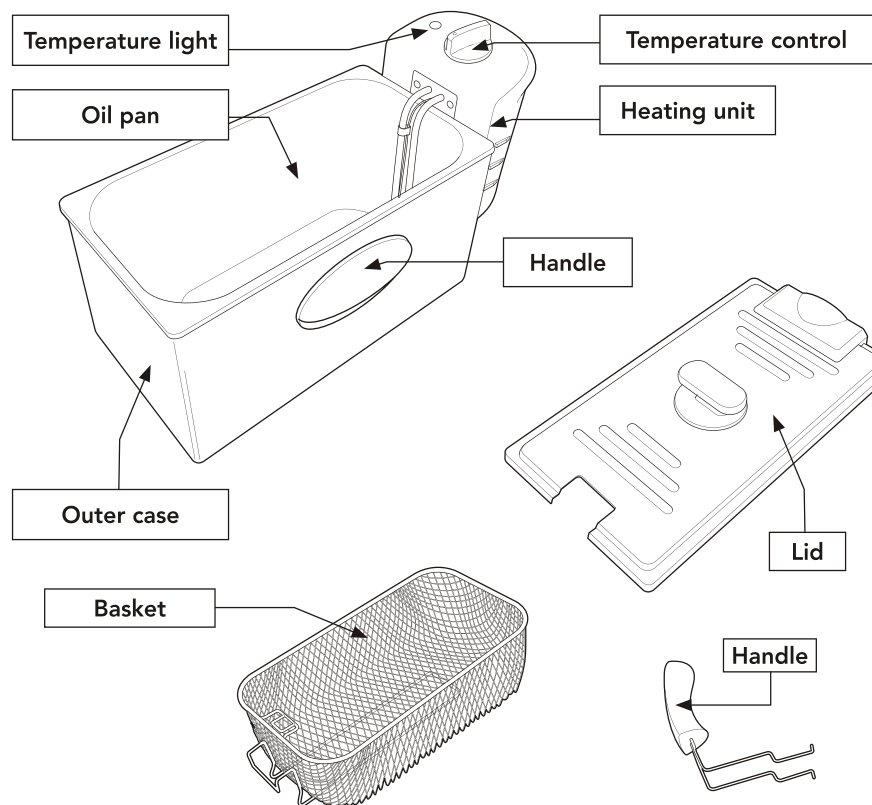
You should have

Fryer body, oil pan, basket, handle & lid



How to...

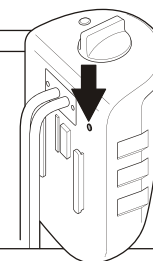
...recognise the parts of your deep fat fryer



How to...

...use the reset button

1. If the safety switch on the heating unit is tripped the unit will not work.
2. You'll need to leave the heating unit until it is cooled down. Then, once cool, press the reset switch on the front of the heating unit inwards to reactivate it.



How to...

...fry different foods (these times 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

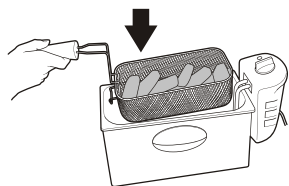
How to...

...empty the oil from your deep fat fryer

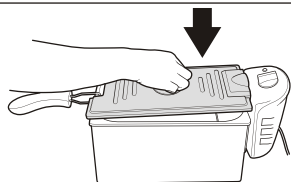
Make sure the deep fat fryer is disconnected from the power and is completely cool.

1. When the fryer is cooled, carefully remove the lid, heating unit and basket, then lift the oil pan out of the outer case.
2. Place a funnel into the container you wish to pour oil into. Pour the oil out of one of the corners of the oil pan.
3. If you're filtering the oil (you can use coffee filters for this), then pour the oil a little at a time, so as not to spill any.

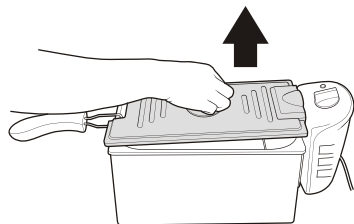
6. Put the prepared pieces of food into the basket.
Try not to put more than two layers of food into the basket. If you need to fry more, fry it in batches.
7. Slot the basket back into the fryer.



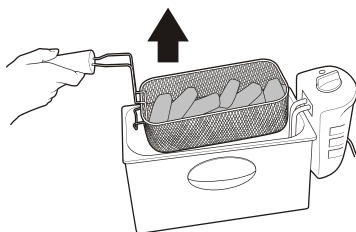
8. Place the lid back onto the fryer.



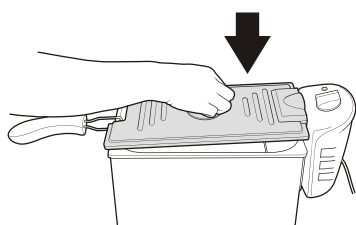
9. Once the food is cooked, remove the lid
(being careful to avoid the steam).



10. Lift the basket upwards and carefully shake off
any excess oil from the food.
11. Empty the contents into a bowl or colander lined
with a paper towel and leave the food to drain for
a few seconds before serving.



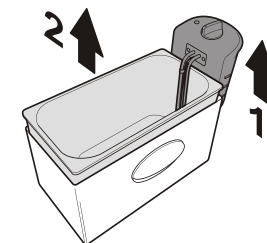
12. Always replace the lid after removing cooked food.



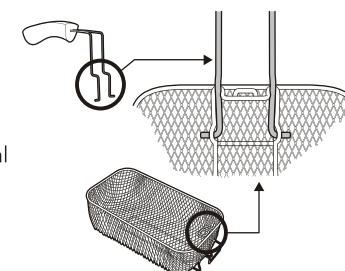
How to...

...prepare your deep fat fryer

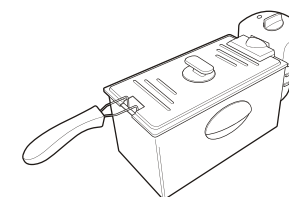
1. Remove all packaging.
2. Remove the lid, the basket, the heating unit and the oil pan by lifting them from the outer case.
3. Clean the outer case with a soft damp cloth to remove manufacturing dust. Wash the basket, handle, lid and oil pan in warm soapy water.
4. It's important to never immerse the heating unit in water and to ensure all parts are thoroughly dry before use.



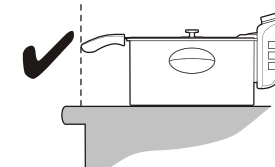
5. Squeeze the prongs on the handle together and slot the ends into the hoops on the inside of the basket.
6. Pull the handle backwards until it locks over the metal section at the top of the basket. The basket is now fully assembled.



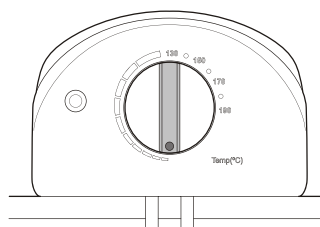
7. Place the oil pan, then the heating unit back into the body of the fryer.
8. Place the basket into the oil pan and replace the lid. The fryer is now fully assembled.



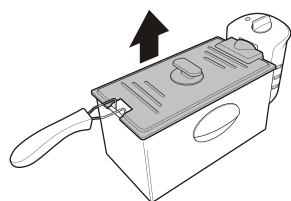
9. Place the fryer on a stable and heat-resistant surface, at least 75cm above the floor with at least 5cm space around it. Keep away from cupboards and curtains, or anything that could catch fire and be damaged by heat or steam.
10. Place the basket in the fryer with the handle extended. Position the fryer so the handle doesn't extend over the surface edge.



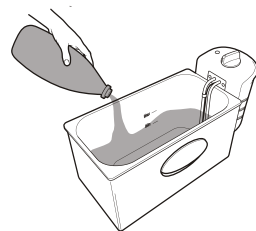
11. Ensure the temperature control is in the position shown on the diagram and the fryer is unplugged.



12. Remove the fryer lid.



13. Fill with a good quality cooking oil. Do not use solid cooking oil, fat, butter, margarine or olive oil. Solid cooking fats overheat and burn out the elements. Olive oil contains too much water and has too low of a smoking point. We recommend using sunflower oil or corn oil and advise never to mix oils of different types as they have different temperature characteristics.



14. Fill the oil between the MIN 2.0L and MAX 3.0L marks (never under or overfill).

How to...

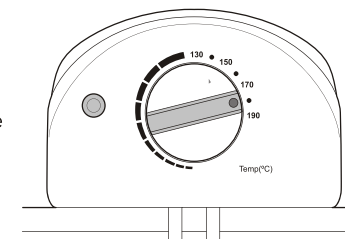
...prepare your food for frying

1. Clean food and cut into equally sized pieces.
2. Coat wet food (e.g. fish and fruit) with flour, crumbs, or batter.
3. Do not defrost food in the fryer. Any food other than pre-cooked and quick-frozen foods (e.g. chips, scampi in breadcrumbs and chicken in batter) must be fully defrosted before using the fryer.
4. When frying pre-packed or pre-cooked frozen foods, follow the instructions on the packet.
5. When frying raw vegetables (e.g. chips), wash the cut pieces and dry them as much as possible.

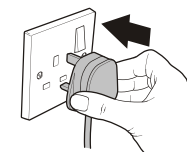
How to...

...use your deep fat fryer

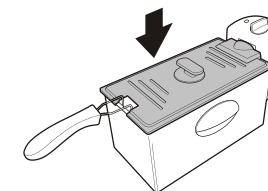
1. Rotate the temperature control to the temperature you need (see tables in 'try different foods' for guide temperature and times).



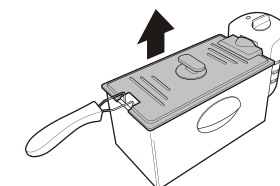
2. Slot the plug into the wall socket and switch on. The temperature light will glow to show the fryer is heating up. The light will go out when the correct temperature is reached. The temperature light cycles on and off as the thermostat works to maintain the temperature.



3. Replacing the lid allows for the oil to heat up quicker.



4. Once the oil has reached its temperature the light will turn from red to green and you can remove the lid. Please be careful of any hot steam.



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

