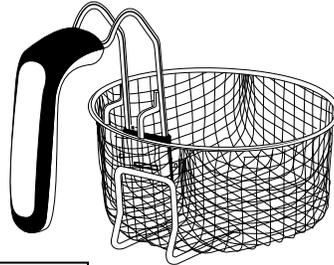


PRESTO®

Cool-Touch Electric Deep Fryer

- Delicious deep fried foods, fast and easy.
- Exterior handle lowers food into the oil with the cover closed to prevent spattering.*
- No controls to set. Automatically maintains the proper frying temperature.



Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un mensaje de correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2, y deje un mensaje.

* Cover must be open when frying french fries and other high moisture foods.



Visit us on the web at www.GoPresto.com

INSTRUCTIONS/RECIPES

2012 National Presto Industries, Inc.

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions on page 2.
4. To protect against electrical shock or burns, do not immerse unit, cord, or plug in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not let children handle or put electrical cords or plugs in their mouths.
7. Always attach magnetic plug end to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet, then from appliance.
8. Unplug from wall outlet when unit is not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. It is recommended that this fryer not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
15. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

IMPORTANT CORD AND PLUG INFORMATION

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**

Do not allow the cord to run underneath or around the unit. The magnetic cord may not detach easily if the cord is positioned in this fashion.

Connect the power supply cord to a 120VAC electrical outlet only.

Before First Use

Become familiar with the various parts of the deep fryer (Fig. A) and read the instructions carefully.

Open the deep fryer cover by lifting either of the cover handles (Fig. A). Remove the fry basket, magnetic cord assembly, and any packaging material from the deep fryer.

Before initial use, clean fryer according to the “Care and Cleaning” instructions on page 5.

Basket Handle Assembly

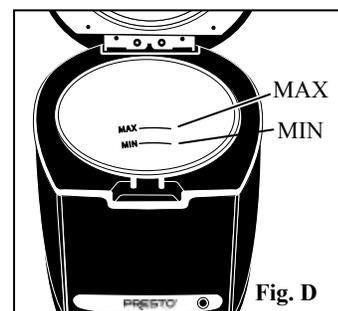
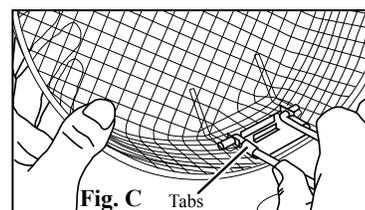
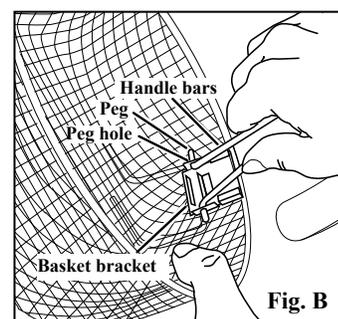
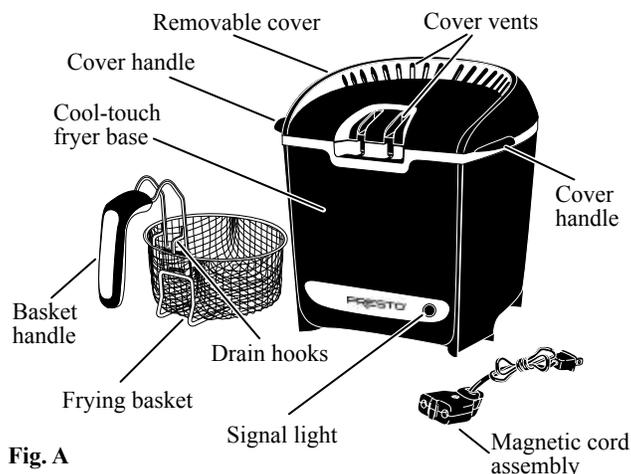
Before using the deep fryer, you will need to attach the basket handle to the basket. Follow these steps:

1. Hold the basket in one hand and the basket handle in your other hand. You will be placing the pegs, which are at the ends of the two basket handle bars, into the two holes in the basket bracket (Fig. B).
2. While holding the pegs near the peg holes, tilt the handle inward before attempting to place the pegs in their holes. (You will not be able to fit the second peg into its hole if the handle bars are positioned too close to the bracket.)
3. Next, place one of the pegs in one of the peg holes. Then squeeze the handle bars together and fit the opposite peg in the other peg hole (Fig. C).
4. While continuing to squeeze the handle bars together and keeping the pegs in the holes, rotate the handle towards the basket rim, allowing the handle bars to snap into the basket tabs (Fig. C). The handle is now in the locked position.

Caution: To insure against accidental detachment of handle from basket during use, always make sure both pegs are in the peg holes and the handle bars are in the tabs (Fig. C).

Important Fryer Guidelines

- Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from countertop edge.
- Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.
- To avoid the risk of electrocution or severe disfiguring electrical burns, do not let children handle or put electrical cords or plugs in their mouths.
- To avoid the risk of electrocution or electrical burns, do not let the cord or plug come in contact with water or other liquid.
- Never use the deep fryer without oil or with insufficient oil. Failure to fill fryer with oil to the minimum (MIN) fill level will cause overheating and damage to the product. Also never exceed the maximum (MAX) fill level. Using more than the maximum amount may cause the oil to boil over the top of the fryer. The MIN and MAX fill levels are embossed inside the fryer base (Fig. D). The maximum amount of oil for this fryer is six, 8-ounce cups (48 ounces) and the minimum amount is four and one half, 8-ounce cups (36 ounces).
- Use vegetable oil, such as corn, sunflower, peanut, or soybean, for deep frying. Deep frying foods in butter, margarine, olive oil, or animal fat is not recommended because of lower smoking temperatures.
- **CAUTION: OIL AND WATER DO NOT MIX.** The combination can be dangerous. When the oil is heated, any water droplets in the oil super-heat, becoming a volatile steam that can cause hot oil to spatter, boil over, or even erupt out of the deep fryer. **Hot oil can cause severe burns!**



Accordingly, before pouring oil into fryer be sure that the fryer and all parts are completely dry. Before placing food in fryer, always remove ice crystals and excess moisture from food by patting dry with toweling.

- Use caution when deep frying doughs, such as beignets, donuts, dumplings, hushpuppies, and fritters. These foods may develop air bubbles during heating, which may burst and cause burns. Use a slotted spoon or tongs, rather than a fork, when turning food during frying and also when removing food from oil.
- Use caution when deep frying flour tortillas. Flour tortillas contain air bubbles. During deep frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Therefore, after deep frying tortillas, carefully raise them out of the cooking oil and allow oil to drain from the tortillas for approximately 30 seconds.
- Use caution when deep frying raw fries. See special notes below and the Frying Timetable and Raw French Fries recipe on page 4.
- Always remove plug from wall outlet and then from deep fryer when unit is not in use.
- Always allow fryer to cool completely with cover closed before removing oil and cleaning.

How To Use

Check the rubber pads on the bottom of the deep fryer before each use to be sure they are free of oil and other debris. Wipe pads with a warm, soapy cloth if necessary and dry thoroughly.

Place deep fryer on a clean, dry, level, stable, and heat-resistant surface, away from countertop edge.

To fill with oil...

1. Open deep fryer cover to upright position. If the frying basket is in the fryer, remove it and set it aside.
2. Fill fryer with cooking oil or shortening up to the maximum oil level line (MAX), which is located on the inside of the unit (Fig.D, page 2). Use six, 8-ounce cups of cooking oil or three pounds of shortening. Do not allow the oil to go beneath the MIN level mark.

To preheat...

1. Close the fryer cover.
2. Attach the cord to the unit by aligning the magnetic plug end of the cord assembly with the two electrical pins located in the recessed area of the fryer base. When properly aligned, the plug will magnetically attach itself to the appliance. **For proper connection, the magnetic plug end must be parallel with the countertop (Fig. E).**

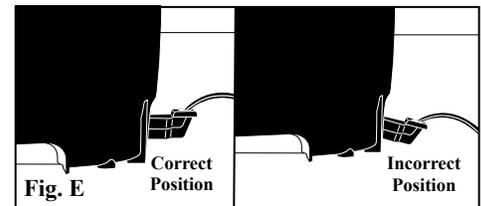


Fig. E For proper connection, the magnetic plug end must be parallel with the countertop.

Important: The magnetic cord was designed to detach easily from the fryer. As a result, if it is bumped or touched during use, it could possibly detach causing the unit to stop heating. Avoid contact with cord during operation. If contact occurs, verify that the cord is still properly connected.

3. Plug cord into a 120VAC electrical wall outlet only. The fryer is now “ON” and will remain on until unplugged.
Note: When using the fryer for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.
4. Preheat oil for 15 minutes. While oil is preheating, prepare food for cooking.

Warning: To prevent risk of severe personal injury or property damage, use caution when cooking with hot oil.

To fry...

1. Assemble basket handle for frying, see page 2.
2. Place frying basket on countertop. Basket can be filled to the rim for most foods.
NOTE: For raw fries, only fry 2 cups at a time.
3. Open fryer cover to upright position, using the cover handles. **CAUTION: The unit has a special cool-touch exterior; however, the interior of the fryer is extremely hot and should not be touched.**
4. Place the filled frying basket over the deep fryer so the handle is centered with the front of the unit and the drain hooks rest on the fryer rim. If frying french fries or other high moisture foods leave cover in open position. For other foods close the cover, fitting the cover grooves over the basket handle.
5. Lift the basket to disengage the drain hooks from the fryer rim and slowly lower the basket into the oil.
Note: When lowering basket that contains raw fries, do not allow the oil to bubble up to the rim of the fryer. If it appears that the oil will bubble up to the rim, raise the basket and allow the oil bubbles to subside and then slowly lower the basket again. Repeat until the basket is completely lowered into the fryer.
6. Begin timing. Refer to page 4 for recommended times.

CAUTION: It is normal for steam to escape from the cover vents during frying. To prevent steam burns, keep hands and face away from the vents.

7. When frying time has elapsed, open the cover using the cover handles. Tilt the cover back to an upright position being careful not to touch the hot surfaces. Lift the basket and check to see that the food is golden brown. If more cooking time is needed, lower the basket into the oil and close the cover.
8. Once the food is done, carefully lift the basket and hook it onto the rim of the fryer, using the drain hooks, to allow oil to drain from food. Then empty the food on absorbent paper. Season to taste.
9. If frying additional food, close fryer cover and wait for signal light to go out. Then repeat steps 2 through 8.

Frying Timetable

For foods listed below, use either prepared frozen foods or your own favorite recipes. Fry 1 to 5 cups of food at a time (for raw fries, do not fry more than 2 cups or ½ pound at a time). The following deep frying times are approximate. Fried foods are generally done when they are well browned.

FOOD	MINUTES	FOOD	MINUTES
Fried Chicken (using crispy coating recipe below)		French Fried Shrimp	4-8
Wings	9-10	Frozen Egg Rolls	4-5
Drumsticks	12-13	Onion Rings*	2-3
Thighs	13-15	Potatoes	
Donuts*	2-4	Frozen French Fries	8-10
Fish Fillets	4-8	Frozen Shoestrings	7-9
Fish Sticks	4-6	Raw Fries (see information below)	13-15

**These foods are best when fried in very small quantities to maintain their individual shapes. Fry approximately 3 to 4 pieces at a time.*

Recipes

Raw French Fries

Cut scrubbed potatoes into ¼ to ½ inch thick strips. Place into large bowl and cover with hot, tap water. Soak potato strips for 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels. Because raw fries contain a high percentage of moisture, extreme care must be used when placing them into hot oil. Make sure fries are well dried before deep frying.

Only fry 2 cups or ½ pound of raw fries at a time. Keeping the cover open, lower the filled basket slowly into the hot oil. If the oil starts to boil up too quickly lift the basket out of the oil for a couple of seconds, then lower again. Repeat as necessary until the basket is completely lowered into the fryer. Keep cover open and fry for 8 to 10 minutes.

Crispy Coating

½ cup milk
1 egg, beaten

Flour
Salt and Pepper

Beat milk and egg together. Combine flour and seasonings. Dip food into milk-egg mixture, then coat in seasoned flour. Fry food according to the timetable above.

Milk Batter

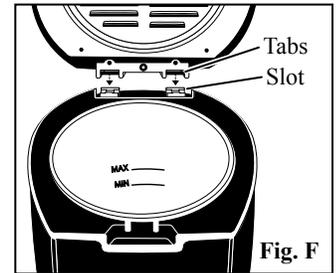
Sift together 1 cup flour, 1½ teaspoons baking powder, and ½ teaspoon salt. Add 2 beaten eggs and ½ cup milk. Stir until batter is smooth. If a thinner batter is desired, add more milk. Dip food in batter and fry according to the timetable above. For best results, fry milk battered foods without the frying basket.

Beer Batter

Thoroughly combine 1½ cups flour and 1½ cups beer in a large bowl. Cover and allow the batter to sit at room temperature for 3 hours or longer. Dip food in batter and fry according to the timetable above. For best results, fry beer battered foods without the frying basket.

Care and Cleaning

1. Remove plug from wall outlet and then from deep fryer and allow oil and fryer to cool completely with the cover closed.
2. After unit has cooled completely, rotate cover to the vertical position and lift it straight up off the fryer. If cover does not come off easily, tilt the cover forward slightly and lift it off. Wash the cover in hot, soapy water. Rinse and dry thoroughly. Do not wash fryer cover in the dishwasher.
3. If you plan to reuse the cooking oil, it is recommended that you strain the oil to remove any food particles. Store oil in a tightly sealed container and keep where it will not be exposed to heat or direct light.
4. Detach the basket handle from the basket and wash the handle in hot, soapy water. **Do not wash the basket handle in a dishwasher as the metal inlay will become discolored.** To detach the basket handle for cleaning, squeeze the handle bars together and lower the handle towards the interior of the basket. While continuing to squeeze the handle bars, remove the pegs from the peg holes.
5. Wash the frying basket with warm water and a mild detergent. Rinse and dry thoroughly. The frying basket, with the handle removed, may be washed in the dishwasher, if desired.
6. Wipe the exterior of the deep fryer base with a damp, soapy cloth. Clean the interior with hot, soapy water. Rinse and dry thoroughly. **Never immerse the fryer base in water or other liquid, or wash in a dishwasher.**
7. If necessary, the interior of the unit can be cleaned with an abrasive cleaner, such as Cameo* copper, brass, & porcelain cleaner and a nylon mesh cleaning pad such as Scotch-Brite* Multi-Purpose Scrub Sponge.
8. Once the cover is thoroughly dry, reattach it to the fryer base. Place the cover in a vertical position so that the two tabs on the cover are aligned with the two slots on the base, Fig. F. Push the cover down until the tabs are seated firmly in the slots.
9. Store the cord in a clean, dry location away from metal objects. Always check the magnetic plug before use to assure metal items have not become attached.



Helpful Hints

- ❖ When breading foods, use commercial breading, finely ground bread or cracker crumbs, corn meal, a mixture of corn meal and flour, pancake mix, or prepared bread mixes.
- ❖ Use only heat-resistant utensils in the fryer as most plastics or rubber will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become hot.
- ❖ After each use, strain oil through a filter or a double thickness of cheesecloth to remove the accumulated residue.
- ❖ It is time to replace the cooking oil if any of the following occur: the oil is dark in color, has an unpleasant odor, smokes when it is heated, or foams excessively during frying.
- ❖ The number of times the cooking oil can be reused will depend on the food that is fried in it. For example, the oil will need to be replaced more often if fish, chicken, or food coated with bread or cracker crumbs is fried frequently.

Questions and Answers

Whenever I make battered foods, they stick to the basket. What can I do?

Battered foods work best when fried without the basket. When using the fryer without the basket, a slotted heat-resistant scoop may be used to add or remove foods. These heat-resistant scoops may be purchased on the web at www.GoPresto.com.

Sometimes my fryer won't heat up or it stops working while I'm frying. Why?

If your fryer fails to preheat or if the cooking process stops while you are frying, check cord assembly to assure plug is properly attached to the appliance (see Fig. E, page 3).

My food doesn't get as crisp as I'd like and sometimes is unevenly cooked. What am I doing wrong?

You may have overfilled the basket. If too much food is fried at the same time, the food will not get crisp. Do not fill the basket beyond the rim for most foods. For raw fries, only fry 2 cups at a time.

If your food is unevenly cooked, you may be frying foods that are not uniform in thickness or size. Try frying foods of equal size and thickness as they will fry more evenly and at the same speed.

* Cameo is a trademark of Church & Dwight Co., Inc., and Scotch-Brite is a trademark of 3M.

Consumer Service Information

If you have any questions regarding the operation of your PRESTO appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number and the series code for the deep fryer. These numbers can be found on the bottom of the deep fryer. Please record this information:

Model Number _____ Series Code _____ Date Purchased _____

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

The Presto Factory Service Department is equipped to service PRESTO appliances and supply genuine PRESTO parts. Genuine PRESTO replacement parts are manufactured to the same exacting quality standards as PRESTO appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO replacement parts, look for the PRESTO trademark.

Canton Sales and Storage Company, Presto Factory Service Department
555 Matthews Dr., Canton, MS 39046-3251

PRESTO Limited Warranty

This quality PRESTO appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your PRESTO appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include a description of the problem and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703

Form 76-060A