

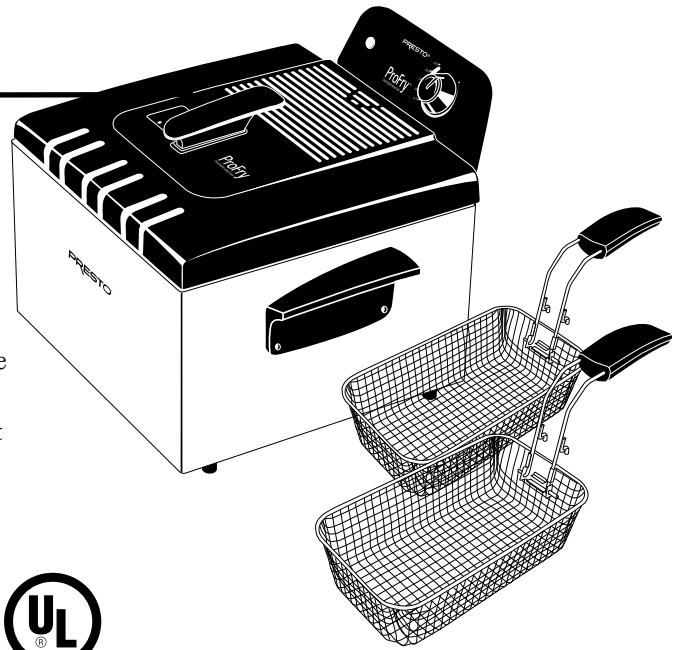
# PRESTO®

## Stainless Steel Dual Basket

### ProFry™

#### immersion element deep fryer

- Professional-style fryer with dual baskets. Fries two foods at once or extra-large batches.
- 1800-watt immersion element provides quick preheating and fast oil temperature recovery.
- Big 12-cup food capacity.



**Estas instrucciones también están disponibles en español.**

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# INSTRUCTIONS

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 handles are properly assembled to baskets and locked in place. See detailed assembly instructions on page 2.
4. To protect against electrical shock or burns, do not immerse control 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 and then from appliance.
8. 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.
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 a cracked removable pot or a basket having a loose or weakened handle.
12. Always insert the control assembly in the removable pot before plugging the unit into the wall outlet. Allow unit to cool completely before removing the control assembly.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner or in a heated oven.
16. 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, always use handles on base and use extreme caution.
17. 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

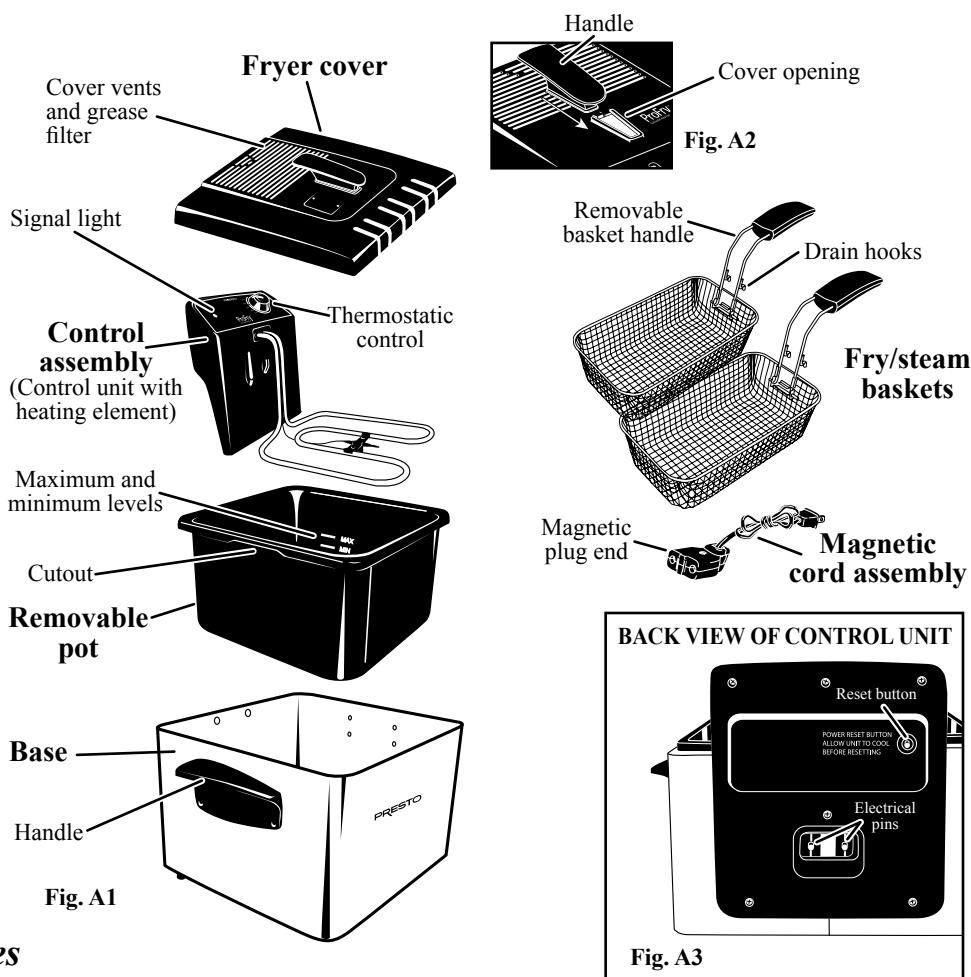
Become familiar with the various parts of the deep fryer (Fig. A1) and read the instructions carefully.

Remove all packing material. The cord assembly and the handle for the fryer cover will be inside one of the baskets. Attach the handle to the fryer cover by sliding it into the cover opening, as shown in Fig. A2, until you hear it snap in place.

Before first use, wipe the control assembly (control unit with heating element) with a damp cloth. **Never immerse the control assembly, cord, or plug in water.** Lift the removable pot out of the base and wash the pot, fry/steam baskets, and fryer cover in dishwasher or in warm, sudsy water. Rinse and dry thoroughly.

### Reset Button

The deep 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 or water or with insufficient oil or water. It can also occur if using solid fat or 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, press the red RESET button on the back of the control unit (Fig. A3). The unit will not operate until it is reset.



### Important Fryer Guidelines

- ◆ Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from countertop edge.
- ◆ Close supervision is necessary when any appliance is used by or near children. Hot oil can cause serious and painful burns.
- ◆ 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 control unit, cord, or plug come in contact with water or other liquid.
- ◆ Never use the deep fryer without the removable pot.
- ◆ **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 the removable pot be sure that the pot and all parts are **COMPLETELY dry**. Before placing food in deep fryer, always remove ice crystals and excess moisture from food by patting dry with toweling.

- ◆ 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 removable pot (Fig. A1, page 2). The maximum amount of oil for this fryer is 5 quarts and the minimum amount is 3½ quarts.

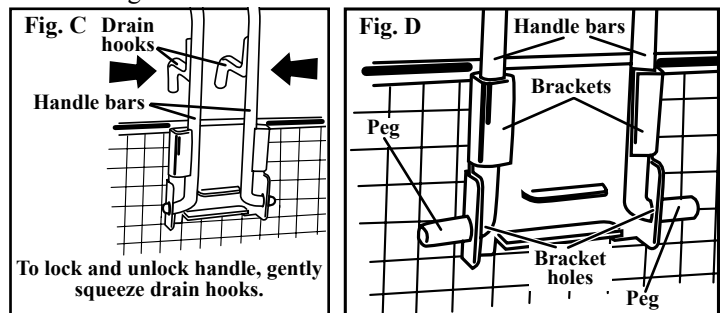
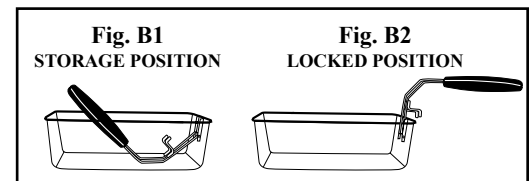
- ◆ Use vegetable oil for deep frying, such as corn, sunflower, peanut, or soybean. Deep frying foods in olive oil is not recommended because it has a lower smoking temperature.
- ◆ **Do not use solid fat (shortening, butter, margarine, lard).** Solid fat will not melt uniformly and will cause severe smoking. It may also cause the unit to overheat resulting in the reset button tripping. In addition, solid fat will solidify once it has cooled making it very difficult to remove or insert the control assembly.
- ◆ Do not use cover while frying french fries and other high moisture foods.
- ◆ 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.
- ◆ Always remove plug from wall outlet and then from deep fryer when unit is not in use.
- ◆ Always allow fryer to cool completely before removing any parts, before removing oil, and before cleaning.

### ***Basket Handle Assembly/Storage***

Your fryer will be shipped with the basket handles in the storage position (Fig. B1). When ready to use the baskets, simply lift the handles out of the baskets. Then, gently squeeze the drain hooks (Fig. C), keeping the pegs in the bracket holes, and fit the handle bars in the brackets (Fig. D). The handle is now in the locked position (Fig. B2).

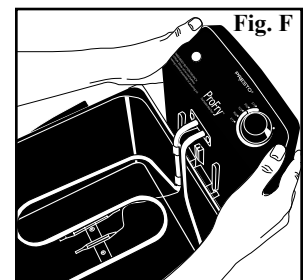
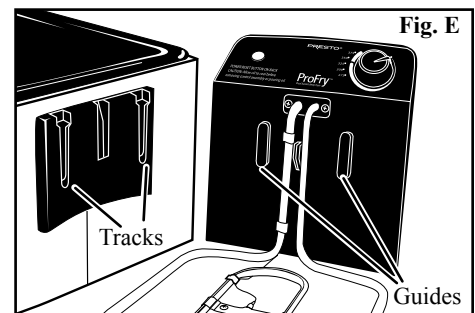
Caution: To insure against accidental detachment of handles from baskets during use, always make sure both pegs are in the bracket holes and the handle bars are in the brackets (Fig. D).

To unlock the basket handles for storage, gently squeeze the drain hooks (Fig. C), keeping the pegs in the bracket holes, and fold the handle into the basket.



### ***How To Use for Frying***

1. Position base on a clean, dry, level, stable, and heat-resistant surface in center of countertop. Always use the handles on the base when lifting or moving the appliance. Never lift or move appliance using control assembly.
2. Place removable pot in base.
3. Attach the control assembly to the base by aligning the two guides on the front of the control unit with the two tracks on the back of the base (Fig. E). Slide the control assembly down (Fig. F) as far as it goes making sure both guides are in the tracks. Note: The appliance will only operate when both guides are properly positioned in the tracks.
4. Fill removable pot with cooking oil up to the MAX level marking, which is located on the inside of the removable pot (Fig. A1, page 2). Your fryer will need approximately 5 quarts of cooking oil. The amount of oil must always be between the MAX and MIN level markings inside the removable pot (Fig. A1). Never exceed the MAX level mark.
5. Place the cover on the deep fryer.



6. Attach the cord to the unit by aligning the magnetic plug end with the two electrical pins located on the back of the control unit (Fig. A3, page 2). The plug can be attached in either direction.

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.

7. Plug cord into a 120VAC electrical wall outlet only. Always make sure fryer and cord are out of reach of children.
8. Turn the thermostatic control to the desired temperature (see page 5 for proper cooking temperatures). The recommended setting for most frying is 375°. While oil is heating, the signal light will be illuminated.

9. When the selected temperature is reached, the signal light will go out. (Preheat time is approximately 20 minutes.)
10. While oil is heating, prepare food for cooking.
 

**Note:** The black cover vents will expand and appear to change shape when the fryer is heating. When the cover cools, the vents will contract and appear to return to their original position. Both the expansion and contraction are normal.
11. Assemble basket handles for frying, see page 3.
 

To insure against accidental detachment of handles from baskets during use, always make sure both pegs are in the bracket holes and the handle bars are in the brackets (Fig. C and D, page 3).
12. Place baskets on countertop and fill each basket up to  $\frac{3}{4}$  full with food. (For raw fries, only fill basket  $\frac{1}{2}$  full.) Before deep frying, remove excess moisture from food by blotting with toweling—moist foods cause excess foaming and spattering.
 

**Note:** Fryer may be used with one or two baskets.
13. Remove cover.
14. Attach either one or both of the filled fry baskets to the removable pot using the drain hooks. If using just one basket, place it on either the right or left side. Then position cover over basket or baskets with cover vents away from basket handles. Slowly lower the filled baskets one at a time into the preheated oil until the bottom of the basket rests on top of the heating element. **If frying french fries or other high moisture foods, immediately remove cover after lowering baskets into oil.**

For crisper foods, fry without the cover.

**Warning: To prevent the risk of severe personal injury or property damage, use caution when cooking with hot oil.**
15. Begin timing. Refer to page 5 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.**
16. When frying time has elapsed, check that the food is golden brown. Then lift the baskets and hook them onto the fryer rim to allow oil to drain from food.
17. Empty the food onto absorbent paper. Season to taste.
18. If frying additional food, repeat steps 12 through 17. If signal light is on, allow oil to reheat until signal light goes out.
19. When frying is completed, remove plug from wall outlet and then from deep fryer. Allow oil and fryer to cool completely before removing control assembly and before cleaning.

### ***Helpful Hints for Deep Frying***

- ◆ If unit fails to preheat or if the cooking process stops:
  1. Check cord assembly to assure magnetic plug is attached to the appliance and the cord is plugged into the wall outlet.
  2. Check to see that both guides on the front of the control unit are properly positioned in the tracks on the back of the base (see Fig. E and Fig. F, page 3).
  3. The reset button may have tripped. The deep fryer is equipped with a sensor which will automatically shut the unit off if it is heated without oil or water or with insufficient oil or water. Older oil that has become thick and solid fats may not conduct heat well and may also cause the sensor to trip and the unit to shut off. Should any of these things occur, unplug and allow the unit to cool. Correct the cause of overheating. Then with the tip of a pen, press the red RESET button on the back of the control unit (see Fig. A3, page 2). The unit will not operate until it is reset. Before plugging the unit back in, make sure there is sufficient oil or water in the fryer, or if the oil is old, replace the oil with fresh oil.
- ◆ When using fryer for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.
- ◆ Fry foods of equal size and thickness as they will fry more evenly and at the same speed.
- ◆ Do not fill the baskets more than  $\frac{3}{4}$  full for most foods. For raw fries, do not fill basket more than  $\frac{1}{2}$  full. If too much food is fried at the same time, the food will not get crisp.
- ◆ The black cover vents will expand and appear to change shape when the fryer is heating. When the cover cools, the vents will contract and appear to return to their original position. Both the expansion and contraction are normal.
- ◆ For crisper foods, fry without the cover.
- ◆ Before deep frying, always remove excess moisture or ice crystals from food by blotting with toweling. Moist foods may cause excess foaming, spattering, and crackling.
- ◆ 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 plastic or rubber will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become hot.

- ◆ Foods that are battered may stick to the baskets; therefore, you may wish to fry these types of foods without the baskets. If, however, you want to use the baskets, lower the baskets into the oil before placing battered foods in the oil. Coated or breaded foods can be fried with or without the baskets. When using the fryer without the baskets, a heat resistant scoop may be used to add and/or remove foods.
- ◆ After each use, strain oil through a filter or a double thickness of cheesecloth to remove the accumulated residue.
- ◆ 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 or food coated with bread or cracker crumbs is fried frequently.
- ◆ The longer oil is heated, the more rapidly it deteriorates. Avoid preheating longer than necessary and turn off the fryer once the last batch of food has been removed.
- ◆ 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.

## Frying Timetable

Do not use cover while frying french fries and other high moisture foods. For crisper foods, fry without the cover.

The following times are approximate and based on the maximum recommended amounts of food. Fill each basket no more than  $\frac{3}{4}$  full for most foods.

FOOD	AMOUNT	TEMPERATURE	TIME
<b>Cheese</b>			
Frozen, nuggets	6 cups per basket	375°	2 to 3 minutes
<b>Chicken</b>			
Frozen, nuggets	6 cups per basket	375°	3 to 5 minutes
Raw, serving size pieces, breaded	3 to 4 pieces per basket	375°	13 to 18 minutes
<b>Donuts*</b> <b>(Fry donuts without baskets)</b>	6 to 8	375°	2 to 3 minutes
<b>Egg Rolls</b>			
Frozen	3 to 4 per basket	375°	5 to 6 minutes
<b>Fish</b>			
Frozen, battered/breaded	3 to 4 pieces per basket	375°	7 to 8 minutes
Raw, breaded	3 to 4 pieces per basket	350°	3 to 4 minutes
<b>Onion rings</b>			
Frozen, battered/breaded	6 cups per basket	375°	4 to 5 minutes
Raw, breaded*	6 to 8 per basket	375°	1½ to 2½ minutes
<b>Potatoes</b>			
Frozen french fries	6 cups per basket	375°	10 to 12 minutes
Raw fries (see below)	4 cups per basket (baskets ½ full)	350° 375°	3 to 4 minutes 10 to 12 minutes
<b>Shrimp</b>			
Frozen, battered/breaded	6 cups per basket	375°	5 to 7 minutes
Raw, breaded	6 cups per basket	375°	3 to 5 minutes
<b>Vegetables,</b>			
Raw, breaded*	10 to 12 pieces per basket	350°	1 to 3 minutes

\*These foods are best when fried in small quantities.

## Recipes

### *Raw French Fries (Double Fry Method)*

Cut medium potatoes, peeled if desired, into  $\frac{1}{4}$  to  $\frac{1}{2}$  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 deep frying. Thoroughly dry raw fries before deep frying. Fill the baskets  $\frac{1}{2}$  rather than  $\frac{3}{4}$  full. Slowly lower the filled baskets into the oil.

Fry at 350° for 3 to 4 minutes until fries are cooked through but not browned. Drain; let stand to cool for at least 10 minutes, but not more than 2 hours. Just before serving, fry potatoes at 375° for 10 to 12 minutes or until golden brown.

### ***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 timetable on page 5.

### ***Beer Batter***

**1½ cups flour**

**1½ cups beer**

Thoroughly combine flour and 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 timetable on page 5. If desired, you may fry beer battered foods without the frying baskets.

### ***Milk Batter***

**1 cup flour**  
**1½ teaspoons baking powder**  
**½ teaspoon salt**

**2 eggs, beaten**  
**½ cup milk**

Sift together flour, baking powder, and salt. Add eggs and milk. Stir batter until smooth. If a thinner batter is desired, add more milk. Dip food in batter and fry according to timetable on page 5. If desired, you may fry milk battered foods without the frying baskets.

### ***Apple Pie Fritters***

<b>1 cup all-purpose flour</b>	<b>1 tablespoon butter, melted</b>
<b>2 tablespoons sugar</b>	<b>½ tablespoon ground cinnamon</b>
<b>1½ teaspoons baking powder</b>	<b>4 tablespoons sugar</b>
<b>¼ teaspoon salt</b>	<b>4-5 apples, peeled, cored, sliced</b>
<b>⅔ cup milk, minus 1 tablespoon</b>	<b>½ inch thick</b>
<b>1 tablespoon brandy</b>	<b>2 teaspoons ground nutmeg</b>
<b>1 egg yolk</b>	<b>2 egg whites</b>

In medium bowl, mix flour, sugar, baking powder, and salt. In a second bowl, whisk milk, brandy, egg yolk, and melted butter. Gradually stir into dry ingredients until smooth. Set aside.

Mix cinnamon and sugar. Sprinkle over both sides of apple slices, saving remainder to dust over finished fritters. Sprinkle slices lightly with nutmeg.

In clean bowl, beat egg whites until stiff, but not dry. Fold into reserved batter.

Dip several apple slices into batter to coat evenly, letting excess drip off. Carefully place 1 to 2 slices at a time into preheated oil. Deep fry at 375° for 3 to 4 minutes, turning once. Drain on paper towels. Sprinkle both sides with reserved cinnamon and sugar mixture. Best served warm

### ***Jalapeño Kickers***

<b>12 fresh jalapeño peppers</b>	<b>2 tablespoons bread crumbs</b>
<b>OR 1 (3½-ounce) can</b>	<b>¼ teaspoon onion salt</b>
<b>jalapeño peppers</b>	<b>⅛ teaspoon garlic salt</b>
<b>Cream Cheese</b>	<b>¼ teaspoon vegetable oil</b>
<b>½ cup flour</b>	<b>¼ cup flour</b>
<b>1 egg</b>	<b>1 teaspoon sugar</b>
<b>½ cup milk</b>	

Caution: Wear plastic gloves when working with peppers. Do not touch eye area.

To prepare fresh jalapeño peppers: rinse, cut in half lengthwise, remove seeds and stems, place in boiling water and remove after 2 minutes; drain well. To prepare canned jalapeño peppers: drain, cut in half lengthwise, and remove seeds and stems.

Fill each pepper half with cream cheese until slightly rounded. Place ½ cup flour in separate bowl, set aside. In a second bowl, beat egg with milk. In a third bowl, prepare breading by combining bread crumbs, onion salt, garlic salt, and oil. Stir in flour and sugar until mixed thoroughly. Roll each pepper in flour, dip in egg mixture, and then cover with breading. For a heavier breading, dip in egg mixture again and cover with breading a second time. Gently set aside until ready to deep fry.

Deep fry at 375° approximately 1 to 2 minutes or until golden brown. (Tip: Remove immediately if cream cheese filling appears through the coating.) Place fried peppers on paper toweling. Serve warm. If desired, serve with salsa.

## ***Quesadilla Crispers***

<b>¼ pound fresh sausage (chorizo, Italian, etc.)</b>	<b>¼ pound jalapeño jack cheese, shredded (1-cup)</b>
<b>1 cup refried beans</b>	<b>8 (7-inch) flour tortillas</b>
<b>¼ cup finely chopped onion</b>	<b>1 tablespoon flour</b>
<b>¼ cup diced canned green chilies, drained</b>	<b>2 tablespoons cold water</b>

Cook sausage until done, breaking it up as it cooks. Combine sausage, beans, onion, chilies, and cheese.

*Makes about 1½ cups.*

Cut tortillas into quarters. Place about 1 teaspoon of bean mixture in center. Brush edges with mixture of flour and water. Fold in half and press to seal; keep covered as you work. Continue until all are made.

*Makes 32.*

Let stand 5 minutes before frying to allow edges to stick together. Deep fry 3 or 4 at a time at 375° for 2 minutes. Drain on paper towels.

Alternate method: Cut tortillas into 8 pieces. Fry in hot oil. Heat bean dip and serve with fried chips..

## ***How To Use for Steaming and Boiling***

1. Follow steps 1 through 3 on page 3.

Note: To avoid steam damage to cabinets when using the steaming and boiling function, position the deep fryer so that it is not directly under cabinets.

2. For boiling, fill removable pot with water up to the MAX level marking, which is located on the inside of the removable pot (Fig. A1, page 2). Your fryer will need approximately 5 quarts of water for boiling. Never exceed the MAX level mark.  
For steaming, fill removable pot with water up to the MIN level marking, which is located on the inside of the removable pot (Fig. A1, page 2). Your fryer will need approximately 4 quarts of water for steaming. Do not use less than the minimum.
3. Attach the cord to the unit by aligning the magnetic plug end with the two electrical pins located on the back of the control unit (Fig. A3, page 2). The plug can be attached in either direction.

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.

4. Plug cord into a 120VAC electrical wall outlet only. Always make sure fryer and cord are out of reach of children.
5. Turn the thermostatic control to 300° and place the cover on the deep fryer.
6. While water is heating, prepare food for cooking.

Note: The black cover vents will expand and appear to change shape when the fryer is heating. When the cover cools, the vents will contract and appear to return to their original position. Both the expansion and contraction are normal.

7. Assemble basket handles for cooking, see page 3.

To insure against accidental detachment of handles from baskets during use, always make sure both pegs are in the bracket holes and the handle bars are in the brackets (Fig. C and D, page 3).

8. Place baskets on countertop and fill each basket up to ¾ full with food. Do not exceed 1½ pounds per basket.

Note: Unit may be used with one or two baskets.

9. When water begins to boil (approximately 12 to 17 minutes), remove cover and attach either one or both of the filled baskets to the removable pot using the drain hooks. If using just one basket, place it on either the right or left side. Then position cover over basket or baskets with cover vents away from basket handles.

If steaming, leave basket hooked on removable pot.

If boiling, slowly lower the filled baskets one at a time into the water until the bottom of the basket rests on top of the heating element.

10. Begin timing. Refer to page 8 for recommended times.

Caution: It is normal for steam to escape from the cover vents during boiling and steaming. To prevent steam burns keep hands and face away from the vents.

11. When cooking time has elapsed, remove cover and then remove baskets from fryer if the food was steamed. If food was boiled, lift the baskets and hook them onto the fryer rim to allow food to drain.

12. Empty the food into serving bowls. Season to taste.

13. When cooking is completed, remove plug from wall outlet and then from deep fryer. Allow fryer to cool completely before removing control assembly and before cleaning.

## Steaming and Boiling Chart

VEGETABLE	Approximate Steaming and Boiling Time
* <b>Asparagus</b>	
Thin spears	3-4 minutes
Thick spears	4-5 minutes
* <b>Beans</b>	
Whole or 1-inch pieces	7-8 minutes
* <b>Broccoli</b>	
Spears or Florets	5-7 minutes
* <b>Brussels Sprouts</b> , 1 to 1½-inch diameter	9-11 minutes
* <b>Cabbage</b> , 2-inch wedge	15-20 minutes
* <b>Carrots</b>	
Whole	18-22 minutes
¼-inch slices	6-7 minutes
Baby-cut	11-14 minutes
* <b>Cauliflower</b>	
Whole head	18-20 minutes
Florets	7-9 minutes
<b>Corn-on-the-cob</b>	10-15 minutes
<b>Potatoes, white</b>	
Small (1 to 2 ounces each) whole or	
Medium, quartered	13-15 minutes
<b>Potatoes, sweet</b> , 1-inch slices	17-19 minutes
* <b>Rutabaga</b> , ½-inch cubes	15-20 minutes
* <b>Turnips</b> , ½-inch cubes	15-20 minutes
<b>SHRIMP</b>	
Fresh	4-5 minutes
Frozen	5-7 minutes
<b>CRAB LEGS</b>	
Fresh	5-7 minutes
Frozen	7-9 minutes

\*Steaming is recommended to minimize nutrient loss.

*Note: It is recommended that you NOT use this fryer to boil pasta as the pasta may fall through the basket openings and stick to the heating element.*

## Care and Cleaning

1. After unit and oil have cooled completely, carefully lift control assembly out of fryer and wipe with a damp cloth to clean. Never immerse the control assembly in water or wash in a dishwasher.

2. Then, grabbing the cutouts on the sides of the removable pot (see Fig. A1, page 2), carefully lift the pot out of the deep fryer.

If you plan to reuse the cooking oil, it is recommended that you strain the oil to remove any food particles. Then store the oil in a tightly sealed container and keep where it will not be exposed to heat or direct light.

3. Wash the removable pot, fry/steam baskets, fryer cover, and base in dishwasher or in warm, sudsy water.

Important: To prevent damage to the removable pot, cover, or base, do not use steel wool scouring pads, abrasive kitchen cleaners, bleach, vinegar, lemon juice, or other acid-based cleaners. When cleaning in the dishwasher, do not use dishwasher rinse aids or hard water deposit removers, such as LemiShine® The Hard Water Expert™\*. Do not use bleaching agents to clean the fry/steam basket.

If desired, the basket handles may be removed for cleaning. Squeeze the drain hooks and fold the handle into the basket until the handle bars are out of the brackets. Continue squeezing to remove both pegs from the bracket holes. After cleaning, reattach handle making sure both pegs are in the bracket holes and the handle bars are in the brackets (see Fig. D, page 3). Fold handle into basket for storage (see Fig. B1, page 3).

Note: Your fryer has a grease filter in the cover. The filter does not need replacing.



4. Before reassembling unit, be sure all parts are completely dry (see page 2). For compact storage, place control assembly and baskets on their side inside of removable pot.
5. Always check the magnetic plug before use to assure metal items have not become attached to the magnet.
6. Periodically check the screws on the base handles and feet to be sure they are tight. Retighten, if necessary, with a standard #2 Phillips head screwdriver.

CAUTION: Overtightening can result in stripping of screws or cracking of handles and feet.

### ***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 4:30 PM (Central Time)
- **Email us through our website at [www.GoPresto.com/contact](http://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 back of the control assembly.

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.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of problem when sending an appliance for repair. **Send appliances for repair to:**

**CANTON SALES AND STORAGE COMPANY**  
**Presto Factory Service Department**  
555 Matthews Dr., Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all 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.

### **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, return this PRESTO® appliance, shipping prepaid, to the Presto Factory Service Department. When returning a product, please include a description of the defect 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 or misuse 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**