


# PRESTO®

## CoolDaddy™

cool-touch  
electric deep fryer



# 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. To protect against electrical shock or burns, do not immerse unit, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not let children handle or put electrical cords or plugs in their mouths.
6. 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.
7. Unplug cord from outlet and deep fryer when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. 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 or to the nearest Presto Authorized Service Station for examination, repair, or electrical or mechanical adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. 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.
14. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

### IMPORTANT CORD AND PLUG INFORMATION

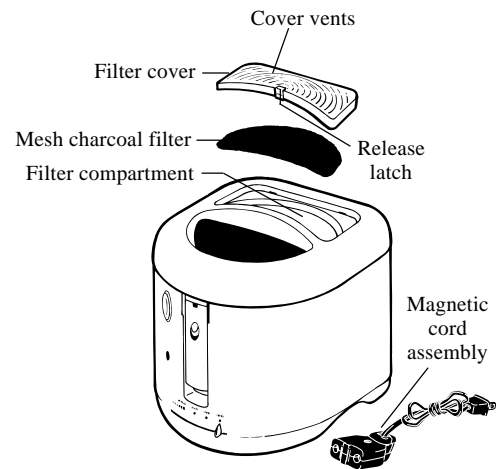
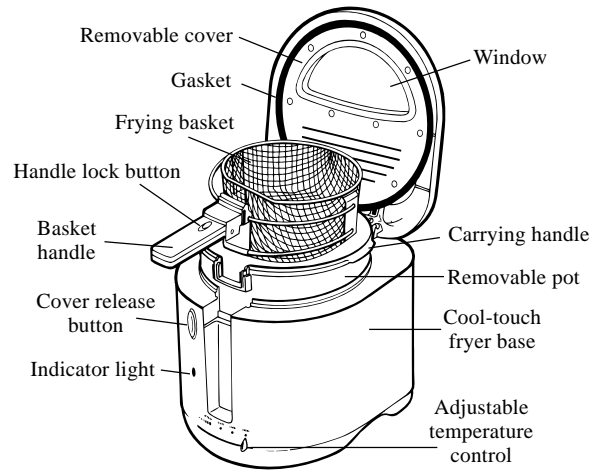
A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**

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.

## Before First Use:

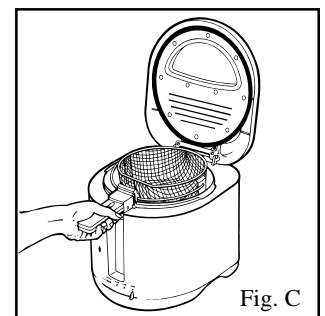
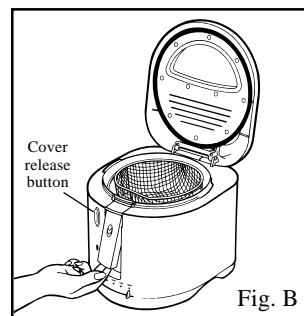
Become familiar with the various parts of the deep fryer (Fig. A), and read the instructions carefully. Before the first use, clean the unit as described below.

Fig. A

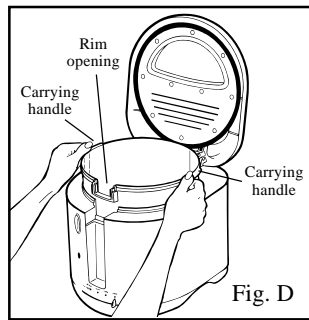


Wipe the fryer cover and cool-touch fryer base with a damp cloth. Never immerse the fryer base in water or other liquid. Never wash the cover parts or fryer base in a dishwasher.

Open the deep fryer cover by depressing the cover release button on the front of the fryer. Tilt the cover back to an upright position. Remove the frying basket from the deep fryer by lifting up on the bottom of the basket handle (Fig. B) until the handle locks in the horizontal position. Lift the basket out of the removable pot (Fig. C). Then lift the removable pot out of the fryer base (see Fig. D on page 2). Remove the mesh charcoal filter and any packaging material from the basket and wash both the basket and removable pot in hot, soapy water; rinse and dry thoroughly.



Place the removable pot back in the fryer base making sure the carrying handles are on the left and right sides of the fryer and the rim opening is in the front of the unit (Fig. D). Close the fryer cover. Remove the filter cover from the fryer cover by pushing the release latch away from the window (see Fig. A on page 1) and lifting it off. Unwrap the mesh charcoal filter and insert it in the filter compartment. Replace the filter cover and snap into place by pushing the release latch down and towards the window. Your deep fryer is now ready to use.



### Important Fryer Guidelines

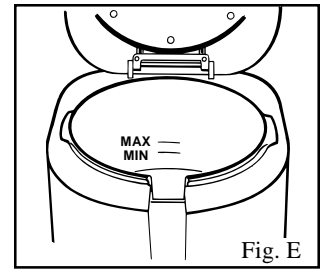
- ❖ Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from any edges.
- ❖ Close supervision is necessary when any appliance is used by or near children. Hot oil can cause serious and painful burns.
- ❖ To avoid the risk of electrocution or severe disfiguring electrical 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 cord or plug come in contact with water or other liquid.
- ❖ Never use the deep fryer without the removable pot.
- ❖ Never use the deep fryer without oil or with insufficient oil. Also never exceed the maximum fill level. The minimum (MIN) and maximum (MAX) fill levels are embossed inside the removable pot (Fig. E).
- ❖ Use only a good, reliable standard brand of vegetable shortening or cooking oil for deep frying. Deep frying foods in butter, margarine, olive oil, or animal fat is not recommended because of lower smoking temperatures.
- ❖ Before deep frying, remove excess moisture from food by blotting with toweling—moist foods cause excess foaming and spattering. Do not add wet food to cooking oil. Even small amounts of water may cause the oil to spatter.
- ❖ Always make sure the cover and all other parts of the deep fryer are thoroughly dry before frying.
- ❖ 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 unplug cord 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

#### To Fill

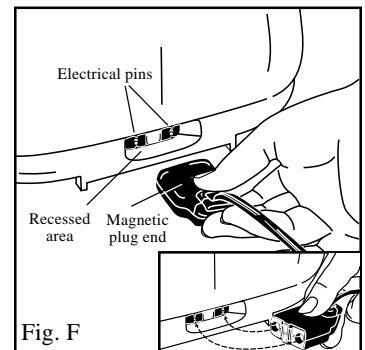
1. Open the deep fryer cover.
2. Remove the frying basket from the removable pot and set the basket aside.

3. Fill the removable pot with cooking oil or shortening up to the maximum oil level line (MAX) which is located on the inside of the removable pot (Fig. E). Use eight, 8-ounce cups of cooking oil or four pounds of shortening. The amount of oil in the removable pot must always be between the MIN and MAX level markings inside the removable pot. Never exceed the MAX level mark.



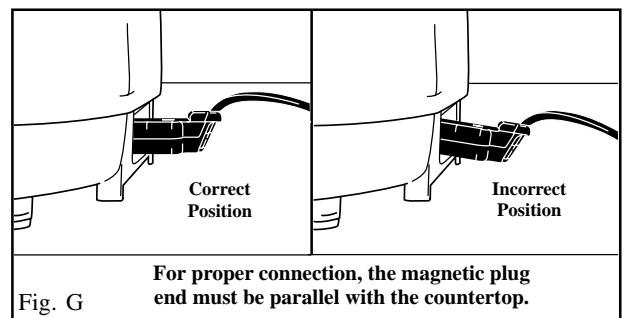
#### To Preheat

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 (Fig. F). 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. G).**

**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 120 volt wall outlet. Slide the temperature control to the desired temperature (see page 4 for proper cooking temperatures). The recommended setting for most frying is 375°.
  4. When the selected temperature is reached, the indicator light will go out. Preheat time is approximately 20 minutes.
  5. 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. While frying basket is sitting on countertop, fill basket up to 2/3 full with food.
2. Once the indicator light has gone out, depress the cover release button to open the cover. **CAUTION: The unit has a special cool-touch exterior; however, the interior of the fryer**

is extremely hot and should not be touched. Slowly tilt the cover back to an upright position being careful not to touch hot surfaces. Then place the filled frying basket in the removable pot so the basket handle is in the rim opening at the front of the unit.

3. With your hand on the top of the cool-touch cover press down to close it.
4. Slide the handle lock button on the basket handle toward you and lower the handle. The basket will automatically be lowered into the oil.
5. Begin timing. Refer to page 4 for recommended times. During the first few minutes it is normal for steam to appear on the viewing window. This will slowly disappear during cooking if the window is kept clean between uses.

**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.**

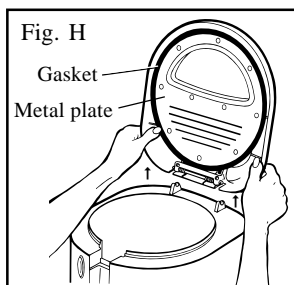
6. When frying time has elapsed, lift up on the bottom of the basket handle until the handle locks in the horizontal position; this action will automatically raise the basket to the drain position.
7. Depress the cover release button to open the cover. Allow the steam to vent and then slowly tilt the cover back to an upright position being careful not to touch hot surfaces. Check that the food is golden brown. If more cooking time is needed, close the cover and lower the basket into the oil using the procedure in step 4.
8. Once the food is done, carefully lift the basket out of the fryer. Then empty the food on absorbent paper. Season to taste.

**The handle lock button on the basket handle is for lowering the frying basket into the hot oil. CAUTION: Do not slide this button when removing the basket from the fryer.**

9. If frying additional food, close fryer cover and wait for indicator light to go out. Then repeat steps 1 through 8.

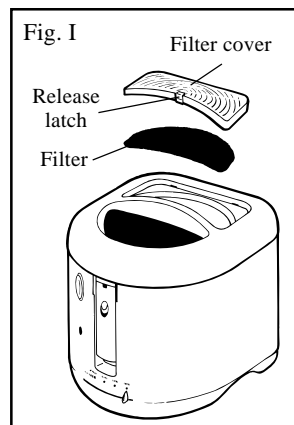
### Care and Cleaning

1. Unplug cord 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, using the two handles on the removable pot, lift the pot out of the deep fryer.
3. 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.
4. Wash the removable pot and frying basket with warm water and a mild detergent. Rinse and dry thoroughly. Do not use steel wool scouring pads or abrasive kitchen cleaners on the removable pot or the cool-touch base. The frying basket



and removable pot may be washed in the dishwasher if desired.

5. Never immerse the cool-touch base in water or other liquid, or wash in a dishwasher. Wipe with a damp cloth to clean.
6. After each use, wipe the inside of the fryer cover with a damp cloth. The gasket may be removed for cleaning. Simply pull it off the metal plate and wash in hot, soapy water. For a more thorough cleaning, remove the cover from the fryer base. With the cover in the open position, simply lift it up (Fig. H).



Press the release latch on the filter cover (Fig. I) and remove the filter. Wash the cover in hot, soapy water; rinse and dry. Do not wash the cover parts in the dishwasher. Position the cover on edge to allow water to drain out. Once the cover is thoroughly dry, reattach it to the fryer base.

**Always remove the filter before immersing the cover in water.**

7. Always be sure to clean and dry thoroughly the gasket in the fryer cover to prevent it from sticking to the fryer base. When reinstalling the gasket, start by examining the gasket. Note that one side has a rounded enclosed edge and the other side is flat and open. Next, lay the cover on the counter so the metal plate is facing up. Then, position the gasket around the metal plate so the flat side of the gasket is up and the rounded portion is around the edge of the metal plate. Note: If you notice excessive dripping from the cover area during use, check to see that the gasket is installed correctly.
- Replace the gasket when it becomes hard, unusually soft, deformed, cracked, worn, or pitted. Contact the Consumer Service Department (see page 5).
8. 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.

### Replacing the Filter:

The mesh charcoal filter, which is located in the fryer cover, will help absorb unpleasant frying odors. After about 10 to 15 uses it will be necessary to replace the filter.

**To replace the filter**, push the release latch on the filter cover away from the window (Fig. I). Remove the old filter and discard, and replace with a new filter. Attach the filter cover and snap into place by pushing the release latch down and towards the window. **Replacement filters may be purchased through the Presto Consumer Service Department. Call 1-800-877-0441 (see page 5) or order on-line at [www.GoPresto.com](http://www.GoPresto.com).**

To help absorb odors, always use the deep fryer with the charcoal filter in the cover.

### Helpful Hints

- ❖ If unit fails to preheat or if the cooking process stops, check cord assembly to assure plug is properly attached to the appliance (see Fig. G on page 2).

- ◇ 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 basket more than  $\frac{2}{3}$  full. If too much food is fried at the same time, the food will not get crisp.
- ◇ Before deep frying, always remove excess moisture or ice crystals from food by blotting with toweling. Moist foods may cause excess foaming and spattering.
- ◇ For breading or coating 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 metal cooking utensils in the fryer as 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 basket; therefore, you may wish to lower the basket into the oil before placing battered foods in the oil. Coated or breaded foods can be fried with or without the basket. When using the fryer without the basket, a slotted metal spoon may be used to add 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.
- ◇ It is time to replace the cooking oil if any of the following occur:
  - The oil is dark in color.
  - The oil has an unpleasant odor.
  - The oil smokes when it is heated.
  - The oil foams excessively during frying.

### Frying Timetable

The following times are approximate and based on the maximum recommended amounts of food. Fill the basket no more than  $\frac{2}{3}$  full.

FOOD	AMOUNT	TEMPERATURE	TIME
<b>Cheese</b>			
Frozen, nuggets	6 cups	375°	2-4 minutes
<b>Chicken</b>			
Frozen, nuggets	6 cups	375°	4-5 minutes
Raw, serving size pieces, battered	4-5 pieces	375°	13-18 minutes
<b>Donuts*</b>	3-4	375°	2-3 minutes
<b>Egg Rolls, frozen</b>	3-4	375°	5-6 minutes
<b>Fish</b>			
Frozen, battered	3-4 pieces	375°	7-8 minutes
Raw, battered	3-4 pieces	340°	3-4 minutes
<b>Onion rings</b>			
Frozen, battered	6 cups	375°	7-8 minutes
Raw, battered*	3-4 large pieces	375°	1½-2½ minutes

FOOD	AMOUNT	TEMPERATURE	TIME
<b>Potatoes</b>			
Frozen			
French fries	6 cups	375°	14-16 minutes
Frozen shoestring fries	6 cups	375°	8-10 minutes
Raw fries (see recipe below)	6 cups	340° 375°	6-7 minutes 10-12 minutes
<b>Shrimp</b>			
Frozen, battered	6 cups	375°	5-7 minutes
Raw, battered	6 cups	340°	3-5 minutes
<b>Vegetables,</b>			
raw, battered*	5-6 pieces	340°	1-3 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 cold water. Soak potato strips for 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels. Fry at 340° for 6 to 7 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

$\frac{1}{2}$ cup milk	Flour
1 egg, beaten	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.

#### Beer Batter

$1\frac{1}{2}$ cups flour	$1\frac{1}{2}$ 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 in previous column. If desired, you may fry beer battered foods without the frying basket.

#### Milk Batter

1 cup flour	2 eggs, beaten
$1\frac{1}{2}$ teaspoons baking powder	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon salt	

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. If desired, you may fry milk battered foods without the frying basket.

#### Quesadilla Crispers

$\frac{1}{4}$ pound fresh sausage (chorizo, Italian, etc.)	$\frac{1}{4}$ pound jalapeño jack cheese, shredded (1-cup)
1 cup refried beans	
$\frac{1}{4}$ cup finely chopped onion	8 (7-inch) flour tortillas
$\frac{1}{4}$ cup diced canned green chilies, drained	1 tablespoon flour
	2 tablespoons cold water

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

Makes about  $1\frac{1}{2}$  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.

**Apple Pie Fritters**

- |                             |                            |
|-----------------------------|----------------------------|
| 1 cup all-purpose flour     | ½ tablespoon ground        |
| 2 tablespoons sugar         | cinnamon                   |
| 1½ teaspoons baking powder  | 4 tablespoons sugar        |
| ¼ teaspoon salt             | 3-4 apples, peeled, cored, |
| ⅔ cup milk, minus           | sliced ¼ inch thick        |
| 1 tablespoon                | 2 teaspoons ground         |
| 1 tablespoon brandy         | nutmeg                     |
| 1 egg yolk                  | 2 egg whites               |
| 1 tablespoon butter, melted |                            |

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

Mix together 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 butter.

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**

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

**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.

**VARIATIONS:** Substitute shredded cheddar cheese in place of cream cheese filling. Pack firmly. **Or** substitute a mixture of cream cheese and shredded cheddar cheese in place of cream cheese filling.

**Crab Fritters**

- |                         |   |                    |
|-------------------------|---|--------------------|
| ½ green pepper, finely  | 1 | teaspoon sherry    |
| chopped (about ⅓ cup)   | 1 | teaspoon paprika   |
| 1 garlic clove, minced  | ¼ | teaspoon cayenne   |
| 3 tablespoons minced    |   | pepper             |
| parsley                 | 1 | egg, beaten with 1 |
| 2 tablespoons butter    |   | teaspoon water     |
| 2 tablespoons olive oil |   | Flour              |
| ½ cup flour             |   | Dry bread crumbs   |
| ½ cup milk              |   |                    |
| 6 ounces frozen or      |   |                    |
| canned crab meat        |   |                    |

In saucepan, cook green pepper, garlic, and parsley in butter and olive oil until tender. Stir in flour. Add milk, stirring constantly, until mixture thickens. Shred crab meat, removing cartilage. Add crab, sherry, paprika, and cayenne pepper to milk mixture. Chill for 2 hours. Shape into 1-inch balls using a 1-tablespoon scoop. Roll in flour, then dip in egg and water mixture. Roll in crumbs. Refrigerate until time to serve. Deep fry 3 or 4 at a time at 375°, turning once, until desired brownness is reached. Remove from oil and drain on absorbent paper. Repeat until all are fried.

*Makes about 1½ dozen.*

**Consumer Service Information**

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, **call our Consumer Service Department** weekdays 8:00 AM to 4:30 PM (Central Time) at 1-800-877-0441 or write:

**NATIONAL PRESTO INDUSTRIES, INC.**

**Consumer Service Department**

**3925 North Hastings Way, Eau Claire, WI 54703-3703**

You may also email your inquiries to [contact@GoPresto.com](mailto:contact@GoPresto.com). Inquiries will be answered promptly by telephone, letter, or email. When 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 or any Presto Authorized Service Station. Be sure to indicate date of purchase and a description of defect 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**

Appliances may also be repaired at any Presto Authorized Service Station. Check your yellow pages for Service Stations near you. The Presto Factory Service Department and Presto Authorized Service Stations are 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 two years 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 or to the nearest Presto Authorized Service Station. 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**