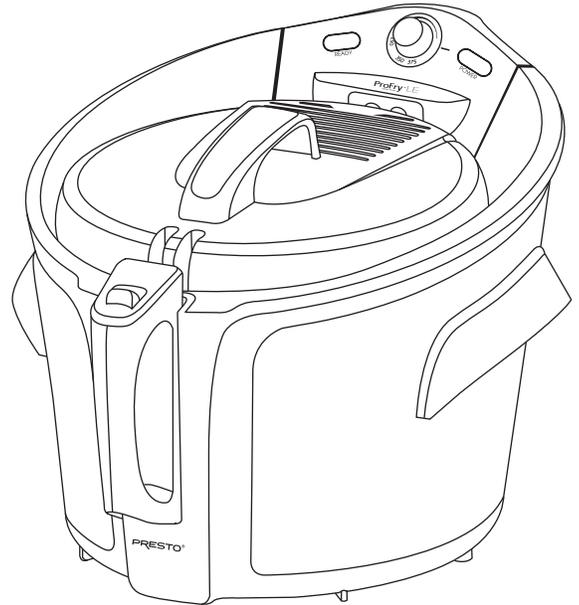


PRESTO®

Stainless Steel Electric ProFry™ LE

immersion element deep fryer

- Professional-style deep fryer in a convenient at-home size.
- 1800-watt immersion element assures quick preheating and fast oil temperature recovery.
- Removable pot for easy cleaning.
- Big 8-cup food capacity for family-size batches.



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.

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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 handle is properly assembled to basket and locked in place. See detailed assembly instructions on page 3.
4. To protect against electrical shock or burns, do not immerse control assembly, 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 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.
8. 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.
9. 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.
10. 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.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter or touch hot surfaces.
14. Do not place on or near a hot gas or electric burner or in a heated oven.

15. 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.

16. 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.

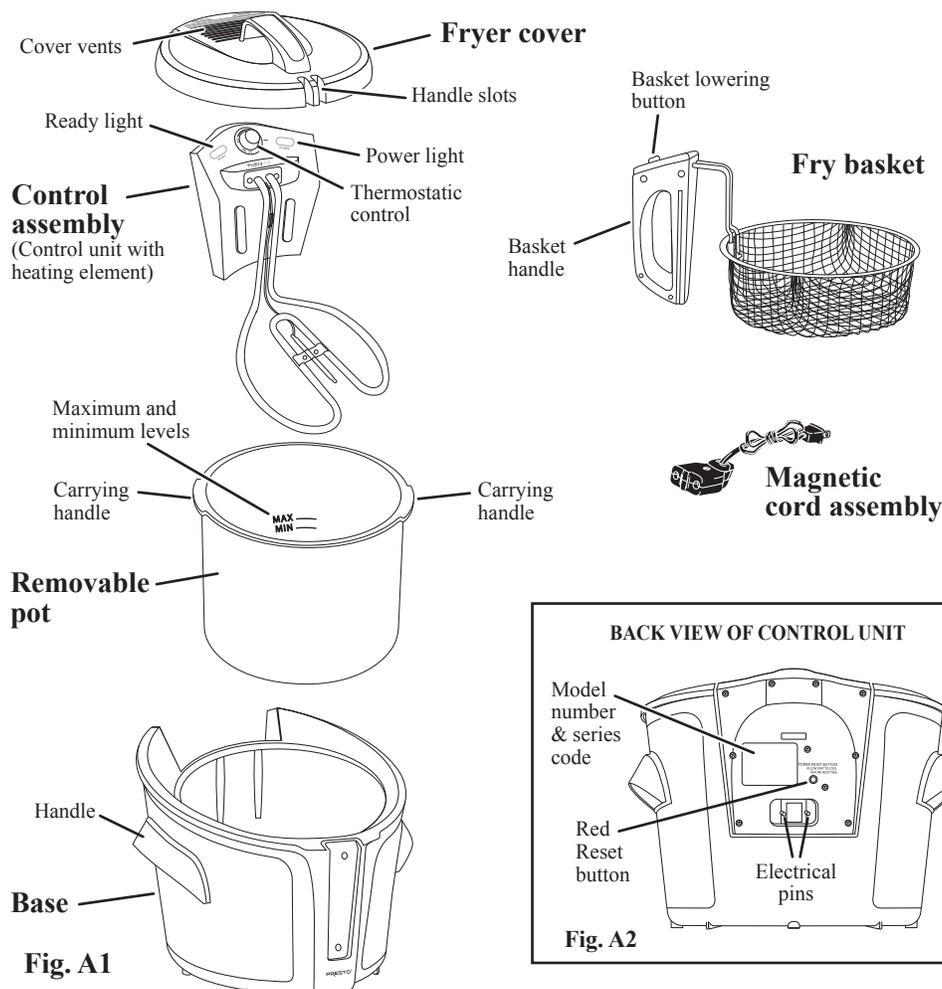
Before First Use

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

Remove all packing material and disassemble unit for cleaning. Take the fry basket out of the unit. Remove the cord assembly from the basket and set aside. Then, lift the control assembly out of the unit. 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 basket, and fryer cover 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 or with insufficient oil. 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. A2). The unit will not operate until it is reset.



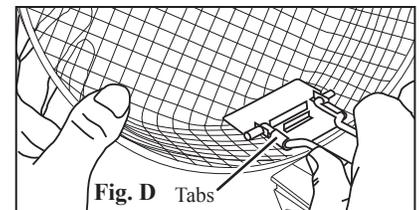
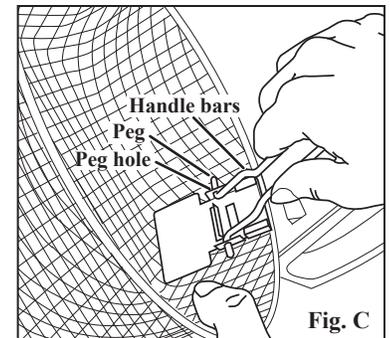
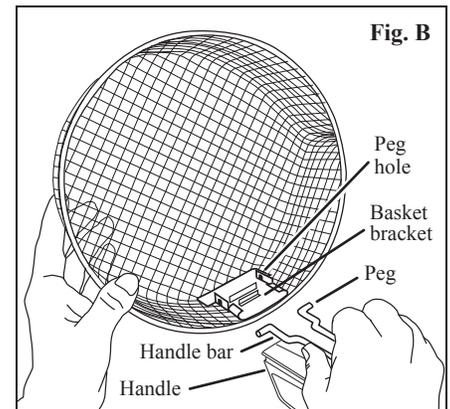
Basket Handle Assembly

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 handle pegs near the basket peg holes, tilt the handle toward the interior of the basket 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. D). 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. D).

For instructions on how to insert and position basket in fryer, see step 14 on page 4.



Important Fryer Guidelines

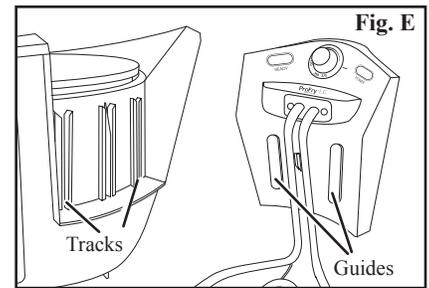
- Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from countertop edge.
- Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.
- To avoid the risk of electrocution or severe disfiguring electrical 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 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.

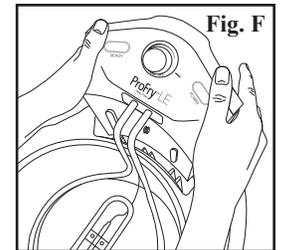
- Never use the deep fryer without oil or with insufficient oil. Failure to fill the removable pot with oil to the minimum (MIN) fill level will cause overheating and damage to the product. Also never exceed the maximum (MAX) fill level. Using more than the maximum amount may cause the oil to boil over 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 3 liters (100 oz.) and the minimum is 2.25 liters (76 oz.).
- 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.
- **Do not use solid fat (shortening, butter, margarine, lard).** Solid fat will not melt uniformly which may 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 raw 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.
- Use caution when deep frying raw fries. See special note on page 4, step 14 and the Frying Timetable and Raw French Fries recipe on pages 5 and 6.
- 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.

How To Use for Frying

Check the rubber pads on the bottom of the deep fryer base 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.



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 3 liters (100 oz.) 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. A2, 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. Whenever the unit is plugged in the power light will be illuminated. **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°F. While oil is heating, the ready light will be illuminated.
9. When the selected temperature is reached, the ready light will go out. (Preheat time is approximately 10-12 minutes.)
10. While oil is heating, prepare food for cooking. Remove excess moisture from food by blotting with toweling—moist foods cause excess foaming and spattering.

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 handle for frying, see page 3.

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 and Fig. D, page 3).

12. Place basket on countertop and fill basket up to $\frac{3}{4}$ full with food. (For raw fries, only fill basket $\frac{1}{2}$ full.)
13. Remove cover.

14. Place the filled fry basket in the removable pot, aligning the grooves on the sides of the basket handle with the guide ribs on the front of the fryer base (Fig. G), and lower the basket until it stops. This is the drain/load position.

Then position cover over basket so the two slots are over the basket handle.

For crisper foods, fry without the cover.

NOTE: WHEN FRYING RAW FRIES OR OTHER HIGH MOISTURE FOODS, DO NOT USE THE FRYER COVER!

15. Slide the basket lowering button forward and slowly lower the basket into the oil.

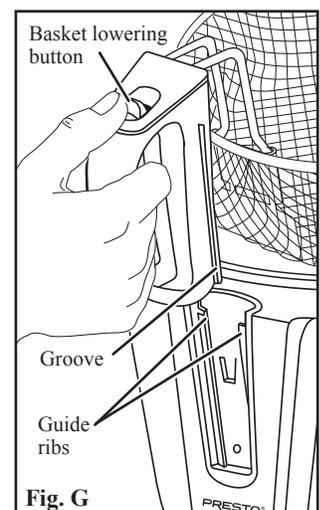
Note: When lowering basket that contains raw fries or high moisture foods, do not allow the oil to bubble up to the rim of the fryer. If it appears that the oil will bubble up to the rim, raise the basket and allow the oil bubbles to subside and then slowly lower the basket again. Repeat until the basket is completely lowered into the fryer.

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

16. Begin timing. Refer to page 5 for recommended times.

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

17. When frying time has elapsed, lift up on the basket handle to raise the basket to the drain position. Remove the cover and check that the food is golden brown. If more cooking time is needed, slide the basket lowering button forward to lower the basket back into the oil.



18. Once the food is done, raise the basket to the drain position.
19. Carefully lift the basket out of the fryer and empty the food onto absorbent paper. Season to taste.
20. If frying additional food, repeat steps 12 through 19. If ready light is on, allow oil to reheat until ready light goes out.
21. 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

- 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.
- If too much food is fried at the same time, the food will not get crisp. For raw fries, do not fill basket more than ½ full. For other foods, do not fill the basket more than ¾ full.
- 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. Most plastic or rubber utensils 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 fry these types of foods without the basket. If, however, you want to use the basket, 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 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 raw fries and other high moisture foods. For crisper foods, fry without the cover.

For foods listed below, use either prepared frozen foods or your own favorite recipes. Fry 1 to 8 cups of food at a time (for raw fries, do not fry more than 4 cups at a time). The following deep frying times are approximate. Fried foods are generally done when they are well browned.

FOOD	QUANTITY	TEMPERATURE	TIME
Cheese , frozen, nuggets	8 cups	375°F	2 to 3 minutes
Chicken , frozen, nuggets	8 cups	375°F	3 to 5 minutes
Chicken , raw, serving size pieces, breaded	4 to 5 pieces	375°F	13 to 18 minutes
Donuts* (fry donuts without basket)	3 to 4	375°F	2 to 3 minutes
Egg Rolls , frozen	3 to 4	375°F	5 to 6 minutes
Fish , frozen, battered/breaded	3 to 4 pieces	375°F	7 to 8 minutes
Fish , raw, breaded	3 to 4 pieces	375°F	3 to 4 minutes
Onion Rings , frozen, battered/breaded	8 cups	375°F	4 to 5 minutes
Onion Rings , raw, breaded*	3 to 4 large pieces	375°F	1½ to 2½ minutes
Potatoes , frozen french fries	8 cups	375°F	10 to 12 minutes
Potatoes , raw fries (see page 6)	4 cups (basket ½ full)	350°F 375°F	3 to 4 minutes 10 to 12 minutes
Shrimp , frozen, battered/breaded	8 cups	375°F	5 to 7 minutes
Shrimp , raw, breaded	8 cups	375°F	3 to 5 minutes
Vegetables , raw, breaded*	5 to 6 pieces	350°F	1 to 3 minutes

*These foods are best when fried in small quantities.

Recipes

Raw French Fries (Double Fry Method)

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 deep frying. Thoroughly dry raw fries before deep frying. **DO NOT USE THE FRYER COVER. Fill the basket ½ rather than ¾ full.** Slowly lower the filled basket into the oil. If the oil starts to boil up too quickly, lift the basket out of the oil for a couple of seconds, then lower it again. Repeat as necessary until the basket is completely lowered into the fryer.

Fry at 350°F 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°F for 10 to 12 minutes or until golden brown.

Crispy Coating

½ 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 on page 5.

Milk Batter

1 cup flour	2 eggs, beaten
1½ teaspoons baking powder	½ cup milk
½ 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 on page 5. For best results, fry milk battered foods without the fry basket.

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. For best results, fry beer battered foods without the fry basket.

Quesadilla Crispers

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

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°F for 2 minutes. Drain on paper towels.

Apple Pie Fritters

1 cup all-purpose flour	1 tablespoon butter, melted
2 tablespoons sugar	½ tablespoon ground cinnamon
1½ teaspoons baking powder	4 tablespoons sugar
¼ teaspoon salt	3 to 4 apples, peeled, cored, sliced ¼ inch thick
¾ cup milk, minus 1 tablespoon	2 teaspoons ground nutmeg
1 tablespoon brandy	2 egg whites
1 egg yolk	

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 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°F 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 or 1 (3½ ounces) can jalapeño peppers	2 tablespoons bread crumbs
Cream Cheese	¼ teaspoon onion salt
½ cup flour	¼ teaspoon garlic salt
1 egg	¼ teaspoon vegetable oil
½ cup milk	¼ cup flour
	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°F 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.

Crispy Cheese Ball Bites

2 cups shredded Cheddar cheese (½-pound)	1 teaspoon lemon juice
½ cup crumbled blue cheese (2-ounces)	1 tablespoon chopped pimiento
1 (3-ounce) package cream cheese	1 tablespoon chopped chives
2 tablespoons milk	½ cup ground or finely chopped nuts
1 teaspoon Worcestershire sauce	2 tablespoons cold water
	2 (11-ounce) packages refrigerated breadsticks or cornbread twists

Bring cheese to room temperature. Beat or process cheese, milk, Worcestershire sauce, and lemon juice until well-blended. Stir in pimiento and chives. Form into 40 small balls. Roll in nuts, cover, and chill. Open refrigerated breadsticks and unroll. Cut dough in half horizontally to make 4 sections, then cut each section into 5 pieces, each made up of 4 short strips. On a lightly floured surface, use fingers to press and pull strip until it is about 2 inches wide and 5 inches long. Cut in half. Place cheese in center of half, cover with other half, then pull and pinch edges to seal. You will make 20 squares from each package. Cover and chill until ready to fry.

Deep fry at 375°F for 2 to 3 minutes, turning to brown all sides. Remove from oil and drain on absorbent paper.

Makes 40.

Crab Fritters

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

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°F, turning once, until desired brownness is reached. Remove from oil and drain on absorbent paper. Repeat until all are fried.

Makes about 1½ dozen.

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 on.
2. After unit has cooled completely, remove cover and wash it in hot, soapy water. Rinse and dry thoroughly. Do not wash fryer cover in the dishwasher.
3. 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.**
4. Lift the removable pot out of the deep fryer using the two carrying handles.
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.
5. Detach the basket handle from the fry basket and wipe handle with a damp cloth to clean. To detach the basket handle for cleaning, squeeze the handle bars together and tilt the handle towards the interior of the basket. While continuing to squeeze the handle bars, remove the pegs from the peg holes.
6. Wash the fry basket, with the handle removed, and the removable pot with warm water and a mild detergent. Rinse and dry thoroughly. Do not use steel wool scouring pads on the removable pot. If necessary, clean oil residue with a heavy-duty nylon abrasive scouring pad and a chlorine cleanser. The basket, with the handle removed, may be washed in the dishwasher, if desired. Washing the removable pot in a dishwasher is not recommended. If you choose to wash the removable pot in a dishwasher, the exterior of the removable pot will likely discolor due to the caustic nature of the dishwasher detergent.
7. 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.**
8. Before reassembling unit, be sure all parts are completely dry (see Caution on page 3).
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.

Questions and Answers

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

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 4).
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 or with insufficient oil. 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. A2, page 2). The unit will not operate until it is reset. Before plugging the unit back in, make sure there is sufficient oil in the fryer, or if the oil is old, replace the oil with fresh oil.

The basket lowering button moves, but nothing happens. Why?

The basket is probably not positioned correctly in the fryer base. If you look at the basket handle, you will notice a long groove on each side of the handle. These grooves need to be lined up with the guide ribs on the fryer base (see Fig. G on page 4). Aligning the handle grooves with the guide ribs allows the basket to be lowered partially into the fryer. The basket lowering button is then used to lower the basket the rest of the way into the hot oil. If the handle is not positioned correctly in the slot, the basket lowering button will not function.

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

Battered foods work best when fried without the basket. If, however, you want to use the basket, lower the basket into the oil before placing battered foods in the oil. 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. (Go to "Products and Parts", then "Parts and Service" and enter the 7-digit model number for your deep fryer) or call our Consumer Service Department at 1-800-877-0441.

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 fryer. If too much food is fried at the same time, the food will not get crisp. Do not fill the basket more than $\frac{3}{4}$ full. (For raw fries, only fill basket $\frac{1}{2}$ full).

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.

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 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.

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