

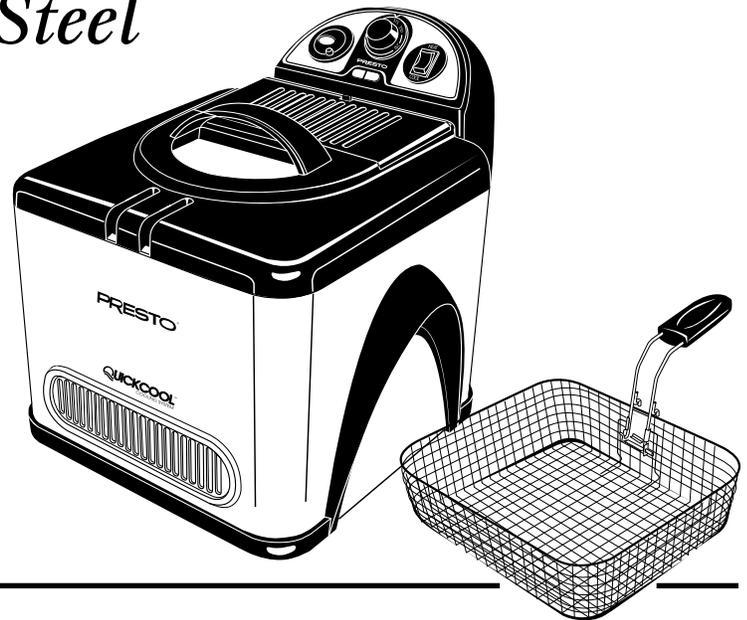
PRESTO®

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QuickCool™ Stainless Steel ProFry™ electric deep fryer

- QuickCool™ system cools the cooking oil in less than half the time for fast cleanup.
- 1800-watt immersion element for fast heating, frying, and steaming.
- Big 9-cup food capacity.
- Digital timer.



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 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 and appliance 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.

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/steam basket out of the unit. Remove the cord assembly and filter from the basket and set aside.

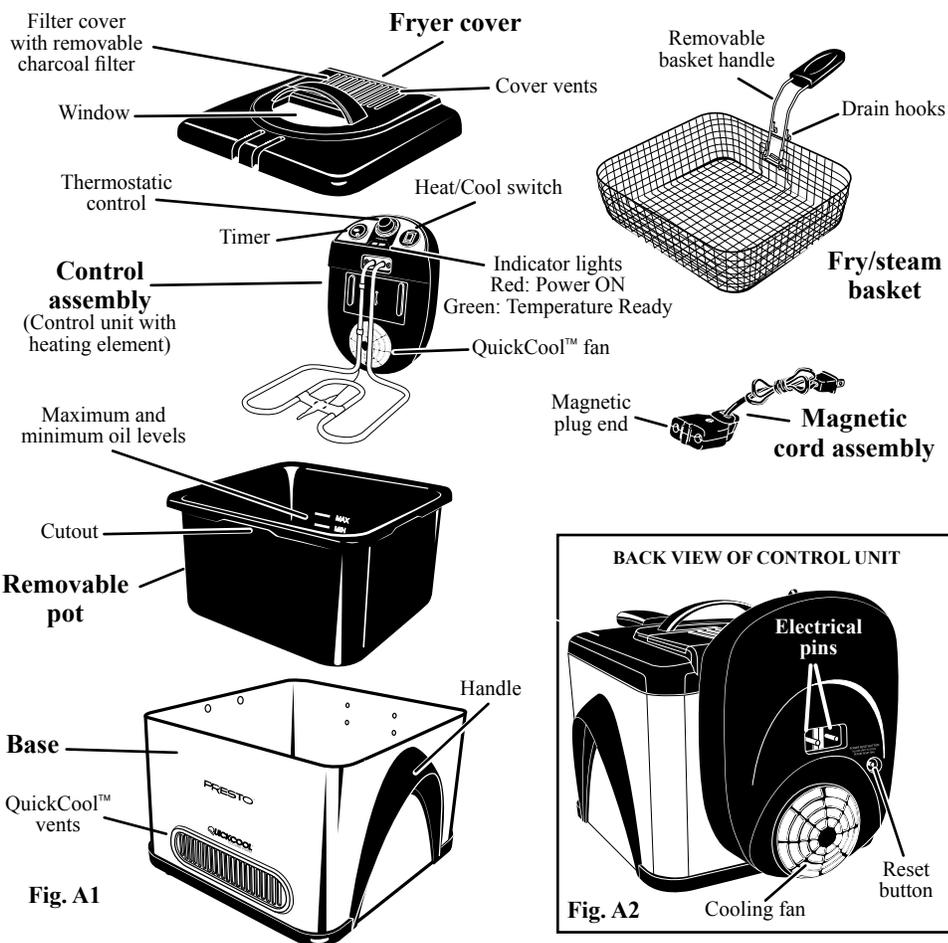
Then, lift the control assembly out of the unit. Wipe the control assembly (control unit with heating element) and fryer cover with a damp cloth. **Never immerse the control assembly, cord, plug, or filter in water.** Lift the removable pot out of the base and wash the pot and fry/steam basket in dishwasher 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 solid fat or oil that has become thick through multiple heating is used. 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 brown RESET button which is recessed on the back of the control unit (Fig. A2). The unit will not operate until it is reset. **Note:** The button is not visible unless the unit has overheated.

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.
- ◆ 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. A1).
- ◆ Use only a good, reliable brand of cooking oil for deep frying. 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.



- ◆ **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.

- ◆ Do not use cover while frying french fries and other high moisture foods.
- ◆ Always unplug cord 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 handle in the storage position (Fig. B1). To use the basket, simply lift the handle out of the basket. 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 handle from basket 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 handle for storage, gently squeeze the drain hooks (Fig. C), keeping the pegs in the bracket holes, and fold the handle into the basket.

Installing/Replacing Removable Filter

The charcoal filter, which is located in the cover of the deep fryer, will help absorb unpleasant odors.

To install or replace the filter, first remove the filter cover (Fig. E) by pushing the release tab towards the window while simultaneously lifting up on the tab. Then rotate the filter cover towards the cover handle and pull the filter cover off. If replacing an old filter, remove old filter and discard. Unwrap new charcoal filter and insert it in the filter compartment. Replace the filter cover by fitting the two tabs on the filter cover in the slots on the fryer cover. Then snap into place by pushing down.

Replacement filters are available for purchase. Order by fryer model number on the web at www.GoPresto.com or call the Presto Consumer Service Department at 1-800-877-0441.

Timer Operating Instructions

Note: The timer works independently from the unit; it does not turn power to the unit on or off.

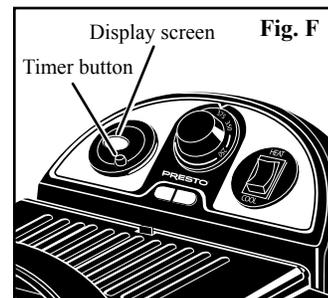
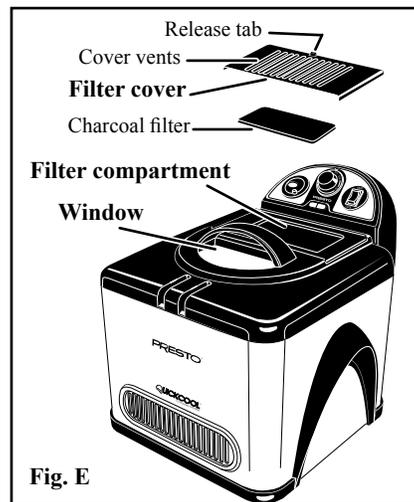
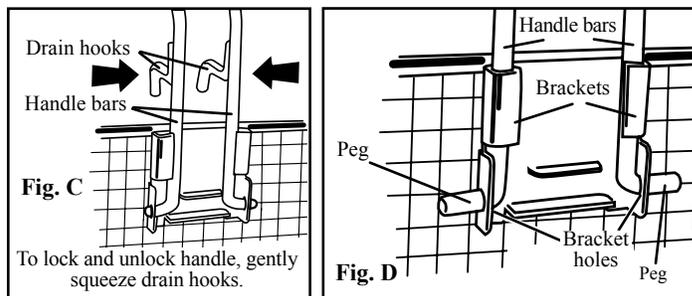
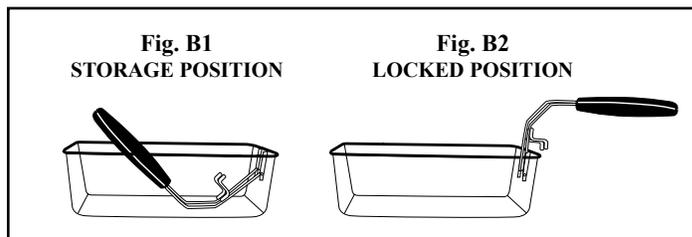
1. Turn the timer on by holding the button (Fig. F) down until 00 is visible in the display screen.
2. Press the button once for each individual minute or hold the button down to increase the display time rapidly until you have reached the desired time. The timer can be set for 1 to 30 minutes.

The timer will automatically begin counting down approximately two seconds after it is set and it will begin to flash so you know it is working.

To reset the timer to zero, press the timer button for about two seconds.

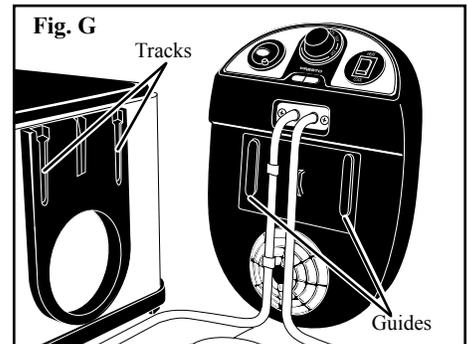
3. When there is just one minute left on the timer, you will hear two beeps to alert you that time is almost up. In addition, the seconds remaining will now be displayed.

When the set time has expired, the timer will beep several times. After about one minute, the display screen will go blank.



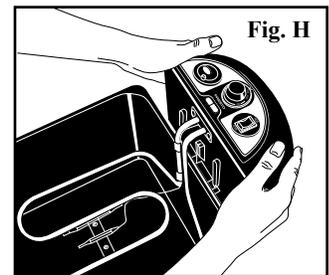
How To Use For Frying

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. G). Slide the control assembly down (Fig. H) 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 (approximately 4 liters or 4.2 quarts), which is located on the inside of the removable pot (Fig. A1, page 2). The amount of oil must always be between the MIN and MAX level markings inside the removable pot (Fig. A1, page 2). Never exceed the MAX level mark.
5. 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 unit is still plugged in by looking to see that the red indicator light is on.



6. Plug cord into a 120 volt wall outlet. The red signal light will glow whenever the fryer is plugged in. **Always make sure fryer and cord are out of reach of children.**
7. Turn the thermostatic control to the desired temperature (see page 5 for proper cooking temperatures). The recommended setting for most frying is 375°.
8. Press the HEAT/COOL switch on the control panel (Fig. A1, page 2) to the HEAT position to start heating the oil. When the selected temperature is reached, the green signal light will come on. (Preheat time is approximately 15 minutes.)
9. While oil is heating, prepare food for cooking.
10. 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 bracket holes and the handle bars are in the brackets (Fig. C and D, page 3).
11. Place basket on countertop and fill basket up to $\frac{3}{4}$ full with food.
12. When the green signal light comes on, attach filled fry basket to the removable pot using the drain hooks. Then position cover over basket with cover vents away from basket handle. Raise basket slightly, detaching the drain hooks from the rim. Then slowly lower the filled basket 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 basket into oil.**

Note: 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.

13. Set the timer by pressing the button to the desired time. See page 3 for timer operating instructions. Refer to page 5 for recommended times.

Note: The timer works independently from the unit; it does not turn power to the unit on or off.

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.

14. When the set time has expired, check that the food is golden brown. Then lift the basket and hook it onto the fryer rim to allow oil to drain from food.
15. Empty the food onto absorbent paper. Season to taste.
16. If frying additional food, allow oil to reheat until green signal light comes on and repeat steps 11 through 15.
17. When frying is completed, press the HEAT/COOL switch (Fig. A1, page 2) to the COOL position. The built-in fan will begin cooling the cooking oil. In approximately 50 to 55 minutes the oil should be cool enough for the fryer to be cleaned and stored. See page 10 for care and cleaning instructions.
18. Remove plug from wall outlet and then from deep fryer. Remove control assembly before cleaning.

Helpful Hints for Deep Frying

- ❖ When using the fryer for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.
- ❖ Before deep frying, always remove excess moisture or ice crystals from food by patting dry with toweling. Even small amounts of moisture may cause the oil to spatter, pop, boil over, or erupt.
- ❖ 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 $\frac{3}{4}$ full. If too much food is fried at the same time, the food will not get crisp.
- ❖ For crisper foods, fry without the cover.
- ❖ 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.
- ❖ Foods that are battered may stick to the basket; therefore, you may wish to fry these types of foods without the basket. 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.
- ❖ Use only heat resistant utensils in the fryer as most plastics or rubber will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become hot.
- ❖ 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 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.
- ❖ 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 change the power setting from HEAT to COOL once the last batch of food has been removed from fryer.
- ❖ To prolong the useful life of oil, store it in an airtight container in a cool, dark area or in the refrigerator.
- ❖ It is time to replace the cooking oil if 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 the basket no more than $\frac{3}{4}$ full.

FOOD	AMOUNT	TEMPERATURE	TIME	FOOD	AMOUNT	TEMPERATURE	TIME
Cheese				Onion rings			
Frozen, nuggets	9 cups	375°	2 to 3 minutes	Frozen, battered	9 cups	375°	4 to 5 minutes
<hr/>				Raw, battered*	3 to 4 large pieces	375°	1½ to 2½ minutes
Chicken				Potatoes			
Frozen, nuggets	9 cups	375°	3 to 5 minutes	Frozen french fries	9 cups	375°	10 to 12 minutes
Raw, serving size pieces, battered	4 to 5 pieces	375°	13 to 18 minutes	Raw fries (see page 6)	6 cups	375°	3 to 4 minutes
<hr/>						375°	10 to 12 minutes
Donuts* (Fry donuts without basket)	3 to 4	375°	2 to 3 minutes	Shrimp			
<hr/>				Frozen, battered	9 cups	375°	5 to 7 minutes
Egg Rolls				Raw, battered	9 cups	375°	3 to 5 minutes
Frozen	3 to 4	375°	5 to 6 minutes	<hr/>			
<hr/>				Vegetables			
Fish				Raw, battered*	5 to 6 pieces	350°	1 to 3 minutes
Frozen, battered	3 to 4 pieces	375°	7 to 8 minutes	<hr/>			
Raw, battered	3 to 4 pieces	375°	3 to 4 minutes	*These foods are best when fried in small quantities.			

Recipes

Raw French Fries (Double Fry Method)

Cut medium potatoes, peeled if desired, into ¼ to ½ 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.

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 basket ½ rather than ¾ full.** Lower the filled basket slowly 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 375° 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 in small bowl. Combine flour, salt, and pepper in plastic resealable bag. 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

Whisk flour and beer in medium bowl. Cover and allow the batter to sit at room temperature for 2 hours. Dip food in batter. Fry according to timetable on page 5. Fry beer battered foods without the fry basket.

Milk Batter

1 cup flour
1½ teaspoons baking powder
½ teaspoon salt

2 eggs, beaten
½ cup milk

Sift flour, baking powder, and salt in medium bowl. Add eggs and milk. Whisk batter until smooth. If a thinner batter is desired, add more milk. Dip food in batter. Fry according to timetable on page 5. Fry milk battered foods without the fry basket.

Apple Pie Puffs

1 cup all-purpose flour
2 tablespoons sugar
1½ teaspoons baking powder
¼ teaspoon salt
⅔ cup milk, minus 1 tablespoon
1 tablespoon brandy
1 egg yolk

1 tablespoon butter, melted
½ tablespoon ground cinnamon
4 tablespoons sugar
4-5 apples, peeled, cored, sliced
¼ inch thick
2 teaspoons ground nutmeg
2 egg whites

Combine flour, sugar, baking powder, and salt in medium bowl. 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. Serve warm.

Makes about 35

Crab Fritters

½ green pepper, finely chopped (about ⅓ cup)	6 ounces frozen and thawed or canned crab meat, shredded
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	Flour
½ cup flour	1 egg, beaten with 1 teaspoon water
½ cup milk	Dry bread crumbs

In saucepan, cook green pepper, garlic, and parsley in butter and olive oil until tender. Whisk in flour. Add milk, whisking constantly, until mixture thickens. 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 18

Jalapeño Kickers

12 fresh jalapeño peppers	2 tablespoons bread crumbs
OR 1 (3½-ounce) can 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 bowl, set aside. In a second bowl, beat egg and milk, set aside. In a third bowl, combine bread crumbs, onion salt, garlic salt, and oil. Stir in ¼ cup 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.

Makes 24

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 in skillet until done, breaking it up as it cooks. Add beans, onion, chilies, and cheese.

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.

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.

Makes 32

Batter Fried Oriental Dinner

1 cup all-purpose flour	Salt and pepper
1 egg	12 to 16 assorted mushrooms, pepper strips, pea pods, or squash slices
$\frac{3}{4}$ cup ice water	1 tablespoon flour
2 to 3 tablespoons Chinese Seasoning Mix	2 cups cooked rice
2 turkey, pork, or beef cutlets OR 10 cleaned and shelled green shrimp	

Beat flour, egg, ice water, and seasoning in medium bowl until smooth. Add an ice cube or two to keep mixture cool. Sprinkle meat with salt and pepper and cut into thin strips. Select an assortment of vegetables. Dip meat and vegetables into batter a few at a time. Deep fry at 375° for 2 to 4 minutes or until golden brown. To serve, arrange an assortment of vegetables and meat on plate with a scoop of rice. If desired, serve with Mahogany Dip (below) and soy sauce.

Makes 2 servings

Mahogany Dip

1 8-ounce can jellied cranberry sauce	1 tablespoon wine vinegar
$\frac{1}{4}$ cup orange marmalade	$\frac{1}{2}$ teaspoon dry mustard
1 tablespoon soy sauce	Sprinkle of dried red pepper flakes

Combine all ingredients in a small saucepan. Heat until cranberry sauce and marmalade are melted, stirring frequently. Serve warm or cold.

Makes about 1 cup

Crispy Cheese Ball Bites

2 cups shredded Cheddar cheese ($\frac{1}{2}$ -pound)	1 teaspoon lemon juice
$\frac{1}{2}$ cup crumbled blue cheese (2-ounces)	1 tablespoon chopped pimiento
1 (3-ounce) package cream cheese	1 tablespoon chopped chives
2 tablespoons milk	$\frac{1}{2}$ 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 twists 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° for 2 to 3 minutes, turning to brown all sides. Remove from oil and drain on absorbent paper.

Makes 40

How To Use For Steaming and Boiling

1. Follow steps 1 through 3 on page 4.

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 4 liters (4.2 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 3 liters (3.17 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. 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.

4. Plug cord into a 120 volt wall outlet. The red signal light will glow whenever the fryer is plugged in. **Always make sure fryer and cord are out of reach of children.**
5. Turn the thermostatic control to 250° and place the cover on the deep fryer. Press the HEAT/COOL switch on the control panel (Fig. A1, page 2) to the HEAT position to start heating the water.
6. While water is heating, prepare food for cooking.
7. Assemble basket handle for cooking, see page 3.

To insure against accidental detachment of handle from basket 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 basket on countertop and fill basket up to ¾ full with food. **Do not exceed 2½ pounds of food.**
9. Once the water begins to boil (approximately 9 to 15 minutes), remove cover and attach the filled basket to the removable pot using the drain hooks. Then position cover over basket with cover vents away from basket handle.

If steaming, leave basket hooked on removable pot.

If boiling, slowly lower the filled basket into the water until the bottom of the basket rests on top of the heating element.

10. Set the timer by pressing the button to the desired time. See page 3 for timer operating instructions. Refer to the chart below for recommended times.

Note: The timer works independently from the unit; it does not turn power to the unit on or off.

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 the set time has expired, remove cover and then remove basket from fryer if the food was steamed. If food was boiled, lift the basket and hook it onto the fryer rim to allow food to drain.
12. Empty the food into serving bowls. Season to taste.
13. When cooking is completed, press the HEAT/COOL switch (Fig. A1, page 2) to the COOL position. The built-in fan will begin cooling the water. Allow approximately 30 minutes for the water to cool.
14. Remove plug from wall outlet and then from deep fryer. Remove control assembly before cleaning.

Steaming and Boiling Chart

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

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

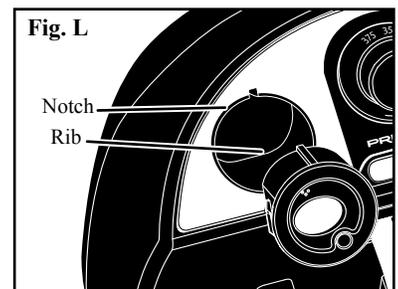
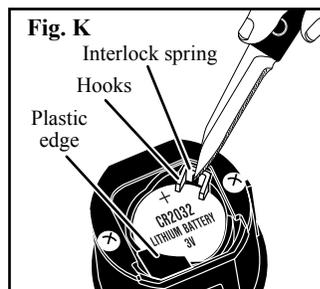
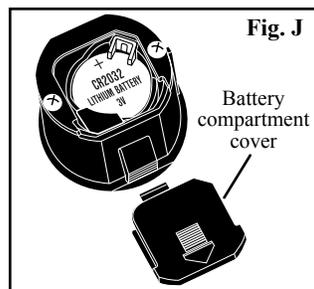
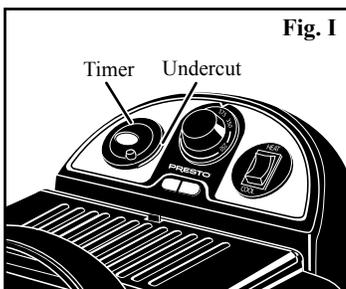
1. After unit and oil have cooled completely, carefully lift control assembly out of fryer and wipe with a damp cloth to clean. **Never immerse the control assembly, cord, or plug in water or wash in a dishwasher.**
2. Then, holding the cutouts on the sides of the removable pot (see Fig. A1, page 2), 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. To wash the cover, filter must first be removed. To remove, press the release tab on the filter cover (Fig. E, page 3). Wash the removable pot, fry/steam basket, fryer cover (with filter removed), and base in dishwasher or in warm, sudsy water. **Do not immerse filter in water or wash in a dishwasher.**
Do not use steel wool scouring pads or abrasive kitchen cleaners on the removable pot, cover, or base and do not use bleaching agents to clean the fry/steam basket.
If desired, the basket handle 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).
4. Before reassembling unit, be sure all parts are completely dry (see page 3).
5. Always check the magnetic plug before use to assure metal items have not become attached to the magnet.

Replacement filters are available for purchase. Order by fryer model number on the web at www.GoPresto.com or call the Presto Consumer Service Department at 1-800-877-0441.

Replacing the Timer Battery

The battery used in the deep fryer is a CR2032 3V lithium battery which will seldom need to be replaced. If you ever need to replace the battery, follow the instructions below.

1. Although not visible, there is an undercut located on the left and right side of the timer. Insert a thin object (such as a butter knife) in the undercut on the left side of the timer (Fig. I) and lift that side of the timer away from the control panel. Hold that side of the timer with your finger, to prevent it from slipping back in control panel, and insert the knife in the undercut on the right side of the timer and lift that side away from the control panel. Now pull the timer out completely from the opening in the control panel.
2. Turn the timer over so the back side is facing up. Using your thumb, remove the battery compartment cover by sliding it in the direction the arrow is pointing (Fig. J).
3. Using a small paring knife, or some other narrow object, carefully press near the top of the interlock spring towards the wall of the timer to release the battery from under the hooks (Fig. K). Use the tip of the knife to remove the battery and discard.
4. Position new CR2032 3V lithium battery, with writing facing up, in compartment fitting it underneath the plastic edge (Fig. K). Push battery down on the side by the interlock spring until the battery snaps into position under the hooks.
5. Replace battery cover. Holding the cover with your thumb on the arrow, fit the sides of the cover in the grooves on the timer and slide the door towards the interlock spring. Turn the timer over and press the button to make sure it is operating.
6. Place timer back in control panel so the rib on the timer is aligned with the notch on the control panel (Fig. L).



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 at our website www.GoPresto.com**
- **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 date code for the deep fryer. These numbers can be found on the back of the control assembly.

Please record this information:

Model Number _____ Date 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 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

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