

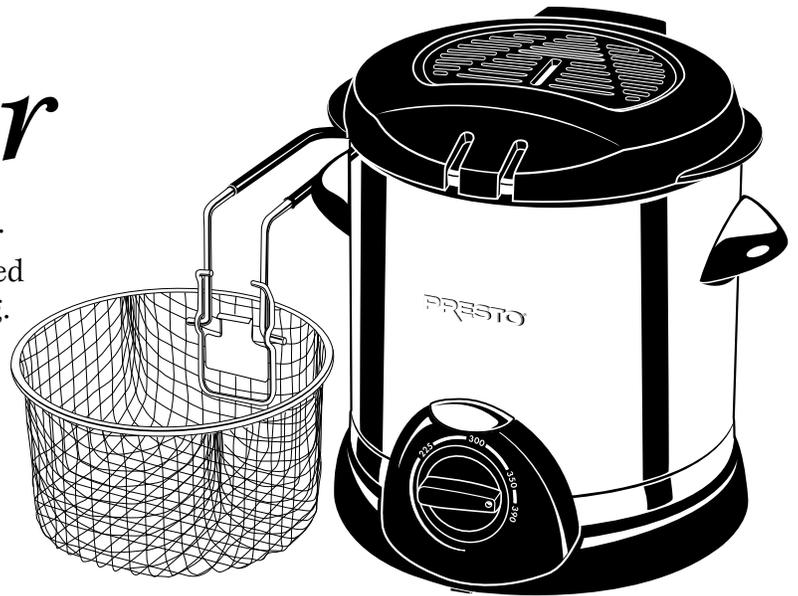
PRESTO®

Stainless Steel Electric Deep Fryer

- Delicious deep fried foods, fast and easy.
- Brushed stainless steel exterior. Anodized aluminum interior for fast, even heating.
- Space saving 1 liter size.
- Adjustable temperature control for easy selection of the desired frying temperature.

Visit us on the web at www.GoPresto.com

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INSTRUCTIONS

The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

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

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

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

IMPORTANT CORD AND PLUG INFORMATION

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

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

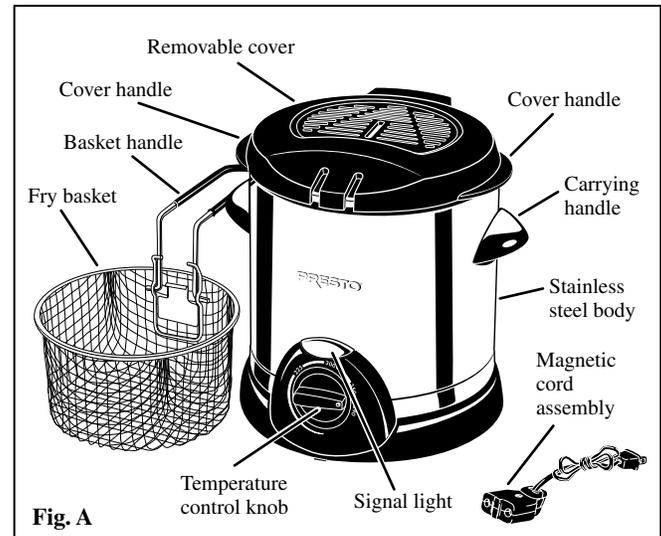
Before First Use

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

Open the deep fryer cover by lifting either of the cover handles (Fig. A). Remove the fry basket, magnetic cord assembly, and any packaging material from the deep fryer. Wipe the fry basket, cover, and the interior of the fryer body with a damp cloth. **Never immerse the fryer in water or other liquid, or wash in a dishwasher. Always make sure all parts are completely dry before using the fryer.**

Basket Handle Assembly/Storage

Your fryer will be shipped with the basket handle in the storage position (Fig. B). To use the basket, simply rotate the handle out of the basket. Then, gently squeeze the handle bars together (Fig. C), keeping the pegs in the peg pockets on the sides of the wire bracket. Rotate the handle towards the basket rim until the handle bars fit behind the two wire lock tabs (Fig. D). Release the handle. It is now in the locked position.

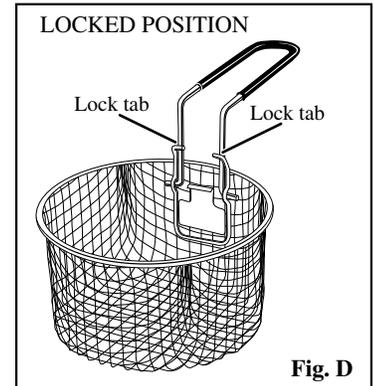
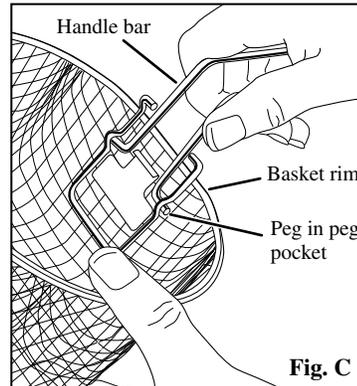
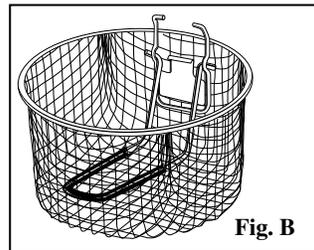


Important Fryer Guidelines

- ◆ Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from counter-top edge.
- ◆ Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.
- ◆ To avoid the risk of electrocution or severe disfiguring electrical burns, do not let children handle or put electrical cords or plugs in their mouths.
- ◆ To avoid the risk of electrocution or electrical burns, do not let the cord or plug come in contact with water or other liquid.
- ◆ Use only a good, reliable 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.
- ◆ **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 a fryer be sure that the fryer 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.

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



How To Use

1. Check the rubber pads on the bottom of the deep fryer before each use to be sure they are free of oil or other debris. Wipe pads with warm, soapy water if necessary. Then dry thoroughly.
2. **Place deep fryer on a clean, dry, level, stable, and heat-resistant surface in center of countertop.**
3. Open cover to upright position. If the fry basket is in the fryer, remove it and set it aside.
4. Fill fryer with cooking oil or shortening up to the MAX oil level line, which is located on the inside of the unit (Fig. E). Use four, 8-ounce cups of cooking oil (approximately 1 liter) or two pounds of shortening. Do not allow the oil to go beneath the MIN level mark.
5. Close the fryer cover.
6. 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 body (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).

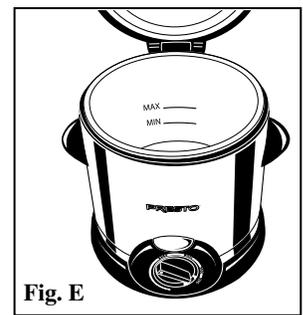


Fig. E

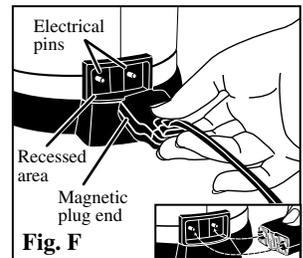


Fig. F

- 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 120 volt wall outlet. The red signal light will glow whenever the fryer is plugged in.
 8. Turn the temperature control knob (Fig. A, Page 2) to the desired temperature (see page 4 for proper cooking temperatures).
 9. Preheat oil for 15 minutes. While oil is preheating, prepare food for cooking.
 10. Place fry basket on countertop and fill basket up to $\frac{3}{4}$ full for most foods.
 11. Fully open the cover. Using the cover handles, rotate cover until it stops in the vertical position being careful not to touch the stainless steel body.
 12. Place the filled basket over the deep fryer so the handle is positioned above the signal light and slowly lower it into the oil. Close the cover, fitting the cover grooves over the basket handle.

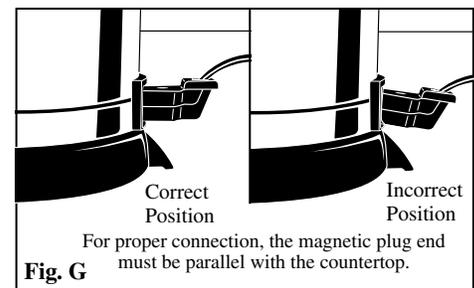


Fig. G

- Warning: To prevent the risk of severe personal injury or property damage, use caution when cooking with hot oil.**
13. Begin timing. Refer to page 4 for recommended times.
CAUTION: It is normal for steam to escape from the cover vents during frying. To prevent steam burns, keep hands and face away from the vents.
 14. When frying time has elapsed, open cover using the cover handles. Tilt the cover back to an upright position being careful not to touch hot surfaces. Grasping the rubber coated portion of the basket handle, lift the basket out of the oil and check to see that the food is golden brown. If more cooking time is needed, lower the basket back into the oil and close the cover. Once the food is done, carefully lift the basket out of the oil and allow excess oil to drain off. Then empty the food on absorbent paper. Season to taste.
 15. Repeat steps 10 through 14 for additional servings. For best results, wait 3 to 4 minutes between batches to allow oil temperature recovery.

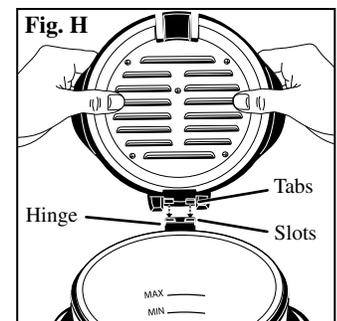


Fig. H

Care and Cleaning

1. Remove plug from wall outlet and then from deep fryer and allow oil and fryer to cool completely with cover closed. If desired, oil may be stored in the fryer.
2. To empty oil from fryer, after unit has cooled completely, remove cover by rotating it to the vertical position and lifting it straight up off the fryer (Fig. H). If cover does not come off easily, tilt the cover forward slightly and lift it off.
3. When removing the oil, first rotate the fryer so the hinge is toward you. Then tilt the fryer away from you and pour the oil from the area between the handle and temperature control knob. Immediately wipe the exterior of the fryer with a damp, soapy cloth to clean. **Never immerse the fryer body in water or other liquid, or wash in a dishwasher.** Clean the interior with hot, soapy water. Rinse and dry thoroughly.
4. Store oil in a tightly sealed container and keep where it will not be exposed to heat or direct light.
5. Wash the fry basket and the cover in hot, soapy water. Rinse and dry thoroughly. If desired, the fry basket may be washed in the dishwasher.
Once the cover is thoroughly dry, reattach it to the fryer hinge. Place the cover in a vertical position. Align the two tabs on the cover with the two slots in the hinge (Fig. H). Push the cover all the way down until the tabs are seated firmly in the slots. When properly assembled, the cover will rotate easily to open and close.
6. If necessary, the interior of the unit can be cleaned with an abrasive cleaner, such as Bar Keepers Friend* cleanser and polish or Cameo* copper, brass, & porcelain cleaner and a nylon mesh cleaning pad such as Scotch-Brite* Multi-Purpose Scrub Sponge*.
7. Do not use steel wool scouring pads, oven cleaners, liquid bleach, baking soda or other caustic cleaners on the interior or exterior of the unit.
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.

* Bar Keepers Friend is a trademark of Servaas Laboratories, Inc., Cameo is a trademark of Church & Dwight Co., Inc., and Scotch-Brite is a trademark of 3M.

Frying Timetable

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

FOOD	AMOUNT	TEMPERATURE	TIME
Cheese, frozen nuggets	3 cups	390°	2 to 3 minutes
Chicken			
Frozen, nuggets	3 cups	390°	3 to 4 minutes
Raw, serving size pieces, breaded	2 pieces	350°	10 to 13 minutes
Egg Rolls	2	350°	4 to 5 minutes
Fish			
Frozen, breaded	3 to 4 pieces	390°	7 to 8 minutes
Raw, breaded	3 to 4 pieces	390°	2 to 4 minutes
Onion rings			
Frozen, breaded	3 cups	390°	3 to 4 minutes
Raw, breaded**	3 to 4 large pieces	350°	1½ to 2½ minutes
Potatoes			
Frozen french fries	3 cups	390°	8 to 10 minutes
Raw fries (see recipe below)	1 cup	350°	4 to 5 minutes
		390°	5 to 6 minutes
Shrimp			
Frozen, breaded	3 cups	390°	3 to 4 minutes
Raw, breaded	3 cups	390°	2 to 3 minutes
Vegetables, raw, breaded**	5 to 6 pieces	350°	1 to 3 minutes

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

Recipes

Raw French Fries (Double Fry Method)

Cut medium potatoes, peeled if desired, into $\frac{1}{4}$ to $\frac{1}{2}$ inch thick strips. Place into large bowl and cover with hot, tap water. Soak potato strips for 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels.

Because raw fries contain a high percentage of moisture extreme care must be used when deep frying. Thoroughly dry raw fries before deep frying.

Place only a single layer of raw fries in the basket. Keeping the cover open, lower the 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. Close cover.

Fry at 350° for 4 to 5 minutes until edges of fries begin to brown. Drain; let stand to cool for at least 10 minutes, but not more than 2 hours. Just before serving, fry potatoes at 390° for 5 to 6 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 above.

Beer Batter

$1\frac{1}{2}$ cups flour	$1\frac{1}{2}$ cups beer
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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 above. For best results, fry beer battered foods without the fry basket.

Helpful Hints

- ❖ 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.
- ❖ 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.
- ❖ For crisper foods, fry without the cover.
- ❖ Use only heat resistant utensils in the fryer as most plastics or rubber will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become hot.
- ❖ After each use, strain oil through a filter or a double thickness of cheesecloth to remove the accumulated residue.
- ❖ The number of times the cooking oil can be reused will depend on the food that is fried in it. For example, the oil will need to be replaced more often if fish, chicken, or food coated with bread or cracker crumbs is fried frequently.
- ❖ 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.

Questions and Answers

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

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

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

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

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

You may have overfilled the basket. If too much food is fried at the same time, the food will not get crisp. Do not fill the basket more than $\frac{3}{4}$ full for most foods. For raw fries, only fill the basket with a single layer of fries.

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 4:30 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 for the fryer and the date code. These numbers can be found on the bottom of the deep fryer.

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