

# PRESTO® FryDaddy® Plus electric deep fryer

- Delicious deep fried foods, fast and easy.
- Makes four servings of french fries with just four cups of oil.
- Maintains the proper frying temperature automatically.




Estas instrucciones también están disponibles en español.  
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- Envíe un correo electrónico a [contact@GoPresto.com](mailto:contact@GoPresto.com).
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

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## INSTRUCTIONS

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Form 4075-018A

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 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 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.
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. Use only genuine Presto® accessory attachments and replacement parts.
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 APPLIANCE IS FOR HOUSEHOLD USE ONLY.

## Important Cord Information

A short detachable power supply cord is provided to reduce the risk of 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.

## Important Safety Information

### WARNING! Burn Hazards

- Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.
- **Oil and water do not mix.** The combination can be dangerous. Accordingly, before pouring oil into the fryer be sure it is COMPLETELY DRY. In addition, before placing food in deep fryer, always remove ice crystals and excess moisture from food by patting dry with paper towels. When the oil is heated, any water droplets in the oil superheat, becoming a volatile steam that can cause hot oil to spatter, boil over, or even erupt out of the deep fryer.
- Use caution when 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 the scoop provided or a tongs, rather than a fork, to turn food during frying and to remove food from oil.
- Use caution when frying flour tortillas. Flour tortillas contain air bubbles. During frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Accordingly, after frying, carefully raise the tortillas out of the vegetable oil and allow to drain for approximately 30 seconds.

### WARNING! Electrical Hazards

To avoid the risk of electrocution or severe disfiguring electrical burns:

- Do not let cord or plug come in contact with water or other liquid.
- Do not let children handle or put electrical cords or plugs in their mouths.

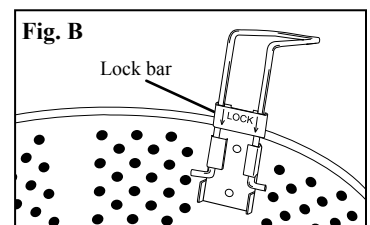
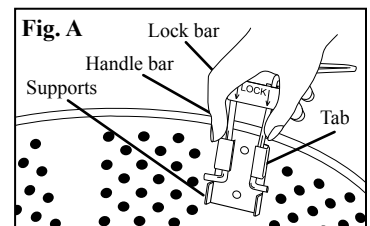
## Important Fryer Guidelines

- **Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from the edge.**
- Use vegetable oils, such as peanut, canola, corn, sunflower, soybean, and light olive oil. These oils can withstand the high temperatures required for deep frying. Do not use extra virgin olive oil or other vegetable oils as they deteriorate at temperatures below those required for deep frying.
- Deep frying foods in butter, margarine, or animal fat is not recommended because of lower smoking temperatures.
- Avoid preheating oil longer than necessary and unplug the fryer once the last batch of food has been removed. The longer the oil is heated, the more it deteriorates.
- 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.
- If unit fails to preheat or if the cooking process stops, check cord assembly to assure magnetic plug is attached to the appliance and the cord is plugged into the wall outlet.

## Basket Handle Assembly

The fryer basket will be shipped with the handle in the storage position (the handle will be facing the inside of the basket). **Before using the basket for deep frying, you must remove the basket handle and reposition it for deep frying following these steps:**

1. Slide lock bar up on handle, squeeze handle bars together, and remove handle from basket.
2. With the lock bar in the up position, reattach handle for frying by placing one of the handle bars into one of the tabs on bracket (Fig. A). Then squeeze the handle bars together, and fit the other handle bar into the opposite tab. The pegs should rest on top of the bracket supports.
3. After attaching handle to basket, slide the lock bar down (Fig. B) to the locked position to ensure against accidental detachment of handle from basket.



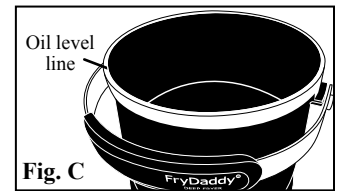
## How to Use

Before using for the first time, wash scoop, basket, and interior of unit with warm, soapy water and dry thoroughly. **CAUTION!** To avoid electrical shock, never immerse unit in water or other liquid or wash in dishwasher.

1. Remove plastic cover.
2. Check the rubber pads on the bottom of the unit 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.
3. Place deep fryer on a clean, dry, level, stable, and heat-resistant surface, away from the edge.
4. Fill unit with vegetable oil or shortening up to oil level line located on inside of unit (Fig. C).

**Never use more than four, 8-ounce cups of cooking oil or 2 pounds of shortening.**

**Never use any cover while oil is heating or while frying food.**



5. Attach the cord to the unit by aligning the magnetic plug end of the cord assembly with the two electrical pins located in the recessed area of the fryer base. 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.**

**Important:** The magnetic cord was designed to detach easily from the fryer. As a result, if bumped or touched during use, the cord could detach, causing the unit to stop heating. Avoid contact with cord during operation. If contact occurs, verify cord is still properly connected.

6. Plug cord into a 120VAC electrical wall outlet only. The unit is now on and will remain on until unplugged.

**Note:** While the fryer is preheating, you may hear an occasional pop or clicking sound. This is normal. You may also notice this sound as the unit cools down.

When using the fryer for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal.

7. Preheat oil for 12 minutes.
8. Your deep fryer comes with a traditional scoop and a frying basket. Since battered foods tend to stick to the basket, we recommend using the scoop when placing them into the oil. The scoop is also handy for turning, separating, and removing foods and is both easy to clean and store.
9. Add 1 to 4 cups of food to the oil using the scoop or basket. For homemade fries, fry only 1 cup at a time to avoid oil boiling over.

If using the basket, be sure the basket handle is assembled for frying and the lock bar is down in the locked position (Fig. B, page 2). Lower the filled basket slowly into the oil.

**Note:** If the plug accidentally detaches from the fryer during operation, reattach the cord following step 5 above. Use extreme caution as unit will be hot.

10. Occasionally stir food gently while frying to prevent foods from sticking together. Use scoop provided or other heat-resistant utensil.
11. When food reaches desired brownness, lift and drain with scoop, or carefully lift the basket out of the fryer; refer to page 4 for recommended cooking times. Place food on paper towels. Season to taste. Repeat steps 9, 10, and 11 for additional servings.
12. Remove plug from wall outlet and then from deep fryer. Allow oil and fryer to cool completely in a safe place. Do not place the cover on the unit until it is completely cool. **Placing the cover on a hot unit may cause the cover to melt.**

**CAUTION!** To avoid risk of burns, do not touch the aluminum portion of the handle when the unit is hot. Only the plastic grip in the center portion of the handle may be grasped.

## Helpful Hints for Deep Frying

- Fry foods of equal size and thickness as they will fry more evenly and at the same speed.
- Do not overfill the fryer. Fry 1 to 4 cups of food at a time. If too much food is fried at the same time, the food will not get crisp.
- Use only heat-resistant utensils in the fryer. Hot oil damages most plastic or rubber utensils. Do not leave metal utensils in the fryer as they will become hot and can cause injury.
- Coated and breaded foods can be fried with or without the basket. Battered foods, however, should carefully be placed directly into the oil, since battered foods will stick to the basket. When using the fryer without the basket, use the scoop or a tongs to add and/or remove foods.
- When breading food, use any type of flour, corn meal, fine bread or cracker crumbs, or commercial breading to coat the food. To get the breading to adhere better to the food, dip the food first in a mixture of egg and milk (see Crispy Coating recipe on page 4).

## Crispy Coating

½ cup milk  
1 egg, beaten

Salt and Pepper  
Flour

Beat milk and egg together in a shallow bowl. Combine flour and seasonings in another shallow bowl. Dip food into milk mixture, then coat in seasoned flour. Fry food according to timetable below.

### Frying Timetable

Fry 1 to 4 cups of food at a time. When frying homemade fries, fry only 1 cup at a time. The following times are approximate.

TYPE OF FOOD	APPROXIMATE FRYING TIME
<b>Cheese</b>	
Nuggets, frozen	2 to 3 minutes
<b>Chicken</b>	
Nuggets/Strips, frozen	3 to 5 minutes
Pieces (serving size), raw, breaded	12 to 18 minutes
	<b>Note:</b> Breasts larger than 6 ounces will require additional frying time.
Strips, raw, breaded	2 to 3 minutes
<b>Donuts</b>	
(Fry donuts without basket)	2 to 3 minutes
<b>Egg Rolls</b>	
Frozen	8 to 10 minutes
Fresh	3 to 5 minutes
<b>Fish Fillets</b>	
Frozen, battered/breaded	5 to 7 minutes
Raw, battered*/breaded	3 to 4 minutes
<b>Onion Rings</b>	
Frozen, battered/breaded	2 to 3 minutes
Fresh, battered*/breaded	1½ to 2½ minutes
<b>Potatoes</b>	
French fries, frozen	8 to 10 minutes
French fries, homemade	9 to 11 minutes
<b>Shrimp</b>	
Frozen, battered/breaded	4 to 8 minutes
Raw, battered*/breaded	2 to 5 minutes

\*Fresh and raw battered foods will stick to the basket; therefore, it is suggested you place them directly into the oil using the provided scoop or a tongs.

### Care and Cleaning

1. After the unit and oil have cooled completely, discard or strain the oil. Refer to the section “Handling Oil after Frying” on page 5.
2. Wash fryer, basket, and scoop with warm water and mild detergent. If necessary, clean the interior and exterior of unit with a non-metal cleaning pad, such as Scotch-Brite\*\* Multi-Purpose Scrub Sponge. Firm pressure can be applied, when needed. Rinse thoroughly.

**CAUTION!** To avoid electrical shock, never immerse the unit in water or other liquid or wash in the dishwasher.

**NOTICE:** If you choose to wash the basket in the dishwasher, it will likely discolor due to the caustic nature of the dishwasher detergent.

3. **Dry fryer completely.** Even small amounts of moisture present in the fryer during heating can produce large amounts of steam which will expand and possibly cause oil to erupt out of the fryer.
4. Do not use steel wool scouring pads or abrasive kitchen cleaners on the nonstick finish.
5. 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.

\*\*Scotch-Brite is a registered trademark of 3M Company. Presto is not affiliated with this company.

## Handling Oil after Frying

After frying foods, allow the oil to cool. If planning to reuse the cooking oil, strain it through a filter or a double thickness of cheese-cloth to remove the accumulated residue. Clean the unit as described above. Then pour the oil back into the fryer and cover with the storage lid. Store the oil in a cool, dark area.

The number of times the oil can be reused will depend on the type of oil used and 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.

Replace the oil if it is dark in color, has an unpleasant odor, smokes when it is heated, or foams excessively during frying.

## 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](http://www.GoPresto.com/contact)
- Write: National Presto Industries, Inc., Consumer Service Department  
3925 North Hastings Way, Eau Claire, WI 54703-3703

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.

When contacting the Consumer Service Department, please indicate the model and series numbers for the deep fryer. These numbers can be found on the bottom of the fryer. Please record this information:

Model \_\_\_\_\_ Series \_\_\_\_\_ Date Purchased \_\_\_\_\_

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® replacement 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® replacement 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 Drive, Canton, MS 39046-3251

## Product Registration

**IMPORTANT:** Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage, but it may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires. To register the product, visit [www.GoPresto.com/registration](http://www.GoPresto.com/registration) or simply scan this QR code. If you do not have computer access, contact the Consumer Service Department at 1-800-877-0441.



### Presto® Limited Warranty

*(Applies only in the United States)*

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. **Outside the United States, this limited warranty does not apply.**

To obtain service under the warranty, please 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 your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

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, disassembly, alterations, 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

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