

PRESTO®

FryDaddy® ELITE electric deep fryer

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

Estas instrucciones también están disponibles en español. Para obtener una copia impresa:

- Descargue en formato PDF a www.GoPresto.com/espanol.
- Envíe un correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



Visit us on the web at www.GoPresto.com

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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. To protect against electrical shock or burns, do not immerse unit, cord, or plug in water or other liquid.
4. 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.
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™ 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. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord 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.

Important Fryer Guidelines

- Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from countertop edge.
- **CAUTION!** Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.
- **CAUTION!** Oil and water do not mix. The combination can be dangerous. When 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 is completely dry. Before placing food in deep fryer, always remove ice crystals and excess moisture from food by patting dry with paper towels.
- **CAUTION!** When deep frying doughs, such as beignets, donuts, dumplings, hushpuppies, and fritters, use the scoop provided or tongs, rather than a fork, to turn food during frying and to remove food from oil. These foods may develop air bubbles during heating, which may burst and cause burns.
- **CAUTION!** 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.
- 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. Do not let the cord or plug come in contact with water or other liquid.
- Use vegetable shortening or vegetable oil, such as canola, corn, peanut, sunflower, or soybean for deep frying. Deep frying foods in butter, margarine, olive oil, or animal fat is not recommended because of lower smoking temperatures.
- 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

Before using for the first time, wash scoop and interior of unit with warm, sudsy water. Rinse and dry thoroughly. **Never immerse unit in water or other liquid, or wash in dishwasher.**

1. Remove plastic cover. Unit must be cool before cover can be replaced for storage of oil.
2. Check the rubber pads on the bottom of the 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.
3. Place deep fryer on a clean, dry, level, stable, and heat-resistant surface in center of countertop.
4. Fill unit with cooking oil or shortening up to the MAX oil level line, which is located on inside of unit (Fig. A). Never use more than four, 8-ounce cups of cooking oil or two pounds of shortening. Do not allow the oil to go beneath the MIN level mark.

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 (Fig. B). 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. C).

NOTE: 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.

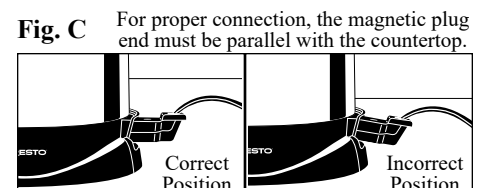
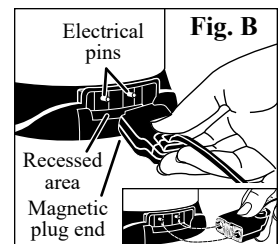
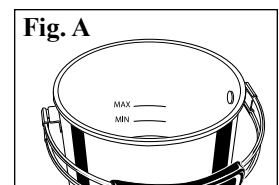
6. Plug cord into a 120VAC electrical wall outlet only. The unit is now on and will remain on until unplugged.

NOTE: As the deep fryer heats up, you may hear a knocking sound. This is due to the expansion of the metal as it heats. It is normal.

7. Preheat oil for 15 minutes.
8. Gently place 1 to 4 cups of food into unit. Use the provided scoop to lessen spattering of hot oil.

NOTE: If the plug accidentally detaches from the fryer during operation, remove plug from wall outlet. Reattach the cord following steps 5 and 6 on above. Use extreme caution as unit will be hot.

9. Occasionally stir food gently while frying to prevent foods from sticking together. Use scoop provided or other heat-resistant utensil.
10. When food reaches desired brownness, use scoop to lift food out of oil. Hold scoop over the opening of the fryer for a few seconds to allow excess oil to drain.
Cooking oil tends to varnish when dripped onto the exterior of a hot fryer and become a permanent part of the surface, which even abrasive cleaners may not be able to completely remove.



After draining food, carefully, but promptly, move food to a conveniently located serving container which is lined with paper towel. Season to taste. Repeat steps 8, 9, and 10 for additional servings.

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

Care and Cleaning

1. Remove plug from wall outlet and then from deep fryer. Allow oil and fryer to cool completely in a safe place.
2. After unit and oil have cooled completely, empty cooking oil. If planning to reuse the oil, strain it through a filter or a double thickness of cheesecloth to remove the accumulated residue.
3. Wash unit and scoop with warm water and mild detergent. Rinse thoroughly. **Never immerse unit in water or other liquid, or wash in dishwasher.**
4. If necessary, the interior of the unit can be cleaned with an abrasive cleaner, such as Cameo* copper, brass, & porcelain cleaner and a nylon mesh cleaning pad such as Scotch-Brite* Multi-Purpose Scrub Sponge.
5. If necessary, the exterior of the unit can be cleaned with a nonabrasive cleaner, such as Soft Scrub* Cleanser.
6. Do not use oven cleaners, liquid bleach, baking soda, or other caustic cleaners on the interior or exterior of the unit.
7. Dry fryer completely. Even a few drops of water in the oil can super-heat and turn into a volatile steam that may cause hot oil to spatter, boil over, or even erupt out of the deep fryer.
8. After cleaning, pour oil back into the fryer and cover unit with storage lid, or store oil in an airtight container.
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.
10. Periodically check handle screws for looseness. Retighten with a size T15 Torx driver, if necessary. **CAUTION!** Overtightening can result in stripping of screws.

Recipes

For foods listed below, use either prepared frozen foods or your own favorite recipes. Fry 1 to 4 cups of food at a time. For raw fries, do not fry more than 2 cups or ½ pound at a time. The following deep frying times are approximate. Fried foods are generally done when they are well browned.

Food	Cooking Time	Food	Cooking Time
Fried Chicken (using crispy coating recipe, page 4)		French Fried Shrimp	4–8 minutes
Wings	9–10 minutes	Frozen Egg Rolls	4–5 minutes
Drumsticks	12–13 minutes	Onion Rings†	2–3 minutes
Thighs	13–15 minutes	Potatoes	
Donuts†	2–4 minutes	Frozen French Fries	8–10 minutes
Fish Fillets	4–8 minutes	Frozen Shoestrings	7–9 minutes
Fish Sticks	4–6 minutes	Raw Fries (recipe below)	13–15 minutes

Raw French Fries

Cut medium potatoes, peeled if desired, 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. Using the scoop, slowly lower potatoes into the oil. Only fry 2 cups or ½ pound of raw fries at a time.

French Fried Cheese

Coat cheese curds or cheese cubes with milk or beer batter. Fry until golden brown, approximately 1 minute.

Milk Batter

Sift together 1 cup flour, 1½ teaspoons baking powder, and ½ teaspoon salt. Add 2 beaten eggs and ½ cup milk. Stir until batter is smooth. If a thinner batter is desired, add more milk. Fry food according to chart above.

Beer Batter

Thoroughly combine 1½ cups flour and 1½ cups beer in a large bowl. Cover and allow batter to sit at room temperature for 3 hours or longer. Fry food according to chart above.

* Cameo is a registered trademark of Church & Dwight Co., Inc. Scotch-Brite is a registered trademark of 3M Company. Soft Scrub is a registered trademark of Henkel Consumer Goods, Inc. Presto is not affiliated with these companies.

† These foods are best when fried in very small quantities to maintain their individual shapes. Fry approximately 3 to 4 pieces at a time.

Crispy Coating

½ cup milk
1 egg, beaten

Flour
Salt and Pepper

Beat milk and egg together. Combine flour and seasonings. Dip food into milk-egg mixture, and then roll in seasoned flour. Fry food according to chart on page 3.

Helpful Hints

- If unit fails to preheat or if the cooking process stops, check cord assembly to assure plug is properly attached to the appliance (see Fig. C, page 2).
- 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 paper towels. Even small amounts of moisture may cause the oil to spatter, pop, boil over, or erupt.
- When preparing your favorite recipes, fry 1 to 4 cups food in the unit at a time. If too much food is fried at the same time, the food will not get crisp.
- For breading or coating foods, use commercial breading, finely ground bread or cracker crumbs, corn meal, a mixture of corn meal and flour, pancake mix, or prepared bread mixes.
- Use only 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.
- 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.

Consumer Service Information

If you have any questions regarding the operation of, or need parts for, your Presto® 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 Dept.
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 which are stamped in the bottom of the deep 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™ 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™ parts, look for the Presto® trademark.

Canton Sales and Storage Co., Presto Factory Service Dept.
555 Matthews Dr., Canton, MS 39046-3251

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