

PRESTO®

1-liter stainless steel electric

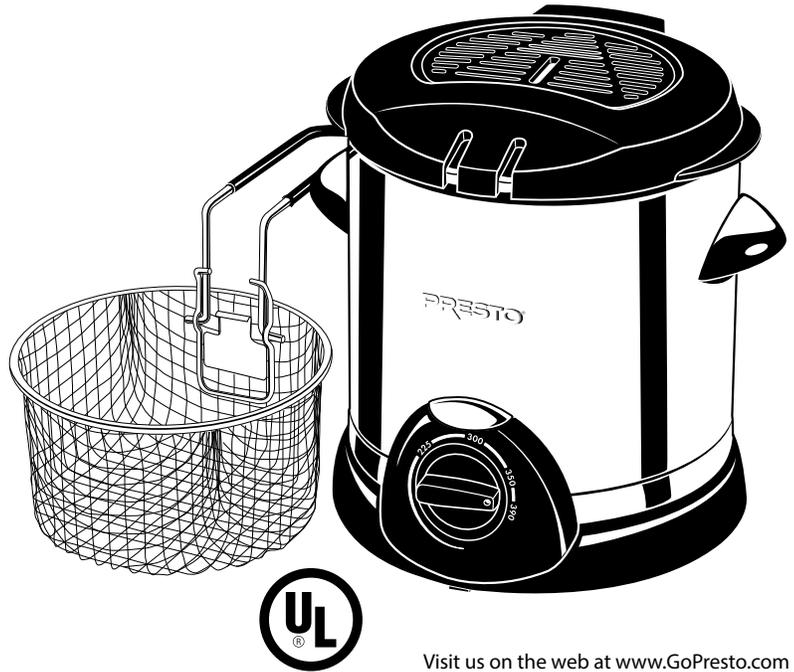
Deep Fryer

- Delicious deep fried foods, fast and easy.
- Brushed stainless steel exterior.
- Compact 1-liter size saves space and stores easily.
- Adjustable temperature control for easy selection of the desired frying temperature.

Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en 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

INSTRUCTIONS

©2018 National Presto Industries, Inc.

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions on page 3. Failure to securely attach the basket handle can result in the release of the basket during use, which may result in severe burns.
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 and 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. Use only genuine Presto™ accessories 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 AND PLUG INFORMATION

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

Do not allow the cord to run underneath or around the unit. The magnetic cord may not detach easily if the cord is positioned in this fashion. Connect the power supply cord to a 120VAC electrical outlet only.

Before First Use

Become familiar with the various parts of the deep fryer (Fig. 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, and any packaging material from the deep fryer. Wipe the 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.**

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 a fryer be sure that the fryer and all parts are 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.
- Uncooked potatoes contain a high percentage of moisture and extreme caution must be used when frying. Follow the special instructions in steps 10 and 13 of the "How to Use" section (page 3), in the timetable, and in the Homemade French Fries recipe (page 5).
- 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 a slotted spoon or 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 oil and allow to drain for approximately 30 seconds.

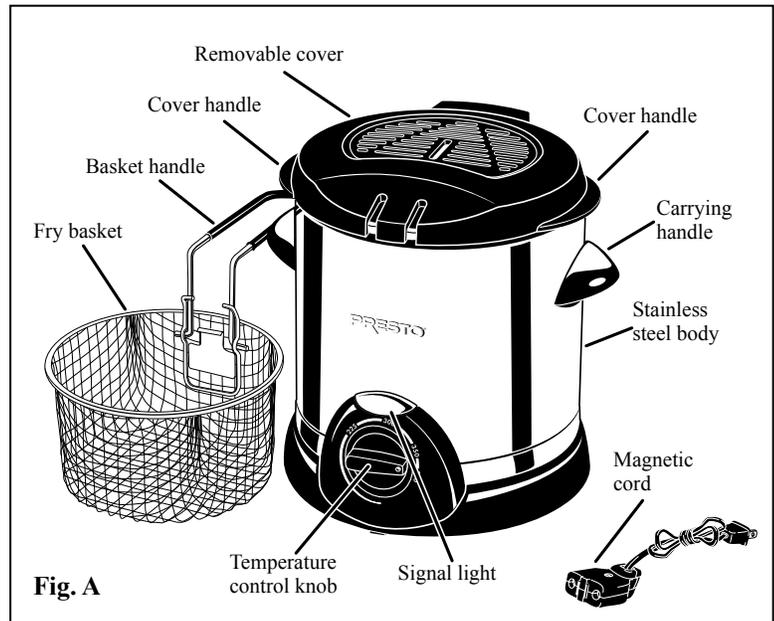
WARNING! Electrical Hazards

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

- Do not let the 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, which can withstand 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 they have 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.



Basket Handle Assembly/Storage

Your fryer will be shipped with the basket handle in the storage position (Fig. B). To use the basket, simply lift 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.

CAUTION! To ensure against accidental detachment of handle from basket during use, which could result in burns, always make sure both pegs are in the peg pockets and the handle bars are behind the lock tabs (Fig. D).

To unlock the basket handle for storage, gently squeeze the handle bars (Fig. C), keeping the pegs in the peg pockets, and fold the handle into the basket.

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 in the center of a clean, dry, level, stable, and heat-resistant surface.**
3. Open cover to upright position. If the basket is in the fryer, remove it and set it aside.
4. Fill fryer with vegetable 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 vegetable 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. **IMPORTANT:** The magnetic cord was designed to detach easily from the fryer. As a result, if it is 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 that the cord is still properly connected.
7. Plug cord into a 120VAC electrical wall outlet only. The red signal light will glow whenever the fryer is plugged in. **Always make sure the fryer and cord are out of reach of children.**
8. Turn the temperature control knob (Fig. A, page 2) to the desired temperature (see page 5 for proper frying temperatures).
9. Preheat oil for 15 minutes. While oil is preheating, prepare food for cooking.
10. Place basket on countertop and fill basket up to $\frac{3}{4}$ full for most foods. **NOTE:** For homemade fries, only fill basket with a single layer of uncooked potatoes.
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. **WARNING!** To prevent the risk of severe personal injury or property damage, use caution when cooking with hot oil.
12. Place filled basket over fryer so the handle is positioned above the signal light. If frying homemade fries, skip to step 13. For all other foods, slowly lower the basket into the oil. Close the cover, fitting the cover grooves over the basket handle.
13. When frying homemade fries, leave the cover in the open position until the basket has been completely lowered into the oil. When lowering a basket containing uncooked potatoes, make sure the oil does not bubble up to the rim of the fryer. If it appears that the oil will bubble up to the rim, raise the basket and allow the oil to subside. Then slowly lower the basket again. Repeat until the basket is completely lowered into the fryer.
14. Begin timing. Refer to page 5 for recommended times. **CAUTION!** It is normal for steam to escape from the cover vents during frying. To prevent steam burns, keep well away from the vents.
15. 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.

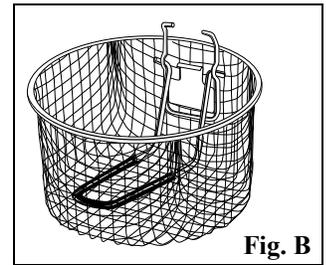


Fig. B

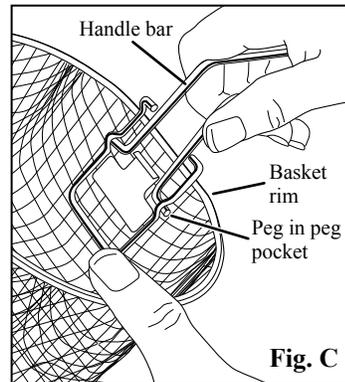


Fig. C

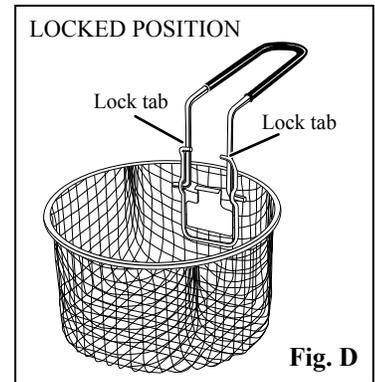


Fig. D



Fig. E

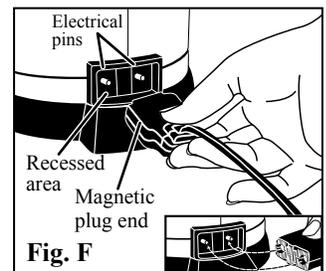


Fig. F

Once the food is done, carefully lift the basket out of the oil and allow oil to drain from food. Then empty the food onto paper towels. Season to taste.

16. Repeat steps 10 through 15 for additional servings. For best results, wait 3 to 4 minutes between batches to allow oil temperature recovery.

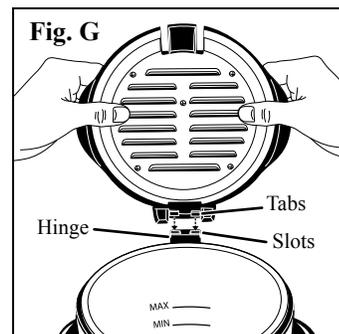
Care and Cleaning

1. Remove plug from wall outlet and then from fryer. Allow oil and fryer to cool completely with cover closed.
2. After unit has cooled completely, remove cover before emptying oil. Rotate cover to the vertical position and lift it straight up off the fryer (Fig. G). If cover does not come off easily, tilt it forward slightly and lift it off.

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.

3. Discard or strain oil. Refer to the section “Handling Oil after Frying” below.
4. Wash the basket and the cover in hot, soapy water. Use a plastic scouring pad, such as Scotch-Brite* Dobie* Cleaning Pad, if necessary. Rinse and dry thoroughly. Do not wash the basket or cover in the dishwasher. In addition, do not use bleaching agents on these parts.
5. 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. G). 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. If needed, the exterior of the unit can be cleaned with a non-abrasive cleaner, such as Soft Scrub* Cleanser. 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.



Handling Oil after Frying

After frying foods, allow oil to cool. To strain oil for reuse, place a funnel into the original oil container or other airtight container and line the funnel with a filter or a double thickness of cheesecloth. Slowly pour oil into funnel. 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.

Helpful Hints

- ◆ Fry foods of equal size and thickness as they will fry more evenly and at the same speed.
- ◆ Before deep frying, always remove excess moisture or ice crystals from food by patting it dry with paper towels. Moist foods may cause excess foaming, spattering, and crackling.
- ◆ Do not fill the basket more than $\frac{3}{4}$ full for most foods. For homemade fries, only fill the basket with a single layer of uncooked potatoes. If too much food is fried at the same time, the food will not get crisp.
- ◆ 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 5).
- ◆ Foods that are battered may stick to the basket; therefore, you may wish to fry these types of foods without the basket. If, however, you want to use the basket, lower the basket into the oil before placing battered foods in the oil. Coated or breaded foods can be fried with or without the basket. When using the fryer without the basket, a heat-resistant scoop should be used to add and/or remove foods. These heat-resistant scoops may be purchased on the web at www.GoPresto.com.
- ◆ For crisper foods, fry with the cover open.

* Bar Keepers Friend is a registered trademark of SerVaas Laboratories, Inc. 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.

- ◆ 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.
- ◆ The longer oil is heated, the more rapidly it deteriorates. Avoid preheating longer than necessary and turn off the fryer once the last batch of food has been removed. Recommended oils include peanut, canola, corn, sunflower, soybean, and light olive oil as they are more resistant to heat.

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. For homemade fries, place only a single layer of uncooked potatoes in the basket.

TYPE OF FOOD	QUANTITY	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, battered**/breaded	3 to 4 pieces	390°	7 to 8 minutes
Raw, battered**/breaded	3 to 4 pieces	390°	2 to 4 minutes
Onion rings			
Frozen, battered**/breaded	3 cups	390°	3 to 4 minutes
Raw, battered**/breaded	3 to 4 large pieces	350°	1½ to 2½ minutes
Potatoes			
Frozen french fries	3 cups	390°	8 to 10 minutes
Homemade fries	1 cup	(see recipe and procedure below)	
Shrimp			
Frozen, battered**/breaded	3 cups	390°	3 to 4 minutes
Uncooked, battered**/breaded	3 cups	390°	2 to 3 minutes
Vegetables , Raw, battered**/breaded	5 to 6 pieces	350°	1 to 3 minutes

**Battered foods will stick to the wire mesh of the basket; therefore, it is suggested you place them directly into the oil using a long-handled scoop or tongs

Recipes

Homemade French Fries (Double Fry Method)

Peel medium potatoes, if desired, and cut 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 uncooked potatoes contain a high percentage of moisture, extreme care must be used when deep frying. Thoroughly dry potato strips before deep frying. **Place only a single layer of potato strips 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
1 egg, beaten

Flour
Salt and Pepper

Beat milk and egg together in a shallow bowl. Combine flour and seasonings in another bowl. 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

Mix flour and beer in a large bowl. Cover and allow the batter to sit at room temperature for 2 hours. Dip food in batter and fry according to timetable above. Fry beer battered foods without the basket.

Consumer Service Information

If you have any questions regarding the operation of your PRESTO® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way
Eau Claire, WI 54703-3703

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 are 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™ parts. Genuine Presto™ replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto™ parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto™ replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company
Presto Factory Service Department
555 Matthews Drive
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, 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