

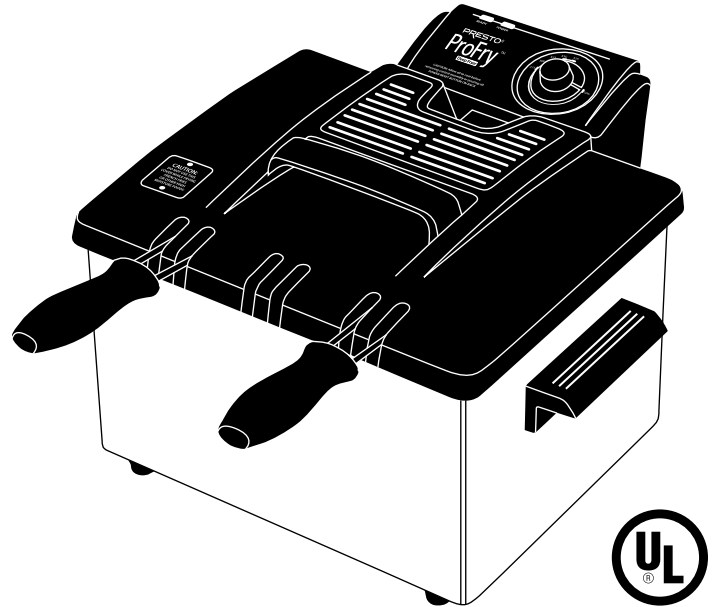
# PRESTO®

5-liter Dual Basket

*ProFry*™

immersion element deep fryer

- Professional-style fryer with dual baskets. Fries two foods at once or extra-large batches.
- 1800-watt immersion element assures fast heating.
- Big 12-cup food capacity.
- Removable heating element and enameled pot for easy cleaning.



**Estas instrucciones también están disponibles en español.**


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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. Be sure handles are properly assembled to baskets and locked in place. See detailed assembly instructions on page 3.
4. To protect against electrical shock or burns, do not immerse control assembly, 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 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.
8. 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.
9. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
10. 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.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

12. Do not use a cracked removable pot or a basket having a loose or weakened handle.
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

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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.

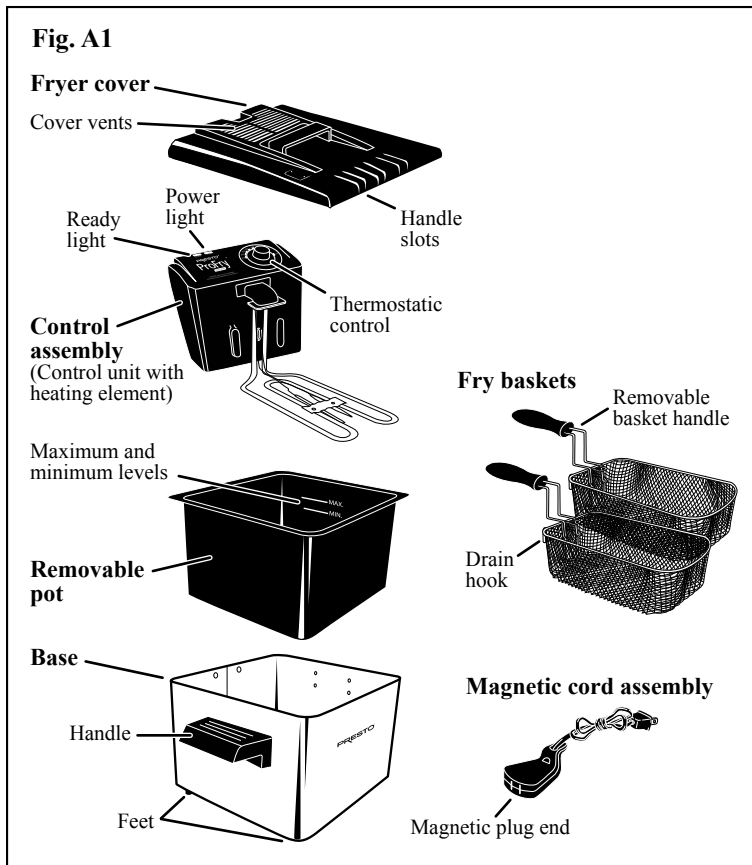
Connect the power supply cord to a 120VAC electrical outlet only.

### Before First Use

Become familiar with the various parts of the deep fryer (Fig. A1) and read the instructions carefully.

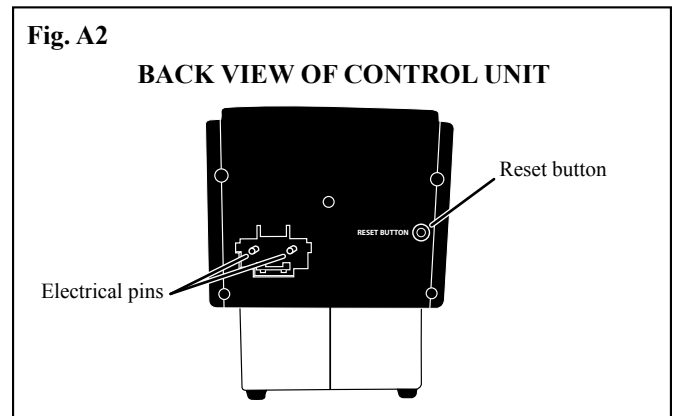
Remove all packing material and disassemble unit for cleaning. Take the fry baskets out of the unit. Remove the cord assembly from the basket and set aside. Then, lift the control assembly (control unit with heating element) from the removable pot. Wipe the control assembly with a damp cloth. **Never immerse the control assembly, cord, or plug in water.** Lift the removable pot out of the base and wash the pot, fry baskets, and fryer cover in dishwasher\* or in warm, sudsy water. Rinse and dry thoroughly.

*\*See the "Care and Cleaning" section (page 5, #3 **NOTICE**) for special dishwasher instructions.*



### 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 or with insufficient oil. It can also occur when using solid fat or older oil that has become thick. Should the unit shut off, unplug and allow the unit to cool. Correct the cause of overheating. Then, with the tip of a standard #2 Phillips screwdriver, press the red RESET button on the back of the control unit (Fig. A2). The unit will not operate until it is reset.



## Important Fryer Guidelines

- Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from countertop 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 control unit, cord, or plug come in contact with water or other liquid.
- Never use the deep fryer without the removable pot.
- **CAUTION! OIL AND WATER DO NOT MIX.** The combination can be dangerous. 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. **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 paper towels.

- Never use the deep fryer without oil or with insufficient oil. Failure to fill the removable pot with oil to the minimum (MIN) fill level will cause overheating and damage to the fryer. Also never exceed the maximum fill level. Using more than the maximum amount may cause the oil to boil over the top of the fryer. The MIN and MAX fill levels are embossed inside the removable pot (Fig. A1, page 2). The maximum amount of oil for this fryer is 5 liters (170 ounces) and the minimum amount is 4.5 liters (150 ounces).
- Use vegetable oil for deep frying, such as canola, corn, peanut, sunflower, or soybean. 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 which may 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.
- Do not use cover while frying raw fries and other high moisture foods.
- 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.
- 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 any parts, before removing oil, and before cleaning.

## Basket Handle Assembly/Storage

Your fryer will be shipped with the basket handles in the storage position (Fig. B1). When ready to use the baskets, lift the handle out of the basket and, while holding the front of the basket, pull the handle back firmly to the locked position (Fig. B2).

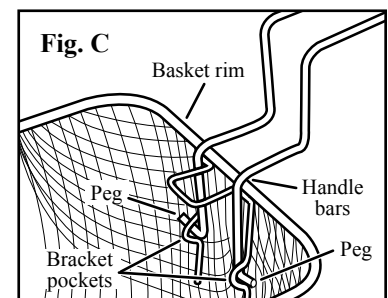
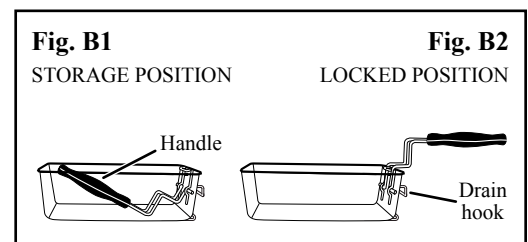
**CAUTION!** To insure against accidental detachment of handle from basket during use, always make sure both pegs are in the bracket pockets and the handle bars rest against the basket rim (Fig. C).

For compact storage, set basket on countertop and while holding the front of the basket, push the handle forward and fold it into the basket.

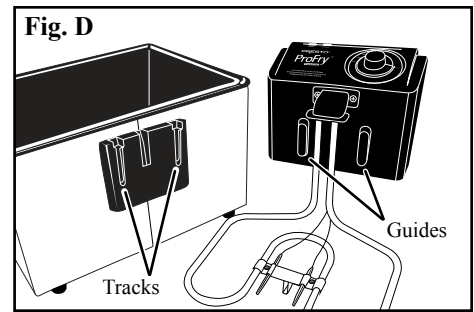
## How To Use for Frying

Check the rubber pads on the bottom of the deep fryer base before each use to be sure they are free of oil and other debris. Wipe pads with a warm, soapy cloth if necessary and dry thoroughly.

1. **Position base on a clean, dry, level, stable, and heat-resistant surface in center of the 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.



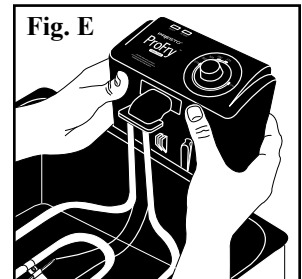
3. Attach the control assembly to the base by aligning the two guides on the front of the control unit with the two tracks on the back of the base (Fig. D). Slide the control assembly down (Fig. E) as far as it goes making sure both guides are in the tracks. **NOTE:** The appliance will only operate when both guides are properly positioned in the tracks.



4. Fill removable pot with cooking oil up to the MAX level marking, which is located on the inside of the removable pot (Fig. A1, page 2). Your fryer will need approximately 5 liters (170 ounces) of cooking oil. The amount of oil must always be between the MAX and MIN level markings inside the removable pot (Fig. A1). Never exceed the MAX level mark.

5. Place cover on deep fryer.

6. 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). **NOTE:** Be sure the plug side marked "THIS SIDE UP" is facing up as the magnetic plug can only be attached one way.



**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 120VAC electrical wall outlet only. Whenever the unit is plugged in the red power light will be illuminated. **Always make sure fryer and cord are out of reach of children.**

8. Turn the thermostatic control to the desired temperature (see page 6 for proper cooking temperatures). The recommended setting for most frying is 375°F. While oil is heating, the green ready light will be illuminated.

**NOTE:** The black cover vents will expand and appear to change shape when the fryer is heating. When the cover cools, the vents will contract and appear to return to their original position. Both the expansion and contraction are normal.

9. When the selected temperature is reached, the green ready light will go out. (Preheat time is approximately 20 minutes.) While oil is heating, proceed to steps 10, 11, and 12.

10. Prepare food for cooking. Remove excess moisture or ice crystals from food by patting it dry with paper towels. Moist foods may cause excess foaming, spattering, and crackling.

11. Assemble basket handles for frying, see page 3.

To insure against accidental detachment of handles from baskets during use, always make sure both pegs are in the bracket pockets and the handle bars rest against the basket rims (Fig. C, page 3).

12. Place baskets on countertop on paper towels and fill baskets  $\frac{3}{4}$  full with food. (For raw fries, only fill baskets  $\frac{1}{3}$  full.)

**NOTE:** Fryer may be used with one or two baskets.

13. Remove cover from fryer and carefully and slowly lower the baskets into the preheated oil until the bottoms rest on top of the heating element. If using just one basket, place it on either the left or right side.

When lowering baskets that contain raw fries or high moisture foods, do not allow the oil to bubble up to the rim of the fryer. If it appears that the oil will bubble up to the rim, raise the baskets and allow the oil bubbles to subside and then slowly lower the baskets again. Repeat until the baskets are completely lowered into the fryer. **WHEN FRYING RAW FRIES OR OTHER HIGH MOISTURE FOODS, DO NOT USE THE FRYER COVER!**

For foods other than raw fries or other high moisture foods, position cover on the fryer so the handle slots are over the basket handles.

**WARNING!** To prevent the risk of severe personal injury or property damage, use caution when cooking with hot oil.

14. Begin timing. Refer to page 6 for recommended times.

**CAUTION!** It is normal for steam to escape from the cover vents and handle slots during frying. To prevent steam burns, keep hands and face away from the vents and slots.

15. When frying time has elapsed, remove cover and check that the food is golden brown. Once the food is done, lift the baskets and hook them onto the fryer rim to allow oil to drain from food.

16. Carefully lift the baskets out of the fryer and empty the food onto paper towels. Season to taste.

17. If frying additional food, repeat steps 12 through 15. If ready light is on, allow oil to reheat until ready light goes out.

18. When frying is complete, remove plug from wall outlet and then from deep fryer. Allow oil and fryer to cool completely before removing control assembly and before cleaning.

## Helpful Hints for Deep Frying

- If unit fails to preheat:
  1. Check cord assembly to assure magnetic plug is attached to the appliance and the cord is plugged into the wall outlet.
  2. Check to see that both guides on the front of the control unit are properly positioned in the tracks on the back of the base (Fig. D and Fig. E, page 4).
  3. The reset button may have tripped. The deep fryer is equipped with a sensor which will automatically shut the unit off if it is heated without or with insufficient oil. Older oil that has become thick and solid fats may not conduct heat well and may also cause the sensor to trip and the unit to shut off. Unplug and allow the unit to cool. Correct the cause of overheating. Then, with the tip of a standard #2 Phillips screwdriver, press the red RESET button on the back of the control unit (Fig. A2, page 2). The unit will not operate until it is reset. Before plugging the unit back in, make sure there is sufficient oil in the fryer, or if the oil is old, replace the oil with fresh oil.
- If the cooking process stops, see #1 and #3 above.
- When using 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 it dry with paper towels. Moist foods may cause excess foaming, spattering, and crackling.
- Fry foods of equal size and thickness as they will fry more evenly and at the same speed.
- If too much food is fried at the same time, the food will not get crisp. For raw fries, do not fill baskets more than  $\frac{1}{3}$  full. For other foods, do not fill baskets more than  $\frac{3}{4}$  full.
- For crisper foods, fry without the cover.
- For breading 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 baskets; therefore, you may wish to fry these types of foods without the baskets. If, however, you want to use the baskets, lower the baskets into the oil before placing battered foods in the oil. Coated or breaded foods can be fried with or without the baskets. When using the fryer without the baskets, a heat-resistant scoop should be used to add and/or remove foods.
- 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.
- 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 unplug the fryer once the last batch of food has been removed.
- 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.

## 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 in water or wash in a dishwasher.**
2. Then, grasping two opposite corners of the removable pot, 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. Store the oil in a tightly sealed container and keep where it will not be exposed to heat or direct light.
3. Wash the removable pot, fry baskets, fryer cover, and base in dishwasher or in warm, sudsy water. **NOTICE:** To prevent damage to the removable pot, cover, or base, do not use steel wool scouring pads, abrasive kitchen cleaners, bleach, vinegar, lemon juice, or other acid-based cleaners. When cleaning in the dishwasher, do not use dishwasher rinse aids or hard water deposit removers, such as Lemi Shine® The Hard Water Expert®\*. Do not use bleaching agents to clean the fry baskets.

If desired, the basket handles may be removed for cleaning. While the basket is sitting on the countertop, firmly push the handle forward to unlock it. Then squeeze the handle bars together to disengage the pegs from the bracket pockets. After cleaning, reattach handle, making sure both pegs are in the bracket pockets and fold handle into basket for storage (Fig. B1, page 3).

\* Lemi Shine® is a registered trademark of Envirocon Technologies, Inc. Presto is not affiliated with this company.

4. Before reassembling unit, be sure all parts are completely dry (see **CAUTION!**, page 3).
5. Always check the magnetic plug before use to assure metal items have not become attached to the magnet.
6. Periodically check the screws on the base handles (Fig. A1, page 2) to be sure they are secure. Retighten, if necessary, with a standard #2 Phillips screwdriver.

**NOTICE:** Overtightening (beyond the secure point) can result in stripping of screws or cracking of handles.

## Frying Timetable

Do not use cover while frying raw 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 baskets no more than  $\frac{3}{4}$  full for most foods.

Food	Quantity	Temperature	Time
<b>Cheese</b> , Frozen, nuggets	6 cups per basket	375°F	2 to 3 minutes
<b>Chicken</b> Frozen, nuggets	6 cups per basket	375°F	3 to 5 minutes
Raw, serving size pieces, breaded	3 to 4 pieces per basket	375°F	13 to 18 minutes
<b>Donuts*</b> (Fry donuts without baskets)	6 to 8	375°F	2 to 3 minutes
<b>Egg Rolls</b> , Frozen	3 to 4 per basket	375°F	5 to 6 minutes
<b>Fish</b> Frozen, battered/breaded	3 to 4 pieces per basket	375°F	7 to 8 minutes
Raw, breaded	3 to 4 pieces per basket	375°F	3 to 4 minutes
<b>Onion Rings</b> Frozen, battered/breaded	6 cups per basket	375°F	4 to 5 minutes
Raw, breaded*	6 to 8 per basket	375°F	1½ to 2½ minutes
<b>Potatoes</b> Frozen french fries	6 cups per basket	375°F	20 to 22 minutes
Raw fries (see below)	3 cups per basket (baskets $\frac{1}{3}$ full)	350°F 375°F	3 to 4 minutes 10 to 12 minutes
<b>Shrimp</b> Frozen, battered/breaded	6 cups per basket	375°F	5 to 7 minutes
Raw, breaded	6 cups per basket	375°F	3 to 5 minutes
<b>Vegetables</b> , Raw, breaded*	10 to 12 pieces per basket	350°F	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. Fill the baskets  $\frac{1}{3}$  rather than  $\frac{3}{4}$  full. Do not use the fryer cover. Slowly lower the filled baskets into the oil. If the oil starts to boil up too quickly, lift the baskets out of the oil for a couple of seconds, then lower them again. Repeat as necessary until the baskets are completely lowered into the fryer.

Fry at 350°F 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°F for 10 to 12 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 one bowl. Combine flour and seasonings in a second bowl. Dip food into milk-egg mixture, then coat in seasoned flour. Fry food according to timetable above.

### Beer Batter

1½ cups flour

1½ cups beer

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 on page 6. If desired, you may fry beer battered foods without the fry baskets.

### Milk Batter

1 cup flour

2 eggs, beaten

1½ teaspoons baking powder

½ cup milk

½ teaspoon salt

Sift together flour, baking powder, and salt. Add eggs and milk. Stir batter until smooth. If a thinner batter is desired, add more milk. Dip food in batter and fry according to timetable on page 6. If desired, you may fry milk battered foods without the fry baskets.

### Short-Cut Donuts with Glaze

1 (10-biscuit) package Buttermilk Biscuits

Cut centers out of biscuits with a 1-inch cutter. Deep fry three donuts at a time at 375°F for 1½ minutes; turn and fry 1½ minutes more. Fry donut holes for about 2 minutes; turning once.

*Makes 10 donuts and 10 holes*

### Chocolate Glaze

½ cup chocolate chips

2 tablespoons milk

1 tablespoon light corn syrup

Combine chocolate chips, syrup, and milk in a 1½- or 2-cup glass cup; microwave on high for 1 to 1½ minutes; stir until melted. Dip donuts and holes in glaze.

### Maple Glaze

1 cup sifted confectioners' sugar

3 to 4 tablespoons maple syrup

Combine confectioners' sugar with maple syrup, stirring until smooth. Dip donuts and holes in glaze; set on rack to drain.

### Fruit Glaze

2 tablespoons grape, apricot, or peach jam

1 to 2 teaspoons milk

1 cup sifted confectioners' sugar

Put jam in a glass dish and microwave on high for 15 seconds; stir to melt. Stir in confectioners' sugar, adding milk and stirring until smooth. Dip donuts and holes in glaze. Drain on rack.

### Mexican Corn Fritters

¼ cup plus 2 tablespoons flour

2 cups frozen corn, thawed

1 teaspoon baking powder

2 tablespoons chopped pimiento

¼ teaspoon salt

2 tablespoons chopped green onion

½ cup grated Parmesan cheese

2 tablespoons chopped canned green chilies

2 eggs, slightly beaten

In a medium bowl, combine flour, baking powder, salt, and Parmesan cheese. Stir in egg, corn, pimiento, onion, and chilies. Drop by heaping tablespoon into hot oil. Deep fry at 375°F about 1 minute on each side, until golden brown. Serve hot.

*Makes about 24 fritters*

### Apple Pie Fritters

1 cup all-purpose flour

1 tablespoon butter, melted

2 tablespoons sugar

½ tablespoon ground cinnamon

1½ teaspoons baking powder

4 tablespoons sugar

¼ teaspoon salt

4 to 5 apples, peeled, cored, sliced ¼ inch thick

⅔ cup milk, minus 1 tablespoon

2 teaspoons ground nutmeg

1 tablespoon brandy

2 egg whites

1 egg yolk

In medium bowl, mix flour, sugar, baking powder, and salt. 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°F for 3 to 4 minutes, turning once. Drain on paper towels. Sprinkle both sides with reserved cinnamon and sugar mixture. Best served warm.

## Crab Fritters

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

In saucepan, cook green pepper, garlic, and parsley in butter and olive oil until tender. Stir in flour. Add milk, stirring constantly, until mixture thickens. Shred crab meat, removing cartilage. 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°F, turning once, until desired brownness is reached. Remove from oil and drain on paper towels. Repeat until all are fried.

*Makes about 18*

## Crispy Cheese Ball Bites

2 cups shredded Cheddar cheese (½-pound)	1 tablespoon chopped pimiento
½ cup crumbled blue cheese (2-ounces)	1 tablespoon chopped chives
1 (3-ounce) package cream cheese	½ cup ground or finely chopped nuts
2 tablespoons milk	2 tablespoons cold water
1 teaspoon Worcestershire sauce	2 (11-ounce) packages refrigerated breadsticks or cornbread twists
1 teaspoon lemon juice	

Bring cheese to room temperature. Beat or process cheese, milk, Worcestershire sauce, and lemon juice until well-blended. Stir in the pimiento and chives. Form into 40 small balls. Roll in nuts, cover, and chill. Open refrigerated breadsticks 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°F for 2 to 3 minutes, turning to brown all sides. Remove from oil and drain on paper towels.

*Makes 40*

## 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 chopped canned green chilies, drained	2 tablespoons cold water

Cook sausage in a skillet until done, breaking it up as it cooks. Combine sausage, beans, onion, chilies, and cheese in a separate bowl

*Makes about 1½ cups*

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.

*Makes 32*

Let stand 5 minutes before frying to allow edges to stick together. Deep fry 3 or 4 at a time at 375°F for 2 minutes. Drain on paper towels.

## Jalapeño Kickers

12 fresh 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
2 tablespoons bread crumbs	

**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.

Fill each pepper half with cream cheese until slightly rounded. Place ½ cup flour in separate bowl, set aside. In a second bowl, beat egg with milk. In a third bowl, prepare breading by combining bread crumbs, onion salt, garlic salt, and oil. Stir in 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°F 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 towels. Serve warm. If desired, serve with salsa.

*Makes 24*



## 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

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

Model Number \_\_\_\_\_ Series 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.

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 Dr.  
Canton, MS 39046-3251

### **PRESTO® Limited Warranty**

*(Applies Only in the United States and Canada)*

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 and Canada, 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, 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**