

# NESCO®

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Electric Deep Fryer  
with 1500 watts and  
cool touch exterior

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## Deep Fryer

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Use/Care and Recipe Guide  
Model DF-1130

# NESCO®

## DF-1130 DEEP FRYER

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NESCO® is a registered trademark of The Metal Ware Corporation.

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING APPLIANCE.**
2. **DO NOT USE WITH AN EXTENSION CORD.** Use of this 1500-WATT fryer on the same circuit or fuse with other electrical products or appliances may trip a 15-amp circuit breaker or blow a 15-amp fuse. **NEVER replace the fuse with one rated higher than the capacity of the circuit. Doing so could result in an electrical fire.**
3. Hot oil can cause very serious burns. The appliance is hot during operation and retains heat for some time after being switched off. Do not touch hot surfaces such as oil reservoir and metal surface.
4. To protect against electrical shock, do not immerse the Main Body or the **Breakaway Cord™** in water or other liquids
5. This appliance is not for use by children. Close supervision is necessary when any appliance is used near children.
6. Do not operate unattended, and never leave the appliance unattended when connected to the power outlet.
7. Always attach **Breakaway Cord™** to appliance first, then plug cord in wall outlet. To disconnect, turn the switch to OFF, then remove plug from wall outlet.
8. Unplug the appliance from power outlet after use, and before filling and emptying. Detach **Breakaway Cord™** from appliance before cleaning.
9. Do not operate any appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to NESCO Factory Service Department for examination, repair or adjustment.
10. Only use accessory attachments recommended by the manufacturer.
11. Do not use outdoors.
12. Do not let the cord hang over the edge of a 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 MOVE THE DEEP FRYER WHEN OIL IS HOT OR DURING COOKING. ALLOW OIL TO COOL BEFORE MOVING THIS APPLIANCE.**
15. Do not use the appliance for other than intended use, as described in this manual.
16. Always keep lid closed while deep fryer is frying foods. Use Basket Handle to raise and lower Basket. **BEWARE OF STEAM WHEN OPENING LID.**
17. Wet food should be dried first with paper towels. Remove loose ice from frozen food. Close the lid when frying. Beware of oil spattering when food is put into the oil.
18. Never obstruct the air outlet vent on top of the lid with any objects and beware of the hot steam coming from the air outlet vent.
19. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating.
20. Be sure oil reservoir is filled with oil to at least the 'MIN' (minimum) oil marking level. Do not fill above 'MAX' (maximum). Do not operate appliance without oil or with an insufficient amount of oil. Never pour oil into heated reservoir.
21. Do not operate this appliance if the lid and the reservoir are not COMPLETELY DRY. Refer to the **Cleaning Instructions** for the best draining position of the lid.

**CAUTION: To prevent damage to countertop or tabletop finish, place non-flammable, non-burnable, heat resistant coaster or placemat between the appliance and the countertop or tabletop surface. Never place on carpet, furniture, or other combustible materials.**

## SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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### Short Cord Instructions

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.

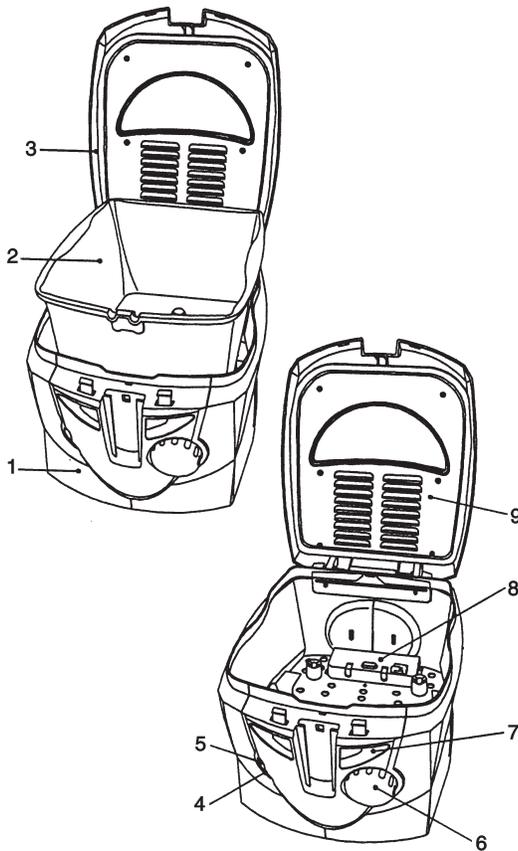
### Breakaway Cord™ and Polarized Plug

This appliance features a patented **Breakaway Cord™** and polarized plug (one blade is wider than the other). The **Breakaway Cord™** is designed to quickly disconnect from the appliance when a pulling force is applied. To reduce the risk of electric shock, a polarized plug is featured. This plug is intended to fit into a polarized outlet only. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug.

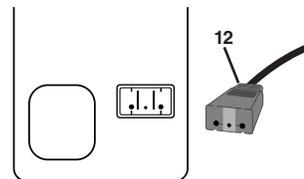
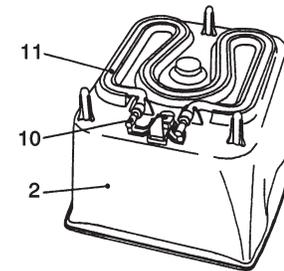
### Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate. **It should be operated on a separate electrical circuit from other appliances.** If you are not sure of the reason of overloading or cannot find a separate circuit, contact a qualified electrician.

### Get To Know Your Nesco DF 130 Deep Fryer :



Item	Description
1	Main body
2	Oil reservoir
3	Lid
4	Red indicator light
5	Green indicator light
6	Temperature control knob
7	Lid button
8	Connector box
9	Air outlet vent / filter
10	Connector
11	Embedded heating element
12	Patented Breakaway Cord™



## Directions For Use:

1. This appliance is designed for household and indoor use only. It is not intended for commercial use.
2. Before fryer is used the first time, remove all packaging materials and follow cleaning instructions in this book.
3. Open Lid by pressing one of the Lid Buttons on front of unit.
4. Remove basket by pushing handle button and lifting up on handle.
5. Pour good quality vegetable, corn, canola, soybean, or peanut oil into the reservoir until it reaches between the 'MIN' and 'MAX' marks inside reservoir (approximately 2 to 2-1/2 quarts). DO NOT OVER OR UNDER FILL.
6. Close lid of fryer.
7. Attach **Breakaway Cord™** to appliance, then plug into standard 120V AC electrical outlet.
8. Rotate Temperature Control Knob to set the desired temperature. The red light will turn on and oil will heat. When set temperature is reached the red light will turn off and your fryer is ready for cooking. If the red light turns back on, oil temperature has dropped and is being reheated back up to desired temperature.
9. Open lid and place food, which should be as dry as possible, into basket.
10. Lower basket gently into oil (BEWARE OF OIL SPLATTERING) and close lid.
11. When cooking is finished OPEN LID CAREFULLY TO AVOID ESCAPING STEAM and raise basket onto hook to allow food to drain for 10-20 seconds before serving. **NOTE:** To maintain oil quality, do not add salt or spices to the food until after it has been removed from the fryer.
12. When cooking is finished, shut down fryer by rotating temperature control knob to position 'O' and press Main Switch OFF. Unplug the **Breakaway Cord™** from the wall outlet before detaching from the appliance.

## Cleaning Instructions

1. Always unplug appliance, detach the **Breakaway Cord™** and let the oil cool down to room temperature before cleaning.
2. Open lid by pressing one of two release buttons on front of unit. Remove lid by pulling upwards while it is open.
3. Lift out basket.
4. Carefully lift Oil Reservoir out by holding the edges and pour oil into suitable container.
5. The Oil Reservoir is fully immerseable but must only be washed by hand. Basket and Lid are dishwasher safe.
6. Never immerse Body of fryer into water or other liquids. Clean Body with a damp cloth, containing mild soap solution or plain water.
7. Ensure that Lid and Oil Reservoir are completely dry after washing and before use. See diagram for the best draining position of Lid.
8. After cleaning, reassemble the Oil Reservoir, Basket, and Lid to the fryer. Make sure the Oil Reservoir seats properly into the body or the fryer will not operate.



## Helpful Hints

- When cooking foods dipped in fresh batter, lower basket first. Using tongs, add food directly to oil. Use basket to lift out food when finished cooking.
- Fill the basket no more than half full for best results. This helps maintain the oil temperature for better cooking results.
- Sort or cut food into uniform pieces. All the food will then be cooked in the same amount of time.
- To reduce splattering, remove excess moisture or ice from the food.
- Store oil in the oil reservoir for only a limited time. When oil has cooled to room temperature, pour into a suitable container with lid and refrigerate.
- For best results, change oil in fryer after a maximum of ten uses.

## Troubleshooting

<b><u>PROBLEM</u></b>	<b><u>CAUSE</u></b>	<b><u>SOLUTION</u></b>
Fryer not operating	Oil Reservoir not seated Not plugged in Outlet not energized	Reinsert Oil Reservoir Insert plug into outlet Check fuses or circuit breaker
Oil spills out	Oil Reservoir over filled Too much water in food Food batches too large	Remove excess oil Dry food with toweling Use less food per basket
Food greasy or not crisp	Food batches too large Oil temperature too low Using wrong type of oil	Use less food per basket Increase temperature Use good vegetable oil
Unpleasant smell	Oil not fresh	Replace oil

## Deep Frying Chart—1500 WATTS

### BREADED FROZEN

ITEM	WEIGHT / SIZE	SUGGESTED TIME/TEMP.
Chicken Nuggets	10 oz.	1-1/2 – 2 minutes / 350° F.
Chicken Strips	15 oz.	2 – 4 minutes / 375° F.
Fantail Shrimp	13 oz.	3 minutes / 350° F.
Jalapeno Poppers	8 oz.	4-1/2 minutes / 350° F.
Egg Rolls	2 oz.	8 – 9 minutes / 350° F.
French Fries (regular cut)	16 oz.	3 – 5 minutes / 375° F.
Onion Rings	8 oz.	1-1/2 – 2 minutes / 375° F.

### FRESH OR FROZEN PRE-COOKED

ITEM	WEIGHT / SIZE	SUGGESTED TIME/TEMP.
Shrimp	Large	3 minutes / 350° F.

### FRESH OR FROZEN THAWED

ITEM	WEIGHT / SIZE	SUGGESTED TIME/TEMP.
Shrimp	Large	1 minute / 350° F.
Beef Tips	2-inch diameter, 1 lb.	4 minutes / 350° F.
Egg Rolls	4	6 minutes / 350° F.
Cornish Hen	1 lb.	15 minutes / 350° F.

### FRESH REFRIGERATED TEMP.

ITEM	WEIGHT / SIZE	SUGGESTED TIME/TEMP.
Boneless Chicken Breast	1/2 lb.	8 – 10 minutes / 375° F.
Bone-in Chicken Thigh	3/4 lb.	15 minutes / 350° F.
Chicken Drumstick	2 lbs.	10 minutes / 350° F.
Beef Tips	2-inch diameter, 1 lb.	4 minutes / 350° F.
Cornish Hen	1 lb.	15 minutes / 350° F.
Turkey Breast (boned)	1 lb.	15 minutes / 350° F.

## RECIPES

### Stuffed Turkey Breast

**1 (2 lb.) turkey breast (bone-in)**  
**1/2 red bell pepper, strips**  
**1 onion**  
**1/2 cup Italian herb bread crumbs**  
**salt**

Debone breast and strip out tendon of the tenderloin.

Lay open and score internal meat to spread breast out flat.

Place 2-3 red pepper strips and onion strip in center and roll up.

Tie roast together with baking string.

## Cheese Puff Appetizers

- 1 small package puff pastry sheets**
- 1 head bok choy leaves**
- 6 mini Babybel cheeses**
- 1/2 cup butter, melted**

Wrap each mini Babybel cheese in bok choy leaf by folding and rolling.

Place one wrapped cheese on buttered pastry sheet. Roll up, folding sides in.

Roll up on two more buttered sheets.

Fry 3-4 minutes until golden brown.

- MAKES: 6**
- Prep. Time: 15 minutes**
- Fry Time: 3-4 minutes**
- Fry Temp: 375° F**

## Beef and Bean Enchilada

- 1 lb. beef tips, diced 1/2-inch**
- 1 (8-oz.) can refried beans**
- 1 cup salsa**
- 6 (6-inch) flour tortillas**
- 1 (8-oz.) can green salsa or enchilada sauce**
- 1 cup cheddar cheese, shredded**

Fry beef tips until just brown (approximately 1 minute on 350° F). Remove and dry on paper towel.

Mix beans and salsa in medium microwavable bowl and microwave for 2 minutes.

Add beef tips to beans and mix.

Warm tortillas in microwave for 1 minute.

Remove 1 tortilla at a time, placing 1/2 cup bean mixture in center of tortilla, then rolling it up.

Place fold side down on baking pan.

Repeat process using six tortillas. Cover with green sauce and cheese before broiling until cheese is melted and edges of tortilla are browned, approximately 5 minutes.

- SERVES: 4-6**
- OPTIONAL:** Make sopapillas with remaining tortillas. Mix 1 tsp. cinnamon with 1/2 cup sugar in a large, zipped plastic bag. Cut tortillas in quarters and fry each batch for 1 minute, until puffy pillows form. Remove from fryer and shake in sugar bag. Serve hot with honey.
- TIP:** Warm tortillas by folding up in a slightly damp, clean kitchen cloth before microwaving.
- Prep. Time: 5 minutes**
- Fry Time: 1 minute**
- Fry Temp: 350° F**

## Portabella Mushrooms

**6 whole portabella mushrooms**  
**2 eggs, beaten**  
**1 cup Italian style bread crumbs**  
**1 tsp. seasoned salt**  
**1/2 cup cheddar cheese**

Beat eggs in a shallow bowl. Use a plate for the bread crumbs and salt mixture.

Remove stems from mushrooms and place each whole mushroom in egg, allowing to sit several minutes on each side.

Put mushrooms on plate of crumbs, covering completely with the crumbs.

Fry at 350° F. for 2 minutes until slightly soft and golden brown.

Sprinkle cheese on "gill" side of mushrooms and allow to melt.

**SERVES:** 4

**TIP:** Any cheese or mix of cheese is nice on mushrooms, especially grated parmesan.

**Prep. Time:** 5 minutes

**Fry Time:** 2-4 minutes

**Fry Temp:** 350° F.

## Shrimp Egg Rolls

**1 cup red bell pepper, diced**  
**2 green onions, diced**  
**24 shrimp, precooked, medium size, and chopped**  
**1 cup bok choy, shredded**  
**1/4 cup sweet and sour sauce**  
**1 Tbs. soy sauce**  
**1 tsp. peanut oil**  
**1 tsp. corn starch**  
**1 Tbs. ginger, peeled and grated**  
**10 egg roll skins**

Mix all ingredients (except egg roll skins) together in a medium bowl.

Roll up egg rolls by placing 2 heaping tablespoons of ingredients diagonally across the skin.

With the corner closest to you, lift and roll it around ingredients while tucking in both corners from sides as you roll.

Using 1 beaten egg or a little water, brush last corner (away from you) and finish rolling.

This seals the egg roll. Repeat process until all ingredients are used.

Fry five rolls at a time on 350° F. for 6 minutes, until golden brown

**SERVES:** 5-6

**OPTIONAL:** Egg roll skins typically come in packages of 20. Just double the recipe if using entire package.

**TIP:** Egg rolls can be frozen before frying. Place on waxed paper baking sheet and cover with plastic to freeze. Once frozen, put in freezer storage bag. Fry from frozen state approximately 8 minutes.

**Prep Time:** 10 minutes

**Fry Time:** 12 minutes total

**Fry Temp:** 350° F.

## ONE YEAR LIMITED WARRANTY

This appliance is warranted for one year from date of original purchase against defects in material and workmanship. This warranty does not cover transportation damage, misuse, accident or similar incident. This warranty gives you specific legal rights and you may have other rights, which vary, from state to state.

Your new NESCO® Deep Fryer comes equipped with numerous safety features. Any attempt to interfere with the operation of these safety features makes this warranty null and void. In the event we receive a Deep Fryer for service that has been tampered with, we reserve the right to restore it to its original state and charge for the repair.

Defective products may be returned, postage prepaid, with a description of the defect to: The Metal Ware Corporation, 1700 Monroe Street, Two Rivers, Wisconsin 54241 for no charge repair or replacement at our option.

Service and genuine NESCO® replacement parts may be obtained from the NESCO® FACTORY SERVICE DEPARTMENT.

For service in warranty, follow instructions set forth in warranty. When ordering new parts, make sure that you always mention the model number of the product, which is found on the back of the Unit.

### About Your Warranty and Service Satisfaction

One simple step sets you on the road to complete customer satisfaction:

Mail in your warranty card and file your NESCO® Deep Fryer's Exclusive registration number now!

Your serial number and Deep Fryer Model are located on the bottom of the Control Box.

We enter this number into our database. It registers your warranty and identifies your Deep Fryer specifically by its individual code. Should you call our 800 toll free line, your registration number helps us identify your appliance and speeds up our assistance to you.

### Five Easy Steps to Satisfaction

Should you have a problem with your NESCO® Deep Fryer, please refer to these steps for assistance:

1. Call us on our toll free number, 1-800-288-4545 and tell us about your problem.
2. If we instruct you to send us all or part of your appliance for repair or replacement, the Customer Satisfaction representative will give you an authorization number (this number notifies our receiving department to expedite your repair). Pack your unit carefully in a sturdy carton to prevent damage because any damage caused by shipping is not covered by the warranty.
3. Print your name, address and authorization number on the carton.
4. Write a letter explaining the problem. Include the following: Your name, address, telephone number and a copy of the original bill of sale.
5. Attach the sealed envelope containing the letter inside the carton. Insure the package for the value of the NESCO® Deep Fryer and ship prepaid to:

**The Metal Ware Corporation  
1700 Monroe Street  
Two Rivers, WI 54241**

*Customer  
Satisfaction*<sup>TM</sup> 

1-800-288-4545

**NESCO**<sup>®</sup>