

# NESCO®

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Electric Deep Fryer  
with 1800 watts and  
"cool zone" technology  
for better tasting food

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## Deep Fryer

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Use/Care and Recipe Guide  
Model DF-1241

# NESCO®

## DF-1241 DEEP FRYER

### Table of Contents:

IMPORTANT SAFEGUARDS .....	3
SAVE THESE INSTRUCTIONS .....	4
GET TO KNOW YOUR NESCO DEEP FRYER .....	4
DIRECTIONS FOR USE .....	5
CLEANING INSTRUCTIONS .....	6
HELPFUL HINTS .....	6
TROUBLE SHOOTING .....	7
RECIPES .....	8-14
WARRANTY .....	15
ABOUT YOUR WARRANTY AND SERVICE SATISFACTION .....	15



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

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Visit our Website at <http://www.nesco.com>

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**CO** DF-1241 Deep Fryer

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## SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

### 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.

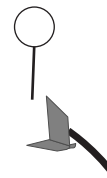
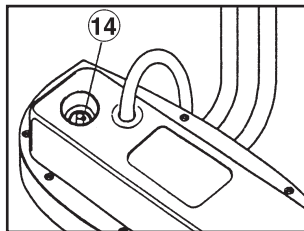
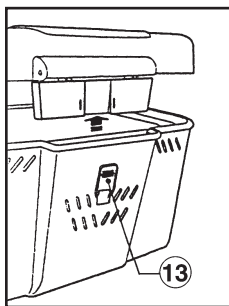
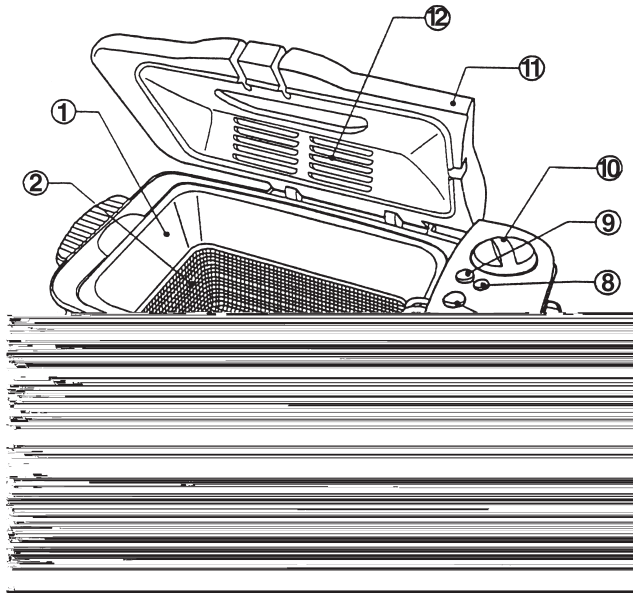
### Breakaway Cord™ and Polarized Plug

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 polarized 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

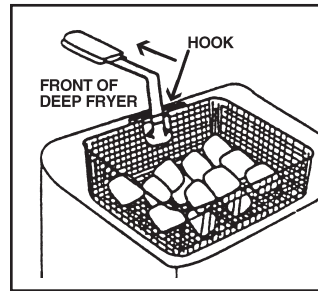
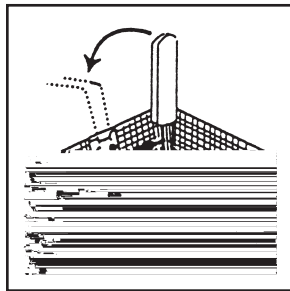
If electrical circuit is overloaded with other appliances, your appliance may not operate. **It should be operated on a separate electrical circuit from other appliances.** If you are not sure of the reason for overloading or cannot find a separate circuit, contact a qualified electrician.

## Get To Know Your Nesco DF-1241 Deep Fryer



## Directions For Use:

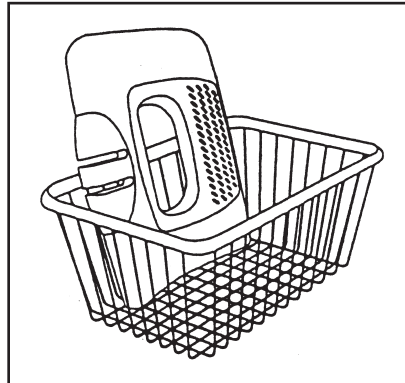
1. This appliance is designed for household and indoor use only. It is not intended for commercial use.
2. Before fryer is used the first time, remove all packaging materials and follow cleaning instructions in this book.
3. Press Lid Button to open lid.
4. Remove basket from Oil Reservoir. If required, unfold handle, pull handle in direction of arrow, snap into place on side of basket. (See Illustrations Below).



5. Pour approximately one gallon of good quality vegetable, corn, canola, soybean, or peanut oil into reservoir until it reaches between 'MIN' and 'MAX' marks inside reservoir. 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. Turn on fryer by pressing the main switch to 'ON'. The green light will turn on showing that the appliance is connected to power.
9. 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. **NOTE:** If the oil is not heating see the Trouble Shooting section in this book.
10. Open lid and place basket onto hook in the Oil Reservoir. Put food into basket. Close lid and then lower basket into the oil.
11. When food is ready, carefully lift and hang basket on hook inside Oil Reservoir. Allow oil to drain 10-20 seconds. Open lid, remove basket, and place cooked food onto absorbent paper towels. **NOTE:** To preserve 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 '0' 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 oil cool down to room temperature before cleaning.
2. To remove lid, first open by pressing Lid Button. Then press Lid Release Button on back of fryer housing and lift lid straight up.
3. Lift out basket.
4. Lift heater assembly from fryer – the control panel requires force to unsnap. Carefully lift out Oil Reservoir by holding the rim. Pour oil into suitable container.
5. Basket, Lid, and Oil Reservoir are dishwasher safe. Dry parts thoroughly after cleaning.
6. Heater Assembly and Body should never be immersed into water or other liquids. Clean the outer surface of Heater Assembly and Body with 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 Illustration for best draining position of Lid.
8. After cleaning, reassemble Oil Reservoir, Heater Assembly, Basket, and Lid to fryer. The Heater Assembly must be seated properly into Body or appliance will not operate.
9. For storage, basket handle can be pushed in and folded down to fit inside Reservoir.



## Helpful Hints

- When cooking foods dipped in fresh batter, lower basket first. Using tongs, add food directly to oil. Use basket to lift food out when finished cooking.
- Fill the basket no more than half full for best results. This helps maintain 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 food.
- Store oil in 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 fifteen uses.

## Trouble Shooting

<u>Problem</u>	<u>Cause</u>	<u>Solution</u>
Fryer not operating	Control Panel not seated Not plugged in Not turned on Outlet not energized Reset Button tripped	Reinstall Control Panel Insert plug into outlet Push Main Switch On Check fuses or circuit breaker Push Reset Button (See "Get to Know Your Nesco DF-1241" for Reset Button location)
Oil spills over	Oil Reservoir over filled Too much water in food Food batches too large	Remove excess oil Dry food with toweling Use less food in basket
Food greasy or not crisp	Food batches too large Oil temperature too low Using wrong type of oil	Use less food in basket Increase oil temperature Use good vegetable oil
Unpleasant smell	Oil not fresh	Replace oil

## Notes

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## Deep Frying Chart for Frozen, Breaded, Precooked Packaged Foods

Prepared foods listed in this chart are Breaded and Precooked prior to packaging. Do not thaw; place foods directly from package into preheated oil. If there are frozen ice granules around prepared foods, set pieces on a paper towel and pat dry.

Initially fill Deep Fryer with one-gallon vegetable oil. Use this chart as a guide to deep frying times. Frying times may vary because of food temperature, quantity and size of pieces. Best results are obtained when food is cooked in small batches and size of pieces is uniform. Check deep fried foods at the shortest times given; deep fry until heated through.

Time ranges given: . . . . .LOW 325° F.  
MEDIUM 350° F.  
HIGH 375° F.

### LOW HEAT 325° F. FROZEN, BREADED, PRECOOKED, PACKAGED

Breaded Onion Rings . . . . . 5 – 6 min.

### MEDIUM HEAT 350° F. FROZEN, BREADED, PRECOOKED, PACKAGED

Frozen Breaded Chicken Tenders . . . . . 5-1/2 – 6 min.

Frozen Breaded Chicken Nuggets . . . . . 3 – 4 min.

Frozen Breaded Chicken Pieces . . . . . 7 – 8 min.

Frozen Breaded Small Mushrooms . . . . . 2-1/2 – 3 min.

Frozen Breaded Medium Shrimp . . . . . 2 – 2-1/2 min.

Frozen Breaded Small Shrimp Pops . . . . . 1 – 2 min.

### HIGH HEAT 375° F. FROZEN, BREADED, PRECOOKED, PACKAGED

Frozen Breaded Large or Fantail Shrimp . . . . . 1 – 2 min.

Frozen Breaded Mozzarella Sticks . . . . . 2 – 3 min.

Frozen Breaded Halibut Fish Fillets . . . . . 3 – 3-1/2 min.

Frozen Breaded Halibut Fish Balls . . . . . 2 – 3 min.



## Deep Frying Chart for Fresh or Frozen Uncooked Packaged Foods

**For packaged frozen foods, look for this statement on box "not pre-cooked." Fresh foods may be purchased in packages labeled "not pre-cooked."**

Initially fill Deep Fryer with one-gallon vegetable oil. Use this chart as a guide to deep frying times. Frying times may vary because of food temperature, quantity and size of pieces. Best results are obtained when food is cooked in small batches and size of pieces is uniform. Check deep fried foods at the shortest times given; deep fry until heated through.

Fresh indicates foods prepared from a recipe or purchased fresh, not frozen. Read package label to indicate prepared, packaged foods that are NOT precooked. If frozen, do not thaw; place foods directly from package into preheated oil. If there are frozen ice granules around prepared foods, set pieces on a paper towel and pat dry. It is very important to dry fresh sliced potatoes on a paper towel before adding to preheated oil. Moist vegetables will cause the oil to splatter.

Time ranges given: . . . . . LOW 325° F.  
 . . . . . MEDIUM 350° F.  
 . . . . . HIGH 375° F.

### LOW HEAT 325° F. FRESH OR FROZEN UNCOOKED FOODS

Fresh Turkey Thighs, Bone-in, Skin-on . . . . . 20 – 22 min.  
 Fresh Turkey Breast, Bone up, Skin down . . . . . 30 – 35 min.  
 Fresh Breaded Eggplant . . . . . 5 – 6 min.  
 Fresh Breaded Portabella Mushrooms . . . . . 4-1/2 – 5 min.

### MEDIUM HEAT 350° F. FRESH OR FROZEN UNCOOKED FOODS

Frozen Chicken Nuggets . . . . . 5-1/2 – 6 min.  
 Fresh Breaded Chicken Tenders . . . . . 3-1/2 – 4-1/2 min.  
 Fresh Breaded, Boneless Chicken Breasts . . . . . 5-1/2 – 6 min.  
 Fresh Breaded Bone-in Pork Chops . . . . . 7-1/2 – 8 min.  
 Fresh Egg Rolls . . . . . 5 min  
 Frozen Chimichangas . . . . . 7 – 7-1/2 min.  
 Fresh Coated Large Shrimp . . . . . 1 – 2 min.

### HIGH HEAT 375° F. FRESH OR FROZEN UNCOOKED FOODS

Fresh Red Potato Chips . . . . . 2 – 3 min.  
 Fresh Yam Potato Chips . . . . . 2 – 2-1/2 min.  
 Fresh American Fries . . . . . 5 – 6 min.  
 Frozen Thin French Fries . . . . . 3 – 3-1/2 min.  
 Frozen Thick French Fries . . . . . 3-1/2 – 4 min.  
 Frozen Curly French Fries . . . . . 4-1/2 – 5 min.  
 Frozen Egg Rolls . . . . . 6-1/2 – 7 min.

## RECIPES

### Chicken Tenders

Serves 4

**20 oz. (12 pieces) Chicken tenders\***  
**3 Tbsp. All-purpose flour**  
**1 large Egg**  
**1 Tbsp. Milk**  
**1/2 Cup Seasoned dry bread crumbs**

Preheat vegetable oil to medium, 350° F., until red light turns off.

Rinse chicken; pat dry.

Spoon flour into a flat dish. Combine egg and milk in a small bowl; whisk to blend. Measure breadcrumbs into a flat dish.

With tongs dip each chicken tender into flour, turning to coat; then into egg mixture and then into breadcrumbs, turning to coat evenly. Set each tender on a tray and repeat process until all tenders are breaded.

Raise basket. Open lid; place tenders in basket. Close lid; lower basket. Deep Fry 3-1/2 to 4-1/2 minutes until evenly browned and cooked through. Raise basket. Open lid; with tongs remove pieces onto a cooling rack set over paper towel.

Serve immediately.

\*If fresh chicken tenders are not available, slice one split chicken breast into 3 equal long slices. Two whole or 4 split breasts will equal 12 tenders.

### Parmesan Breaded Chicken Breasts

Serves 4

**4 (4-5 oz. ea.) Split chicken breasts, boneless, skinless**  
**1/4 Cup All-purpose flour**  
**1-1/2 Tbsp. Cornstarch**  
**2 tsp. Lemon & Herb seasoning**  
**1 tsp. Baking powder**  
**6 Tbsp. Milk**  
**1 large Egg**  
**1/2 Cup Seasoned dry bread crumbs**  
**2 Tbsp. Grated Parmesan cheese**

Preheat vegetable oil to medium, 350° F., until red light turns off.

Rinse chicken and trim any fat; pat dry.

Combine flour, cornstarch, seasoning and baking powder in a shallow bowl; stir until mixed. Stir milk and egg into flour mixture. Measure bread crumbs and cheese into a flat dish; stir until mixed.

Place chicken pieces into milk mixture. Allow pieces to stand 5 to 10 minutes, turning over once; then set each piece into crumb mixture, turning to coat evenly. Set each piece on a plate and repeat process until all chicken breasts are breaded.

Raise basket. Open lid; place all four pieces in basket. Close lid; lower basket. Deep Fry 5-1/2 to 7 minutes until breading is golden brown and internal temperature of each chicken piece reaches 160° F. on a meat thermometer.

Raise basket. Open lid; with tongs remove chicken pieces onto a cooling rack set over paper towel. Check internal temperature; Deep Fry longer, if necessary.

Serve immediately.

## Round Steak Cubes

Serves 4

- 1 (1 lb.) Top sirloin round steak, thick-cut**
- 1/4 Cup Italian salad dressing**
- 1/4 Cup All-purpose flour**
- 1/2 tsp. Salt**
- 1/4 tsp. Black pepper**

Rinse steak and trim fat; pat dry. Cut steak into 1-inch cubes. Place cubes in a shallow bowl; add salad dressing. Cover and refrigerate 1 hour.

Preheat vegetable oil to medium, 350° F, until red light turns off.

Pour off salad dressing from cubes; discard dressing. Combine flour and seasonings in a shallow bowl; stir until mixed. Spoon a few meat cubes into flour mixture, turning to coat evenly. Set cubes on a plate and repeat process until all cubes are coated.

Raise basket. Open lid; carefully spoon cubes into basket. Close lid; lower basket. Deep Fry 3 to 4 minutes until internal temperature of cubes reach 130° to 140° F on a meat thermometer. Raise basket. Open lid; lift basket above oil to allow excess oil to drip off. Turn basket over onto paper towel. Check internal temperature of two or three cubes. Deep Fry longer, if necessary.

Serve hot in pasta dishes or to top a tossed green salad.

## Pork Balls

Makes approximately 26 balls

- 1 lb. Ground pork**
- 1/2 Cup Dry stuffing mix**
- 1/2 Cup Finely chopped mushrooms**
- 1/2 Cup Finely chopped apple**
- Stalk celery, finely chopped**
- Green onion, thinly sliced**
- 1 large Egg**
- 2 Tbsp. Ricotta cheese**
- 1 tsp. Dijon mustard**
- 1 tsp. Grated lemon peel**
- 1 tsp. Poultry seasoning**
- 1/4 Cup Seasoned dry bread crumbs**

Combine all ingredients, except breadcrumbs, in a medium bowl; stir until well mixed. Cover and refrigerate one hour to allow stuffing mix to soften.

Form pork mixture into 1-1/4-inch round balls. Measure breadcrumbs into a shallow bowl. Place each ball in crumbs, turning to coat evenly. Place balls on a tray and refrigerate while Deep Fryer preheats.

Preheat vegetable oil to low, 325° F, until red light turns off.

Raise basket. Open lid; place half the balls in basket. Close lid; lower basket. Deep Fry 4-1/2 to 5 minutes until browned and internal temperature of each ball reaches 155° F on a meat thermometer. Raise basket. Open lid; with tongs remove balls onto paper towel. Check internal temperature of two or three balls; Deep Fry longer if necessary. Repeat Deep Fry process with remaining balls.

Serve hot.

## Crab Balls

Makes approximately 15 balls

- 1 lb. Frozen lump crabmeat, thawed; or canned, drained**
- 4 slices Torn white bread**
- Green onions, thinly sliced**
- 1/4 Cup Lemon juice**
- 3 Tbsp. Melted butter**
- 2 Tbsp. Mayonnaise**
- 1 Tbsp. Dillweed**
- 1 tsp. Mustard**
- 1 tsp. Lemon pepper**
- 1/2 tsp. Rosemary**
- 1/2 Cup All-purpose flour**
- 4 large Eggs**
- 2 Tbsp. Milk**
- 2 Cups Seasoned dry bread crumbs**

Combine crabmeat, bread, onions, lemon juice, butter, mayonnaise and seasonings in a medium bowl; stir until well mixed. Form mixture into 1-1/2-inch round balls.

Spoon flour into a small bowl. Combine eggs and milk in a small bowl; whisk to blend. Measure bread crumbs into a flat dish.

With tongs dip each ball into flour, turning to coat; then into egg mixture to coat; finally into breadcrumbs, turning to coat evenly. Set each ball on a plate and repeat process until all balls are breaded. Cover and refrigerate while Deep Fryer preheats.

Preheat vegetable oil to low, 325° F, until red light turns off.

Raise basket. Open lid; place half the balls in basket. Close lid; lower basket. Deep Fry 4-1/2 to 5-1/2 minutes until evenly browned and cooked through. Raise basket. Open lid; with tongs remove balls onto paper towel. Repeat Deep Fry process with remaining balls.

Serve hot.

## Fresh Potato Chips

Per Serving:

- 1 to 2 Small Red potatoes**
- or**
- 1 to 2 Small Red yam potatoes**
- Salt or seasonings, to taste**

Preheat vegetable oil to high, 375° F, until red light turns off.

With vegetable peeler, slice potatoes into thin pieces onto paper towel. Cover potatoes with paper towel to pat dry. Slice up to 4 to 6 small red potatoes or up to 2 sliced small yams per batch.

Raise basket. Open lid; place potato pieces in basket. Close lid; lower basket. Deep Fry 2 to 3 minutes until browned and crisp. Raise basket. Open lid; lift basket above oil to allow excess oil to drip off. Turn basket over onto paper towel. Salt or season immediately, to taste.

Serve warm, or when cool, store in airtight container.

## Portabella Mushrooms

Serves 2 to 4

- 6 oz. Sliced Portabella mushrooms**
- 2 large Eggs**
- 2 Tbsp. Milk**
- 6 to 8 Tbsp. Seasoned dry bread crumbs**
- 1 tsp. Italian herb seasoning**

Preheat vegetable oil to low, 325° F., until red light turns off.

Arrange mushroom slices in a shallow bowl.

Combine eggs and milk in a small bowl; whisk until blended. Pour over mushroom slices. Allow to stand 5 minutes, turning each piece over once, to soak up egg mixture. Measure breadcrumbs into a shallow bowl, add seasoning and stir until mixed.

With tongs dip each mushroom slice into crumbs, turning to coat evenly. Set each slice on a plate and repeat process until all mushroom slices are coated.

Raise basket. Open lid; place half the slices in basket. Close lid; lower basket. Deep Fry 2-1/2 minutes. Raise basket. Open lid; with tongs turn slices over. Close lid; lower basket and Deep Fry 2 to 3 minutes until browned and mushrooms are tender. Raise basket. Open lid; with metal spatula remove slices onto paper towel. Repeat Deep Fry process with remaining slices.

Serve hot.

## Chimichangas

Makes 12

- 8 oz. Shredded cooked beef or chicken**
- 3/4 Cup Salsa, well drained**
- 2 oz. Shredded Monterey Jack cheese**
- 1 Tbsp. Taco seasoning**
- 1/2 tsp. Cumin**
- 12 (8-inch) Flour tortillas**
- Sour cream, to serve**
- Guacamole, to serve**

Preheat vegetable oil to high, 375° F., until red light turns off.

Combine meat, salsa, cheese and seasonings in a medium bowl; stir until well mixed.

Spoon 1/4 cup meat mixture onto center of tortilla. Spread lightly to within 1-1/2 inches of bottom and side edges. Fold up bottom edge to center; then fold in each side. Fold top down to encase filling; secure with wooden pick. Repeat process until all Chimichangas are made.

Raise basket. Open lid; place 3 to 4 Chimichangas in basket. Close lid; lower basket. Deep Fry 3 minutes. Raise basket. Open lid; with tongs turn Chimichangas over. Close lid; lower basket and Deep Fry 2-1/2 to 3 minutes until evenly browned. Raise basket. Open lid; with tongs remove Chimichangas onto paper towel. Repeat Deep Fry process with remaining Chimichangas.

Serve hot with sour cream and guacamole. Remove wooden pick before eating.

## Oriental Egg Rolls

Makes 14 rolls

- 8 oz. Ground pork, cooked, drained**
- 1/2 Cup Finely chopped bok choy**
- 1/2 Cup Finely chopped red pepper**
- 2 Green onions, thinly sliced**
- 2 Tbsp. Finely chopped water chestnuts**
- 1 Tbsp. Sweet & sour sauce**
- 2 tsp. Soy sauce**
- 1 tsp. Sesame oil**
- 2 tsp. Cornstarch**
- 1 tsp. Ginger**
- 14 Fresh egg roll wrappers**
- 1 Egg white**
- Sweet & sour sauce, to serve**

Preheat vegetable oil to medium, 350° F, until red light turns off.

Combine pork, bok choy, red pepper, onions and chestnuts; stir until well mixed. Stir in sauces and oil. Sprinkle cornstarch and ginger over mixture; stir in.

Place 2 tablespoons filling in center of egg roll wrapper. Bring bottom corner of square up to center over the filling. With pastry brush, brush egg white along top two sides of wrapper. Bring right corner, then left corner in to center; roll up, then bring top corner over to seal. Repeat process until all egg rolls are made.

Raise basket. Open lid; place 4 rolls in basket. Close lid; lower basket. Deep Fry 2 minutes. Raise basket. Open lid; with tongs turn rolls over. Close lid; lower basket and Deep Fry 2 to 2-1/2 minutes until golden brown. Raise basket. Open lid; with tongs remove rolls onto paper towel. Repeat Deep Fry process with remaining rolls.

Serve hot with sweet and sour sauce.

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## 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 bottom of the Heater Assembly.

### 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 Heater Assembly.

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 number, your registration number helps us identify your machine 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 help:

1. Call 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>™</sup> 

1-800-288-4545

**NESCO**<sup>®</sup>