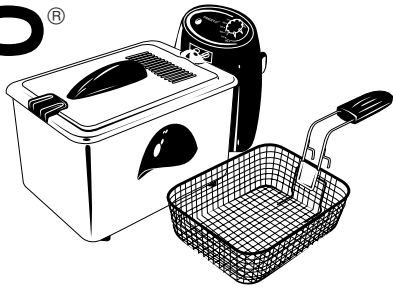



# PRESTO®

## ProFry™

immersion  
element  
deep fryer



## 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 handle is properly assembled to basket and locked in place. See detailed assembly instructions on page 2.
4. To protect against electrical shock or burns, do not immerse control 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 cord from outlet and appliance 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 or to the nearest Presto Authorized Service Station for examination, repair, or electrical or mechanical adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use a cracked removable pot or a basket having a loose or weakened handle.
12. 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.
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

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 polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

### *Before First Use*

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

Remove all packing material and disassemble unit for cleaning. Take the frying basket out of the unit. Remove the cord assembly from the basket and set aside. Then, lift the control assembly out of the unit. Wipe the control assembly (control unit with heating element) 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, frying basket, and fryer cover in dishwasher or in warm, sudsy water. Rinse and dry thoroughly.

### **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 oil, with insufficient oil, or with older oil that has become thick. Should the unit shut off, unplug and allow the unit to cool. Then with the tip of a pen or pencil, press the red RESET button on the back of the control unit. The unit will not operate until it is reset.

### *Important Fryer Guidelines*

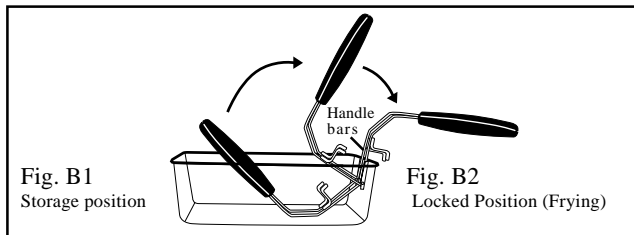
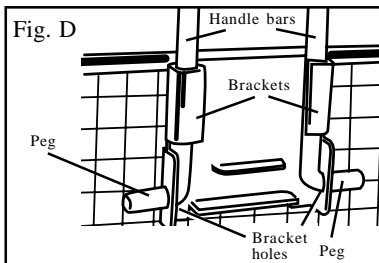
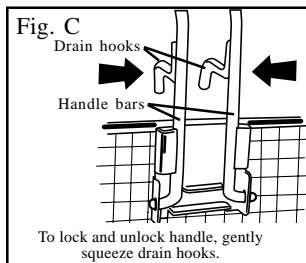
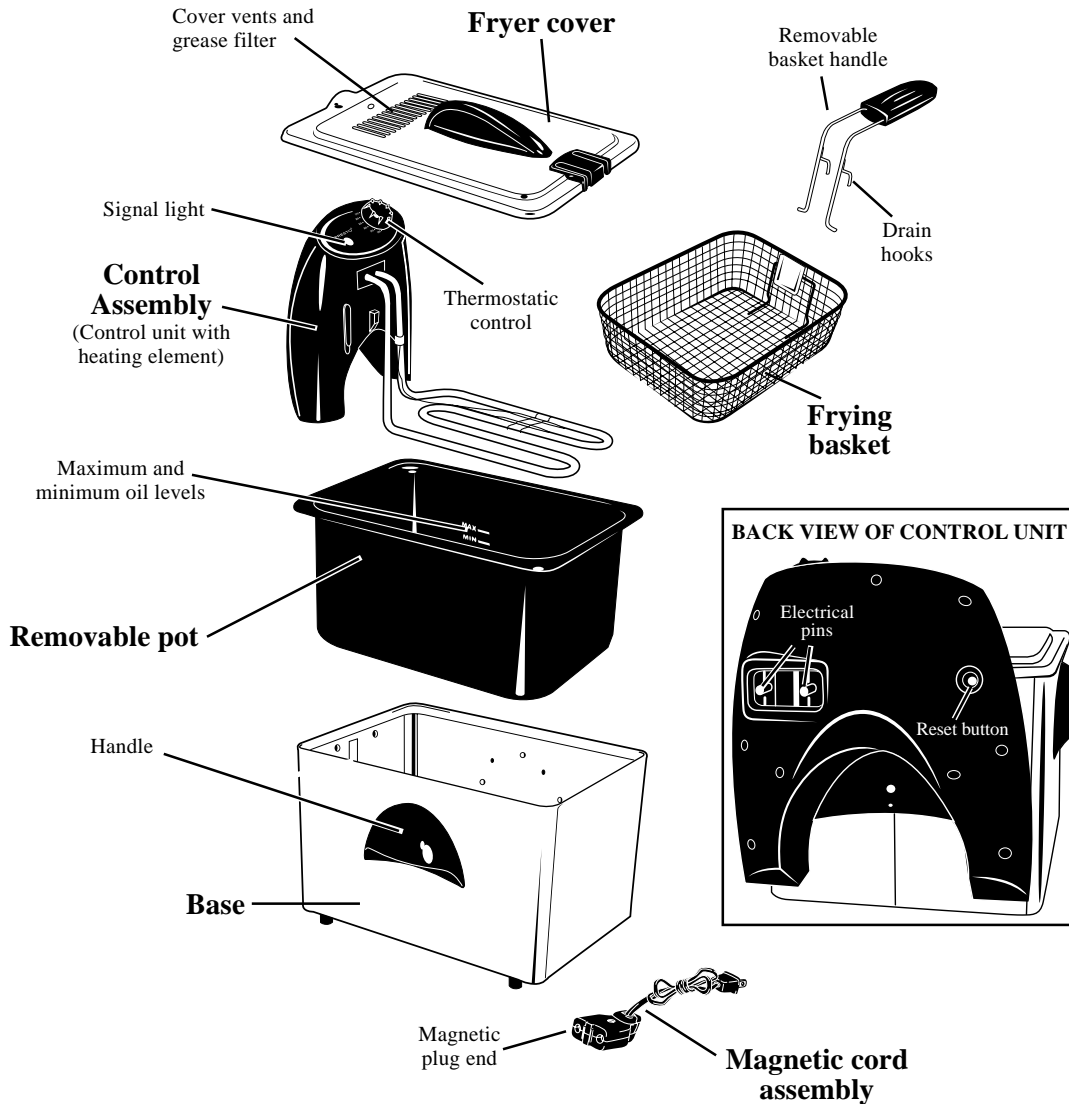
- ❖ Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from countertop edge.
- ❖ Close supervision is necessary when any appliance is used by or near children. Hot oil can cause serious and painful burns.
- ❖ To avoid the risk of electrocution or severe disfiguring electrical 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.
- ❖ Never use the deep fryer without oil or with insufficient oil. Also never exceed the maximum fill level. The minimum (MIN) and maximum (MAX) fill levels are embossed inside the removable pot (Fig. A, next page).
- ❖ Use only a good, reliable standard brand of cooking oil for deep frying. 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 and will cause severe smoking. It

may also 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.

- ◇ Before deep frying, remove excess moisture from food by blotting with toweling—moist foods cause excess foaming and spattering. Do not add wet food to cooking oil. Even small amounts of water may cause the oil to spatter.

- ◇ Do not use cover while frying French fries and other high moisture foods.
- ◇ Always unplug cord 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.

**Fig. A**



### ***Basket Handle Assembly/Storage***

Your fryer will be shipped with the basket handle in the storage position (Fig. B1). When ready to use the basket for frying simply lift the handle out of the basket. Then, gently squeeze the drain hooks (Fig. C), keeping the pegs in the bracket holes, and fit the handle bars in the brackets (Fig. D). The handle is now in 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 holes and the handle bars are in the brackets (Fig. D).

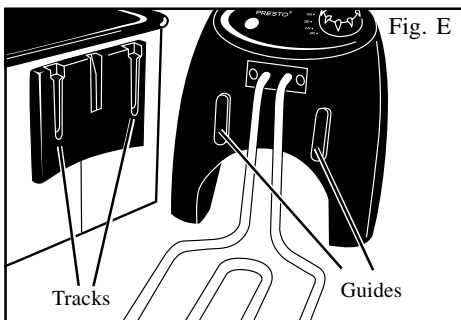
To unlock the basket handle for storage, gently squeeze the drain hooks (Fig. C), keeping the pegs in the bracket holes, and fold the handle into the basket.

## How To Use

1. Position base on a clean, dry, level, stable, and heat-resistant surface in center of 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. E). Slide the control assembly down (Fig. F) as far as it goes making sure both guides are in the tracks.

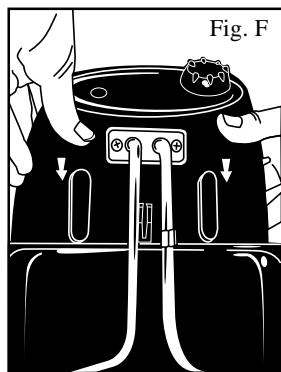
**Note: The appliance will only operate when both guides are properly positioned in the tracks.**

4. Fill removable pot with cooking oil up to the MAX level marking, which is located on the inside of the removable pot (Fig. A, page 2). Your fryer will need approximately 12 cups of cooking oil. The amount of oil must always be between the MAX and MIN level markings inside the removable pot (Fig. A). Never exceed the MAX level mark.



5. 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. A, page 2). The plug can be attached in either direction.

**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.**



6. Plug cord into a 120 volt wall outlet.  
**Always make sure fryer and cord are out of reach of children.**
7. Turn the thermostatic control to the desired temperature (see page 8 for proper cooking temperatures). The recommended setting for most frying is 375°. While oil is heating, the signal light will be illuminated.
8. When the selected temperature is reached, the signal light will go out. (Preheat time is approximately 10 minutes.)
9. While oil is heating, prepare food for cooking.
10. Assemble basket handle for frying, see page 2.  
To insure against accidental detachment of handle from basket during use, always make sure both pegs are in the

bracket holes and the handle bars are in the brackets (Fig. C and D, page 2).

11. While frying basket is sitting on countertop, fill basket up to  $\frac{2}{3}$  full with food. Before deep frying, remove excess moisture from food by blotting with toweling—moist foods cause excess foaming and spattering.
12. To reduce spatter, before placing basket in deep fryer, position cover over basket with cover vents away from basket handle. Then, slowly lower the filled basket into the preheated oil until the bottom of the basket rests on top of the heating element. **If frying French fries or other high moisture foods, immediately remove cover after lowering basket into oil.**

Note: For crisper foods, fry without the cover.

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

13. Begin timing. Refer to page 4 for recommended times.  
**Caution: It is normal for steam to escape from the cover vents during frying. To prevent steam burns keep hands and face away from the vents.**
14. When frying time has elapsed, check that the food is golden brown. Then lift the basket and hook it onto the fryer rim to allow oil to drain from food.
15. Empty the food onto absorbent paper. Season to taste.
16. If frying additional food, repeat steps 11 through 15. If signal light is on, allow oil to reheat until signal light goes out.
17. When frying is completed, unplug cord from wall outlet and then from deep fryer. Allow oil and fryer to cool completely before removing control assembly and before cleaning.

## 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, grabbing two opposite corners of the removable pot, carefully lift it 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. Then 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, frying basket, fryer cover, and base in dishwasher or in warm, sudsy water. Note: If you choose to use a dishwasher, there may be some discoloration of parts. This will not affect the fryer's performance.  
Do not use steel wool scouring pads or abrasive kitchen cleaners on the removable pot, cover, or base and do not use bleaching agents to clean the frying basket.  
If desired, the basket handle may be removed for cleaning. Squeeze the drain hooks and fold the handle into the basket until the handle bars are out of the brackets. Continue squeezing to remove both pegs from the bracket holes. After cleaning, reattach handle making sure both pegs are in the bracket holes and the handle bars are in the brackets (see Fig. D, page 2). Fold handle into basket for storage (see Fig. B1, page 2).

**Note:** Your fryer has a grease filter in the cover. The filter does not need replacing. It can be cleaned periodically with a brush.

4. Before reassembling unit, be sure all parts are completely dry.
5. Always check the magnetic plug before use to assure metal items have not become attached to the magnet.

### ***Helpful Hints***

- ◇ If unit fails to preheat or if the cooking process stops:
  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 (see Fig. E and Fig. F, page 3).
  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 oil or with insufficient oil. Older oil that has become thick may not conduct heat well and may also cause the sensor to trip and the unit to shut off. Should any of these things occur, unplug and allow the unit to cool. Then with the tip of a pen or pencil, press the red RESET button on the back of the control unit (see Fig. A, 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.
- ◇ 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.
- ◇ Fry foods of equal size and thickness as they will fry more evenly and at the same speed.
- ◇ Do not fill the basket more than  $\frac{2}{3}$  full. If too much food is fried at the same time, the food will not get crisp.
- ◇ For crisper foods, fry without the cover.
- ◇ Before deep frying, always remove excess moisture or ice crystals from food by blotting with toweling. Moist foods may cause excess foaming, spattering, and crackling.
- ◇ For breading or coating foods, use commercial breading, finely ground bread or cracker crumbs, corn meal, a mixture of corn meal and flour, pancake mix, or prepared bread mixes.
- ◇ Use only metal cooking utensils in the fryer as plastic or rubber will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become hot.
- ◇ 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 slotted metal spoon may be used to add and/or remove foods.
- ◇ 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.

◇ It is time to replace the cooking oil if any of the following occur:

- The oil is dark in color.
- The oil has an unpleasant odor.
- The oil smokes when it is heated.
- The oil foams excessively during frying.

### ***Frying Timetable***

Do not use cover while frying French 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 basket no more than  $\frac{2}{3}$  full.

| <b>FOOD</b>                        | <b>AMOUNT</b>    | <b>TEMPERATURE</b> | <b>TIME</b>   |
|------------------------------------|------------------|--------------------|---------------|
| <b>Cheese</b>                      |                  |                    |               |
| Frozen, nuggets                    | 8 cups           | 375°               | 2-3 minutes   |
| <b>Chicken</b>                     |                  |                    |               |
| Frozen, nuggets                    | 8 cups           | 375°               | 3-5 minutes   |
| Raw, serving size pieces, battered | 4-5 pieces       | 375°               | 13-18 minutes |
| <b>Donuts*</b>                     |                  |                    |               |
|                                    | 3-4              | 375°               | 2-3 minutes   |
| <b>Egg Rolls, frozen</b>           |                  |                    |               |
|                                    | 3-4              | 375°               | 5-6 minutes   |
| <b>Fish</b>                        |                  |                    |               |
| Frozen, battered                   | 3-4 pieces       | 375°               | 7-8 minutes   |
| Raw, battered                      | 3-4 pieces       | 340°               | 3-4 minutes   |
| <b>Onion rings</b>                 |                  |                    |               |
| Frozen, battered                   | 8 cups           | 375°               | 4-5 minutes   |
| Raw, battered*                     | 3-4 large pieces | 375°               | 1½-2½ minutes |
| <b>Potatoes</b>                    |                  |                    |               |
| Frozen French fries                | 8 cups           | 375°               | 10-12 minutes |
| Raw fries (see below)              | 8 cups           | 375°               | 3-4 minutes   |
|                                    |                  | 375°               | 10-12 minutes |
| <b>Shrimp</b>                      |                  |                    |               |
| Frozen, battered                   | 8 cups           | 375°               | 5-7 minutes   |
| Raw, battered                      | 8 cups           | 375°               | 3-5 minutes   |
| <b>Vegetables, raw, battered*</b>  |                  |                    |               |
|                                    | 5-6 pieces       | 340°               | 1-3 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 cold water. Soak potato strips for 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels. Fry at 375° 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° for 10 to 12 minutes or until golden brown.

### **Crispy Coating**

|               |                 |
|---------------|-----------------|
| ½ cup milk    | Flour           |
| 1 egg, beaten | Salt and Pepper |

Beat milk and egg together. Combine flour and seasonings. 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 4. If desired, you may fry beer battered foods without the frying basket.

### **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 4. If desired, you may fry milk battered foods without the frying basket.

### **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 diced canned green chilies, drained      | 2 tablespoons cold water                       |

Cook sausage until done, breaking it up as it cooks. Combine sausage, beans, onion, chilies, and cheese.

*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° for 2 minutes. Drain on paper towels.

Alternate method: Cut tortillas into 8 pieces. Fry in hot oil. Heat bean dip and serve with fried chips.

### **Apple Pie Fritters**

|                                |  |
|--------------------------------|--|
| 1 cup all-purpose flour        | ½ tablespoon ground cinnamon                   |
| 2 tablespoons sugar            | 4 tablespoons sugar                            |
| 1½ teaspoons baking powder     | 3-4 apples, peeled, cored, sliced ¼ inch thick |
| ¼ teaspoon salt                | 2 teaspoons ground nutmeg                      |
| ⅔ cup milk, minus 1 tablespoon | 2 egg whites                                   |
| 1 tablespoon brandy            |  |
| 1 egg yolk                     |  |
| 1 tablespoon butter, melted    |  |

In medium bowl, mix together flour, sugar, baking powder, and salt. In a second bowl, whisk together milk, brandy, egg yolk, and melted butter. Gradually stir into dry ingredients until smooth. Set aside.

Mix together 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 butter.

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° for 3 to 4 minutes, turning once. Drain on paper towels. Sprinkle both sides with reserved cinnamon and sugar mixture. Best served warm.

### **Jalapeño Kickers**

|  |                            |
|--|----------------------------|
| 12 fresh jalapeño peppers or 1 (3½ ounce) can jalapeño peppers | 2 tablespoons bread crumbs |
| Cream Cheese   | ¼ teaspoon onion salt      |
| ½ cup flour  | ⅛ teaspoon garlic salt     |
| 1 egg  | ¼ teaspoon vegetable oil   |
| ½ cup milk   | ¼ cup flour                |
|  | 1 teaspoon sugar           |

**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. To prepare canned jalapeño peppers: drain, cut in half lengthwise, and remove seeds and stems.

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° 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 toweling. Serve warm. If desired, serve with salsa.

**VARIATIONS:** Substitute shredded cheddar cheese in place of cream cheese filling. Pack firmly. **Or** substitute a mixture of cream cheese and shredded cheddar cheese in place of cream cheese filling.

### **Crab Fritters**

|  |                                     |
|--|-------------------------------------|
| ½ green pepper, finely chopped (about ⅓ cup) | 1 teaspoon sherry                   |
| 1 garlic clove, minced                       | 1 teaspoon paprika                  |
| 3 tablespoons minced parsley                 | ¼ teaspoon cayenne pepper           |
| 2 tablespoons butter                         | 1 egg, beaten with 1 teaspoon water |
| 2 tablespoons olive oil                      | Flour                               |
| ½ cup flour                                  | Dry bread crumbs                    |
| ½ cup milk                                   |                                     |
| 6 ounces frozen or canned crab meat          |                                     |

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°, turning once, until desired brownness is reached. Remove from oil and drain on absorbent paper. Repeat until all are fried.

*Makes about 1½ dozen.*

## ***Consumer Service Information***

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, **call our Consumer Service Department** weekdays 8:00 AM to 4:30 PM (Central Time) at 1-800-877-0441 or write:

**NATIONAL PRESTO INDUSTRIES, INC.**

**Consumer Service Department**

**3925 North Hastings Way, Eau Claire, WI 54703-3703**

You may also email your inquiries to **contact@GoPresto.com**. Inquiries will be answered promptly by telephone, letter, or email. When writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department or any Presto Authorized Service Station. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

**CANTON SALES AND STORAGE COMPANY**

**Presto Factory Service Department**

**555 Matthews Dr., Canton, MS 39046-0529**

Appliances may also be repaired at any Presto Authorized Service Station. Check your yellow pages for Service Stations near you.

The Presto Factory Service Department and Presto Authorized Service Stations are equipped to service all 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.

### **PRESTO® Limited Warranty**

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 two years after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Presto Factory Service Department or to the nearest Presto Authorized Service Station. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

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 or misuse 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**