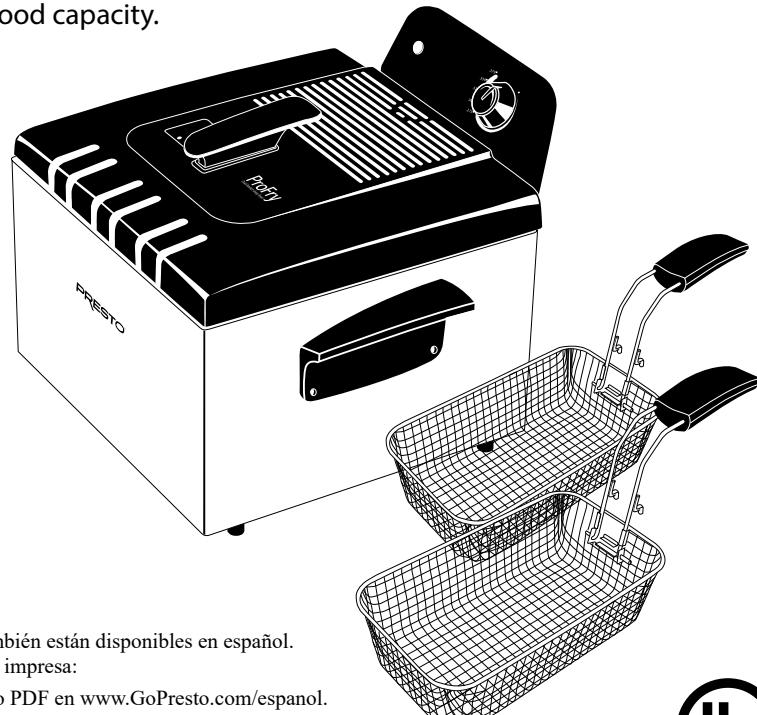


PRESTO®

stainless steel 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 provides quick preheating and fast oil temperature recovery.
- Big 12-cup food capacity.



Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

Visit us on the web at www.GoPresto.com



INSTRUCTIONS

Consumer Service Information

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

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

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible. When contacting the Consumer Service Department, please indicate the model and series numbers for the deep fryer. These numbers can be found on the back of the control panel. Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is 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.

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)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. **Outside the United States, this limited warranty does not apply.**

To obtain service under the warranty, 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, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
EAU CLAIRE, WI 54703-3703

This is a **UL** 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 5. Failure to securely attach the basket handles can result in the release of the baskets during use, which may result in severe burns.
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. See page 14 for contact information.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto™ replacement parts.
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

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. The cord assembly and the handle for the fryer cover will be inside one of the baskets. Attach the handle to the fryer cover by sliding it into the cover opening, as shown in Fig. A2, until you hear it snap in place. Before first use, wipe the control panel with a damp cloth. Carefully clean the heating element with hot, soapy water, taking care not to immerse the control panel in water.

CAUTION! To avoid electrical shock, never immerse the control panel, cord, or plug in water or wash in a dishwasher.

Lift the removable pot out of the base and wash the pot, fry/steam baskets, and fryer cover in hot, soapy water. Rinse and dry thoroughly. If desired, the removable pot and fryer cover may be washed in the dishwasher. See page 13 for specific cleaning 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 an insufficient amount of oil or water. 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. Determine what caused the overheating and correct it, e.g., if you planned to deep fry and there is no oil in the fryer, add oil. Then, with the tip of a Phillips screwdriver, press the red RESET button on the back of the control panel (Fig. A3). The unit will NOT operate until it is reset.

Fig. A1

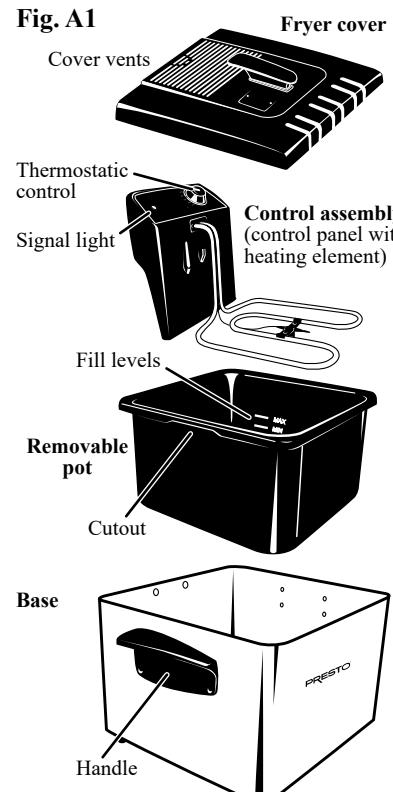
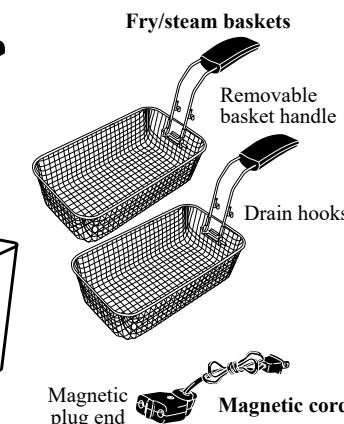
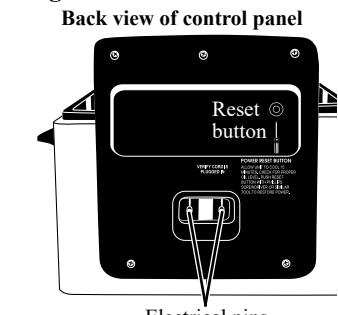


Fig. A3



Important Safety Information

WARNING! Burn Hazards

- Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.

- **Oil and water do not mix.** The combination can be dangerous. Accordingly, before pouring oil into the removable pot be sure that the pot and all parts are COMPLETELY DRY. In addition, before placing food in deep fryer, always remove ice crystals and excess moisture from food by patting dry with paper towels. When the oil is heated, any water droplets in the oil superheat, becoming a volatile steam that can cause hot oil to spatter, boil over, or even erupt out of the deep fryer.

Uncooked potatoes contain a high percentage of moisture and extreme caution must be used when frying. Follow the special instructions in steps 10 and 13 of the "How to Use" section (page 6), in the timetable (page 8), and in the Homemade French Fries recipe (page 8).

- Use caution when frying doughs, such as beignets, donuts, dumplings, hushpuppies, and fritters. These foods may develop air bubbles during heating, which may burst and cause burns. Use a slotted spoon or tongs, rather than a fork, to turn food during frying and to remove food from oil.
- Use caution when frying flour tortillas. Flour tortillas contain air bubbles. During frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Accordingly, after frying, carefully raise the tortillas out of the vegetable oil and allow to drain for approximately 30 seconds.

WARNING! Electrical Hazards

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

- Do not let the control panel, cord, or plug come in contact with water or other liquid.
- Do not let children handle or put electrical cords or plugs in their mouths.
- Never use the deep fryer without the removable pot.

Important Fryer Guidelines

- Use fryer only on a clean, dry, level, stable, and heat-resistant surface, away from the edge.
- Never preheat or use the deep fryer without or with an insufficient amount of oil or water. Failure to fill the removable pot to the minimum (MIN) fill level will cause overheating and damage to the product. Also, never exceed the maximum (MAX) 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 3). The minimum amount for this fryer is 3½ quarts and the maximum amount is 5 quarts.
- Use vegetable oils, such as peanut, canola, corn, sunflower, soybean, and light olive oil, which can withstand high temperatures required for deep frying. Do not use extra virgin olive oil or other vegetable oils as they deteriorate at temperatures below those required for deep frying.
- Do not use solid fat (shortening, butter, margarine, lard). Solid fat will not melt uniformly and will cause the unit to overheat resulting in the reset button tripping. In addition, solid fat will cause severe smoking and solidify once it has cooled, making it very difficult to remove or insert the control assembly.

- Avoid preheating oil longer than necessary and turn off the fryer once the last batch of food has been removed. The longer the oil is heated, the more it deteriorates.

- Always remove plug from wall outlet and then from deep fryer when unit is not in use.
- Always allow fryer to cool completely before removing any parts, before removing oil, and before cleaning.
- 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 panel are properly positioned in the tracks on the exterior of the base (see Fig. E and Fig. F).
 3. The reset button may have tripped. See "Reset Button" section on page 3. Before plugging the unit back in, make sure there is sufficient oil or water in the fryer, or if the oil is old or solid, replace the oil with fresh liquid oil.
- If the unit stops heating, see #1 and #3 above.

Fig. B1
Storage Position



Fig. B2
Locked Position

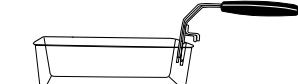


Fig. C

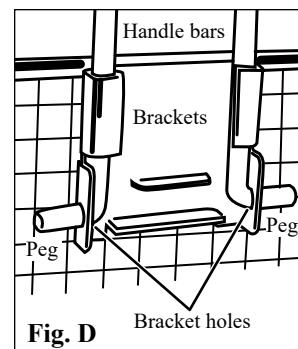
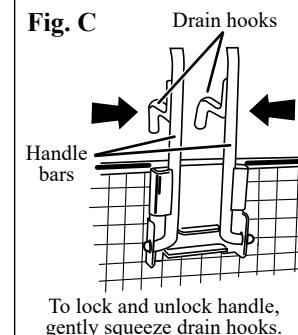


Fig. D

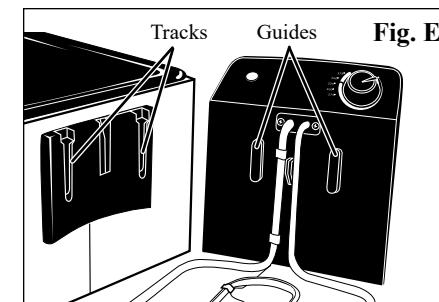


Fig. E

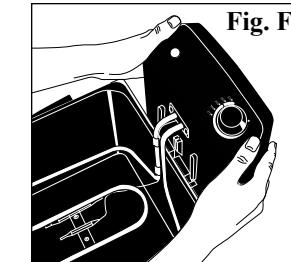


Fig. F

3. Attach the control assembly to the base by aligning the two guides on the front of the control panel with the two tracks on the exterior of the base (Fig. E, page 5). Slide the control assembly down (Fig. F, page 5) 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 the removable pot with vegetable oil up to the MAX level marking, which is located on the inside of the removable pot (Fig. A1, page 3). Your fryer will need approximately 5 quarts of vegetable 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 the cover on the deep fryer for preheating.
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 panel (Fig. A3, page 3). 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.

7. Plug cord into a 120VAC electrical wall outlet only. **Always make sure fryer and cord are out of reach of children.**
8. Turn the thermostatic control to the desired temperature (see page 8 for proper frying temperatures). The recommended setting for most frying is 375°. While oil is heating, the signal light will be illuminated.
9. While oil is heating, prepare food for cooking and assemble basket handles for frying. See page 5.

To insure against accidental detachment of handles from baskets during use, always make sure both pegs are in the bracket holes and the handle bars are in the brackets (Fig. C and Fig. D, page 5).

10. Place baskets on countertop and fill each basket up to $\frac{3}{4}$ full with food. (For homemade fries, only fill basket $\frac{1}{2}$ full.) Before deep frying, remove excess moisture from food by patting it dry with paper towels. Moist foods cause excess foaming and spattering.

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

11. When the oil is ready for frying, the signal light will go out. Preheat time is approximately 20 minutes.
12. After preheating, remove cover.
13. Attach either one or both of the filled fry baskets to the removable pot using the drain hooks. If using just one basket, place it on either the right or left side.

Then position cover over basket or baskets with cover vents away from basket handles. Slowly lower the filled baskets one at a time into the preheated oil until the bottom of the basket rests on top of the heating element.

If frying french fries (homemade or frozen) or other high moisture foods, immediately remove cover after lowering baskets into oil.

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.

14. Begin timing. Refer to page 8 for recommended times.
- CAUTION!** It is normal for steam to escape from the cover vents during frying. To prevent steam burns, keep well away from the vents.
15. When frying time has elapsed, check that the food is golden brown. Then 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 10 through 16. If signal light is on, allow oil to reheat until signal light goes out.
18. When frying is completed, remove plug from wall outlet and then from fryer. Allow the oil and fryer to cool completely before removing control assembly and before cleaning.

Helpful Hints for Deep Frying

- ◆ Fry foods of equal size and thickness as they will fry more evenly and at the same speed.
- ◆ Before deep frying, always remove excess moisture or ice crystals from food by patting it dry with paper towels. Moist foods may cause excess foaming, spattering, and crackling.
- ◆ Do not fill the baskets more than $\frac{3}{4}$ full for most foods. For homemade fries, do not fill basket more than $\frac{1}{2}$ full. If too much food is fried at the same time, the food will not get crisp.
- ◆ For crisper foods, fry without the cover.
- ◆ When breading food, use any type of flour, corn meal, fine bread or cracker crumbs, or commercial breading to coat the food. To get the breading to adhere better to the food, dip the food first in a mixture of egg and milk; see Crispy Coating recipe on page 9.
- ◆ 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 and can cause injury.
- ◆ The longer oil is heated, the more rapidly it deteriorates. Avoid preheating longer than necessary and turn off the fryer once the last batch of food has been removed. Recommended oils include peanut, canola, corn, sunflower, soybean, and light olive oil as they are more resistant to heat.

Frying Timetable

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 maximum recommended amounts of food. Fill each basket no more than $\frac{3}{4}$ full for most foods. When frying homemade fries, fill basket only $\frac{1}{2}$ full.

Type of Food	Quantity (for each basket)	Temperature	Approximate Cooking Time
Cheese			
Frozen, nuggets	4 cups	375°	2 to 3 minutes
Chicken			
Nuggets, frozen	4 cups	375°	3 to 5 minutes
Pieces, raw, breaded	6 to 8	375°	12 to 18 minutes
Strips, raw, breaded	1 pound	375°	2 to 3 minutes
Donuts			
(Fry donuts without baskets)	6 to 8	375°	2 to 3 minutes
Egg Rolls			
Frozen	3 to 4	350°	8 to 10 minutes
Fresh	3 to 4	375°	3 to 5 minutes
Fish Fillets			
Frozen, battered*/breaded	3 to 4	375°	7 to 8 minutes
Raw, battered*/breaded	3 to 4	375°	3 to 4 minutes
Onion Rings			
Frozen, battered*/breaded	6 cups	375°	4 to 5 minutes
Fresh, battered*/breaded	6 to 8	375°	1½ to 2½ minutes
Potatoes			
French fries, frozen	6 cups	375°	10 to 12 minutes
French fries, homemade	4 cups	(see recipe and procedure below)	
Shrimp			
Frozen, battered*/breaded	4 cups	375°	5 to 7 minutes
Uncooked, battered*/breaded	1 pound	375°	3 to 5 minutes
Vegetables			
Raw, battered*/breaded	10 to 12 pieces	375°	1 to 3 minutes

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

Recipes

Homemade French Fries (Double Fry Method)

Peel medium potatoes, if desired, and cut into $\frac{1}{4}$ - to $\frac{1}{2}$ -inch thick strips. Place into large bowl and cover with hot tap water. Soak potato strips for 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels.

Because uncooked potatoes contain a high percentage of moisture, extreme care must be used when deep frying. Thoroughly dry potato strips before deep frying. **Fill the baskets $\frac{1}{2}$ rather than $\frac{3}{4}$ full.** Slowly lower the filled baskets into the oil. Do not use cover.

Fry at 350° 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

$\frac{1}{2}$ cup milk	Flour
1 egg, beaten	Salt and Pepper

Beat milk and egg together in a shallow bowl. Combine flour and seasonings in another shallow bowl. Dip food into milk mixture, then coat in seasoned flour. Fry food according to timetable on the opposite page.

Beer Batter

1½ cups flour	1½ cups beer
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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 the opposite page. Fry beer battered foods without the baskets.

Milk Batter

1 cup flour	2 eggs, beaten
1½ teaspoons baking powder	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon salt	

Combine flour, baking powder, and salt in a medium bowl. Add eggs and milk. Stir the batter until smooth. If a thinner batter is desired, add more milk. Dip food in batter and fry according to timetable on the opposite page. Fry milk battered foods without the baskets.

Apple Pie Fritters

1 cup all-purpose flour	1 tablespoon butter, melted
2 tablespoons sugar	$\frac{1}{2}$ tablespoon ground cinnamon
1½ teaspoons baking powder	4 tablespoons sugar
$\frac{1}{4}$ teaspoon salt	4 to 5 apples, peeled, cored, sliced $\frac{1}{4}$ inch thick
$\frac{2}{3}$ cup milk, minus 1 tablespoon	2 teaspoons ground nutmeg
1 tablespoon brandy	2 egg whites
1 egg yolk	

Combine flour, sugar, baking powder, and salt in a medium bowl. Whisk milk, brandy, egg yolk, and melted butter in a second bowl. Gradually stir into dry ingredients until smooth. Set aside.

Combine 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 10 to 12 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 ¼ teaspoon vegetable oil ¼ teaspoon onion salt ⅛ teaspoon garlic salt ¼ cup flour 1 teaspoon sugar
	Cream Cheese		
½	cup flour		
½	cup milk		
1	egg		

CAUTION! Wear plastic gloves when working with peppers. Do not touch eye area.

To prepare fresh jalapeño peppers: Rinse, cut in half lengthwise and remove seeds and stems. Place in boiling water. 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. Beat milk and egg together in another bowl; set aside.

Make breading by combining bread crumbs, oil, onion salt, and garlic salt in another bowl. Stir in flour and sugar until mixed thoroughly; set aside.

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. Remove immediately if cream cheese filling appears through the coating. Place fried peppers on paper towels. Serve warm. If desired, serve with salsa.

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 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° 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.

How to Use for Boiling and Steaming

- Follow steps 1 through 3 on pages 5 and 6. **NOTE:** To avoid steam damage to cabinets when using the steaming and boiling function, position the deep fryer so that it is not directly under cabinets.
- For boiling,* fill removable pot with water up to the MAX level marking, which is located on the inside of the removable pot (Fig. A1, page 3). Your fryer will need approximately 5 quarts of water for boiling. Never exceed the MAX level mark.

For steaming, fill removable pot with water up to the MIN level marking, which is located on the inside of the removable pot (Fig. A1, page 3). Your fryer will need approximately 4 quarts of water for steaming. Do not use less than the minimum.

- Attach the cord to the unit by aligning the magnetic plug end with the two electrical pins located on the back of the control panel (Fig. A3, page 3). 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.

- Plug cord into a 120VAC electrical wall outlet only. **Always make sure fryer and cord are out of reach of children.**
- Turn the thermostatic control to 300° and place the cover on the deep fryer.
- While water is heating, prepare food for cooking.
- Assemble basket handles for cooking, see page 5. To insure against accidental detachment of handles from baskets 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 5).
- Place baskets on countertop and fill each basket up to ¾ full with food. **Do not exceed 1½ pounds per basket.** **NOTE:** Unit may be used with one or two baskets.
- When water begins to boil (approximately 12 to 17 minutes), remove cover and attach either one or both of the filled baskets to the removable pot using the drain hooks. If using just one basket, place it on either the right or left side. Then position cover over basket or baskets with cover vents away from basket handles.

If boiling, slowly lower the filled baskets one at a time into the water until the bottom of the basket rests on top of the heating element.

If steaming, leave basket hooked on removable pot.

- Begin timing. Refer to page 12 for recommended times. **CAUTION!** It is normal for steam to escape from the cover vents during boiling and steaming. To prevent steam burns, keep well away from the vents.
- When cooking time has elapsed, remove cover and then remove baskets from fryer if the food was steamed. If food was boiled, lift the baskets and hook them onto the fryer rim to allow water to drain from food.
- Empty the food into serving bowls. Season to taste.
- When cooking is completed, remove plug from wall outlet and then from fryer. Allow fryer to cool completely before removing control assembly and before cleaning.

Steaming and Boiling Timetable

Type of Food	Approximate Steaming and Boiling Time
Vegetable	
*Asparagus	
Thin spears	3 to 4 minutes
Thick spears	4 to 5 minutes
*Beans	
Whole or 1-inch pieces	7 to 8 minutes
*Broccoli	
Spears or florets	5 to 7 minutes
*Brussels Sprouts	
1 to 1½-inch diameter	9 to 11 minutes
Cabbage	
2-inch wedge	15 to 20 minutes
Carrots	
Whole	18 to 22 minutes
¼-inch slices	6 to 7 minutes
Baby cut	11 to 14 minutes
*Cauliflower	
Whole head	18 to 20 minutes
Florets	7 to 9 minutes
Corn-on-the-cob	10 to 15 minutes
Potatoes (white)	
Small, whole (1 to 2 ounces each)	13 to 15 minutes
Medium, quartered	13 to 15 minutes
Potatoes (sweet)	
1-inch slices	17 to 19 minutes
*Rutabaga	
1½-inch slices	15 to 20 minutes
*Turnips	
½-inch cubes	15 to 20 minutes
Shrimp	
Fresh	4 to 5 minutes
Frozen	5 to 7 minutes
Crab Legs	
Fresh	5 to 7 minutes
Frozen	7 to 9 minutes

* Steaming is recommended to minimize nutrient loss.

Pasta

When boiling pasta, keep in mind the following:

Use only pasta that is large enough to stay in the basket, such as mostaccioli, penne, rigatoni, and tortellini. Strand-type pasta, such as fettuccini, linguine, and spaghetti, and small pasta, such as elbow macaroni, should be avoided as it will fall through or get stuck in the openings of the wire mesh basket.

Pour pasta into the basket while it is on the counter. This will prevent smaller pieces of pasta from falling through the wire mesh openings into the boiling water and coming in contact with the heating element. Boil pasta for the length of time indicated on the package directions.

Care and Cleaning

- After unit and oil or water have cooled completely, carefully lift control assembly out of fryer. Wipe the control panel with a damp cloth. Carefully clean the heating element with hot, soapy water, taking care not to immerse the control panel in water.
CAUTION! To avoid electrical shock, never immerse the control panel, cord, or plug in water or wash in a dishwasher.
- When ready to drain the oil or empty the water, grab the cutouts on the sides of the removable pot (Fig. A1, page 3), and carefully lift the pot out of the fryer. Immediately pour out water or discard or strain oil. Refer to the section "Handling Oil after Frying."
- Wash the removable pot and the cover in the dishwasher or in hot, soapy water.
IMPORTANT: To prevent damage to the deep fryer parts, 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 rinse aids or hard water deposit removers, such as Lemi Shine* rinse or Lemi Shine* booster.
- Clean the fryer base with a hot, soapy cloth.
- Wash the fry/steam baskets in hot, soapy water. Do not use bleaching agents to clean the baskets. If necessary, a plastic scouring pad, such as Scotch-Brite* Dobie* Cleaning Pad, may be used to clean food residue.
If desired, the basket handles 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 the handle making sure both pegs are in the bracket holes and the handle bars are in the brackets (Fig. D, page 5). Fold the handle into the basket for storage (Fig. B1, page 5).
- Before reassembling unit, be sure all parts are completely dry (see "Oil and water do not mix" safety information on page 4). For compact storage, place control assembly and baskets on their side inside of removable pot.
- Always check the magnetic plug end before use to assure metal items have not become attached to the magnet.
- Periodically check the screws on the base handles to be sure they are tight. Retighten, if necessary, with a Phillips screwdriver.
NOTICE: Continuing to tighten, once secure, can result in stripping of screws or cracking of handles.

Handling Oil after Frying

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

The number of times the oil can be reused will depend on the type of oil used and the food that is fried in it. For example, the oil will need to be replaced more often if fish or food coated with bread or cracker crumbs is fried frequently.

Replace the oil if it is dark in color, has an unpleasant odor, smokes when it is heated, or foams excessively during frying.

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