

PRESTO®

DualDaddy® electric deep fryer


- The easy way to fry two foods at once. Special divider keeps foods separate.
- Divider removes for big batches or large pieces of chicken or fish.
- Snap on lid stores oil to use again and again.



©2011 by National Presto Industries, Inc.

Visit us on the web at www.GoPresto.com

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. To protect against electrical shock or burns, do not immerse unit, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not let children handle or put electrical cords or plugs in their mouths.
6. Always attach magnetic plug end to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet, then from appliance.
7. Always insert divider in deep fryer before heating oil.
8. Unplug from outlet and deep fryer when not in use and before cleaning. Allow to cool before removing divider, 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 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 outdoors.
12. Do not let cord hang over edge of 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. 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, use extreme caution.
15. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

IMPORTANT CORD 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.

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 cord or plug come in contact with water or other liquid.
- ❖ Use only vegetable oil, such as sunflower, peanut, or soybean, or vegetable shortening for deep frying. Deep frying foods in butter, margarine, olive oil, or animal fat is not recommended because of lower smoking temperatures.
- ❖ **CAUTION: OIL AND WATER DO NOT MIX.** The combination can be dangerous. When the oil is heated, any water droplets in the oil super-heat, becoming a volatile steam that can cause hot oil to spatter, boil over, or even erupt out of the deep fryer. **Hot oil can cause severe burns!**
Accordingly, before pouring oil into a fryer be sure that the fryer is COMPLETELY dry. Before placing food in deep fryer, always remove ice crystals and excess moisture from food by patting dry with toweling.
- ❖ Use caution when deep frying doughs, such as beignets, donuts, dumplings, hushpuppies, and fritters. These foods may develop air bubbles during heating, which may burst and cause burns. Use the scoop provided or tongs rather than a fork when turning food during frying and when removing food from oil.
- ❖ Use caution when deep frying flour tortillas. Flour tortillas contain air bubbles. During deep frying, oil can become trapped within these bubbles. If not properly drained the bubbles can burst and cause burns. Therefore, after deep frying tortillas, carefully raise them out of the cooking oil and allow oil to drain from the tortillas for approximately 30 seconds.
- ❖ 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 oil and before cleaning.

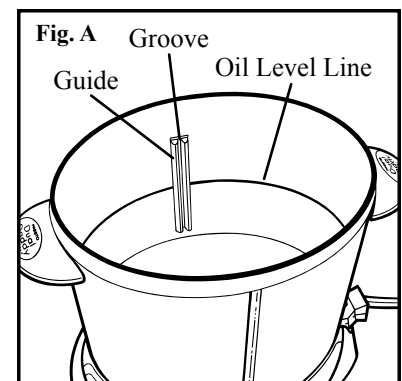
How To Use

Before using for the first time, wash interior of unit, divider, and scoop with warm, sudsy water and dry thoroughly. **Never immerse unit in water or other liquid, or wash in dishwasher.**

1. Remove plastic cover. *Unit must be cool before cover can be replaced for storage of oil.*
2. Check the rubber pads on the bottom of the fryer before each use to be sure they are free of oil or other debris. Wipe pads with warm, soapy water if necessary. Then dry thoroughly.
3. **Place deep fryer on a clean, dry, level, stable, and heat-resistant surface in center of countertop.**
4. If you want to fry two foods at once and keep them separate when frying, use the divider. **Place the divider into the deep fryer prior to adding oil or plugging the unit in.** If you want to fry big batches or large pieces of chicken or fish, do not use the divider.

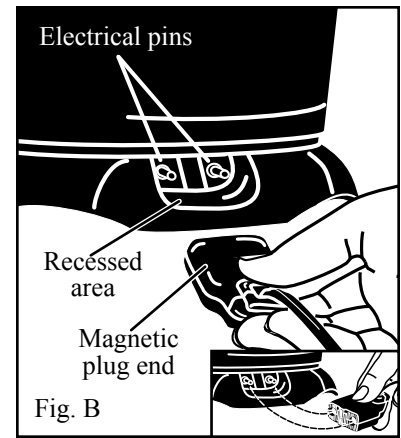
To insert the divider, grasp the top (arched portion) and center the divider between the guides on the inside of the deep fryer. Lower the divider into the deep fryer until it touches the bottom surface. Be sure the sides of the divider are positioned in the grooves of the guides.

5. If frying big batches, fill unit with cooking oil or shortening up to oil level line, which is located on inside of unit (Fig. A). *Never use more than eight, 8-ounce cups of cooking oil or 4 pounds of shortening.* If frying smaller batches, fill unit with six, 8-ounce cups of cooking oil or 3 pounds of shortening. **Never use any cover while oil is heating or while frying food.**



- Attach the cord to the unit by aligning the magnetic plug end of the cord assembly with the two electrical pins located in the recessed area of the fryer base (Fig. B). When properly aligned, the plug will magnetically attach itself to the appliance.
For proper connection, the magnetic plug end must be parallel with the countertop (Fig. C).

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 120 volt wall outlet. The unit is now “ON” and will remain on until it is unplugged.
- Preheat 8 cups of oil for 20 minutes. Preheat 6 cups of oil for 15 minutes. Note: Occasionally you may hear a pop or clicking sound while the fryer is preheating. This is normal and a sign of fast heatup. You may also notice this sound as the unit cools down.
- Gently place 1 to 8 cups of food into unit if using 8 cups of oil. If using 6 cups of oil, place 1 to 6 cups of food into unit. Use scoop to lessen spattering of hot oil.

Note: If the plug accidentally detaches from the fryer during operation, reattach the cord following step 6 above. Use extreme caution as unit will be hot.

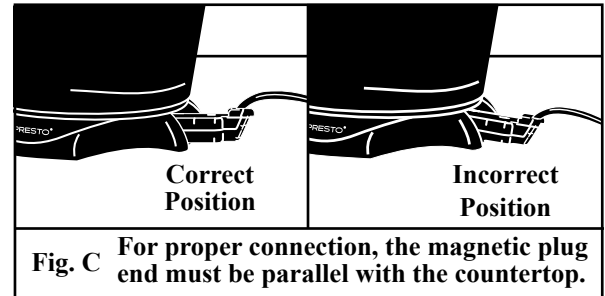


Fig. C For proper connection, the magnetic plug end must be parallel with the countertop.

- Occasionally stir food gently, with scoop, while frying to prevent foods from sticking together. Use scoop provided or other heat-resistant utensil.
- When food reaches desired brownness, lift and drain with scoop. Place food on absorbent paper. Season to taste. Repeat steps 9, 10, and 11 for additional servings.
- Remove plug from wall outlet and then from deep fryer. **Allow oil to cool completely before removing divider from deep fryer. Remove divider from unit prior to emptying oil.**

Care and Cleaning

- After unit and oil have cooled completely, cover fryer with storage lid, or remove divider if it was used and empty cooking oil.
- Wash fryer, divider, and scoop with warm water and mild detergent. Rinse thoroughly. **Never immerse fryer in water or other liquid, or wash in dishwasher.**
- Dry fryer completely.** Even a few drops of water in the oil can super-heat and turn into a volatile steam that may cause hot oil to spatter, boil over, or even erupt out of the deep fryer.
- Do not use steel wool scouring pads or abrasive kitchen cleaners on the nonstick finish.
- Occasionally clean the interior of unit with a commercial cleanser designed for nonstick surfaces, such as dip-it* destainer. Follow manufacturer’s directions.
- Periodically check the screws on the two handles to be sure they are tight. Retighten, if necessary, with a standard slotted screwdriver. **CAUTION:** Overtightening can result in stripping of screws or cracking of handles.
- Store the cord in a clean, dry location away from metal objects. Always check the magnetic plug before use to assure metal items have not become attached.

*dip-it is a registered trademark of Ecolab, Inc.

Recipes

For foods listed below, use either prepared frozen foods or your own favorite recipes. Fry 1 to 8 cups of food at a time. The following deep frying times are approximate. Fried foods are generally done when they are well browned.

FOOD	MINUTES
Fried Chicken (using crispy coating recipe below)	
Wings	9-10
Drumsticks	12-13
Thighs	13-15
Breasts	15-18
Donuts*	2-4
Fish Fillets	4-8
Fish Sticks	4-6
French Fried Shrimp	4-8
Frozen Egg Rolls	4-5
Onion Rings*	2-3
Potatoes	
Frozen French Fries	8-10
Frozen Shoestrings	7-9
Raw Fries	14-16

*These foods are best when fried in very small quantities to maintain their individual shapes. Fry approximately 3 to 4 pieces at a time.

MILK BATTER

Sift together 1 cup flour, 1½ teaspoons baking powder, and ½ teaspoon salt. Add 2 beaten eggs and ½ cup milk. Stir until batter is smooth. If a thinner batter is desired, add more milk.

BEER BATTER

Thoroughly combine 1½ cups flour and 1½ cups beer in a large bowl. Cover and allow batter to sit at room temperature for 3 hours or longer.

FRUIT FRITTERS

Cut fruit into bite-size pieces. Leave small fruit whole. Canned fruit should be well drained. Coat fruit with batter. Fry until golden brown, approximately 2 minutes. Sprinkle with powdered sugar.

FRENCH FRIED CHEESE

Coat cheese curds or cheese cubes with milk or beer batter. Fry until golden brown, approximately 1 minute.

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 roll in seasoned flour. Fry food according to chart.

Helpful Hints

- ❖ If unit fails to preheat or if the cooking process stops, check cord assembly to assure plug is properly attached to the appliance (see Fig. C on page 3).
- ❖ When using the fryer for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.
- ❖ Before deep frying, always remove excess moisture or ice crystals from food by patting dry with toweling. Even small amounts of moisture may cause the oil to spatter, pop, boil over, or erupt.
- ❖ When preparing your favorite recipes, fry 1 to 8 cups food, in unit, at a time. If too much food is fried at the same time, the food will not get crisp.
- ❖ For breading or coating foods, use commercial breading, finely ground bread or cracker crumbs, corn meal, mixture of corn meal and flour, pancake mix, or prepared bread mixes.

- ❖ Use only heat resistant utensils in the fryer as most plastics or rubber will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become hot.
- ❖ After each use, strain oil through a filter or a double thickness of cheesecloth to remove the accumulated residue.
- ❖ It is time to replace the cooking oil if any of the following occur: The oil is dark in color, has an unpleasant odor, smokes when it is heated, or foams excessively during frying.

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 4:30 PM (Central Time)
- **Email us at our website www.GoPresto.com/contact**
- **Write:** NATIONAL PRESTO INDUSTRIES, INC.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the consumer service department, please indicate the model number and the series code which are stamped in the bottom of the deep fryer.

Please record this information:

Model Number _____ Date Code _____ Date Purchased _____

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

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

**CANTON SALES AND STORAGE COMPANY
Presto Factory Service Dept., 555 Matthews Dr., Canton, MS 39046-0529**

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.

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. 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**

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>