

## 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 between 8:00 AM and 4:30 PM (Central Time) at 715-839-2209 or write:

**NATIONAL PRESTO INDUSTRIES, INC.**

Consumer Service Dept., 3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone or letter. 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 Dept., 555 Matthews Drive, 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.

California residents seeking warranty or service information may call or write: California Electric Service, Inc., 1143 E. 12th Street, Oakland, CA 94606, phone 510-834-8563.

### 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 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

Form 49-292E

# PRESTO®

## FryBaby®


electric deep fryer



- ❖ Uses just two cups of oil to prepare one or two servings in minutes.
- ❖ Maintains perfect frying temperature automatically.
- ❖ Snap on lid stores oil to use again and again.

## INSTRUCTIONS

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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, 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. 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.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. 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.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet, then from appliance.
13. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

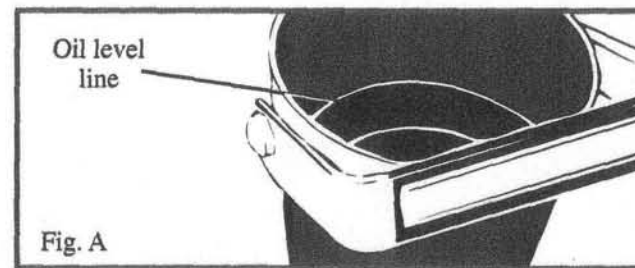
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

## HOW TO USE

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

**CAUTION:** Always unplug cord from outlet when unit is not in use. Do not add water or wet food to cooking oil. Even small amounts of water may cause the oil to splatter.

1. Remove plastic cover. *Unit must be cool before cover can be replaced for storage of oil.*
2. Place a heat resistant counter protector under deep fryer\*.
3. 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 two, 8-ounce cups of cooking oil or 1 pound of shortening. Never use any cover while oil is heating or while frying food.*



\* Various materials are used in the construction of kitchen countertops and tables. If you are not sure of the heat resistant properties of any such surface, it is recommended that a heat resistant counter protector be placed under any heating type appliance.

4. Attach cord to unit. Then plug cord into 120 volt wall outlet. Unit is now "ON" and will remain on until unplugged.
5. Preheat oil for 10 minutes.
6. Gently place 1 to 2 cups of food into unit. Use scoop to lessen spattering of hot oil.
7. Occasionally stir food gently while frying to prevent foods from sticking together. Do not use plastic utensils in hot cooking oil.
8. When food reaches desired brownness, lift and drain with scoop. Place food on absorbent paper. Season to taste. Repeat steps 6, 7, and 8 for additional servings.

**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, but not out of the deep fryer and allow oil to drain from the tortillas for approximately 30 seconds.

**CAUTION:** To avoid risk of burns, do not touch the aluminum portion of the handle when unit is hot. Only the plastic grip in the center portion of the handle may be grasped.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by the Factory Service Department or any Presto Authorized Service Center. See "Service Information" on page 8.

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.**

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## CARE AND CLEANING

1. Unplug cord from outlet. Allow appliance to cool before removing plug from unit.
2. After unit has cooled completely, empty cooking oil, or cover with storage lid.
3. Wash unit with warm water and mild detergent, rinse and dry thoroughly. **Never immerse unit in water or other liquid, or wash in dishwasher.**
4. Do not use steel wool scouring pads or abrasive kitchen cleansers on the nonstick finish.
5. Occasionally clean the interior of unit with a commercial cleanser designed for nonstick surfaces, such as dip-it® Coffee Pot Cleaner (powder). Follow manufacturer's directions.

### IMPORTANT

*Do not force handle past its horizontal position as shown in Figure B.*

Horizontal Position

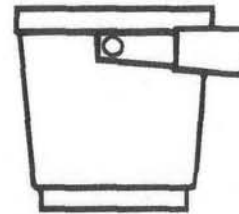


Fig. B

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## HELPFUL HINTS

- ❖ When using the fryer for the first time, a slight odor or light smoking may occur as manufacturing residue burns off. This is normal during initial use.
- ❖ Before deep frying, remove excess moisture from food by blotting with toweling—moist foods cause excess foaming and spattering. **Do not add water or wet food to cooking oil. Even small amounts of water may cause the oil to splatter.**
- ❖ Use only a good, reliable standard brand of vegetable shortening or cooking oil for deep frying. Deep frying foods in butter, margarine, olive oil, or animal fat is not recommended because of lower smoking temperatures.
- ❖ When preparing your favorite recipes, fry 1 to 2 cups food, in unit, at a time. One cup fried food is one serving.
- ❖ 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.
- ❖ Allow oil and unit to cool. Place cover on unit and store on the counter or in the refrigerator. Follow oil manufacturer's directions for proper storage of oil. This will allow you to use the oil over and over. Before each use, add new oil and bring it up to the oil level line. Addition of some new oil each time will assure longer oil life.
- ❖ Periodically strain oil through a filter or a double thickness of cheesecloth to remove accumulated residue. To aid in clarifying the oil, fry a sliced potato in the heated oil. Remove and discard potato.

## RECIPES

For foods listed below, use either prepared frozen foods or your own favorite recipes. Fry 1 to 2 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)	15
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	10-12
Frozen Shoestrings	8-10
Raw Fries	14-16

\*These foods are best when fried in very small quantities to maintain their individual shapes. Fry approximately 1 to 2 pieces at a time.

### MILK BATTER

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

### 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 batter. Fry until golden brown, approximately 1 minute.

### CRISPY COATING

1/2 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.