

PRESTO®

GranPappy® ELITE electric deep fryer




Estas instrucciones también están disponibles en español.
Para obtener una copia impresa:

- Descargue en formato PDF en www.gopresto.com/espanol.
- Envíe un mensaje de 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

©2014 National Presto Industries, Inc.

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. Unplug from outlet and deep fryer when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. 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.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. 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.
14. 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. Connect the power supply cord to a 120VAC electrical outlet only.

Important Fryer Guidelines

- Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from countertop edge.
- Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.
- 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 vegetable shortening or vegetable oil, such as canola, corn, peanut, sunflower, or soybean, 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 superheat, 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 paper towel.

- 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 scoop and interior of unit with warm, sudsy water and dry thoroughly. **Never immerse unit in water or other liquid, or wash in dishwasher.**

1. Remove the 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 the deep fryer on a clean, dry, level, stable, and heat-resistant surface in the center of the countertop.**
4. Fill unit with cooking oil or shortening up to the “MAX” oil level line, which is located on the inside of the unit (Fig. A). *Never use more than six, 8-ounce cups of cooking oil or 3 pounds of shortening.* Do not allow the oil to go beneath the “MIN” level mark. **Never use any cover while oil is heating or while frying food.**
5. 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).**

NOTE: 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 120VAC electrical wall outlet only. The unit is now “ON” and will remain on until unplugged.

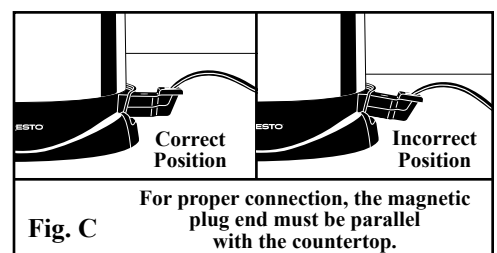
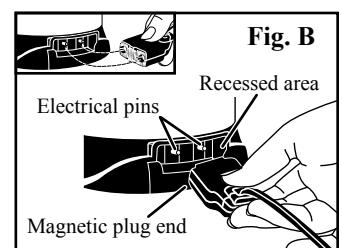
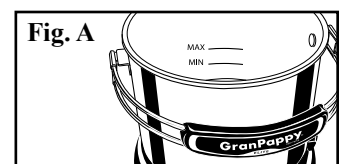


Fig. C For proper connection, the magnetic plug end must be parallel with the countertop.

NOTE: As the deep fryer heats up you may hear a knocking sound; this is due to the expansion of the metal as it heats. It is normal.

7. Preheat oil for 15 minutes.
8. Gently place 1 to 6 cups of food into the unit. Use the scoop to lessen spattering of hot oil.

NOTE: If the plug accidentally detaches from the fryer during operation, remove plug from wall outlet. Reattach the cord following steps 5 and 6 on page 2. Use extreme caution as unit will be hot.

9. Occasionally stir food gently while frying to prevent foods from sticking together. Use scoop provided or other heat-resistant utensil.
10. When food reaches desired brownness (refer to the chart below for recommended cooking times), use scoop to lift food out of oil. Hold scoop over the opening of the fryer for a few seconds to allow excess oil to drain, as cooking oil when dripped onto the exterior of a hot fryer tends to varnish and become a permanent part of the surface, which even abrasive cleaners may not be able to completely remove.

After draining food, carefully, but promptly, move food to a conveniently located serving container, lined with paper towel. Season to taste. Repeat steps 8, 9, and 10 for additional servings.

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

Care and Cleaning

1. Remove plug from wall outlet and then from deep fryer. Then, allow oil and fryer to cool completely in a safe place.
2. After unit and oil have cooled completely, empty cooking oil. If planning to reuse the oil, strain it through a filter or double thickness of cheesecloth to remove the accumulated residue.
3. Wash unit and scoop with warm water and mild detergent. Rinse thoroughly. **Never immerse unit in water or other liquid, or wash in dishwasher.**
4. If necessary, the interior of the unit can be cleaned with an abrasive cleaner, such as Cameo* copper, brass, & porcelain cleaner and a nylon mesh cleaning pad such as Scotch-Brite* Multi-Purpose Scrub Sponge*.
5. If necessary, the exterior of the unit can be cleaned with a non-abrasive cleaner, such as Soft Scrub* cleanser.
6. Do not use oven cleaners, liquid bleach, baking soda, or other caustic cleaners on the interior or exterior of the unit.
7. **Dry fryer completely.** Even a few drops of water in the oil can superheat and turn into a volatile steam that may cause hot oil to spatter, boil over, or even erupt out of the deep fryer.
8. After cleaning, pour oil back into the fryer and cover unit with storage lid, or store oil in an airtight container.
9. 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.

Recipes

For foods listed below, use either prepared frozen foods or your own favorite recipes. Fry 1 to 6 cups of food at a time (for raw fries, do not fry more than 2 cups or ½ pound at a time). The following deep frying times are approximate. Fried foods are generally done when they are well browned.

<u>FOOD</u>	<u>MINUTES</u>	<u>FOOD</u>	<u>MINUTES</u>
Fried Chicken (using crispy coating recipe on page 4)		French Fried Shrimp	4–8
Wings	9–10	Frozen Egg Rolls	4–5
Drumsticks	12–13	Onion Rings*	2–3
Thighs	13–15	Potatoes	
Donuts*	2–4	Frozen French Fries	8–10
Fish Fillets	4–8	Frozen Shoestrings	7–9
Fish Sticks	4–6	Raw Fries (see information on page 4)	13–15

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

* Cameo is a registered trademark of Church & Dwight Co., Inc. Scotch-Brite is a registered trademark of 3M Company. Soft Scrub is a registered trademark of Henkel Consumer Goods, Inc. Presto is not affiliated with these companies.

Raw French Fries

Cut medium potatoes, peeled if desired, into ¼- to ½-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 towel.

Because raw fries contain a high percentage of moisture, extreme care must be used when deep frying. Thoroughly dry raw fries before deep frying. Using the scoop, slowly lower potatoes into the oil. Only fry 2 cups or ½ pound of raw fries at a time.

French Fried Cheese

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

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.

Crispy Coating

½ cup milk
1 egg, beaten

Flour
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 on page 3.

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 2).
- 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 paper towels. Even small amounts of moisture may cause the oil to spatter, pop, boil over, or erupt.
- When preparing your favorite recipes, fry 1 to 6 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. Hot oil damages most plastic or rubber utensils. Do not leave metal utensils in the fryer as they will become hot.
- It is time to replace the cooking oil if 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 4:00 PM (Central Time)
- Email us through 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 _____ Series 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.

The Presto Factory Service Department is equipped to service 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 39046-0529

PRESTO® Limited Warranty

(Applies only in the United States and Canada)

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 and Canada, this limited warranty does not apply.***

To obtain service under the warranty, 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, 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