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Presto 05420 frydaddy electric deep fryer manual

Presto fry daddy instructions. Presto 05420 frydaddy electric deep fryer.

Visit our website at www.GoPresto.com. National Presto Industries, Inc. recommends the following important safeguards for your safety and property protection when using portable appliances. To prevent injuries or damage, always follow these basic precautions: 1. Read instructions before use. 2. Avoid touching hot surfaces; use handles instead. 3. Never immerse the appliance, cord, or plug in water or liquids to avoid electrical shock or burns. 4. Supervise children closely when they're using appliances. 5. Don't let children handle or put cords and plugs in their mouths. 6. Attach the magnetic plug end to the appliance first, then plug it into the wall outlet; disconnect by removing the plug from both the outlet and the appliance. 7. Unplug the appliance when not in use, before cleaning, and after allowing it to cool. Remember to: 8. Use a damaged or malfunctioning appliance only if you've returned it to our factory service department for examination, repair, or adjustment. 9. Don't operate an appliance with non-recommended attachments, as they may cause injuries. 10. Only use the appliance indoors; never outdoors. 11. Keep cords away from hot surfaces and edges; don't let them hang over tables or counters. 12. Never place the appliance near a hot gas or electric burner or in a heated oven. 13. If you must move the appliance when it contains hot oil, do so with extreme caution. This product is designed for household use only. A short power supply cord reduces the risk of entanglement and tripping; never use an extension cord. Keep the cord away from underneath or around the unit, as this may cause detachment issues. Before using your deep fryer, make sure it is COMPLETELY dry. Remove ice crystals and excess moisture from food by patting dry with towel before placing them in the deep fryer. When frying doughs like beignets or tortillas, use caution as they may develop air bubbles during heating, which can burst and cause burns. To avoid this, use a slotted spoon or tongs to turn food and remove it from oil, rather than a fork. When deep-frying tortillas, carefully raise them out of the cooking oil and allow oil to drain for approximately 30 seconds after frying. Always unplug the fryer when not in use and let it cool completely before removing oil and cleaning. For first-time use, wash the scoop and unit's interior with warm, sudsy water and dry thoroughly. Never immerse the unit in water or wash in dishwasher. Before each use, check the rubber pads on the bottom of the fryer to ensure they are free of oil or debris. Wipe them with warm, soapy water if necessary and dry thoroughly. Place the deep fryer on a clean, dry, level surface, fill it with cooking oil or shortening up to the recommended oil level line. Never use more than four 8-ounce cups of cooking oil or two pounds of shortening. Always attach the cord to the unit by aligning the magnetic plug end with the electrical pins and ensure the plug is parallel to the countertop. Oil should be preheated for 15 minutes before use, but you may hear a pop or clicking sound during this process, which is normal. **Operating and Cleaning Instructions** * Be careful when handling the deep fryer as it will be hot. * When frying food, occasionally stir it gently with a heat-resistant utensil to prevent sticking. Use a scoop provided or a similar tool to lift and drain the food. * Once cooked, place the food on absorbent paper and season to taste. **Cleaning and Maintenance** * To avoid burns, only grasp the plastic grip in the center of the handle when the unit is hot. * When not in use, unplug the deep fryer and let it cool completely. Then, empty the oil or cover the unit with a storage lid. * Wash the deep fryer and scoop with warm water and mild detergent. Rinse thoroughly and dry completely to prevent water from mixing with the oil and causing it to superheat. **Tips for Specific Foods** * Use prepared frozen foods or your own recipes for the following items: fried chicken, fish sticks, French fries, onion rings, donuts, and others. * Fry food in batches of 1-4 cups at a time. Refer to the cooking chart for recommended times. * For certain foods like fried chicken and fish sticks, it's best to fry them in small quantities to maintain their shape. **Recipe Suggestions** * Milk Batter: Mix 1 cup flour, 1 1/2 teaspoons baking powder, and 1/2 teaspoon salt. Add 2 beaten eggs and 1/2 cup milk. * Beer Batter: Combine 1 1/2 cups flour and 1 1/2 cups beer in a large bowl. Cover and let it sit at room temperature for 3 hours or longer. * Crispy Coating: Mix 1/2 cup milk, 1 egg, beaten salt, and pepper. Dip food in the mixture, then roll in seasoned flour. **Additional Tips** * Do not use steel wool scouring pads or abrasive kitchen cleaners on nonstick surfaces. * Store the cord in a clean, dry location away from metal objects. * Check the magnetic plug before use to ensure no metal items have attached themselves. **Important Safety Precautions and Instructions** Before using your fryer, make sure to follow these guidelines: * Always pat dry excess moisture or ice crystals from food before deep-frying to prevent oil splatters. * Never use too much food at once, as it can cause the oil to boil over or erupt. * Use heat-resistant utensils only, and avoid leaving metal utensils in the fryer. **Maintenance and Cleaning** * After each use, strain the oil through a filter or cheesecloth to remove residue. * Replace the cooking oil if it becomes dark, has an unpleasant odor, smokes when heated, or foams excessively during frying. * Regularly clean the fryer with gentle soap and water to prevent buildup. **Troubleshooting and Repair** * If you encounter any issues, contact Presto's customer service department at 1-800-877-0441 (weekdays, 8:00 AM - 4:30 PM Central Time) or email us@GoPresto.com (mailto:us@GoPresto.com). * When requesting repair or replacement parts, provide the model number and 4-digit date code found on the bottom of the fryer. * Send appliances for repair to Presto's Factory Service Department at 555 Matthews Dr., Canton, MS 39046-0529. **Quality Guarantee** * Presto guarantees the quality and performance of genuine replacement parts only. * Be cautious when purchasing replacement parts from unauthorized sources, as they may not be of the same quality or function properly. Our guarantee covers repair or replacement at our discretion. However, this pledge does not apply to damage caused by shipping. To get service under the warranty, return the PRESTO appliance, with shipping paid in advance, to Presto Factory Service Department. When sending back a product, please include a description of the defect and indicate when you purchased the appliance. We want you to enjoy using this PRESTO appliance to its fullest potential, so we ask that you read and follow the enclosed instructions carefully. If you fail to follow these instructions or if damage is caused by improper replacement parts, abuse, or misuse, our pledge will be voided. This warranty gives you specific legal rights, and you may also have other rights depending on your state's laws. This is Presto's personal promise to you and takes the place of all other express warranties made by us.