

NESCO®

Electric Deep Fryer
with 1800 watts and
"cool zone" technology
for better tasting food



Deep Fryer

Use/Care and Recipe Guide
Model DF-1250T

NESCO®

DF-1250T DEEP FRYER

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NESCO® is a registered trademark of The Metal Ware Corporation.

The Metal Ware Corporation
1700 Monroe St., P.O. Box 237
Two Rivers, WI 54241-0237
Phone: 800-288-4545
Fax: 920-794-3164

Visit our Website at <http://www.nesco.com>

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Revised 7/01

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING APPLIANCE.**
2. DO NOT USE WITH AN EXTENSION CORD. Use of this 1800-WATT fryer on the same circuit or fuse with other electrical products or appliances may trip a 15-amp circuit breaker or blow a 15-amp fuse. **NEVER replace the fuse with one rated higher than the capacity of the circuit. Doing so could result in an electrical fire.**
3. Hot oil can cause very serious burns. The appliance is hot during operation and retains heat for some time after being switched off. Do not touch hot surfaces such as oil reservoir or metal surface.
4. To protect against electrical shock, do not immerse the Heater Assembly or the **Breakaway Cord™** in water or other liquids..
5. This appliance is not for use by children. Close supervision is necessary when any appliance is used near children.
6. Do not operate unattended, and never leave the appliance unattended when connected to the power outlet.
7. Always attach **Breakaway Cord™** to appliance first, then plug cord in wall outlet. To disconnect, turn the switch to OFF, then remove plug from wall outlet.
8. Unplug the appliance from power outlet after use, and before filling and emptying. Detach **Breakaway Cord™** from appliance before cleaning.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to NESCO Factory Service Department for examination, repair or adjustment.
10. Only use accessory attachments recommended by the manufacturer.
11. Do not use outdoors.
12. Do not let the cord hang over the edge of a 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. DO NOT MOVE THE DEEP FRYER WHEN OIL IS HOT OR DURING COOKING. ALLOW OIL TO COOL BEFORE MOVING THIS APPLIANCE.
15. Do not use the appliance for other than intended use, as described in this manual.
16. Be sure Handle is properly assembled to basket and locked into place. See Illustration on page 5.
17. Always keep lid closed while deep fryer is cooking food. Use Basket Handle to raise and lower Basket. Always raise Basket out of hot oil and rest on hook to allow food to drain for 10-20 seconds before opening lid. **BEWARE OF STEAM WHEN OPENING LID.**
18. Wet food should be dried first with paper towels. Remove loose ice from frozen food. Close the lid when frying. Beware of oil splattering when food is put into the oil.
19. Never obstruct the air outlet vent on top of the lid with any objects and beware of the hot steam coming from the air outlet vent.
20. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating.
21. Be sure oil reservoir is filled with oil to at least the 'MIN' (minimum) oil level. Do not fill above 'MAX' (maximum). Do not operate appliance without oil or with an insufficient amount of oil. Never pour oil into heated reservoir.
22. Do not operate this appliance if the lid and the reservoir are NOT COMPLETELY DRY. Refer to the **Cleaning Instructions** for the best draining position of the lid.

CAUTION: To prevent damage to countertop or tabletop finish, use a non-flammable, non-burnable, heat resistant coaster or placemat between the appliance and the countertop or tabletop surface. Never place on carpet, furniture, or other combustible materials.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

NESCO® DF-1250T Deep Fryer

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SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY **Short Cord Instructions**

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.

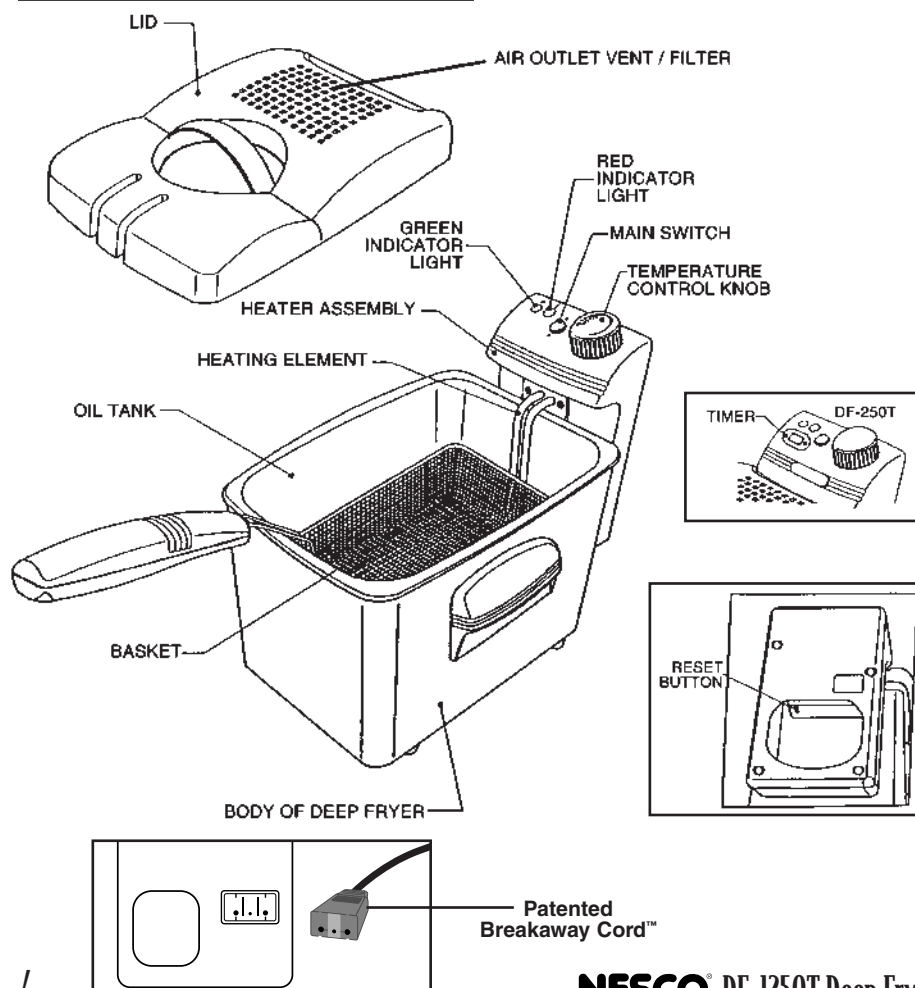
Breakaway Cord™ and Polarized Plug

This appliance features a patented **Breakaway Cord™** and polarized plug (one blade is wider than the other). The **Breakaway Cord™** is designed to quickly disconnect from the appliance when a pulling force is applied. To reduce the risk of electric shock, a polarized plug is featured. This plug is intended to fit into a polarized outlet only. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug.

Electric Power

If electrical circuit is overloaded with other appliances, your appliance may not operate. **It should be operated on a separate electrical circuit from other appliances.** If you are not sure of the reason of overloading or cannot find a separate circuit, contact a qualified electrician.

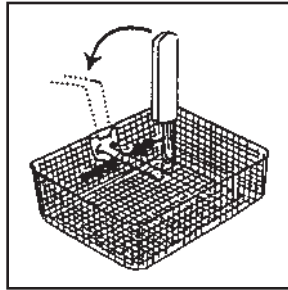
Get To Know Your Nesco DF-1250T Deep Fryer



NESCO® DF-1250T Deep Fryer

Directions for Use:

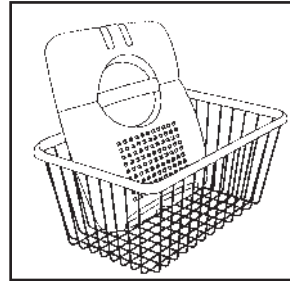
1. This appliance is designed for household and indoor use only. It is not intended for commercial use.
2. Before fryer is used the first time, remove all packaging materials and follow cleaning instructions in this book.
3. Lift off Lid covering Oil Reservoir.
4. Remove basket from Oil Reservoir. If required, unfold handle, snap into place on side of basket.



5. Pour approximately one gallon of good quality vegetable, corn, canola, soybean, or peanut oil into reservoir until it reaches between 'MIN' and 'MAX' marks inside reservoir. DO NOT OVER OR UNDER FILL.
6. Put Lid on fryer.
7. Attach **Breakaway Cord™** to appliance, then plug into standard 120V AC electrical outlet.
8. Turn on fryer by pressing the main switch to 'ON'. The green light will turn on showing that the appliance is connected to power.
9. Rotate Temperature Control Knob to set the desired temperature. The red light will turn on and oil will heat. When set temperature is reached the red light will turn off and your fryer is ready for cooking. If the red light turns back on, oil temperature has dropped and is being reheated back up to desired temperature. **NOTE:** If the oil is not heating see the Trouble Shooting section in this book.
10. Lift lid and place basket onto hook in Oil Reservoir. Put food into basket. Replace lid and then lower basket into oil.
11. When food is ready, carefully lift and hang basket on hook inside Oil Reservoir. Allow oil to drain 10-20 seconds. Open lid, remove basket, and place cooked food onto absorbent paper towels. **NOTE:** To preserve oil quality, do not add salt or spices to the food until after it has been removed from the fryer.
12. When cooking is finished, shut down fryer by rotating temperature control knob to position 'O' and press Main Switch OFF. Unplug the **Breakaway Cord™** from the wall outlet before detaching from the appliance.

Cleaning Instructions

1. Always unplug appliance, detach the **Breakaway Cord™** and let the oil cool down to room temperature before cleaning.
2. Remove lid.
3. Lift out basket.
4. Lift Heater Assembly up from backside of fryer. Carefully lift Oil Reservoir out by holding the rim. Pour oil into suitable container.
5. The Basket, Lid, and Oil Reservoir are dishwasher safe. Dry parts thoroughly after cleaning.
6. The body is submersible and should be washed by hand with warm soapy water.
7. The Heater Assembly should never be immersed into water or other liquids. Clean the outer surface of the Heater Assembly with a damp cloth, containing mild soap solution or plain water.
8. Ensure that both the Lid and the Oil Reservoir are completely dry after washing and before use. See Illustration at right for best draining position of Lid.
9. After cleaning, reassemble Oil Reservoir, Heater Assembly, Basket and Lid to fryer. The Heater Assembly must be attached properly to the back of the Body or appliance will not operate.
10. For storage, basket handle can be folded down to fit inside reservoir.



Operation of Timer

1. This timer counts down. It can be set from 1 to 99 minutes.
2. To set timer, press button until the LCD display shows "0" and continue pressing the button momentarily to advance the timer by one minute per press. To advance more than one minute per press, hold the button down.
3. Timer will start 2 seconds after you stop pressing the button.
4. The timer can be reset to zero or be turned off while it counts down. Press the button to reset the LCD display until it shows "0".
5. The timer beeps when it reaches zero and will beep again after 20 seconds. The timer will turn off automatically. **However, timer does not shut off unit.**

Battery Replacement for Timer

1. Replace battery (type LR44) when display dims or alarm gets weak.
2. Remove timer from Heater Assembly by holding edges and pulling out.
3. Slide off battery cover and replace with new LR44 battery. The "+" mark should face out when battery is inserted correctly.
4. Close battery cover by sliding back into place. Reinsert timer into compartment in Heater Assembly.
5. Do not recharge battery or dispose of in a fire.

Helpful Hints

- When cooking foods dipped in fresh batter, lower basket first. Using tongs, add food directly to oil. Use basket to lift out food when finished cooking.
- Fill the basket no more than half full for best results. This helps maintain oil temperature for better cooking results.
- Sort or cut food into uniform pieces. All the food will then be cooked in the same amount of time.
- To reduce splattering, remove excess moisture or ice from food.
- Store oil in oil reservoir for only a limited time. When oil has cooled to room temperature, pour into a suitable container with lid and refrigerate.
- For best results, change oil in fryer after a maximum of fifteen uses.

Trouble Shooting

<u>Problem</u>	<u>Cause</u>	<u>Solution</u>
Fryer not operating	Control Panel not seated Not turned on Not plugged in Outlet not energized Reset button tripped	Reinstall Control Panel Push Main Switch ON Insert plug into outlet Check fuses or circuit breaker Push Reset Button (See "Get to Know Your Nesco DF-1250T Deep Fryer" for location of Reset Button)
Oil spills over	Oil Reservoir over filled Too much water in food Food batches too large	Remove excess oil Dry food with toweling Use less food in basket
Food greasy or not crisp	Food batches too large Oil temperature too low Using wrong type of oil	Use less food in basket Increase oil temperature Use good vegetable oil
Unpleasant smell	Oil not fresh	Replace oil

Time ranges given: LOW 325° F.
MEDIUM 350° F.
HIGH 375° F.

Low Heat 325° F. FROZEN, BREADED, PRECOOKED, PACKAGED

Breaded Onion Rings 5–6 min.

Medium Heat 350° F. FROZEN, BREADED, PRECOOKED, PACKAGED

Frozen Breaded Chicken Tenders 5-1/2 – 6 min.

Frozen Breaded Chicken Nuggets 3–4 min.

Frozen Breaded Chicken Pieces 7–8 min.

Frozen Breaded Small Mushrooms 2-1/2 – 3 min.

Frozen Breaded Medium Shrimp 2 – 2-1/2 min.

Frozen Breaded Small Shrimp Pops 1 – 2 min.

High Heat 375° F. FROZEN, BREADED, PRECOOKED, PACKAGED

Frozen Breaded Large or Fantail Shrimp 1–2 min.

Frozen Breaded Mozzarella Sticks 2–3 min.

Frozen Breaded Halibut Fish Fillets 3 – 3-1/2 min.

Frozen Breaded Halibut Fish Balls 2–3 min.

RECIPES

Parmesan Breaded Chicken Breasts

Serves 4

4 (4-5 oz. ea.) Split chicken breasts, boneless, skinless

1/4 Cup All-purpose flour

1-1/2 Tbsp. Cornstarch

2 tsp. Lemon & Herb seasoning

1 tsp. Baking powder

6 Tbsp. Milk

1 large Egg

1/2 Cup Seasoned dry bread crumbs

2 Tbsp. Grated Parmesan cheese

Preheat vegetable oil to medium, 350° F, until red light turns off.

Rinse chicken and trim any fat; pat dry.

Combine flour, cornstarch, seasoning and baking powder in a shallow bowl; stir until mixed. Stir milk and egg into flour mixture. Measure bread crumbs and cheese into a flat dish; stir until mixed.

Place chicken pieces into milk mixture. Allow pieces to stand 5 to 10 minutes, turning over once; then set each piece into crumb mixture, turning to coat evenly. Set each piece on a plate and repeat process until all chicken breasts are breaded.

Raise basket. Open lid; place all four pieces in basket. Close lid; lower basket. Deep Fry 5-1/2 to 7 minutes until breading is golden brown and internal temperature of each chicken piece reaches 160° F on a meat thermometer. Raise basket. Open lid; with tongs remove chicken pieces onto a cooling rack set over paper towel. Check internal temperature; Deep Fry longer, if necessary.

Serve immediately.

Fresh Turkey Breast

Serves 4

1 (2-1/4 to 2-1/2 lb.) Fresh turkey breast, bone-in, skin-on

Preheat vegetable oil to low, 325° F, until red light turns off.

Rinse turkey breast and remove excess fat; pat dry.

Raise basket. Open lid; place turkey breast skin side down and bone up in basket. Close lid; lower basket. Deep Fry 28 to 33 minutes until skin is crispy brown and internal temperature of meat next to bone reaches 160° F on a meat thermometer. Raise basket. Open lid; with two meat forks, one at each end, remove turkey breast onto a cooling rack set over paper towel. Check internal temperature; Deep Fry longer, if necessary.

Slice away from bone and serve hot.

Breaded Pork Chops

Serves 4

4 (8-9 oz. ea.) Pork loin chops, bone-in

1/2 Cup All-purpose flour

3 Tbsp. Cornstarch

1-1/2 tsp. Baking powder

1/2 tsp. Seasoned salt

1/2 tsp. Black pepper

1/2 tsp. Italian herb seasoning

3/4 Cup Whole milk

3/4 Cup Seasoned dry bread crumbs

Preheat vegetable oil to medium, 350° F., until red light turns off.

Rinse chops and trim excess fat; pat dry.

Combine flour, cornstarch, baking powder and seasonings in a shallow bowl; stir until mixed. Pour milk into mixture and stir. Measure bread crumbs into a flat dish.

With tongs dip pork chop into milk mixture, then into crumbs, turning to coat evenly. Set each chop on a tray and repeat process until all chops are breaded.

Raise basket. Open lid; place two chops in basket. Close lid; lower basket. Deep Fry 7 to 8 minutes until breading is browned and internal temperature of pork reaches 155° F. on a meat thermometer. Raise basket. Open lid; with tongs remove pieces onto a cooling rack set over paper towel. Check internal temperature; Deep Fry longer if necessary.

Repeat Deep Fry process with remaining chops.

Serve hot.

American Fries

Per Serving:

2 Small Red potatoes

Preheat vegetable oil to high, 375° F., until red light turns off.

Cut potatoes into 1/8-inch slices; place slices onto paper towel. Cover potatoes with paper towel to pat dry. Slice up to 6 to 8 small potatoes per batch.

Raise basket. Open lid; place potato slices in basket. Close lid; lower basket. Deep Fry 5 to 6 minutes until evenly browned. Raise basket. Open lid; lift basket above oil to allow excess oil to drip off. Turn basket over onto paper towel.

Serve hot.

Portabella Mushrooms

Serves 2 to 4

6 oz. Sliced Portabella mushrooms
2 large Eggs
2 Tbsp. Milk
6 to 8 Tbsp. Seasoned dry bread crumbs
1 tsp. Italian herb seasoning

Preheat vegetable oil to low, 325° F, until red light turns off.

Arrange mushroom slices in a shallow bowl.

Combine eggs and milk in a small bowl; whisk until blended. Pour over mushroom slices. Allow to stand 5 minutes, turning each piece over once, to soak up egg mixture. Measure bread crumbs into a shallow bowl, add seasoning and stir until mixed.

With tongs dip each mushroom slice into crumbs, turning to coat evenly. Set each slice on a plate and repeat process until all mushroom slices are coated.

Raise basket. Open lid; place half the slices in basket. Close lid; lower basket. Deep Fry 2-1/2 minutes. Raise basket. Open lid; with tongs turn slices over. Close lid; lower basket and Deep Fry 2 to 3 minutes until browned and mushrooms are tender. Raise basket. Open lid; with metal spatula remove slices onto paper towel. Repeat Deep Fry process with remaining slices.

Serve hot.

Pearl Onions

Serves 4 to 6

1/2 Cup Milk
1/2 Cup Ranch dressing
1 (10 oz.) bag Frozen pearl onions
1/3 Cup All-purpose flour
1 Tbsp. Paprika

Combine milk and ranch dressing in a small bowl; whisk to blend. Peel frozen onions; cut in half from top to bottom. Set into milk mixture.

Preheat vegetable oil to medium, 350° F, until red light turns off.

Combine flour and paprika in a small bowl. With a spoon, place each onion into flour mixture, turning to coat evenly. Set each onion on a plate and repeat process until all onions are coated.

Raise basket. Open lid; place half the onions in basket. Close lid; lower basket. Deep Fry 4 to 5 minutes until browned and onions are tender. Raise basket. Open lid; lift basket above oil to allow excess oil to drip off. Turn basket over onto paper towel. Repeat Deep Fry process with remaining onions.

Serve hot.

Oriental Egg Rolls

Makes 14 rolls

8 oz. Ground pork, cooked, drained
1/2 Cup Finely chopped bok choy
1/2 Cup Finely chopped red pepper
2 Green onions, thinly sliced
2 Tbsp. Finely chopped water chestnuts
1 Tbsp. Sweet & sour sauce
2 tsp. Soy sauce
1 tsp. Sesame oil
2 tsp. Cornstarch
1 tsp. Ginger
14 Fresh egg roll wrappers
1 Egg white
Sweet & sour sauce, to serve

Preheat vegetable oil to medium, 350° F., until red light turns off.

Combine pork, bok choy, red pepper, onions and chestnuts; stir until well mixed. Stir in sauces and oil. Sprinkle cornstarch and ginger over mixture; stir in.

Place 2 tablespoons filling in center of egg roll wrapper. Bring bottom corner of square up to center over the filling. With pastry brush, brush egg white along top two sides of wrapper. Bring right corner, then left corner in to center; roll up, then bring top corner over to seal. Repeat process until all egg rolls are made.

Raise basket. Open lid; place 4 rolls in basket. Close lid; lower basket. Deep Fry 2 minutes. Raise basket. Open lid; with tongs turn rolls over. Close lid; lower basket and Deep Fry 2 to 2-1/2 minutes until golden brown. Raise basket. Open lid; with tongs remove rolls onto paper towel. Repeat Deep Fry process with remaining rolls.

Serve hot with sweet and sour sauce.

Chimichangas

Makes 12

8 oz. Shredded cooked beef or chicken
3/4 Cup Salsa, well drained
2 oz. Shredded Monterey Jack cheese
1 Tbsp. Taco seasoning
1/2 tsp. Cumin
12 (8-inch) Flour tortillas
Sour cream, to serve
Guacamole, to serve

Preheat vegetable oil to high, 375° F., until red light turns off.

Combine meat, salsa, cheese and seasonings in a medium bowl; stir until well mixed.

Spoon 1/4 cup meat mixture onto center of tortilla. Spread lightly to within 1-1/2 inches of bottom and side edges. Fold up bottom edge to center; then fold in each side. Fold top down to encase filling; secure with wooden pick. Repeat process until all Chimichangas are made.

Raise basket. Open lid; place 3 to 4 Chimichangas in basket. Close lid; lower basket. Deep Fry 3 minutes. Raise basket. Open lid; with tongs turn Chimichangas over. Close lid; lower basket and Deep Fry 2-1/2 to 3 minutes until evenly browned. Raise basket. Open lid; with tongs remove Chimichangas onto paper towel. Repeat Deep Fry process with remaining Chimichangas.

Serve hot with sour cream and guacamole. Remove wooden pick before eating.

Croutons

1 loaf French bread

Preheat vegetable oil to high, 375° F, until red light turns off.

Cut bread into 3/4-inch slices; cut each slice into 3/4-inch cubes.

Raise basket. Open lid; place up to 24 cubes in basket. Close lid; lower basket. Deep Fry 1 minute. Without opening lid raise basket; gently shake cubes. Lower basket. Deep Fry 1/2 to 1 minute until evenly browned. Raise basket. Open lid; lift basket above oil to allow excess oil to drip off. Turn basket over onto paper towel. Repeat Deep Fry process with remaining bread cubes.

Serve over salads; store any leftover croutons in an airtight container.

Chicken Caesar Salad

Serves 4

Prepare *Chicken Tenders* according to included recipe

Prepare *Pearl Onions* according to included recipe

Prepare *Croutons* according to included recipe

1 medium head Romaine lettuce, rinsed, torn into bite-size pieces, chilled

Fresh grated Parmesan cheese, to taste

Fresh ground black pepper, to taste

1/4 Cup Caesar salad dressing

Prepare Chicken Tenders, Pearl Onions and Croutons.

Divide Romaine lettuce evenly onto 4 large salad plates. Arrange 3 hot Chicken Tenders on one side of each salad.

Spoon hot Pearl Onions evenly over top of each salad; top with Croutons, Parmesan cheese and black pepper. Drizzle Caesar salad dressing over each salad. Use additional salad dressing, if desired.

Serve immediately.

French Fried Toast

Per Serving:

1 large Egg

1 Tbsp. Milk

1/4 tsp. Vanilla extract

dash Nutmeg

2 large or 4 small French bread sliced 1-inch thick

Maple syrup, to serve

Preheat vegetable oil to low, 325° F, until red light turns off.

Combine egg, milk, extract and nutmeg in a shallow bowl; whisk until blended. Place bread slices into egg mixture, turning to coat both sides and allowing bread slices to soak up entire mixture.

Raise basket. Open lid; place bread slices in basket. Close lid; lower basket. Deep Fry 2 minutes. Raise basket. Open lid; with tongs turn bread slices over. Close lid; lower basket and Deep Fry 1-1/2 to 2 minutes until browned. Raise basket. Open lid; with tongs remove toasted slices onto paper towel.

Serve hot with maple syrup.

ONE YEAR LIMITED WARRANTY

This appliance is warranted for one year from date of original purchase against defects in material and workmanship. This warranty does not cover transportation damage, misuse, accident or similar incident. This warranty gives you specific legal rights and you may have other rights, which vary, from state to state.

Your new NESCO® Deep Fryer comes equipped with numerous safety features. Any attempt to interfere with the operation of these safety features makes this warranty null and void. In the event we receive a Deep Fryer for service that has been tampered with, we reserve the right to restore it to its original state and charge for the repair.

Defective products may be returned, postage prepaid, with a description of the defect to: The Metal Ware Corporation, 1700 Monroe Street, Two Rivers, Wisconsin 54241 for no charge repair or replacement at our option.

Service and genuine NESCO® replacement parts may be obtained from the NESCO® FACTORY SERVICE DEPARTMENT.

For service in warranty, follow instructions set forth in warranty. When ordering new parts, make sure that you always mention the model number of the product, which is found on the back of the Unit.

About Your Warranty and Service Satisfaction

One simple step sets you on the road to complete customer satisfaction:

Mail in your warranty card and file your NESCO® Deep Fryer's Exclusive registration number now!

Your serial number and Deep Fryer Model are located on the bottom of the Heater Assembly.

We enter this number into our database. It registers your warranty and identifies your Deep Fryer specifically by its individual code. Should you call our 800 toll free line, your registration number helps us identify your appliance and speeds up our assistance to you.

Five Easy Steps to Satisfaction

Should you have a problem with your NESCO® Deep Fryer, please refer to these steps for assistance:

1. Call us on our toll free number, 1-800-288-4545 and tell us about your problem.
2. If we instruct you to send us all or part of your appliance for repair or replacement, the Customer Satisfaction representative will give you an authorization number (this number notifies our receiving department to expedite your repair). Pack your unit carefully in a sturdy carton to prevent damage because any damage caused by shipping is not covered by the warranty.
3. Print your name, address and authorization number on the carton.
4. Write a letter explaining the problem. Include the following: Your name, address, telephone number and a copy of the original bill of sale.
5. Attach the sealed envelope containing the letter inside the carton. Insure the package for the value of the NESCO® Deep Fryer and ship prepaid to:

**The Metal Ware Corporation
1700 Monroe Street
Two Rivers, WI 54241**



1-800-288-4545

NESCO®