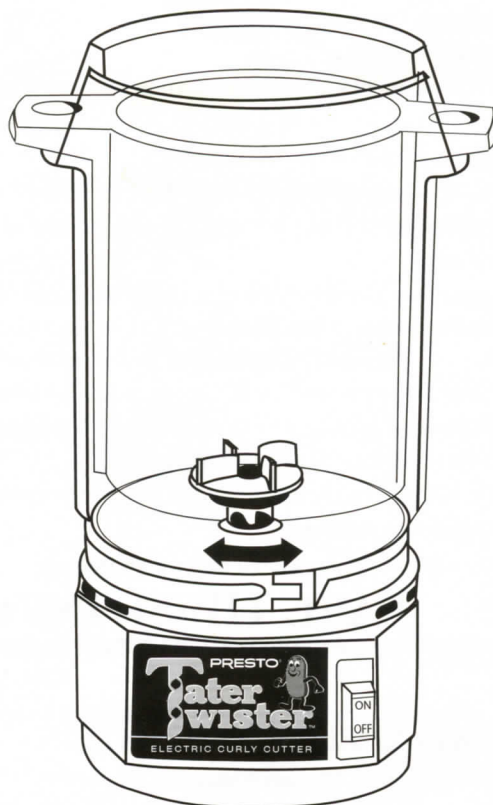


PRESTO®

TaterTwister™ electric curly cutter


- Cuts potatoes for curly fries in seconds.
- Just put in a potato or other vegetable and curly cuts twist out.
- Motor base wipes clean and all other parts are completely immersible.



Visit us on the web at www.GoPresto.com

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 before using the curly cutter.
2. To protect against the risk of electrical shock, never put the motor base, cord, or plug in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Always use unit on a hard, flat surface. Do not operate unit on a soft surface, such as a towel or hot pad, that could block or restrict the air vents located on the bottom of the motor base.
5. The cutting blade, which is permanently attached to the cutting bowl, is sharp. Handle with care.
6. Avoid contact with moving parts.
7. Always turn motor OFF when cutting of food is completed.
8. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
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 or to the nearest Presto Authorized Service Station for examination, repair, or electrical or mechanical adjustment.
10. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electrical shock, or injury.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not use outdoors.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

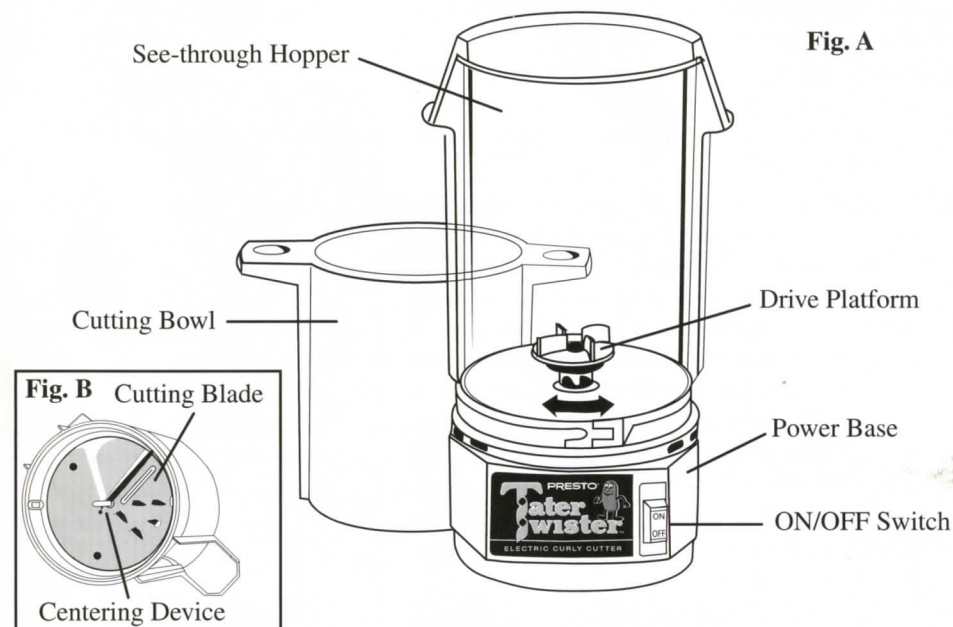
IMPORTANT PLUG INFORMATION

As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

GETTING ACQUAINTED

Before using your Presto® TaterTwister™ electric curly cutter, study the diagram below (Fig. A) to become familiar with the various parts of the unit and read the instructions carefully.

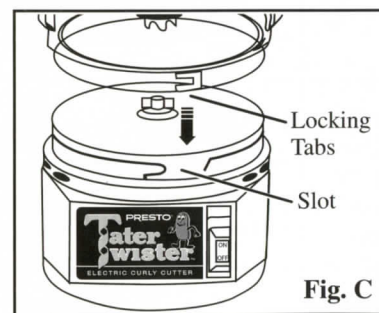
Before initial use, and after each subsequent use, wash the cutting bowl and see-through hopper in warm, sudsy water. **The cutting blade, which is permanently attached to the cutting bowl (Fig. B) is very sharp; handle with care.** Wipe the motor base with a damp cloth to clean. Never immerse the motor base in water or any other liquid.



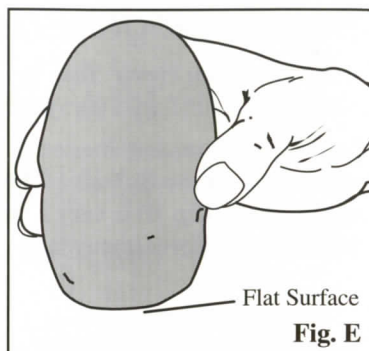
HOW TO USE

IMPORTANT: Always make sure the power switch is OFF and the cord is unplugged before you assemble or disassemble the curly cutter.

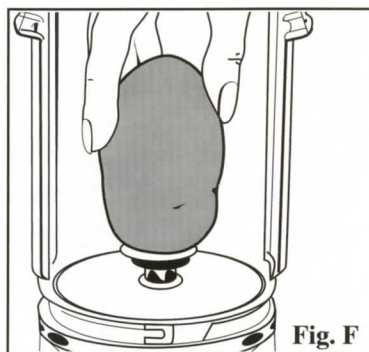
1. Attach the see-through hopper to the motor base by positioning the locking tabs on the hopper into the slots on the motor base (Fig. C). Rotate the hopper clockwise until it locks into place (Fig. D).



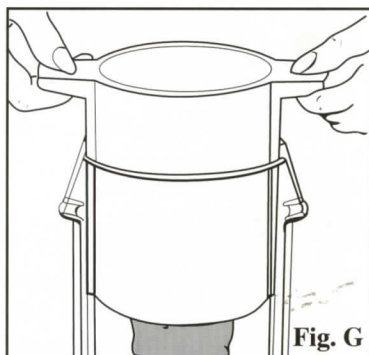
2. Prepare a vegetable for cutting. The vegetable should be at least as wide as the drive platform, but no larger than the metal portion of the cutting bowl. Larger vegetables may be cut to fit on the platform. For best results, trim a small portion off one end of the vegetable, so you have a flat surface to attach to the drive platform (Fig. E). This will help assure that the vegetable stays firmly on the drive platform during processing. Always be sure the power switch is OFF before inserting or removing food from the unit.



3. Center the vegetable on the drive platform (Fig. F) and push the vegetable down firmly until the ribs on the drive platform are pushed fully into the vegetable.

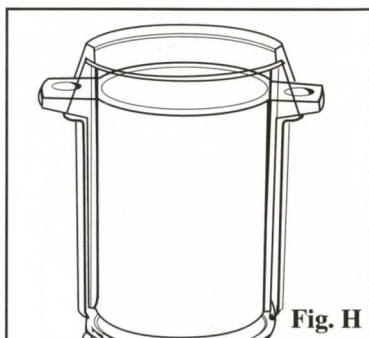


4. Position the cutting bowl over the vegetable, so the handles on the bowl are aligned with the handles on the see-through hopper (Fig. G). Push the bowl down slightly until the centering device on the cutting bowl (see Fig. B, page 3) is positioned in the center of the vegetable. It is very important that the vegetable is centered on the drive platform and securely positioned with the centering device embedded in the vegetable before the unit is turned ON.



CAUTION: The cutting blade, which is permanently attached to the cutting bowl, is sharp. Handle with care.

5. Use one hand to hold the cutting bowl in place and turn the unit ON with the other hand by sliding the ON/OFF switch up. Slowly press down on the cutting bowl handles to begin cutting the vegetable. Once the handles on the cutting bowl meet the handles on the hopper (Fig. H), wait a few seconds, to ensure the vegetable is fully cut, and turn the unit OFF.

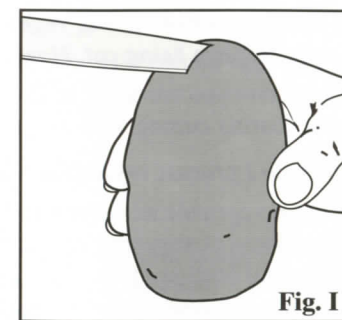


6. Remove the cutting bowl and empty out the curly cut food and prepare for eating or cooking. For recipe ideas, see pages 6 and 7.

7. Remove the portion of the vegetable which is remaining on the drive platform before cutting additional vegetables and cook with cut vegetables. (Occasionally the end of the vegetable may be stuck to the centering device on the cutting bowl. If this occurs, remove before cutting additional vegetables.)

8. To make additional curly cuts, repeat steps 2 through 8.

For added variation, make potato rings with your electric curly cutter. To do this, take a potato and make a lengthwise cut from the center of the potato to the outside edge (Fig. I). Then position the potato on the drive platform and cut with the curly cutter. If cut correctly, you will get potato rings shaped like the letter C.



Use only the following cleaned foods in your curly cutter:

Beets (peeled), cucumbers, kohlrabi (peeled), onions (peeled), potatoes (washed or peeled), sweet potatoes (washed or peeled), turnips (peeled), yellow squash, zucchini

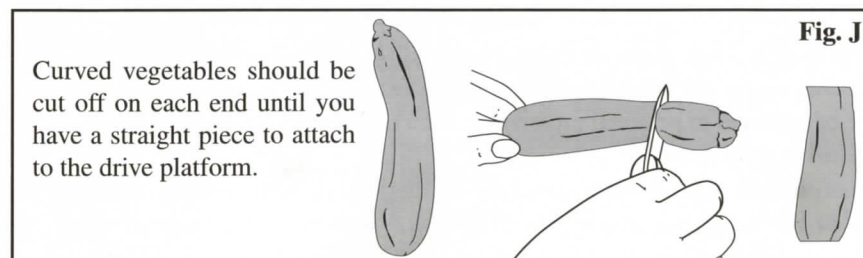
The product is not designed to cut tomatoes or cheese.

QUESTIONS AND ANSWERS

Sometimes my vegetables won't stay on the drive platform, won't cut properly, or mush rather than cut. What causes this?

Improper positioning may result in the vegetable coming off the platform, thus preventing the vegetable from being cut properly and in some cases even mushing. To ensure proper cutting, be sure to follow these steps.

1. For best results, trim a small portion off one end of the vegetable to make a flat surface to attach to the drive platform. This will help assure that the vegetable stays firmly on the drive platform during processing.
2. Push the vegetable down firmly onto the drive platform, making sure the vegetable is centered on the platform.
3. When cutting curved vegetables, such as zucchini, cut a portion off each end of the vegetable (Fig. J) until you have a straight piece to attach to the drive platform. This will make it easier to center the vegetable on the drive platform and position the centering device properly.
4. When cutting cucumbers, always place the firmest end down onto the drive platform; this is usually the end with fewest seeds. This will assure that the cucumber stays firmly on the drive platform during processing.
5. Be sure the centering device is embedded in the vegetable before turning the unit ON.
6. Hold the cutting bowl in place while turning the unit ON.



Curved vegetables should be cut off on each end until you have a straight piece to attach to the drive platform.

Sometimes when cutting vegetables, such as zucchini and onion, my curls break apart while they are being cut. How can I prevent this?

Make sure you are using fresh and firm vegetables. Overripe vegetables may tend to break apart during cutting. Use only the recommended foods listed on page 5.

How do I process vegetables whose diameter is greater than the cutting bowl?

Cut the vegetable into smaller pieces that will fit within the metal portion of the cutting bowl. The pieces of vegetable should be at least as wide as the drive platform but no larger than the metal portion of the cutting bowl. The pieces need not be round. Even a square piece will process beautifully as long as it is centered on the drive platform.

CARE AND CLEANING

Be sure the power switch is OFF and the unit is unplugged before removing the see-through hopper from the motor base.

Before using for the first time and after each use, wash the cutting bowl and see-through hopper in warm, sudsy water. **The cutting blade, which is permanently attached to the cutting bowl, is very sharp; handle with care.** Wipe the motor base with a damp cloth to clean. Never immerse the motor base in water or any other liquid.

DEEP FRYING INSTRUCTIONS

1. Follow manufacturer's directions for deep frying.
2. Pour recommended amount of oil or shortening into deep fryer and preheat.
3. 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 will cause the oil to spatter and foam.
4. Gently place food into unit. Do not exceed recommended capacity. When frying moist foods, such as potatoes, some foaming may occur. To reduce foaming, add small amounts of potato at a time; stir gently after each addition.
5. Occasionally stir food gently while deep frying to prevent foods from sticking together. Do not use plastic utensils in hot cooking oil.
6. When food reaches desired brownness, remove from deep fryer and place on absorbent paper.

RECIPES

Curly Fried Potatoes

Scrub or peel white potatoes. Cut potatoes using curly cutter. Deep fry plain curly fries or coat with one of the following batters. If desired, seasonings in the following batter recipes may be adjusted to personal preference. Batters will coat 6 to 8 potatoes. Deep fry 4 to 6 minutes or until done.

Variation: Substitute sweet potatoes for white potatoes. Wash or peel sweet potatoes. Deep fry 7 to 8 minutes or until done. Sprinkle with brown sugar or powdered sugar if desired.

Curly Fried Onion Pieces

Remove outer peel from onions. Cut onions using curly cutter. Deep fry onions with one of the following batters, decreasing liquid by $\frac{1}{2}$ cup. Deep fry 4 to 6 minutes or until nicely browned.

Batters

Italian (Salt-Free)

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|--------------------------------------|--------------------------------------|
| 1 cup flour | 2 tablespoons marjoram leaves |
| 2 tablespoons lemon pepper seasoning | $\frac{1}{8}$ teaspoon baking powder |
| 2 tablespoons basil leaves | $1\frac{1}{2}$ cups water |

Combine dry ingredients in a bowl. Add water and mix thoroughly. Dip curly fries or onion pieces into batter. Deep fry 4 to 6 minutes or until done.

Tangy

- | | |
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| 1 cup flour | 2 teaspoons celery salt |
| 2 tablespoons garlic powder | $\frac{1}{2}$ teaspoon ginger |
| 2 tablespoons seasoned salt | $\frac{1}{2}$ teaspoon coriander |
| 1 tablespoon onion powder | $\frac{1}{8}$ teaspoon baking powder |
| 1 tablespoon lemon pepper seasoning | 2 cups water |

Combine dry ingredients in a bowl. Add water and mix thoroughly. Dip curly fries or onion pieces into batter. Deep fry 4 to 6 minutes or until done.

Spicy

- | | |
|----------------------------|--------------------------------------|
| 1 cup flour | $\frac{1}{8}$ teaspoon baking powder |
| 1 tablespoon seasoned salt | $1\frac{1}{2}$ cups water |
| 1 tablespoon red pepper | |

Combine dry ingredients in a bowl. Add water and mix thoroughly. Dip curly fries or onion pieces into batter. Deep fry 4 to 6 minutes or until done.

Curly Scalloped Potatoes

- | | |
|--|-------------------------------|
| 6 potatoes, scrubbed or peeled | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{4}$ cup finely chopped onion | $\frac{1}{4}$ cup butter |
| 3 tablespoons flour | $2\frac{1}{2}$ cups milk |
| 1 teaspoon salt | |

Cut potatoes with curly cutter. Place potatoes in a 9 x 13-inch buttered baking pan. Sprinkle potatoes with onion, flour, salt, and pepper; dot with butter. Heat milk to scalding and pour over potatoes. Cover baking pan and bake 30 minutes at 350°. Uncover baking pan and bake 40 minutes or until potatoes are tender. Let stand 5 to 10 minutes before serving.

Microwave: Place ingredients in covered microwave dish. Microwave (high) 10 minutes covered. Uncover and microwave (high) 15 minutes.

6 servings.

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 8:00 AM to 4:30 PM (Central Time) **at 1-800-877-0441** or write:

NATIONAL PRESTO INDUSTRIES, INC.

Consumer Service Department

3925 North Hastings Way, Eau Claire, WI 54703-3703

You may also email your inquiries to **contact@GoPresto.com**. Inquiries will be answered by telephone, letter, or email. 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. 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 Department

555 Matthews Drive, 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 year 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