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Presto 05466

Presto 05466 Stainless Steel Dual Basket Pro Fry Immersion Element Deep Fryer Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Presto 05466 Stainless Steel Dual Basket Pro Fry Immersion Element Deep Fryer. This professional-style deep fryer features dual baskets, allowing you to fry two different foods simultaneously or large batches of a single food. With an 1800-watt immersion element, it ensures quick preheating and fast oil temperature recovery for optimal frying results. The large 12-cup food capacity is ideal for family-size quantities. Please read all instructions carefully before use.

2. SAFETY INFORMATION

WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, visit www.P65Warnings.ca.gov.

- Always operate the deep fryer on a stable, heat-resistant surface away from edges.
- Ensure the magnetic power cord is securely attached to the unit before plugging into an outlet. The magnetic design is a safety feature to prevent the fryer from being pulled over if the cord is snagged.
- Never immerse the control panel or heating element in water or other liquids.
- Always allow oil to cool completely before attempting to clean the unit or pour out oil.
- Use caution when lowering food into hot oil to prevent splattering. The spatter-shield cover helps reduce splattering.
- Keep children and pets away from the deep fryer during operation and while it is cooling.
- Do not use this cover when frying or cooking high moisture foods.

3. PRODUCT FEATURES

- **Material:** Stainless Steel, Aluminum
- Professional-style deep fryer with dual baskets for easy at-home frying.
- Dual oblong-shaped baskets fry 2 foods at once.
- Big 12-cup food capacity for frying extra-large batches.
- Oblong-shaped baskets fit large pieces of chicken or fish.
- 1800-watt immersion element assures quick preheating and fast oil temperature recovery.

- Spatter-shield cover helps to reduce spattering.
- Extra-large enameled pot and fry/steam basket enable fryer to steam and boil too—great for vegetables and seafood!
- Heating element and enameled pot remove for easy cleaning.
- Heating element and frying baskets nest inside pot for compact storage.
- Signal light indicates when oil is ready for frying.
- Adjustable thermostat with signal light that indicates when oil is ready for frying.
- Product Built to North American Electrical Standards.

4. SETUP

Before first use, ensure all packaging materials are removed. Wash the baskets, enameled pot, and cover in warm, soapy water. The heating element and control panel should be wiped clean with a damp cloth. Ensure all parts are completely dry before assembly.

1. Place the stainless steel housing on a stable, heat-resistant surface.
2. Insert the enameled pot into the stainless steel housing.
3. Attach the immersion heating element and control panel assembly to the back of the fryer, ensuring it clicks securely into place.
4. Place the dual frying baskets into the enameled pot. The handles can be folded for compact storage or extended for use.
5. Attach the spatter-shield cover to the top of the fryer.
6. Connect the magnetic power cord to the control panel.



A front view of the Presto 05466 Stainless Steel Dual Basket Pro Fry Immersion Element Deep Fryer, showcasing its sleek stainless steel exterior and black lid with dual basket handles.



A hand demonstrates the removal of the immersion heating element, which detaches from the control panel for easy cleaning and maintenance.



A close-up of a hand attaching a handle to one of the dual frying baskets, showing the secure connection mechanism.

Your browser does not support the video tag.

This video provides an overview of the Presto 05466 Deep Fryer, including unboxing, assembly of components like the heating element and baskets, and demonstrating the magnetic power cord for safety.

5. OPERATING INSTRUCTIONS

1. Fill the enameled pot with cooking oil to the recommended minimum and maximum fill lines.
2. Plug the magnetic power cord into a standard electrical outlet. The signal light on the control panel will illuminate.
3. Turn the adjustable thermostat knob to your desired frying temperature. The signal light will indicate when the oil is ready for frying. Typical temperatures are 350°F for chicken and french fries, and 375°F for shrimp and mushrooms.
4. Carefully lower the dual baskets, containing your food, into the hot oil. Use the basket handles to raise and lower them.
5. Monitor the food as it fries. The dual baskets allow for simultaneous frying of different items or staggered frying for large quantities.
6. Once food is cooked, raise the baskets and hook them onto the side of the fryer to allow excess oil to drain.
7. Remove cooked food from the baskets and place on paper towels to absorb any remaining oil.
8. When finished frying, turn the thermostat knob to the 'OFF' position and unplug the unit.



The Presto 05466 Deep Fryer fully assembled with its dual baskets, ready for operation.



A close-up of the control panel, showing the adjustable thermostat and the signal light that indicates when the oil has reached the set temperature.

Your browser does not support the video tag.

This video demonstrates the Presto 05466 Deep Fryer in action, highlighting its dual baskets, adjustable thermostat, and how to safely lower and raise food during frying.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your deep fryer.

- Always unplug the deep fryer and allow the oil to cool completely before cleaning.
- The heating element and enameled pot are removable for easy cleaning.
- The enameled pot and frying baskets are dishwasher safe once the heating element and control panel are removed.
- For manual cleaning, wash the enameled pot, baskets, and cover in warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the exterior of the stainless steel housing and the control panel with a damp cloth. Do not immerse the housing or control panel in water.
- Store the deep fryer with the baskets nested inside the pot for compact storage.



A hand lifts the enameled pot out of the stainless steel housing, demonstrating how easily it can be removed for cleaning.



The two frying baskets are shown nested inside the enameled pot, illustrating the compact storage solution for the deep fryer components.

7. TROUBLESHOOTING

- **Fryer not heating:** Ensure the magnetic power cord is fully and correctly plugged into both the unit and the wall outlet. Check if the power light is on. If not, press the power reset button located on the back of the control panel.
- **Oil not reaching desired temperature:** Verify the thermostat is set correctly. Allow sufficient time for the oil to preheat (approximately 15-20 minutes). Ensure the heating element is properly immersed in the oil.
- **Excessive splattering:** Ensure food is dry before lowering into hot oil. Use the spatter-shield cover.
- **Food not crisping:** Ensure oil is at the correct temperature. Do not overload baskets, as this can lower oil temperature.

8. SPECIFICATIONS

- **Model Name:** Stainless Steel Dual Basket Pro Fry Immersion Element Deep Fryer
- **Brand:** Presto
- **Model Number:** 05466
- **Material:** Stainless Steel, Aluminum
- **Color:** Black
- **Product Dimensions:** 19.25"D x 15"W x 11"H

- **Item Weight:** 10.7 Pounds
- **Wattage:** 1800 watts
- **Oil Capacity:** 4.7 Liters (Max), 3.5 Liters (Min)
- **Food Capacity:** 12-cup
- **Electrical Standards:** North American Electrical Standards
- **Care Instructions:** Hand Wash (for certain components), Dishwasher Safe (enameled pot, baskets)

9. WARRANTY AND SUPPORT

Your Presto 05466 Stainless Steel Dual Basket Pro Fry Immersion Element Deep Fryer comes with a one-year limited warranty. For warranty claims, technical support, or replacement parts, please contact Presto customer service. Refer to the contact information provided in your product packaging or visit the official Presto website.