

**Read These  
Instructions  
Before Using  
This Unit!  
Save These  
Instructions**

## **RETURNS & WARRANTY**

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SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

Distributed by:

Nostalgia Products Group LLC  
1471 Partnership Dr.  
Green Bay, WI 54304-5685

### **Customer Service**

Phone: (920) 347-9122  
Web: [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com)

### **Customer Service Inquiry**

To submit a Customer Service inquiry, go to [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com) and fill out the **Customer Service Inquiry** form and click the Submit button. A representative will contact you as soon as possible.

### **OLD FASHIONED CORN DOG DEEP FRYER™**

CDC-596

Limited Warranty

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com).

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

## IMPORTANT PRECAUTIONS:

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### Appliance Specifications:

1500W  
120 Volts  
60 Hz

### ***Important Precautions to Remember:***

- A. NEVER immerse motor base in water.
- B. NEVER use near water.
- C. NEVER use an abrasive sponge or cloth on unit.
- D. NEVER use a scouring pad on the unit.
- E. NEVER leave unit unattended while in use.
- F. NEVER place anything other than what is intended to be cooked in the unit.
- G. Unplug unit from outlet when not in use and when cleaning.
- H. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
- I. DO NOT place motor base in dishwasher.
- J. Keep out of reach of children. This unit is NOT A TOY.
- K. Always use the handles on either side of the unit.
- L. Never fill above the FILL line with oil. This could cause spills, and burns.

## IMPORTANT SAFEGUARDS

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

1. Read all instructions before operating this appliance.
1. Avoid contacting moving parts.
2. Any appliance with a damaged cord or plug or damaged in any manner should not be operated. The appliance should be returned or taken to the nearest repair shop for examination or repair or send back to company as stated in this booklet in the warranty.
3. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. This may cause injuries.
4. When any appliance is used by or near children, adult supervision is strongly recommended.
5. Not recommended for outdoor use.
6. Keep appliance and cord away from any hot surfaces.
7. To prevent electrical shock, DO NOT immerse cord, plug or any part of the motor base in water or other liquids.
8. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
9. DO NOT leave unit unattended while in use or when plugged in to an outlet.
10. DO NOT ATTEMPT TO MOVE UNIT UNTIL OIL IS COOL.
11. The plug has one blade that is wider than the other, to reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way.
12. Unplug from outlet when not in use and before removing parts for cleaning.
13. To reduce the risk resulting from becoming entangled or tripping over a long cord a short power supply cord is provided.
14. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance. Electrical extension cords can be used if care is exercised in their use.
15. Keep hands and foreign objects out of deep fryer while operating.
16. The appliance is NOT A TOY.
17. The appliance is not intended for use by young children or infirmed persons without supervision.
18. Young children should be supervised to ensure that they do not play with the appliance.

## INTRODUCTION

Thank you for purchasing The OLD FASHIONED CORN DOG DEEP FRYER™. The OLD FASHIONED CORN DOG DEEP FRYER™ is a fun way to make corn dogs with old-fashioned carnival style.

Your family and friends will enjoy The OLD FASHIONED CORN DOG DEEP FRYER™ treats you can create. Please take care of your machine by following these simple instructions and precautions.

Use your OLD FASHIONED CORN DOG DEEP FRYER™ to enjoy a fun, easy way to enjoy delicious deep fried treats.

You can use a Variety of Hot Dogs, such as;

- Beef
- Turkey
- Chicken
- Vegetarian

The OLD FASHIONED CORN DOG DEEP FRYER™ creates a fun display while cooking up your favorite corn dogs or other deep fried treats for any occasion, such as;

- Birthdays
- Graduation Parties
- Family Patio Picnics
- Sports Snack
- Special Events
- Casual get-togethers with friends and family

*And more...Anytime!*

With the OLD FASHIONED CORN DOG DEEP FRYER™, the corn dog rack cooks 6 corn dogs at one time! Other favorite snack foods that can be deep fried as well are;

- French Fries
  - Twinkies®
  - Snickers®
  - Zucchini Sticks or Chips
- ...And more!

Use the recipes provided or Use your imagination! You can also deep-fry the already prepared, frozen corn dogs from the store!

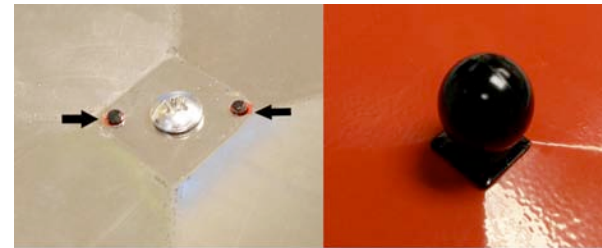
**Remember – If you can batter it, you can deep-fry it!**

## INSTRUCTIONS

The OLD FASHIONED CORN DOG DEEP FRYER™ is easy to use, just follow these simple instructions.

Your OLD FASHIONED CORN DOG DEEP FRYER™ requires little assembly. (See Illustration A below)

**Illustration A**



inside lid

ball top on lid

Make sure pins of plastic ball top fit through holes in lid (at arrows) then secure screw

### **Using your OLD FASHIONED CORN DOG DEEP FRYER™**

First, find a stable surface near an electrical outlet before starting. (Make sure your cord is away from any water source. If needed, it is acceptable to use an extension cord.)

#### INSTRUCTIONS:

- 1.) The OLD FASHIONED CORN DOG DEEP FRYER™ has a detachable electrical plug that turns on the power. Once the unit is plugged in the red power indicator light should come on.
- 2.) The lever in the back regulates the heating temperature, from 150° to 190° C, which is the equivalent of 300° to 375° F.
- 3.) Add cooking oil of your choice – vegetable oil, canola oil, corn oil, etc. Fill to FILL LINE only, at least 1 gallon. DO NOT overfill the unit with oil; the fill line is clearly visible.
- 4.) Turn the unit on to the desired temperature (depending on what you are deep-frying). For instructional purposes we will be cooking corn dogs. Move the temperature lever to 190° C, which is 375° F.

## INSTRUCTIONS – Cont'd.

5.) While the oil is pre-heating. Prepare the batter for your Corn Dogs. (See Illustration B below for accessories included)



6.) You can mix your ingredients directly in the batter bucket, which is provided with the OLD FASHIONED CORN DOG DEEP FRYER™, pictured above. (See page 9 for Corn Dog Batter Recipe)

7.) Once the batter is thoroughly mixed, wipe the hot dogs dry, in order for the batter to adhere to the dogs.

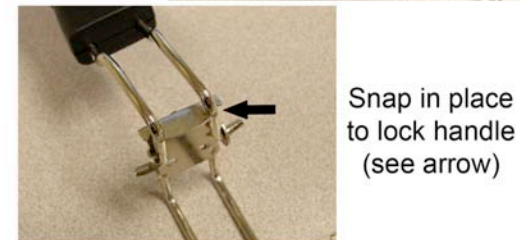
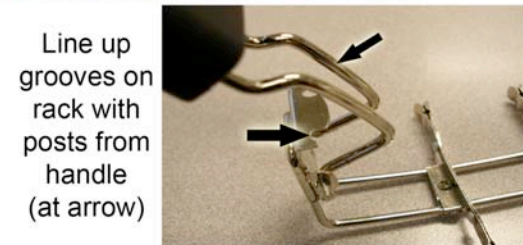
8.) Insert a stick (approx. 6" long, at least a 1/4" wide) straight through the bottom center of each hot dog, leaving at least 2 to 3 inches exposed, to use as the handle.

9.) Snap Corn Dog Rack Handle in the locking position, see illustration C, D, E on page 6.

10.) Attach the hot dogs, with the sticks inserted, to the clips on the corn dog rack. Then dip into batter. (See Illustration F - on page 6)

## ILLUSTRATIONS

**Illustration C, D, E**



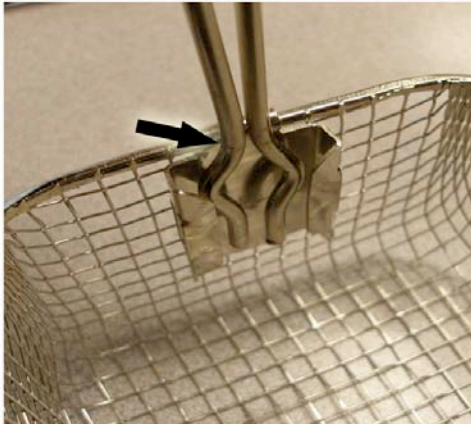
**Illustration F**



## INSTRUCTIONS – Cont'd.

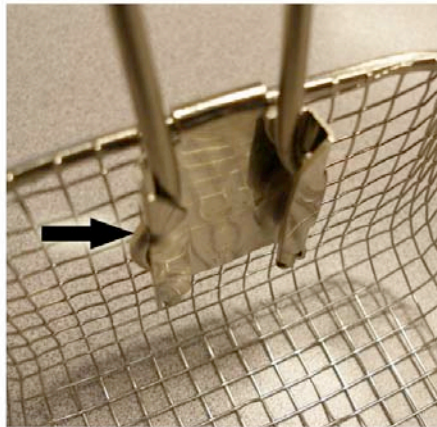
11.) To use the deep-frying basket, see Illustration G, & H below.

### Illustrations G & H



Squeeze handle together, with the handle facing away from the basket, Insert into metal piece (arrow)

Release the handle, making sure that the curves fit into the grooves of the metal piece of deep-frying basket (arrow)



## TROUBLESHOOTING

Power Light does not Come On	Check electrical plug to insure it is fully plugged in to unit and to outlet
Corn Dog Rack bends and is not sturdy	Make sure you SNAP the handle to locking position (see Illustration C, D, E)
Deep frying takes too long, corn dogs are soggy	Turn temperature up and make sure to pre-heat the oil so that the oil bubbles when the corn dogs, etc. are lowered into the heated oil and it deep fries quickly

## CLEANING

1. Make sure unit is unplugged before cleaning. Allow parts to COOL to the touch.

Before first use and continuing after each use, be sure to wipe off the wash all accessories in warm soapy water, rinse then dry. When necessary for more concentrated cleaning, soak in hot soapy water, rinse, and dry thoroughly. To prolong the life of your CORN DOG DEEP FRYER™ we suggest hand-washing parts to be cleaned. Dishwasher use is discretionary.

Empty oil as necessary and replace. Always use both handles on unit when disposing of oil.

**Disposing of used cooking grease** is an environmentally important task. There are several ways to safely dispose of it, but it should never be poured down the drain.

**Please follow these easy steps -**

1. Allow the oil to cool completely before disposing of it.
2. Decide whether the oil needs to be discarded. Oil used for deep-frying can usually be reused several times. Strain it into a clean sealable container.
3. To throw it away, carefully pour it into a strong sealable container, such as an old plastic jar with a lid. Many households save jars for this purpose. Plastic jars are better than breakable glass ones.
4. If the amount of oil is small, place the filled, sealed jar in the trash.

## Disposing of used cooking grease – Cont'd

5. Take large amounts of cooking oil to the local landfill.
6. Alternatively, recycle large amounts of used cooking oil with the help of a cooperative local restaurant. Most restaurants have used grease bins, whose contents are recycled into consumer products. Ask if you can add your used oil to their grease bin.
7. Used cooking oil can also be composted with other organic matter. If you have a compost heap or a healthy backyard earthworm population, feed them kitchen scraps.

### Handy Tip -

Save sealable plastic jars or old coffee cans for disposing of old grease or oil.

### Warning Note -

Wait until the oil has cooled completely before handling it.

Never pour oil down the drain. Even small amounts will eventually clog the plumbing.



By following these simple instructions, your OLD FASHIONED CORN DOG DEEP FRYER™ will be fun for friends, family, and kids of all ages...by creating a fun display while cooking America's Favorite – Corn Dogs and Deep Fried Favorites!

**NOTE:** To prolong the life of your OLD FASHIONED CORN DOG DEEP FRYER™ be sure to follow the cleaning instructions after every use. Never use anything abrasive on the body to maintain the original finish.

### IMPORTANT

DO NOT move this appliance while oil is hot. Always use the handles on either side of the unit.



## RECIPES

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### DEEP FRIED CORN DOGS

#### INGREDIENTS:

- Oil for deep frying
- 1 cup all-purpose flour
- 2/3 cup yellow cornmeal
- 1/4 cup white sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons bacon drippings
- 1 egg, beaten
- 1 1/4 cups buttermilk
- 1/2 teaspoon baking soda
- 2 pounds hot dogs
- wooden sticks

#### DIRECTIONS:

1. Heat oil in a deep fryer to 365°F (185°C).
2. In a large bowl, stir together the flour, cornmeal, sugar, baking powder and salt. Make a well in the center, and pour in the egg, buttermilk, and baking soda. Mix until everything is smooth and well blended.
3. Pat the hot dogs dry with paper towels so that the batter will stick. Insert wooden sticks into the ends. Dip the hot dogs in the batter after attaching to the rack, shaking off the excess. Deep fry in the hot oil until they are as brown as you like them. Drain on paper towels or serve on paper plates.

## RECIPES – Cont'd

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### DEEP FRIED TWINKIES®

#### Ingredients

- 6 Twinkies®
- Popsicle sticks
- Vegetable oil
- Flour for dusting
- 1 cup milk
- 2 tablespoons vinegar
- 1 Tablespoon oil
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

#### Directions

1. Chill or freeze Twinkies® for several hours or overnight.
  2. Heat oil in deep fryer to about 375°F (190°C).
  3. Mix together milk, vinegar and oil.
  4. In another bowl, blend flour, baking powder and salt.
  5. Whisk wet ingredients into dry and continue mixing until smooth. Refrigerate while oil heats.
  6. Push stick into Twinkie® lengthwise, leaving about 2 inches to use as a handle, attach to Corn Dog Rack. Dust with flour and dip into the batter. Dip Twinkies® until batter covers entire cake.
  7. Lower carefully in hot oil. Deep-fry until golden brown.
  8. Remove Twinkies® to paper towel and let drain. Allow Twinkies® to sit for about 5 minutes before serving.
- Top with powdered sugar or caramel sauce if desired.

## RECIPES – Cont'd

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### DEEP FRIED SNICKERS® BARS

1. Push Popsicle sticks into Snickers® bar from the bottom about half way up.
2. Freeze Snickers® until frozen solid.
3. Dip frozen Snickers® into the batter.
4. Fry in hot oil until golden brown (just a few minutes).
5. Remove from oil and drain.
6. Top with powdered sugar or caramel sauce if desired.

### DEEP FRIED ZUCCHINI

Oil, for frying

1 3/4 cups freshly grated Parmesan

1 1/2 cups panko (Japanese breadcrumbs – or use breadcrumbs of your choice)

3/4 teaspoon salt

2 large eggs

3 medium zucchini, cut into 3-inch long by 1/2-inch wide strips

Heat the oil to 350 degrees F.

Stir 1 1/2 cups Parmesan, the panko, and salt in a medium bowl to blend.

Whisk the eggs in another medium bowl to blend. Working in batches, dip the zucchini in the eggs to coat completely and allow the excess egg to drip back into the bowl. Coat the zucchini in the panko mixture, patting to adhere and coat completely. Place the zucchini strips or chips on a baking sheet.

When the oil is hot, working in batches, fry the zucchini sticks until they are golden brown, about 3 minutes. Using deep-fry basket, transfer the fried zucchini to paper towels and drain.

Arrange the fried zucchini on a platter. Sprinkle with the remaining Parmesan and serve.

## RECIPES – Cont'd

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### BEER BATTER CHICKEN STRIPS

#### INGREDIENTS:

- 1 large egg
- 3/4 cup beer
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- ground black pepper
- 3 chicken breast halves; skinless, boneless
- 1 1/4 cups vegetable oil

#### PREPARATION:

Beat the egg lightly with a whisk. Beat in the beer, then the dry ingredients, whisking until smooth. Cover and let stand for 25 to 30 minutes before using. Cut chicken breasts in half lengthwise. Heat oil until oil reaches desired temperature of 360 degrees. Using tongs to hold chicken strips, dip in batter; allow excess to drip off. Remove and carefully lower, one by one, into the deep fry basket then lower into the hot oil. Deep-fry until they are golden, cooking for a total of 4 to 6 minutes. Transfer to a paper towel lined tray. Pat more towels on top to absorb excess oil. Serve immediately with barbecue sauce or sweet and sour sauce.



We have provided a few interesting recipes to follow as guidelines. If you are familiar with deep fryers, you can utilize the OLD FASHIONED CORN DOG DEEP FRYER™ to make many deep fried treats. Use your imagination!

***Remember – If you can batter it, you can deep-fry it!***



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