NESCO® Instructions and Recipes for CAREFREE COOKING

FRY RYTE

COOK RYTE

TEA RYTE

You are always RYTE with NESCO

PRICE 25¢
NESCO warrants to the original purchaser of each new NESCO electrical appliance, that the appliance is free from defects in material and workmanship under normal home use and service; NESCO'S obligations under this warranty being limited to the repair or replacement, free of charge, at an authorized NESCO service station, of any part or parts, which may prove thus defective within one year from date of delivery to the original purchaser.

This warranty does not apply to any appliance which has been damaged by accident, breakage, shipping, immersion in water or use on electrical circuits or voltages other than those marked on the appliance, or to appliances removed from the continental United States, Canada, Alaska, or Hawaii.

This warranty is expressly in lieu of all other warranties expressed or implied and of all other obligations or liabilities, and NESCO neither assumes nor authorizes any other person to assume for it any other liability in connection with the sale of NESCO electrical appliances.

NESCO
JACKSONVILLE, ILLINOIS
How to use your New

NESCO AUTOMATIC ELECTRIC FRYING PAN

For table top cooking at its tasty best

Cook or serve right at your dining table or buffet... or use your Nesco Electric Frying Pan on your breezeway, patio or porch. It’s so easy... simply plug cord into any 110-120 AC outlet... set Nescontrol dial for proper temperature, as indicated on the chart in this book. Add shortening. When it has reached proper temperature iridescent light will wink “Off”. Add food to be fried. When food is ready to serve turn dial OFF... heat of Fryryte will keep food warm.

SO EASY TO WASH

Your Nesco Automatic Electric Frying Pan may be safely immersed in water up to the socket in the handle. Its long-life, range-type heating element is sealed and watertight. Disconnect electric cord from handle and outlet, wash and rinse, then dry as you would any other cooking pan.

WATCH FOR THE “WINK”

After dial is set, the iridescent light in the Nescontrol handle will glow until shortening reaches proper temperature. Then light winks “Off”, your signal to add food. While food is frying, light winks “Off” and “On” to indicate that your Nesco Automatic Electric Frying Pan is keeping proper temperature.

FLAVOR SAVER!

Your Nesco Electric Frying Pan retains natural flavor and precious vitamins. Food never burns when dial is set at proper temperature. Use any shortening. Follow handy CookTrol on handle for correct setting for each type of food.

SILICONE TREATED!

Your new Nesco Electric Frying Pan has an exclusive Silicone Treated cooking surface that not only withstands high temperatures but keeps foods from scorching and sticking. Just wash with warm water and mild soap or non-alkaline detergent.
### Food Heat Recipe Suggestion Time

#### Bacon
- Heat: 350°
- Recipe Suggestion: Place desired number of bacon slices in Fryryte. Turn dial to 350°. As bacon cooks, turn until well browned. Drain on absorbent paper.
- Time: 5-6 min.

#### Ham
- Heat: 350° and 300°
- Recipe Suggestion: Preheat Fryryte to 350°. Add 1 tbsp. shortening; melt. Place ½-inch slices uncooked smoked ham (with fat edge scored) in frying pan. Brown each side. Then reduce heat to 300° to complete cooking. Turn as necessary. Slices of precooked ham should be fried only until lightly browned and hot through.
- Time: 16 min.

#### Pork Chops
- Heat: 350° and 250°
- Recipe Suggestion: Preheat Fryryte to 350°. Add 1 tbsp. fat; melt. Have chops cut ½-inch in thickness. Brown on both sides (about 10 minutes). Reduce heat to 250°. Add ¼ cup water, cover, cook 20 minutes longer.
- Time: 30 min.

#### Sausage
- Heat: 300°
- Recipe Suggestion: Place link sausage in Fryryte. Add ½ cup water. Turn dial to 300°. Cover and simmer 5 minutes. Uncover. Continue cooking, turning until brown on all sides. For bulk sausage, form meat into patties about ½-inch thick. Place in cold Fryryte, set dial at 300°, and cook until thoroughly brown on both sides.
- Time: 10-15 min.

#### Eggs
- Heat: 300°
- Recipe Suggestion: Preheat Fryryte to 300°. Melt 2 tbsp. fat. Break eggs, one at a time, and slip into the hot fat. Fry to desired doneness. To scramble eggs, pour slightly beaten seasoned eggs into hot fat. Draw spoon back and forth through eggs while cooking until desired doneness is reached.
- Time: 2-4 min.

### Food Heat Recipe Suggestion Time

#### Hamburgers
- Heat: 350° and 300°
- Recipe Suggestion: Preheat Fryryte to 350°. Add 1 tbsp. fat; melt. Form hamburgers ½-inch in thickness. Fry brown on both sides. Lower heat to 300° and cook until meat is done as desired.
- Time: 6-10 min.

#### Fish Fillets
- Heat: 375°
- Recipe Suggestion: Preheat Fryryte to 375°. Add 2-3 tbsp. fat; melt. Roll fresh or thawed frozen fish fillets in seasoned flour or cracker crumbs, or dip in batter. Place fish in hot fat and cook until golden brown on each side.
- Time: 6-10 min.

#### Chicken
- Heat: 350° and 300°
- Recipe Suggestion: Follow your favorite recipe to coat chicken pieces with seasoned flour or cracker crumbs, or batter. Preheat Fryryte to 350°. Melt enough fat to make a layer ½-inch deep. Place pieces, skin side down, in fat and cook, turning frequently, until evenly browned on all sides. Reduce heat to 300°. Continue cooking until chicken is tender, turning as necessary.
- Time: 45-60 min.

#### Grilled Cheese Sandwiches
- Heat: 350°
- Time: 6 min.

#### Fresh-Fried Potatoes
- Heat: 325°
- Recipe Suggestion: Preheat Fryryte to 325°. Add 2 tbsp. fat; melt. Add thinly-sliced, raw potatoes. Season and cook, turning as potatoes brown.
- Time: 20 min.

#### Pancakes
- Heat: 375°
- Recipe Suggestion: Use any favorite recipe or pancake mix to make pancake batter. Preheat Fryryte to 375°. Add 1 tbsp. fat; melt and heat. Pour sufficient batter onto hot, greased surface to make desired size pancakes. When puffy and bubbly, turn and brown second side. Regrease Fryryte before each baking of pancakes.
- Time: 2-3 min.
Your Nesco Electric Appliance has been carefully inspected and with reasonable care will always be in perfect working order. However, accidents can happen in every household and a new part or repair may be necessary. If this happens, you don't have to worry, there is an Authorized Nesco Service Station located in your area.

AUTHORIZED NESCO SERVICE STATIONS

INSTRUCTIONS FOR SERVICE . . . Send the NESCO appliance, carefully packed and prepaid, direct to the service station nearest to your home. (Consult list below.)

IF YOU LIVE IN DO NOT return appliance to factory. YOUR CLOSEST STATION IS:

Alabama Birmingham ... Jones-McLeod Appliance Service Co., 1801 8th Ave., N.
Arkansas Little Rock ... Nesco, 3141 E. 12th Street
California Los Angeles, Calif. ... Nesco, 3141 E. 12th Street
Colorado Denver ... Midwest Electric Service Co., 1124 Santa Fe Drive
Connecticut New York, N. Y ... Nesco, 279 Fifth Avenue
Delaware ... Nesco, 279 Fifth Avenue
Florida Miami Florida Appliance Sales & Service Co., 751 W. Flagler St.
Georgia Atlanta Woodall Electric Appliance Service, 1024 Blvd., N. E.
Idaho Salt Lake City, Utah ... Intermountain Appliance Service, 708 S. State St.
Illinois (Northern) Chicago ... Midwest Electrical Appliance Service Center, 907 Western Ave.
Illinois (Southern) Granite City, III ... Nesco, 1100 Niedringhaus Avenue
Indiana ... Nesco, 1100 Niedringhaus Avenue
Iowa ... Nesco, 1100 Niedringhaus Avenue
Kansas ... Nesco, 1100 Niedringhaus Avenue
Kentucky ... Nesco, 1100 Niedringhaus Avenue
Louisiana New Orleans ... Reliance Electrical Works, 820 Carondelet Street
Maine ... Electric Equipment Co., 137 Pearl Street
Maryland Baltimore ... Nesco, 1901 Light Street
Massachusetts Boston ... Electric Equipment Co., 137 Pearl Street
Michigan Detroit ... Cooley-Van Howe Service Co., 21 Henry Street
Minnesota St. Paul ... K-W Appliance Service Co., 1933 University Ave.
Mississippi New Orleans, La ... Reliance Electrical Works, 820 Carondelet Street
Missouri ... Nesco, 1100 Niedringhaus Avenue
Montana ... Midwest Electric Service Co., 1124 Santa Fe Drive
Nebraska ... Nesco, 1100 Niedringhaus Avenue
New Hampshire ... Nesco, 3141 E. 12th St.
New Jersey New York, N. Y ... Nesco, 279 Fifth Avenue
New Mexico El Paso, Texas ... Wayne M. Tinkler Co., 2731 Yandell Street
New York (Western) Buffalo ... Wangler Electric Company, 2637 Main Street
New York (N.Y. City) New York ... Nesco, 279 Fifth Avenue
North Carolina ... Nesco, 1901 Light Street
North Dakota ... K-W Appliance Service Company, 1933 University Avenue
Ohio (Northern) Cleveland ... Electrical Repair & Construction Co., 638 Huron Road
Ohio (Southern) ... Nesco, 1100 Niedringhaus Avenue
Oklahoma Oklahoma City ... Bohannan's Appliance Service, 316 N. W. Sixth Street
Oregon Portland ... Bee Electric Co., 28 N.W. 10th Street
Pennsylvania (Eastern) Pittsburgh ... Ferry Electric Service Co., 127 Fourth Avenue
Pennsylvania (Western) New York, N. Y ... Nesco, 279 Fifth Avenue
Rhode Island Providence ... Nesco, 279 Fifth Avenue
South Carolina ... Nesco, 1901 Light Street
South Dakota ... K-W Appliance Service Company, 1933 University Ave.
Tennessee ... Nesco, 1100 Niedringhaus Avenue
Texas (Northern) Dallas ... Pearsoal Appliance Company, 2223 Commerce Street
Texas (Southern) Houston ... Arnold Electric Co., 1827 W. Alabama St.
Texas (Western) El Paso ... Wayne M. Tinkler Co., 2731 Yandell Street
Utah Salt Lake City ... Intermountain Appliance Service, 708 S. State St.
Vermont New York City ... Nesco, 279 Fifth Avenue
Virginia Baltimore, Md ... Nesco, 1901 Light Street
Washington (Eastern) Seattle ... Appliance, Parts & Service Co., 217 Stewart Street
Washington (Western) ... Appliance, Parts & Service Co., 609 W. Trent Street
Washington, D. C. ... Nesco, 1901 Light Street
West Virginia ... Nesco, 1901 Light Street
Wisconsin Milwaukee ... Power Equipment Company, 2373 South K. K. Avenue
Wyoming Denver, Colo ... Midwest Electric Service Co., 1124 Santa Fe Drive
Utah Salt Lake City ... Shock Electric Company, 14 Breadalbane Street
Utah Salt Lake City ... W. A. Ramsey Co., Kapolian Blvd. & South Street
Cook Hearty, Wholesome All-in-one Meals... Big Main Dishes... with your New

NESCO

COOKRYTE

ELECTRIC SAUCE PAN

Stew, roast, braise, boil, bake, brown, warm, steam, re-heat... it's all so easy with the new COOKRYTE Electric Sauce Pan. Simply plug cord into any 110-120 volt AC outlet, set Nescontrol Dial for proper temperature, and carefree cooking is yours. Iridescent light in Nescontrol handle winks “Off” and “On” by means of built-in thermostat to assure “just right” cooking temperature at all times. After food is cooked, dial can be turned to OFF or lowest temperature to keep food piping hot during serving.

ONE DIAL TEMPERATURE CONTROL

A Single Nescontrol dial in the end of handle permits temperature settings from 200° to 400°. Handy CookTrol guide on handle shows proper temperature settings for favorite dishes. After cord is plugged in and dial set, light will glow until correct temperature is reached.

... SO EASY TO WASH

Your Nesco Electric Sauce Pan may be safely immersed in water up to socket in the handle. Its long-life, range-type heating element is sealed and water tight. Disconnect cord from handle and outlet... then wash, rinse and dry as you do your other kitchen pans.

OTHER FEATURES YOU'LL LIKE

6 FOOT CORD
Permits easy moving without disconnecting cord from outlet. 1150 Watt unit gives faster cooking... saves time.

SILICONE SURFACED
Silicone prevents scorching and sticking, makes cleaning easy. Saves hours of work in the kitchen.
CHUCK OR RUMP ROAST

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>2 tbsps.</td>
</tr>
<tr>
<td>Chuck or rump roast</td>
<td>2 1/2 lbs.</td>
</tr>
<tr>
<td>Flour</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1/4 tsp.</td>
</tr>
<tr>
<td>Pepper</td>
<td>1/8 tsp.</td>
</tr>
<tr>
<td>Water</td>
<td>1 1/2 cups hot water</td>
</tr>
</tbody>
</table>

Preheat Cookyte to 400°. Melt fat; heat. Coat roast in 1/4 cup flour. Brown on all sides in hot fat. Season with salt and pepper. Reduce heat to 250°. Add 1/4 cup of the water. Cover, and cook 1 1/4 hours. Add remaining water (or more) in 1/4 cup amounts as needed. Add vegetables, cover, and continue cooking 45 minutes or until vegetables are tender. Remove meat and vegetables to hot platter. Increase heat to 275°, and blend 1 1/2 tablespoons flour with drippings in Cookyte. Stir in 1/4 cup Preheat Cookyte to 400°. Add fat, melt, and place steak in it. Brown well on all sides in hot fat. Season to taste. Yield: 6 servings.

ROUND STEAK AND POTATOES

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round steak</td>
<td>2 lbs.</td>
</tr>
<tr>
<td>Fat</td>
<td>2 tbsps.</td>
</tr>
<tr>
<td>Onion</td>
<td>1 peeled and sliced</td>
</tr>
<tr>
<td>Carrots</td>
<td>2 pared, cut in quarters</td>
</tr>
<tr>
<td>Flour</td>
<td>1 1/2 cups hot water</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Pepper</td>
<td>1/8 tsp.</td>
</tr>
<tr>
<td>Flour</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>

Rub meat with garlic. Season with salt and pepper. Pound flour into both sides of meat. Cut meat into serving pieces. Preheat Cookyte to 400°. Add fat, melt, and then brown meat on both sides in hot fat. Reduce heat to 250°. Add onion, catsup and water. Cook 45 minutes. Add potatoes. Cover again and cook 30 minutes longer. Yield: 6 servings.

MEXICAN BEEF

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Ground beef</td>
<td>1 lb.</td>
</tr>
<tr>
<td>Onion</td>
<td>1/2 cup chopped</td>
</tr>
<tr>
<td>Green pepper</td>
<td>2 cups cooked red beans</td>
</tr>
<tr>
<td>Flour</td>
<td>3/4 tsp.</td>
</tr>
<tr>
<td>Pepper</td>
<td>1/8 tsp.</td>
</tr>
<tr>
<td>Chili powder</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>1 10 1/2 oz. can</td>
</tr>
<tr>
<td>Bread</td>
<td>2 cups dry bread cubes</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp.</td>
</tr>
<tr>
<td>Pepper</td>
<td>1/8 tsp.</td>
</tr>
<tr>
<td>Bouillon</td>
<td>1 beef</td>
</tr>
<tr>
<td>Seasoning</td>
<td>cube</td>
</tr>
</tbody>
</table>


STUFFED FLANK STEAK

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>3/4 cup hot water</td>
</tr>
<tr>
<td>Steak</td>
<td>1/2 cup hot water</td>
</tr>
<tr>
<td>Onion</td>
<td>1 lb.</td>
</tr>
<tr>
<td>Bread</td>
<td>1/2 cup hot water</td>
</tr>
<tr>
<td>Bouillon</td>
<td>1 beef</td>
</tr>
<tr>
<td>Soup</td>
<td>cube</td>
</tr>
<tr>
<td>Vegetables</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Herbs</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Seasoning</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>


COOKING FROZEN VEGETABLES

Place desired quantity of water in Cookyte; set dial at 300° and bring to boil. Add frozen vegetable. Cover, and cook until tender, following package directions for cooking time.
TUNA-NOODLE BAKE

1 10 ½ oz. can mushroom soup
½ cup milk
1 6 oz. package noodles, cooked
1 7 oz. can tuna, drained and flaked
2/3 cup soft buttered bread crumbs, toasted


MACARONI AND CHEESE

3 tbsps. butter
2 tbsps. finely chopped onion
3 tbsps. flour
1 ½ tsp. salt
½ tsp. pepper
½ tsp. paprika
2 cups cold milk
1 cup grated Cheddar cheese
(4 ozs.)
1 7-oz. package elbow macaroni, cooked
¾ cup buttered soft bread crumbs, toasted


FISH FILLETS IN SAUCE

2 tbsps. margarine
2 tbsps. flour
1 tbsp. dry mustard
1 cup cold milk
2 lbs. fish fillets
½ tsp. salt
½ tsp. paprika
¼ tsp. pepper
2 tbsps. lemon juice
½ cup soft buttered bread crumbs, toasted
1 tsp. minced parsley


CHOCOLATE DUMPLINGS

DUMPLINGS
1 cup sifted all-purpose flour
1/2 tbsp. sugar
2 tsp. baking powder
1/3 tbsp. salt
1 tbsp. flour
1/4 cup milk
1/3 tbsp. vanilla

SYRUP
1 1/2 cups sugar
2 squares (ozs.) baking chocolate
1/4 cups water
1/4 tbsp. salt
3 tbsps. butter
1 tsp. vanilla


TO BAKE CAKE

Crisscross two strips of waxed paper (7 1/4 x 18-inches) over bottom of Cookryte. Let ends extend up sides so that Cookryte is fully lined. Then place two 7 1/2-inch squares of waxed paper over first two layers on bottom. Preheat Cookryte to 275°. Place your own favorite recipe or use cake mix. Pour batter in Cookryte. Cover, and bake without raising lid for 45 minutes. Turn dial to "OFF". Lift cake out by grasping opposite ends of paper. Place on cooling rack for 10 minutes. Peel off paper. Cool. Ice as desired or serve with a dessert sauce.

VEGETABLE SOUP

1 1/4 quarts soup stock or canned consommé
2 cups diced, pared potatoes
1 1/2 cups diced, pared carrots
1/4 tsp. salt
1/8 tsp. pepper

Place all ingredients in Cookryte and mix well. Turn dial to 300°. When mixture boils, reduce heat to 250°. Cook 30 minutes. Yield: 6 servings.
In Good Taste
for Any Occasion

Fast . . . at a cup-a-minute rate you can have any hot beverage, automatically with your new Nesco Electric TeaRyte. Styled in gleaming triple-sterling chrome. As beautiful as your silver service . . . perfect for gay, impromptu parties and for lavish formal occasions.

Make 1 to 10 Cups
For hubby’s breakfast, serving your club, or treating to a “midnight spot” TeaRyte is right every time.

How to Use your NEW NESCO TEA RYTE

Always add water before connecting your TeaRyte. Use any 110-120 AC electric outlet. Featherweight balance makes serving graceful and effortless. After serving beverage, turn control knob to WARM position. Thermostatic control will maintain constant, even temperature down to the last cup. When not in use, always disconnect your TeaRyte. Clean and polish as you do any other electric appliance, but do NOT immerse in water.
**BEVERAGES**

**HOT TEA.** Put up to 10 standard tea cups of water in TeaRyte. Put cover, without basket, in place. Turn dial to “HOT” position. Iridescent signal light will glow until water boils. Then, turn dial to “WARM”. Boiling will gradually subside. Meanwhile, put 1 tsp. tea leaves, per ¾ measuring cup water (6 ounces), in basket. Remove cover and connect basket. (1 tea bag per ¾ measuring cup water may be used without basket.) Steep tea 5 minutes. Remove basket or tea bags.

**ICED TEA.** Use extra tea for extra strength since ice dilutes tea. Follow same procedure as for hot tea. Pour immediately over ice and serve.

**INSTANT COFFEE OR TEA.** Boil water as directed for HOT TEA. Turn dial to “WARM”. Add instant tea or coffee, using amount per cup as recommended on package. Stir to dissolve.

**ICED COFFEE.** Use extra instant coffee for extra strength since ice dilutes the coffee. Follow same procedure as for instant coffee. Pour immediately over ice and serve.

**INSTANT COCOA.** Put up to 10 standard tea cups water in TeaRyte. Replace cover without basket. Turn dial to “HOT”. Boil. Turn dial to “WARM”. Remove cover; add instant cocoa, in amount recommended on package. Stir. Cover. Or, put instant cocoa in cup and add boiling water.

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**“Counting Calories?”**

**NANCY NESCO SAYS...**

“Drink low-calorie tea for between meal snacks, with lunch and dinner. It’s so easy to fix a refreshing cup with your Nesco Electric TeaRyte.”

If you’re watching every pound, drink tea! Scientific laboratories report that of 31 different varieties of hot and cold beverages examined, tea without additives has less calories than any of the other popular drinks.* Tea gives you quick energy... and it’s ready in minutes with your Nesco Electric TeaRyte.

*from a report from The Tea Council of the U. S. A.

You are always RYTE...with NESCO
Nancy Nesco Recommends These Helpers for Happy Homemaking

Every Nesco Electric Appliance is designed to help you prepare nutritious, full flavored, Family-Approved meals with a minimum amount of time and effort. With a Nesco Roastryte, Cookryte or Fryryte, you'll experience a cooking convenience you've never known before.

Nesco Automatic ELECTRIC ROUND COOKRYTE
Ideal for casseroles, baked apples, up to 6 lb. roasts . . . even biscuits! A shining beauty in gleaming silver chrome.

Nesco Automatic ELECTRIC OVAL COOKRYTE
Large enough for 2 chickens, or a 12 lb. roast. Meets every family's daily needs . . . perfect for buffets and picnics.

Nesco Automatic ELECTRIC DEEP FRYER
Deep fries "Husband-Approved" dishes to a delicious golden brown in only 2 to 7 minutes.

Nesco Automatic ELECTRIC ROASTRYTE
From pastry to turkey, casseroles to roasts, Nesco makes everything taste better, brings out all the flavor.

You are always RYTE...with NESCO

NESCO, INC. JACKSONVILLE, ILLINOIS

PART NO. 872 100M 255 WAK

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