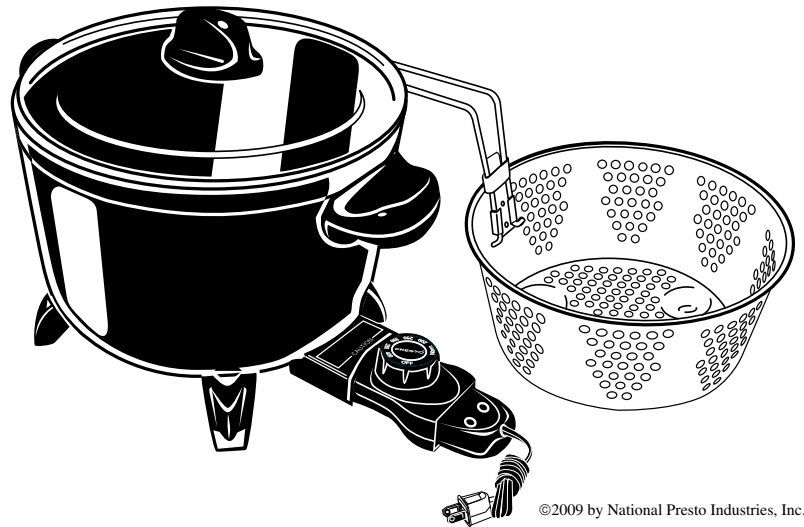


Kitchen Kettle™ multi-cooker/steamer

- So versatile, you'll use it every day.
- Steams, stews, boils, deep fries and more.
- Easy to clean. Nonstick surface, inside and out.



©2009 by National Presto Industries, Inc.

INSTRUCTIONS

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.**
2. Be sure that handles and legs are assembled and fastened properly before using this appliance (see page 2).
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock or burns, do not immerse heat control or magnetic cord assembly in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Be sure handle is properly attached to basket and locked in place. See detailed assembly instructions on page 2.
7. Do not let children handle or put electrical cords or plugs in their mouths.
8. Always attach heat control and magnetic cord assembly to appliance first, then plug cord into the wall outlet. To disconnect heat control and magnetic cord, turn control to "OFF", remove plug from wall outlet and cord assembly from heat control. Allow appliance to cool, then remove heat control from unit.
9. Unplug from outlet and remove heat control from appliance when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts, and before cleaning.
10. 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 for examination, repair, or adjustment.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter or touch hot surfaces.
14. Do not place on or near a hot gas or electric burner or in a heated oven.
15. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
16. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

IMPORTANT CORD AND PLUG INFORMATION

A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**

Do not allow the cord to run underneath or around the unit. The magnetic cord may not detach easily if the cord is positioned in this fashion.

Connect the power supply cord to a polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet 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.

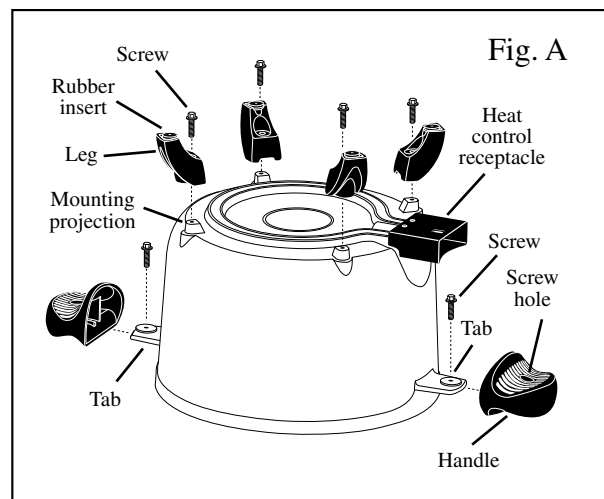
How to Install Legs and Handles

Tools Required: Phillips type screwdriver

Parts Included: 4 Legs
2 Handles

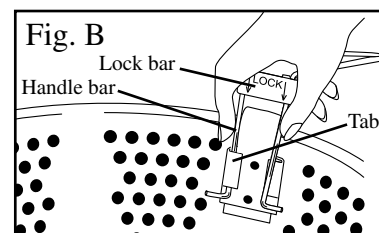
To Install Legs

1. Place multi-cooker upside down on table or counter.
2. Using the screwdriver, remove the screws from each of the four mounting projections on the bottom of the unit. These screws are for attaching the legs to the multi-cooker base.
3. Position one of the legs, with the rubber insert facing up, over one of the mounting projections (Fig. A). Align the hole in the leg with the hole in the mounting projection and fasten securely with screw. Leg should not rock or move if twisted.
Caution: Overtightening can result in stripping of screws or cracking of legs.
4. Repeat step 3 for other three legs.
5. Turn multi-cooker right side up on table or counter. When properly assembled, the multi-cooker should sit level with no leg rock.



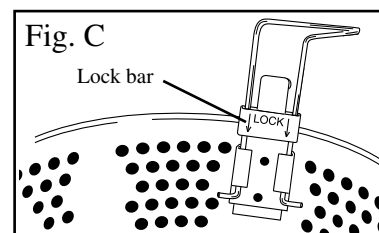
To Attach Handles to Base

1. With multi-cooker upside down on table or counter, remove the screws from the tabs on each side of the multi-cooker base. These screws are for attaching the handles to the base.
Hint: When removing the screw under the heat control receptacle, hold the screwdriver at a slight angle or use a short screwdriver or a screwdriver with a long shank.
2. Slide one of the handles, with the screw hole facing up, onto the tab so the screw hole on the tab aligns with the screw hole on the handle (Fig. A). Fasten with screw and tighten fully. Handle should not wobble or move when grasped. **Caution:** Overtightening can result in stripping of screws or cracking of handles.
3. Repeat step 2 for other handle.
4. When properly installed, the handles should appear level with the table or counter.



To Attach Basket Handle

1. Slide lock bar up on handle (Fig. B) and place one of the handle bars into one of the tabs on bracket. Then squeeze the handle bars together, and fit the other handle bar into the opposite tab on bracket.
2. After attaching handle to basket, slide the lock bar down (Fig. C) to insure against accidental detachment of handle from basket.

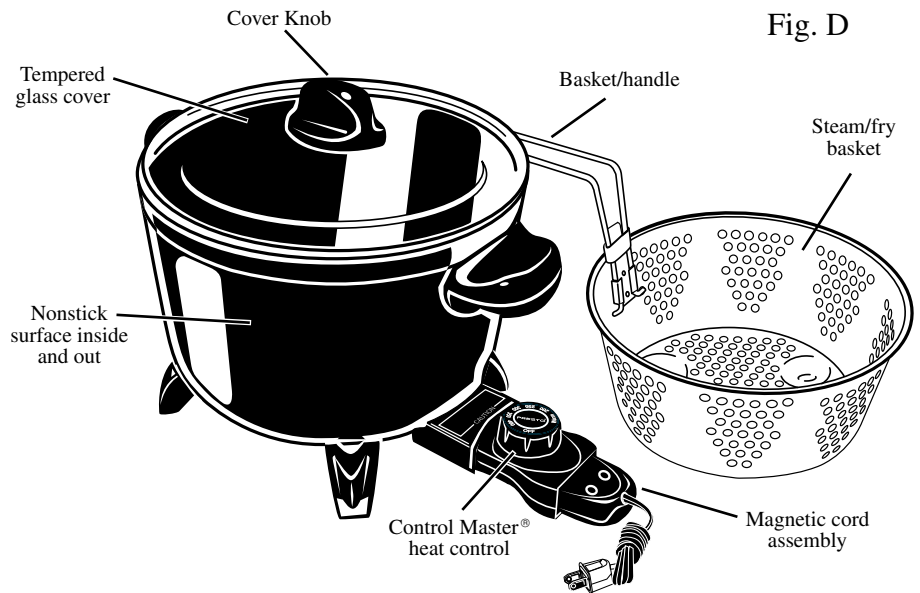
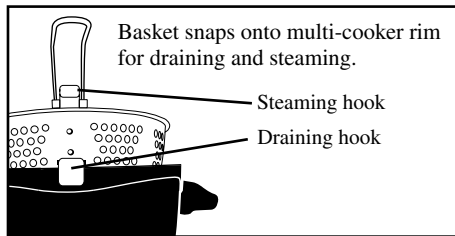


Before First Use

Become familiar with the various parts of the multi-cooker (Fig. D) and read the instructions carefully.

This versatile electric multi-cooker braises, blanches, boils, deep fries, stews, steams, makes soups and desserts.

Caution: This product is not intended to melt wax, gels, plastics, or other materials for making candles or for other hobbyist activities or in any commercial or business application.



How To Use

Before initial use, and after each subsequent use, wash appliance in dishwasher or in warm sudsy water, rinse, and dry. **Do not immerse heat control or magnetic cord assembly in water or let them come in contact with any liquid.** Prior to first use, “season” the multi-cooker’s cooking surface by rubbing lightly with cooking oil. Remove excess oil with paper towel.

For best results use nylon, plastic, wooden, or rubber utensils to turn, stir, or remove food when not using the steam/fry basket. The use of metal utensils is not recommended.

1. **Place multi-cooker on a dry, level, heat resistant surface.** The cover should not be on the multi-cooker.

CAUTION: To avoid personal injury, position multi-cooker well back from edge of counter or table. Do not let cord hang or drape over edge of counter or table within reach of children.

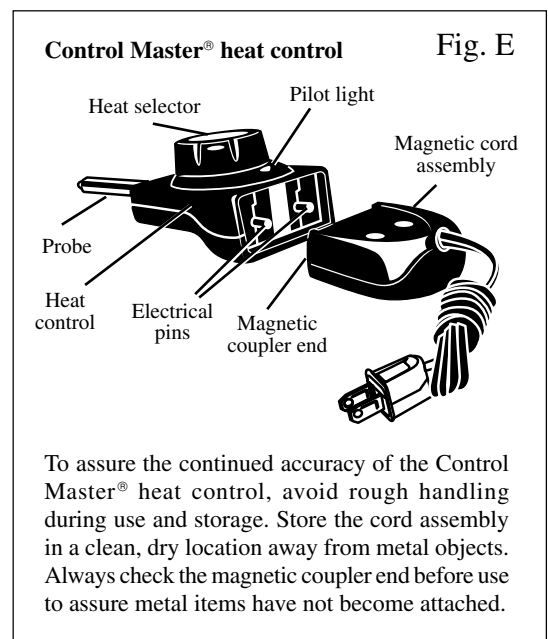
2. Insert the probe end of the heat control into the multi-cooker so the two electrical pins on the appliance are fully inserted into the heat control. Then attach the magnetic cord assembly to the heat control by aligning the magnetic coupler end with the two electrical pins located on the back of the heat control (Fig. E). Due to the fact that the magnetic coupler end is polarized, it can only be attached to the heat control one way. When properly aligned, the plug will magnetically attach itself to the heat control. Attach the cord so that the printed patent information on the magnetic plug is facing up. The daisy and cautionary language will be facing towards the counter. If positioned upside down, it will not attach.

Important: The magnetic cord was designed to detach easily from the multi-cooker. As a result, if it is bumped or touched during use it could possibly detach causing the unit to stop heating. Avoid contact with cord during operation. If contact occurs, verify that the cord is still properly connected.

3. Plug the multi-cooker into a 120v AC electrical polarized outlet only.
4. Using the index on page 4, determine the type of cooking method you will be following and turn to the referenced page.
5. Preheat multi-cooker as indicated in the cooking method and follow the cooking instructions. During cooking, the pilot light will go on and off indicating temperature is being maintained.

Note: When using the multi-cooker for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.

6. When cooking is complete, turn heat control to OFF. Remove plug from wall outlet and then remove magnetic coupler end from heat control. Allow appliance to cool and detach heat control from multi-cooker before cleaning.



Specific Uses

Your Kitchen Kettle™ multi-cooker/steamer is truly versatile as you can prepare soups and stews, steam vegetables and seafood, deep fry, and even prepare fruits and vegetables for freezing (known as blanching). Because this pot does so many things, this book provides a general overview of how to use, clean, and care for the appliance and then specific sections which provide more detailed instructions, along with many delicious recipes.

Detailed instructions and recipes for the various methods of cooking that you can perform with your multi-cooker can be found on the pages indicated below:

Specific Uses	Page	Specific Uses	Page
Simmering (Soups and Stews)	5	Boiling (Pasta and Rice)	8
Braising	7	Blanching	8
Steaming (Vegetables and Fish)	7	Deep Frying	8

Care and Cleaning

Wash appliance in dishwasher or in warm sudsy water, rinse, and dry. **Do not immerse heat control or magnetic cord assembly in water or let them come in contact with any liquid.**

After each use, clean the nonstick base with a non-metal cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge or Scotch-Brite® Dobie® Cleaning Pad. Firm pressure can be applied, if necessary. **Do not use steel wool or abrasive kitchen cleaners.**

In time, the nonstick finish may darken over the heating element. To remove this discoloration, use a commercial cleaner designed for cleaning surfaces, such as dip-it® destainer. These cleaners are available at most grocery and hardware stores. For best results, follow the manufacturer's instructions, being careful that any cleaning solution coming in contact with the exterior of the appliance is wiped off. After treating the appliance with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with a cooking oil before using.

Periodically check the screws on the two handles and four legs for looseness. Retighten, if necessary, with a Phillips type screwdriver. **CAUTION:** Overtightening can result in stripping of screws or cracking of handles and legs.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by the Presto Factory Service Department, see page 11.

For answers to any questions regarding the operation of your Presto® appliance or if you need parts for your appliance, see the Service Information on page 11.

Glass Cover Care and Use Instructions

Caution: Your glass cover may break for no apparent reason if you fail to follow these instructions. Broken glass can cause personal or property damage.

Never use cover when frying food or heating oil. Do not use cover if it is chipped or cracked. Handle cover carefully and avoid rough handling.

Do not handle hot cover with wet towel or place hot cover on a cold or wet surface. Sudden, extreme changes in temperature may cause glass to break. Allow cover to cool before washing. This cover is dishwasher safe. Keep the cover clean. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary. Do not scrape or gouge glass with hard or sharp utensils.

* Scotch-Brite is a trademark of 3M.

Dobie is a trademark of Pechney Plastic Packaging, Inc.

dip-it is a registered trademark of Ecolab, Inc.

Simmer

The Presto® Kitchen Kettle™ multi-cooker makes preparing your favorite soups and stews so easy. In your multi-cooker, foods will simmer at some point between the Warm setting and 200°. Heat the multi-cooker at 250° until the food boils. Then place cover on multi-cooker and reduce the heat to the simmer level by turning the heat control down until the pilot light goes out.

Beef Stock

1½ tablespoons cooking oil	1 cup carrot, cut into 1-inch pieces
2 pounds beef soup meat	½ tablespoon parsley flakes
8 cups water	1 bay leaf
1 cup sliced onion	1 teaspoon salt
1 cup celery, cut into 1-inch pieces	⅛ teaspoon pepper

Preheat multi-cooker at 375°. Add oil and brown meat. Add remaining ingredients and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 2 to 3 hours. Strain stock.

6 to 8 servings

Delicious Soup From Beef Stock

VEGETABLE SOUP: Add 2 cups cooked diced vegetables of your choice. Salt and pepper to taste and heat through.

BEEF TOMATO SOUP: Add 2 cups tomato juice, ¾ cup rice, ½ cup chopped onion, and 1 teaspoon salt. Cover and simmer 30 minutes or until rice is done.

Minestrone

3 cups beef broth	2 garlic cloves, minced
1½ cups tomato juice	1 teaspoon dried basil
¼ pound beef soup meat	1 teaspoon dried oregano
¼ pound sausage	½ teaspoon salt
2 cups shredded cabbage	¼ teaspoon black pepper
¾ cup chopped onions	1 14-15 ounce can cannelloni or navy beans, drained
¾ cup sliced carrots	1 ounce spaghetti, broke in half
¾ cup green beans	¼ cup grated cheese
½ cup sliced celery	
1 14-15 ounce can diced tomatoes	

Place all ingredients except beans, spaghetti, and cheese in multi-cooker. Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and cook for 30 minutes. Add beans and spaghetti; cook until spaghetti is tender, about 20 minutes. Top individual servings with cheese.

8 to 10 servings

Traditional Beef Stew

1½ tablespoons cooking oil	1 small onion, diced
2 pounds beef stew meat	3 carrots, cut into 1-inch pieces
4 cups beef stock or broth	1 cup sliced mushrooms
½ teaspoon salt	1 cup peas
¼ teaspoon pepper	1 cup sliced celery

Preheat multi-cooker at 375°. Add oil and brown meat. Add broth, salt, and pepper. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 1 to 2 hours. Add remaining ingredients. Cover and simmer 30 minutes or until vegetables are tender. If desired, thicken with a paste made of cornstarch and water.

6 to 8 servings

Brunswick Stew

2 tablespoons cooking oil	1 small bay leaf
2 pounds chicken, cut up	1 cup cubed cooked ham
4 cups water	2 potatoes, diced
½ onion, chopped	2 tomatoes, peeled and quartered
1 teaspoon salt	1 10-ounce package frozen lima beans
½ teaspoon basil	1 10-ounce package frozen whole kernel corn
¼ teaspoon pepper	

Preheat multi-cooker at 375°. Add oil and brown chicken. Add water, onion, and seasonings. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 45 minutes or until chicken is tender. Remove chicken; set aside until cool enough to handle. Remove and discard skin and bones. Cut chicken into bite-size pieces. Return to multi-cooker. Add ham and vegetables. Cover and simmer 30 minutes or until vegetables are tender.

6 to 8 servings

Southwest Stew

2 tablespoons vegetable oil	2 cloves garlic, minced
4 boneless, skinless chicken breast halves, cut into 1-inch pieces	1 16-ounce can pinto beans
1 green bell pepper, cut into ¾-inch pieces	1 14½-ounce can stewed tomatoes
1 red bell pepper, cut into ¾-inch pieces	1 cup whole kernel corn
1 jalapeño pepper, chopped	1 cup salsa, desired level of spiciness
1 cup coarsely chopped purple onion	1 tablespoon chili powder
	2 teaspoons ground cumin
	½ teaspoon salt fresh cilantro (optional)

Preheat multi-cooker at 375°. Add oil and brown chicken. Add peppers, onion, and garlic; cook for 2 to 3 minutes. Add beans, tomatoes, corn, salsa, chili powder, cumin, and salt. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer for 20 to 25 minutes. Garnish with cilantro.

6 servings

Chicken and White Bean Chili

1 cup dry great northern beans	1 jalapeño pepper, seeded, minced
1 tablespoon vegetable oil	4 cups chicken stock or broth
1 pound boneless, skinless chicken breasts, cut into ¾-inch pieces	1½ teaspoons packed brown sugar
½ cup chopped onion	1 teaspoon white wine vinegar
½ cup sliced carrot	2 teaspoons chili powder
2 cloves garlic, minced	1 teaspoon dried oregano
	¼ teaspoon ground allspice

Clean and rinse beans. Soak beans overnight in 4 cups of water or by using the quick soak method. To soak beans using quick method, place beans in multi-cooker and cover with 4 cups of water. Set heat control at 250° and bring to a boil; boil for 1 to 2 minutes. Turn off heat control, cover, and let stand for at least 1 hour. Drain off soaking water and remove beans. Dry multi-cooker.

Preheat multi-cooker at 375°. Pour oil in multi-cooker; brown chicken. Add onion, carrot, garlic, and jalapeño pepper. Sauté 1 to 2 minutes. Stir in beans, chicken stock, brown sugar, vinegar, chili powder, oregano, and allspice. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer until beans are tender, about 1 hour.

4 servings

New England Boiled Dinner

1½ pounds ham, cut into serving pieces	4 carrots
3 cups water	½ head cabbage, cut into wedges
4 potatoes, halved	½ rutabaga, sliced
6 small onions	1 teaspoon salt
	½ teaspoon pepper

Place ham and water in multi-cooker. Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 1 hour or until meat is nearly tender. Add remaining ingredients, cover, and simmer until vegetables are done. Add water if necessary.

6 to 8 servings.

Braise

To create a personalized roast, choose and combine the following ingredients. Pick foods having compatible flavors. Figure 2 to 4 servings per pound of roast.

Start with 1½ to 3 pounds of beef, pork, or poultry...

Chuck Roast	Pot Roast	Flank Steak	Brisket
Round Roast	Fore Shank	Boston Butt	Whole Chicken
Rib Roast	Standing Rump Roast	Sirloin Roast	Turkey Breast
Blade Roast	Boneless Rump Roast	English Cut	

Preheat multi-cooker at 375°. Brown roast in...

Vegetable Oil	Margarine	Vegetable Shortening
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Add 2 cups...

Water	Tomato Juice	Coffee	Fruit Juice
Beer	Broth	Red Wine	Carbonated Beverage

Add a pinch or two of...

Salt	Celery	Marjoram	Sage
Pepper	Thyme	Bay Leaf	Basil
Garlic	Rosemary	Mustard	Dry Soup Mix
Onion	Oregano	Dill	

Turn heat control down until pilot light goes out. Cover and simmer 1 to 3 hours or until tender.

Steam

Fresh Vegetables:

Place 2 cups water in the multi-cooker. Set heat control at 250°. Remove handle from steam/fry basket. Place vegetables in basket and using tongs attach basket to rim of the multi-cooker with steaming hook. Cover and steam as indicated in the table below. Steaming time begins once water starts to boil. Add additional water as necessary.

Vegetable	Steaming Time	Vegetable	Steaming Time
Asparagus		Cauliflower	
Thin spears	3-4 minutes	Whole head	18-20 minutes
Thick spears	4-5 minutes	Florets	7-9 minutes
Beans		Corn-on-the-cob	10-15 minutes
Whole	7-8 minutes	Kale , cut into strips	6-7 minutes
1-inch pieces	7-8 minutes	Parsnips , ¼-inch slices	6-7 minutes
Beets , 2½ to 3-inch diameter	35-40 minutes	Potatoes , white	
Broccoli		Small (1 to 2 ounces each) whole or	
Spears	5-7 minutes	Medium, quartered	13-15 minutes
Florets	5-7 minutes	Potatoes , sweet	
Brussels Sprouts , 1 to 1½-inch diameter	9-11 minutes	1-inch slices	17-19 minutes
Cabbage , 2-inch wedge	15-20 minutes	Rutabaga , ¾ to 1-inch slices	20-22 minutes
Carrots		Spinach , whole leaves	3-4 minutes
Whole	18-22 minutes	Squash (yellow, crookneck, zucchini)	
¼-inch slices	6-7 minutes	¼-inch slices	5-7 minutes
Baby-cut	11-14 minutes	Turnips , ¾ to 1-inch slices	10-12 minutes

Fish:

Place 1 or 2 cups of water, wine, or herb-flavored broth into multi-cooker. Set heat control at 250°. Remove handle from steam/fry basket. Place one layer of fish fillets in basket and using tongs attach basket to multi-cooker rim with steaming hook. Cover and steam 5 to 10 minutes or until the fish flakes easily when tested with a fork.

Boil

Pasta

Following package directions, place water and salt into multi-cooker. Set heat control at 250°. Bring water to a rolling boil. Add pasta gradually so that the boiling is not disturbed. Continue to boil uncovered until pasta is tender. Drain. (The steam/fry basket may be used for draining cooked pasta.)

Fluffy Rice

Place 2 cups rice, 1 teaspoon salt (optional) and specified amount of water (see table below) in multi-cooker. Set heat control at 250°. Cover and bring to a vigorous boil, stirring once. Turn heat control down until pilot light goes out and simmer for the amount of time specified in the table. Turn heat control OFF and let stand, covered, for 5 minutes. Fluff with fork.

TYPE	LIQUID	COOKING TIME
White, long-grain	4 cups	15 – 18 minutes
White, medium-grain	3½ cups	15 – 18 minutes
White, short-grain	3½ cups	18 – 23 minutes
Brown	4 cups	45 – 50 minutes

Blanch

Vegetables are blanched before freezing to stop enzyme action and to retain fresh flavor and appearance.

Wash vegetables thoroughly and sort according to size or cut into uniform pieces. Place 4 quarts of water in the multi-cooker, set heat control at 250° and bring to a rolling boil. Place vegetables in the steam/fry basket and lower into boiling water. Cover and boil for time specified. After heating, immediately plunge vegetables in ice water to cool quickly and thoroughly. When cool, remove from water, drain, pack, seal, and freeze. For successive batches, return water to a full boil.

VEGETABLE	BLANCHING TIME	VEGETABLE	BLANCHING TIME
Asparagus		Cauliflower , Florets 1-inch across	3 minutes
Thin Stalks	2 minutes	Corn	
Thick Stalks	4 minutes	On Cob	7-11 minutes
Beans		Kernel	4 minutes
Green or wax	3 minutes	Greens	2 minutes
Lima	2-4 minutes	Peas , green	1½ minutes
Broccoli , Florets 1½-inches across	3 minutes	Turnips , diced	2 minutes
Brussels Sprouts	3-5 minutes		
Carrots			
Small	5 minutes		
Diced, sliced, or lengthwise strips	2 minutes		

Deep Fry

CAUTION:

- Do not let cord hang or drape over edge of counter or table within reach of children.
- Remove cover for all deep frying. Never use any cover while oil is heating or while deep frying in this unit.
- **CAUTION: OIL AND WATER DO NOT MIX.** The combination can be dangerous. When the oil is heated, any water droplets in the oil super-heat, becoming a volatile steam that can cause hot oil to spatter, boil over, or even erupt out of the multi-cooker. **Hot oil can cause severe burns!**

Accordingly, before pouring oil into the multi-cooker be sure that it is COMPLETELY dry. Before placing food in multi-cooker, always remove ice crystals and excess moisture from food by patting dry with toweling.

- Use caution when deep frying doughs, such as beignets, donuts, dumplings, hushpuppies, and fritters. These foods may develop air bubbles during heating, which may burst and cause burns. Use a slotted spoon or tongs, rather than a fork, when turning food during frying and when removing food from oil.
- Use caution when deep frying flour tortillas. Flour tortillas contain air bubbles. During deep frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Therefore, after deep frying tortillas, carefully raise them out of the cooking oil, but not out of the Kitchen Kettle, and allow oil to drain from the tortilla for approximately 30 seconds.
- Always allow multi-cooker to cool completely before moving, removing oil, or cleaning.

How To Use:

Place multi-cooker on a dry, level, stable, heat resistant surface away from countertop edge. Fill unit with cooking oil or shortening up to oil level line, which is located on inside of unit. Never use more than seven, 8-ounce cups of cooking oil. Set the heat control at 400° and preheat for 20 minutes. Leave heat control at 400° for frying.

During preheat time, prepare food for deep frying, making sure to remove excess moisture by patting food dry. While steam/fry basket is sitting on countertop, fill basket up to $\frac{3}{4}$ full with food. Once oil has preheated, slowly lower basket into oil. Fry food until golden brown.

Lift basket and using drain hook, hook basket onto multi-cooker rim to drain. Empty basket on absorbent paper.

Allow oil to cool completely before handling the unit. If you plan to reuse the oil, strain it to remove any food particles. Store strained oil in a tightly sealed container in a cool, dark place.

Frying Timetable

Food	Frying Time
Chicken, raw, breaded	13 to 18 minutes
Fish, raw, battered or breaded	3 to 4 minutes
Fish, frozen	7 to 8 minutes
French fries, frozen	11 to 12 minutes
French fries, raw (see recipe below)	10 to 12 minutes
Onion rings, frozen	2 to 3 minutes
Onion rings, raw, battered	1½ to 2½ minutes
Shrimp, raw, breaded or battered	3 to 5 minutes

Helpful Hints

- Do not overfill the basket. Too much food lowers the oil temperature causing food to absorb too much oil.
- Use only a good, reliable brand of vegetable shortening or cooking oil for deep frying. Deep frying foods in butter, margarine, olive oil, or animal fat is not recommended because of lower smoking temperatures.
- Foods that are battered rather than breaded may stick to the basket; therefore, you may wish to fry these types of foods without using the basket.
- The number of times the oil can be reused will depend on the food that is fried. For example, the oil will need to be replaced more often if fish or food coated with bread or cracker crumbs is fried frequently.
- It is time to replace the oil if any of the following occur: The oil is dark in color, has an unpleasant odor, smokes when it is heated, or foams excessively during frying.
- Fry foods of uniform size and thickness as they will fry more evenly and at the same speed.

Recipes

Raw French Fries (Double Fry Method)

Cut medium potatoes, peeled if desired, into $\frac{1}{4}$ to $\frac{1}{2}$ inch thick strips. Place into large bowl and cover with hot, tap water. Soak potato strips for 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels.

Because raw fries contain a high percentage of moisture extreme care must be used when deep frying. Thoroughly dry raw fries before deep frying. **Fill the basket $\frac{1}{2}$ rather than $\frac{3}{4}$ full.** Lower the filled basket slowly into the oil. If the oil starts to boil up too quickly lift the basket out of the oil for a couple of seconds, then lower it again. Repeat as necessary until the basket is completely lowered into the fryer.

Fry for 3 to 4 minutes until fries are cooked through but not browned. Drain; let stand to cool for at least 10 minutes, but not more than 2 hours. Just before serving, fry potatoes at 400° for 7 to 8 minutes or until golden brown.

Crispy Coating

$\frac{1}{2}$ cup milk	Flour
1 egg	Salt and Pepper

In a small bowl, whisk milk and egg. In a medium bowl, combine flour and seasonings. Dip food into milk-egg mixture, then coat in seasoned flour. Fry food according to timetable above.

Apple Pie Fritters

1 cup all-purpose flour	1 tablespoon butter, melted
2 tablespoons sugar	½ tablespoon ground cinnamon
1½ teaspoons baking powder	4 tablespoons sugar
¼ teaspoon salt	4-5 apples, peeled, cored, sliced ¼ inch thick
⅔ cup milk, minus 1 tablespoon	2 teaspoons ground nutmeg
1 tablespoon brandy	2 egg whites
1 egg yolk	

In medium bowl, mix flour, sugar, baking powder, and salt. In a second bowl, whisk milk, brandy, egg yolk, and melted butter. Gradually stir into dry ingredients until smooth. Set aside.

Mix cinnamon and sugar. Sprinkle over both sides of apple slices, saving remainder to dust over finished fritters. Sprinkle slices lightly with nutmeg. In clean bowl, beat egg whites until stiff, but not dry. Fold into reserved butter.

Dip several apple slices into batter to coat evenly, letting excess drip off. Carefully place 1 to 2 slices at a time into preheated oil. Deep fry for 3 to 4 minutes, turning once. Drain on paper towels. Sprinkle both sides with reserved cinnamon and sugar mixture. Best served warm.

Quesadilla Crispers

¼ pound fresh sausage (chorizo, Italian, etc.)	¼ pound jalapeño jack cheese, shredded (1-cup)
1 cup refried beans	8 (7-inch) flour tortillas
¼ cup finely chopped onion	1 tablespoon flour
¼ cup diced canned green chilies, drained	2 tablespoons cold water

Cook sausage until done, breaking it up as it cooks. Combine sausage, beans, onion, chilies, and cheese. *Makes about 1½ cups.*

Cut tortillas into quarters. Place about 1 teaspoon of bean mixture in center. Brush edges with mixture of flour and water. Fold in half and press to seal; keep covered as you work. Continue until all are made. *Makes 32.*

Let stand 5 minutes before frying to allow edges to stick together. Deep fry 3 or 4 at a time for 2 minutes. Drain on paper towels.

Alternate method: Cut tortillas into 8 pieces. Fry in hot oil. Heat bean dip and serve with fried chips.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:30 PM (Central Time)
- Email us at our website www.GoPresto.com
- Write: NATIONAL PRESTO INDUSTRIES, INC.

**Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703**

When contacting the Consumer Service Department, please indicate the model number and the date code for the multi-cooker. These numbers can be found on the bottom of the heat control receptacle.

Please record this information:

Model Number _____ Date Code _____ Date Purchased _____

Inquiries will be answered promptly by telephone, email, or letter. When emailing or 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 Dr., 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**