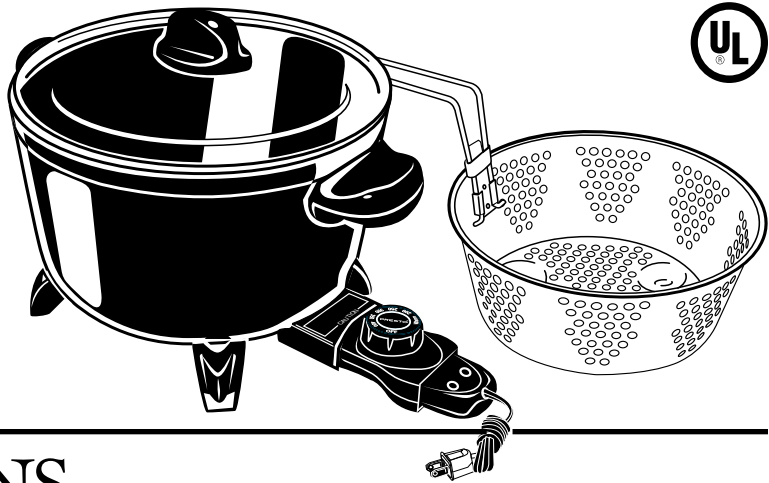


# PRESTO®

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## *Kitchen Kettle*™ multi-cooker/steamer

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




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## INSTRUCTIONS

Visit us on the web at [www.GoPresto.com](http://www.GoPresto.com)

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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.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock or burns, do not immerse heat control or magnetic cord assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions on page 3.
6. Do not let children handle or put electrical cords or plugs in their mouths.
7. 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.
8. 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.

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 adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. 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.
15. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS**  
**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.**

***IMPORTANT CORD AND PLUG INFORMATION***

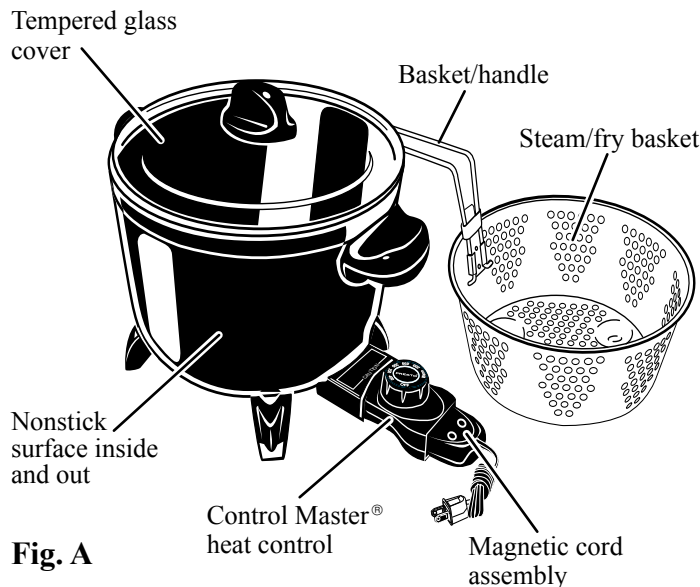
A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**

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.

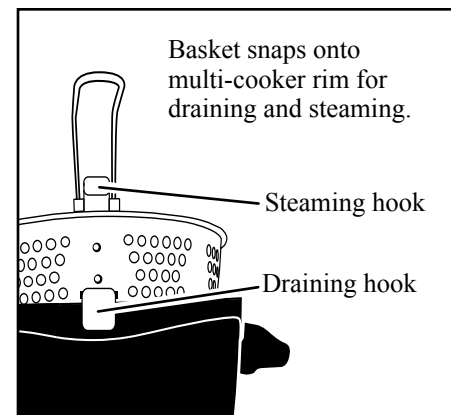
Connect the power supply cord to a polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact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

This versatile electric cooker roasts, braises, blanches, boils, deep fries, stews, steams, makes casseroles, 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.**



**Fig. A**



## 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.

**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.

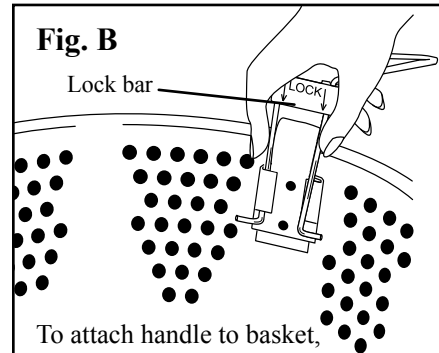
1. Prepare food for cooking according to recipe (see pages 5 to 12).
2. Place multi-cooker on a dry, level, heat resistant surface.
3. Insert the probe end of the heat control into the multi-cooker so the two electrical pins on the appliance are fully inserted into the heat control. Then attach the magnetic 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. D). 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. 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.**

4. Plug the multi-cooker into a 120v AC electrical polarized outlet only.
5. Set the heat control at the temperature specified in the recipe. The pilot light will go out when selected temperature is reached. During cooking, the pilot light will go on and off indicating temperature is being maintained.
6. Simmer: To find the simmer point (just below boiling), heat pan at 400° until the food boils then turn the control down until the light goes out. If you don’t want food to boil, start at Warm and increase heat until you reach the simmer point.

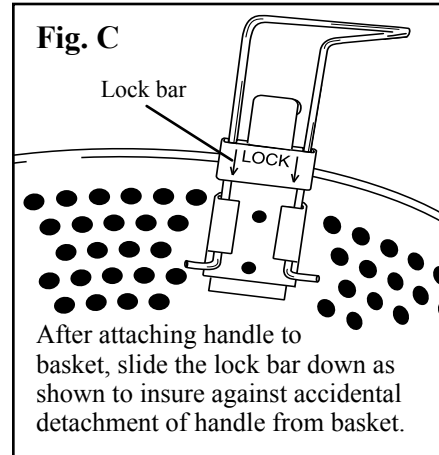
## Handle/Basket Assembly:

**Fig. B**



To attach handle to basket, slide lock bar up on handle as shown. Then, place one end of the handle into one of the notches in basket. Then squeeze the ends together, and fit the other end into the opposite notch in basket.

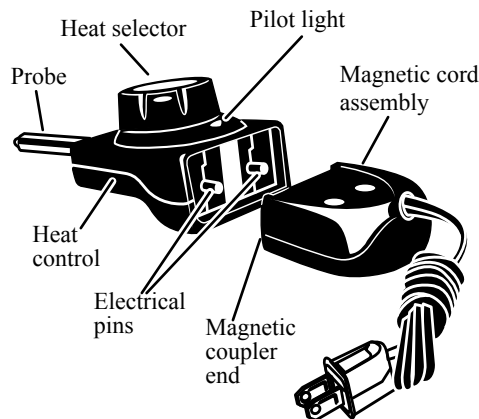
**Fig. C**



After attaching handle to basket, slide the lock bar down as shown to insure against accidental detachment of handle from basket.

**Fig. D:**

## Control Master® heat control



To order a replacement Control Master® heat control, see Service Information on page 13.

To assure the continued accuracy of the Control Master® heat control, avoid rough handling during use and storage. Store the cord assembly in a clean, dry location away from metal objects. Always check the magnetic coupler end before use to assure metal items have not become attached.

7. When cooking is complete, turn heat selector 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.

## 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 standard slotted 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 or a Presto Authorized Service Station, see page 13.

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 13.

### Glass Cover Care and Use Instructions

Never use cover when frying or heating oil.

Do not use cover if it is chipped or cracked. Handle cover carefully and avoid impact.

Do not handle cover with wet towel or place hot cover on a cold or wet surface.

Allow cover to cool before washing. This cover is dishwasher safe. Keep the cover clean. Do not use cleaning pads or harsh 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.

**CAUTION: Failure to follow these instructions could cause immediate breakage or breakage at a later date for no apparent reason, which may result in personal injury or property damage.**

\* 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/steamer makes preparing your favorite soup, stew, or casserole so easy. Great soup starts with rich flavorful stock.

### *Beef Stock*

2 pounds beef soup meat	1/3 cup chopped celery
1 1/2 tablespoons cooking oil	1 teaspoon salt
2 quarts water	1/8 teaspoon pepper
3/4 cup chopped onion	1 small bay leaf
1/3 cup sliced carrots	1/2 tablespoon parsley flakes

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. 6-8 servings.

#### **Delicious Soups From Brown Beef Soup Stock**

**VEGETABLE SOUP:** Add 3 cups cooked diced vegetables of your choice. Salt and pepper to taste and heat through.

**BEEF TOMATO SOUP:** Add 2 cups tomato juice, 1/2 cup chopped onion, 3/4 cup rice, and 1 teaspoon salt. Cover and simmer 30 minutes or until rice is done.

### *Chicken Stock*

2 pounds chicken	2 carrots, diced
2 quarts water	1 onion, chopped
2 ribs celery, chopped	1 teaspoon salt

Cut chicken into serving pieces. (Wings, neck, and back make excellent soup). Place all ingredients into multi-cooker. Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 2 to 3 hours. Strain stock. 6-8 servings.

#### **Delicious Soups From Chicken Stock**

**CHICKEN NOODLE SOUP:** Add finely chopped carrot, celery, and onion. Salt and pepper to taste. Bring to a boil and add 1/4 pound noodles. Simmer 10 to 15 minutes or until noodles are done.

**CHICKEN SOUP WITH EGG DROP:** Combine 3 eggs, 1 cup flour, 1 teaspoon baking powder, and 1/4 teaspoon salt; stir until smooth. Drop by 1/2 teaspoonfuls into simmering soup stock. Continue to simmer, uncovered, 20 to 30 minutes.

### *Minestrone Soup*

1/2 pound beef bones	2 tablespoons chopped onion
1 1/2 quarts water	1 tablespoon chopped green pepper
2 tablespoons dried lima beans, soaked	2 tablespoons diced celery
1 teaspoon salt	1/2 cup fresh or frozen peas
pepper	1/4 cup shredded cabbage
1/2 tablespoon cooking oil	1/3 cup whole kernel corn
1 small clove garlic, peeled	1/2 cup diced carrots
1 cup stewed tomatoes	1/3 cup elbow spaghetti
	1/4 cup grated cheese

Set heat control at 250°. Place beef bones, water, lima beans, salt, and pepper in multi-cooker. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 2 1/2 hours. Heat cooking oil in a skillet, add garlic, and brown lightly on all sides. Remove garlic. Remove bones from stock, add garlic, oil, onion, green pepper, celery, peas, cabbage, corn, carrots, and tomatoes. Simmer until vegetables are almost tender. Add spaghetti and simmer 20 minutes or until tender. Garnish with grated cheese. 6-8 servings.

## *Split Pea Soup*

- |  |   |
|--|---|
| 1 cup split peas                             | 1 teaspoon salt                             |
| 2 quarts water                               | <sup>1</sup> / <sub>4</sub> teaspoon pepper |
| <sup>1</sup> / <sub>2</sub> pounds ham shank |   |
| 1 onion, chopped                             |   |
| 1 bay leaf                                   |   |

Place the split peas and water in multi-cook-

er. Let stand overnight. Add remaining ingredients. Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 2 to 3 hours or until peas are very tender. Remove ham shank, cut meat into small pieces, and return to soup. Stir well for even consistency. 6-8 servings.

## *Shrimp Bisque*

- |   |  |
|---|--|
| <sup>1</sup> / <sub>2</sub> cups chopped celery | 3 cups milk  |
| <sup>1</sup> / <sub>2</sub> cups diced potatoes | 3 tablespoons flour                                |
| <sup>3</sup> / <sub>4</sub> cup chopped onion   | <sup>3</sup> / <sub>4</sub> pound precooked shrimp |
| <sup>1</sup> / <sub>2</sub> cups water          | 3 tablespoons butter                               |
| <sup>1</sup> / <sub>2</sub> teaspoon salt       | 1 zucchini, sliced (optional)                      |
| pepper  |  |

Place celery, potato, onion, water, salt, and pepper 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 15 minutes or until potatoes are tender. Blend milk and flour; stir into potato mixture. Add shrimp, butter, and zucchini. Simmer, stirring until thickened and bubbly. 3-4 servings.

## **STEW**

### *Traditional Beef Stew*

- |   |  |
|---|--|
| 1 tablespoon cooking oil                    | 1 small onion, diced   |
| 2 pounds beef stew meat                     | 3 carrots, cut into 1 inch pieces                              |
| 1 quart water                               | 1 cup sliced mushrooms   |
| <sup>1</sup> / <sub>2</sub> tablespoon salt | 1 cup peas   |
| <sup>1</sup> / <sub>8</sub> teaspoon pepper | 1 cup celery, cut into <sup>1</sup> / <sub>2</sub> inch pieces |

Preheat multi-cooker at 375°. Add oil and brown meat. Add water, 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. 6-8 servings.

### *Brunswick Stew*

- |   |   |
|---|---|
| 2 tablespoons cooking oil                   | 1 cup cubed cooked ham  |
| 2 pounds chicken, cut up                    | 2 potatoes, diced   |
| 1 quart water                               | 2 tomatoes, peeled and quartered                                |
| <sup>1</sup> / <sub>2</sub> onion, chopped  | <sup>1</sup> / <sub>2</sub> 10-ounce package frozen lima beans  |
| 1 teaspoon salt                             | <sup>1</sup> / <sub>2</sub> 10-ounce package frozen kernel corn |
| <sup>1</sup> / <sub>8</sub> teaspoon pepper |   |
| 1 small bay leaf                            |   |
| <sup>1</sup> / <sub>2</sub> teaspoon basil  |   |

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. Add ham and vegetables. Cover and simmer 30 minutes or until vegetables are tender. 3-4 servings.

## ***New England Boiled Dinner***

1½ pounds ham, cut into serving pieces	4 carrots
¾ quart water	½ head cabbage, cut into wedges
4 potatoes, halved	½ rutabaga, sliced
6 small onions	1 teaspoon salt
	⅛ 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. 3-4 servings.

## **CREATE A CASSEROLE**

**To create** a personalized casserole, choose and combine the following ingredients. Pick foods having compatible flavors and contrasting color and texture. The amounts given are approximate. Use imagination in combining ingredients for an exciting casserole dish.

*If a larger quantity is desired, recipes can be doubled. Do not overfill unit.*

### **Start with...**

1 6-ounce can tuna	1 8-ounce can salmon	1 cup cooked leftover meat or poultry
1 cup cooked seafood, shrimp, lobster, etc.	½ pound crumbled ground meat, well browned	

### **Add 2 cups of cooked...**

Pasta	Potatoes, sliced, cubed, etc.	Wild Rice
Rice, white, brown		Dried beans

### **Add 1 cup any cooked vegetable...**

### **Stir in ½ cup milk or water and 1 cup...**

Cream of celery soup	Cheddar cheese soup	Spaghetti sauce
Cream of chicken soup	Chicken gumbo soup	Canned gravy
Cream of mushroom soup	Tomato soup	Reconstituted dehydrated sauce or gravy mix
Cream of shrimp soup	Tomato sauce	

### **Season with salt, pepper, and a pinch**

#### **of...**

Sauteed minced garlic	Minced chives	Worcestershire sauce
Sauteed chopped onion	Sliced black olives	Tabasco sauce
Sauteed chopped green pepper	Instant bouillon	Soy sauce
Instant onion, chopped or diced	Chopped pimiento	Thyme
Crumbled cooked bacon	Garlic powder	Oregano
Chopped parsley	Celery salt	Basil
	Onion salt	Marjoram
		Sage

**Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 20 to 30 minutes.**

### **Just before serving, top your casserole with...**

Crushed crackers	Buttered bread crumbs	Sliced stuffed green olives
Grated cheese	Crumbled cooked bacon	Crumbled potato or corn chips
Buttered stuffing croutons	Sliced hard cooked eggs	Chopped parsley
Toasted wheat germ	Toasted chopped nuts	Paprika

Create a name for your exciting casserole dish. 4-6 servings.

## ***Boston Beans with Pork***

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| 2 cups dried beans                   | 3 tablespoons molasses             |
| water                                | $\frac{1}{2}$ teaspoon dry mustard |
| $\frac{1}{2}$ pound salt pork, diced | 2 tablespoons catsup               |
| 1 small onion, diced                 | water                              |
| 3 tablespoons brown sugar            |                                    |
| 1 teaspoon salt                      |                                    |

Place beans in multi-cooker. Add water to well cover beans. Let stand overnight. Drain.

Preheat multi-cooker at 375°. Brown salt pork. Add onion and sauté lightly. Remove excess fat. Add soaked beans, brown sugar, salt, molasses, dry mustard, and catsup; mix well. Add enough water to well cover beans. Turn heat control down until pilot light goes out. Cover and simmer 4 to 6 hours or until beans are tender. Add water if necessary. 4-6 servings.

## ***Teriyaki Chicken***

- |   |  |
|---|--|
| $\frac{1}{3}$ cup teriyaki sauce            | 2 tablespoons peanut oil                                   |
| $\frac{1}{3}$ cup sake or dry sherry        | 1 green onion, sliced diagonally into                      |
| 1 tablespoon cornstarch                     | $\frac{1}{4}$ -inch slices                                 |
| 2 teaspoon grated grapefruit peel           | Hot cooked rice  |
| 1 clove garlic, minced                      | Mix teriyaki sauce, sake, cornstarch, grapefruit peel, and |
| 4 boneless, skinless chicken                |  |
| breast halves, cut into $\frac{1}{2}$ -inch |  |
| pieces (about $1\frac{1}{4}$ pounds)        |  |

garlic in a small bowl; pour over chicken in a shallow glass baking dish. Let stand 30 minutes.

Remove chicken from marinade; reserve marinade. Heat oil in multi-cooker at 325°. Add chicken; cook until chicken is tender, about 4 minutes. Stir in reserved marinade; cook until thickened, stirring constantly. Sprinkle with onion. Serve with rice. 4 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 or pork...

Chuck Roast  
Round Roast  
Rib Roast  
Blade Roast  
Pot Roast

Fore Shank  
Standing Rump Roast  
Boneless Rump Roast  
Flank Steak  
Sirloin Roast

English Cut  
Brisket  
Boston Butt

**Preheat multi-cooker at 375°.**

### Brown roast in...

Olive Oil  
Butter

Margarine  
Vegetable Shortening

Vegetable Oil

### Add 2 cups...

Water  
Beer  
Tomato Juice

Broth  
Coffee  
Red Wine

Fruit Juice  
Carbonated Beverage

### Add a pinch or two of...

Salt  
Pepper  
Garlic  
Onion  
Celery

Thyme  
Rosemary  
Oregano  
Marjoram  
Bay Leaf

Mustard  
Dill  
Caraway  
Basil  
Dry Soup Mix

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

## 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 until pasta is tender. Drain. (The steam/fry basket may be used for draining cooked pasta.)

### Fluffy Rice

2 cups rice

4 cups water

Place rice and water in multi-cooker. Set heat control at 250°. Cover and bring to a vigorous boil. Turn heat control down until pilot light goes out and simmer 15 minutes. Remove cover and allow rice to steam dry to desired consistency. Do not stir rice. Lift gently with a fork when testing for consistency. 6-8 servings.

# STEAM

## Fresh Vegetables:

Place 2 cups water in the multi-cooker. Set heat control at 250° and bring to a boil. Remove handle from the steam/fry basket. Place vegetables in basket and attach basket to the 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
<b>Asparagus</b>		<b>Cauliflower</b>	
Thin spears	3-14 minutes	Whole heads	18-20 minutes
Thick spears	4-5 minutes	Florets	7-9 minutes
<b>Beans</b>		<b>Corn-on-the-cob</b>	10-15 minutes
Whole	7-8 minutes	<b>Kale</b> , cut into strips	6-7 minutes
1-inch pieces	7-8 minutes	<b>Parsnips</b> , 1/4-inch slices	6-7 minutes
<b>Beets</b>	35-40 minutes	<b>Potatoes</b> , white	
<b>Broccoli</b>		Small (1 to 2 ounces each)	
Spears	5-7 minutes	or Medium, quartered	13-15 minutes
Florets	5-7 minutes	<b>Potatoes</b> , sweet	
utes		1-inch slices	17-19 minutes
<b>Brussels Sprouts</b>		<b>Rutabaga</b> , 3/4 to 1-inch slices	20-22 minutes
1 to 1 1/2-inch diameter	9-11 minutes	<b>Spinach</b> , whole leaves	3-4 minutes
<b>Cabbage</b> , 2-inch wedge	15-20 minutes	<b>Squash</b> (yellow, crookneck, zucchini)	
<b>Carrots</b>		1/4-inch slices	5-7 minutes
Whole	18-22 minutes	<b>Turnips</b> , 3/4 to 1-inch slices	10-12 minutes
1/4-inch slice	6-7 minutes		
Baby-cut	11-14 minutes		

## Fish:

Pour 1 or 2 cups 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 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.

## 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, plunge vegetables in cold 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
<b>Asparagus</b>		<b>Cauliflower</b>	
Thin stalks	2 minutes	Florets 1/2-inches across	3 minutes
Thick stalks	4 minutes		
<b>Beans</b>		<b>Corn</b>	
Green or wax	3 minutes	On Cob	7-11 minutes
Lima	2-4 minutes	Kernel	4 minutes
<b>Broccoli</b> , Florets 1/2-inches across	3 minutes	<b>Greens</b>	2 minutes
<b>Brussels Sprouts</b>	3-5 minutes	<b>Peas</b>	1 1/2 minutes
<b>Carrots</b>		<b>Turnips, diced</b>	2 minutes
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 the cover for all deep frying. Never use any cover while oil is heating or while deep frying foods in this unit.
- Remove excess moisture and ice crystals from foods by blotting with paper toweling before deep frying. Moist foods cause excess foaming and spattering. Even small amounts of water will cause oil to spatter.
- 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, during frying, and removal 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 clean, dry, level, stable surface away from countertop edge. Fill unit with cooking oil or shortening up to oil level line, which is located on the inside of the unit. Never use more than eight 8-ounce cups of cooking oil. Set the heat control at 400° and preheat for 20 minutes.

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  $\frac{2}{3}$  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	Food	Frying Time
Chicken, raw, breaded	13 to 18 minutes	Onion rings, frozen	2 to 3 minutes
Fish, raw, battered or breaded	3 to 4 minutes	Onion rings, raw, battered	1 $\frac{1}{2}$ to 2 $\frac{1}{2}$ minutes
Fish, frozen	7 to 8 minutes	Shrimp, raw, battered or breaded	3 to 5 minutes
French fries, frozen	11 to 12 minutes		

- Do not overfill the basket. Too much food lowers the oil temperature causing food to absorb too much oil.
- Use only a good, reliable standard 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 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.

## 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 between 8:00 AM and 4:30 PM (Central Time)
- **Email us at our website [www.GoPresto.com](http://www.GoPresto.com)**
- **WRITE: NATIONAL PRESTO INDUSTRIES, INC.  
Consumer Service Department  
3925 N. Hastings Way, Eau Claire, WI 54703-3703**

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 or any Presto Authorized Service Station. 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**

Appliances may also be repaired at any Presto Authorized Service Station. Check your yellow pages for Service Stations near you.

The Presto Factory Service Department and Presto Authorized Service Stations are 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 two years 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 or to the nearest Presto Authorized Service Station. 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**