

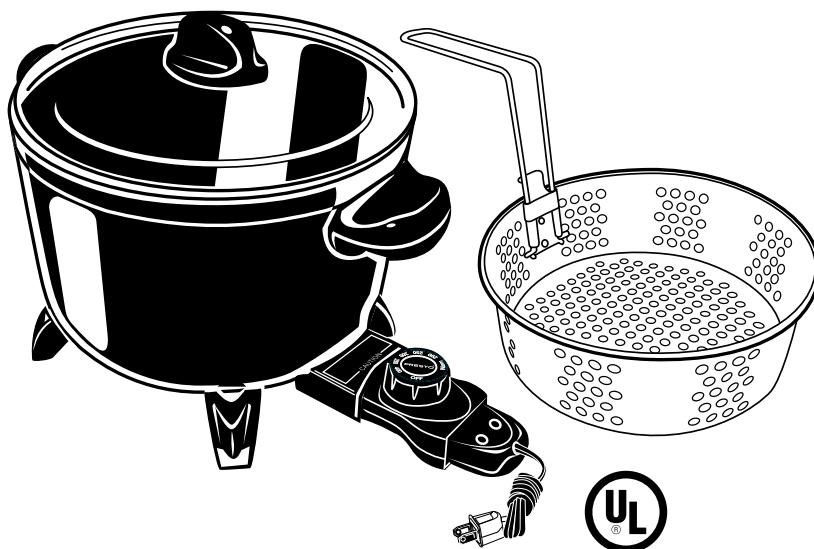


## DiamondCoat<sup>®</sup> ceramic multi-cooker and steamer

- So versatile, you'll use it every day.
- Steams, stews, boils, deep fries and more.
- Versatile basket for steaming, blanching, and frying.

Estas instrucciones también están disponibles en español. Para obtener una copia impresa:


- Descargue en formato PDF en [www.GoPresto.com/espanol](http://www.GoPresto.com/espanol).
- Envíe un mensaje a [contact@GoPresto.com](mailto:contact@GoPresto.com).
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



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# 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. To protect against electrical shock or burns, do not immerse heat control or magnetic cord assembly in water or other liquid.
3. Be sure that handles and legs are assembled and fastened properly before using this appliance (see page 2).
4. Be sure handle is properly attached to basket and locked in place. See detailed assembly instructions on page 2. Failure to securely attach basket handle can result in release of basket during use which may result in severe burns.
5. Do not touch hot surfaces. Use handles or knobs.
6. Do not let children handle or put electrical cords or plugs in their mouths.
7. Close supervision is necessary when any appliance is used by or near children.
8. 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.
9. 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 and remove plug from wall outlet and cord assembly from heat control. Allow appliance to cool, then remove heat control from unit.
10. 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.
11. 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.
12. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto<sup>™</sup> accessory attachments or replacement parts.
13. Do not use outdoors.

14. Do not let cord hang over edge of table or counter or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner or in a heated oven.
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

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power supply cord 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 120VAC electrical outlet only.

### How to Install Legs and Handles

Tools Required: Phillips screwdriver

Parts Included: 4 legs, 2 handles

#### To Install Legs to Base

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.

**NOTICE:** Continuing to tighten, once secure, 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 plug guard, hold the screwdriver at a slight angle or use a short screwdriver or a screwdriver with a long shank.

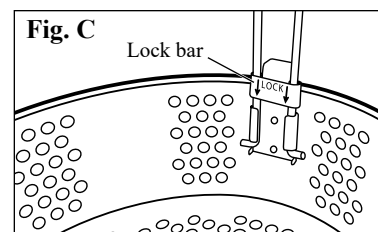
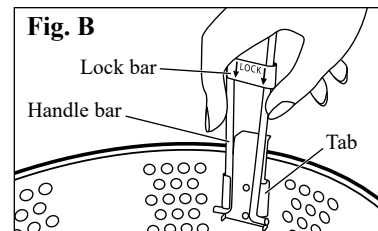
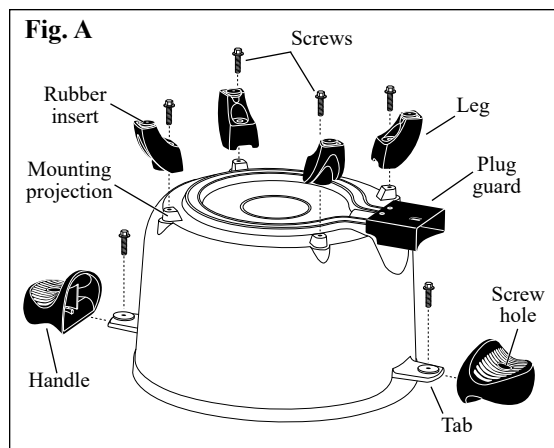
2. Slide one of the handles, with the screw hole facing up, onto the tab so the screw hole on the tab aligns with the screw hole on the handle (Fig. A). Fasten with screw and tighten fully. Handle should not wobble, but slight movement from side to side is normal.

**NOTICE:** Continuing to tighten, once secure, 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 parallel 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, make sure to slide the lock bar down (Fig. C) to the locked position 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. Prior to the first use, wash the multi-cooker according to the “Care and Cleaning” instructions on page 4. This versatile electric multi-cooker braises, blanches, boils, deep fries, steams and more. It is also great for making soups, stews, and desserts.

**CAUTION!** This appliance 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. Using this appliance for purposes different from those specified in the instruction manual may cause damage to the product and will void the warranty.

## How To Use

**NOTICE:** Avoid using no-stick cooking sprays as they may cause the cooking surface to become tacky. In addition, use heat-resistant nylon, plastic, wooden, or rubber utensils to turn, stir, or remove food when not using the steam/fry basket. Do not use metal utensils as they may scratch the ceramic nonstick surface.

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

**NOTICE:** To prevent possible heat damage to your countertop, place a heat-resistant counter protector, such as aluminum foil, under the multi-cooker. Do not place the foil under the legs.

**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.

Attach the magnetic cord assembly to the heat control by aligning the magnetic coupler end with the two electrical pins 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.

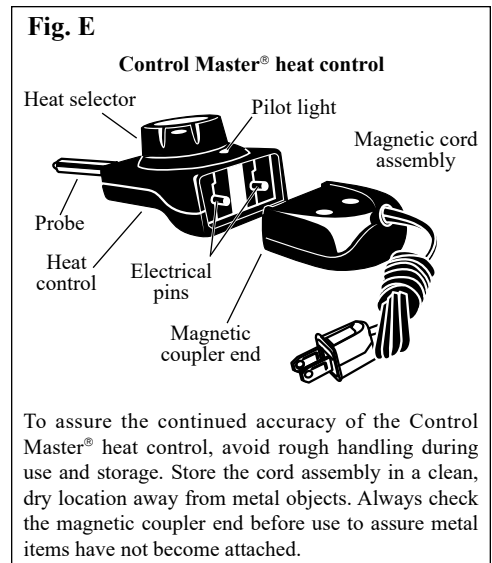
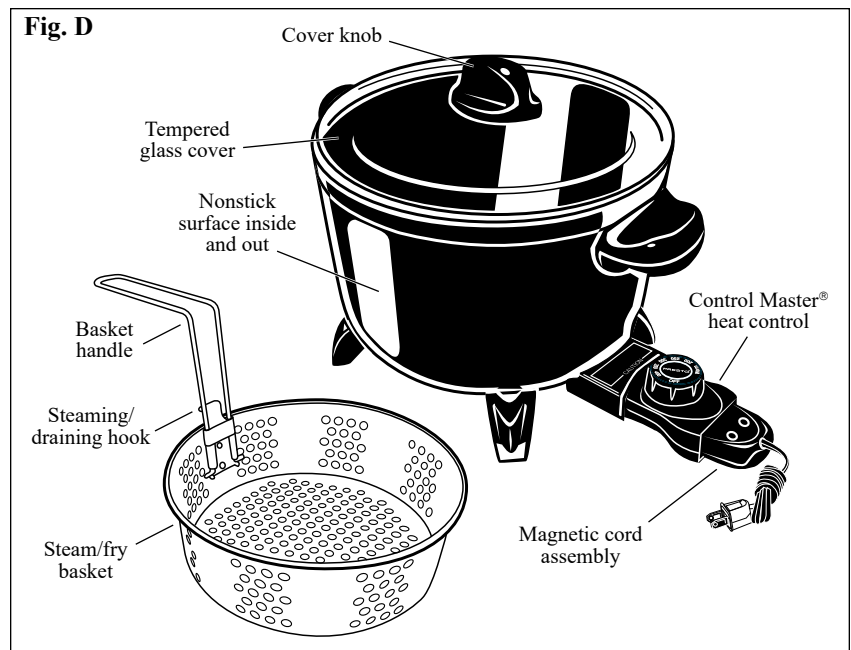
**IMPORTANT:** The magnetic cord was designed to detach easily from the multi-cooker. As a result, if it is bumped or touched during use, it could possibly detach causing the unit to stop heating. Avoid contact with cord during operation. If contact occurs, verify that the cord is still properly connected.

3. Plug the multi-cooker into a 120VAC electrical 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:** Occasionally you may hear a pop or clicking sound while the multi-cooker is preheating; this is due to the expansion of the metal as it heats. It is normal. You may also notice this sound as the unit cools down.

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 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:

<u>Specific Uses</u>	<u>Pages</u>	<u>Specific Uses</u>	<u>Pages</u>	<u>Specific Uses</u>	<u>Pages</u>
Blanch	8	Braise	6	Simmer (soups and stews)	5
Boil (pasta and rice)	8	Deep Fry	8	Steam (vegetables and fish)	7

## Care and Cleaning

Before initial use and after each subsequent use, wash the multi-cooker in hot, soapy water. **Do not use steel wool or abrasive kitchen cleaners.** Rinse and dry thoroughly. **Do not immerse Control Master® heat control or magnetic cord assembly in water or let it come in contact with any liquid.**

**NOTICE:** Repeated washings in an automatic dishwasher will cause the nonstick properties of the ceramic coating to slowly diminish. In addition, the basket and the bottom of the multi-cooker will likely discolor due to the caustic nature of the dishwasher detergent, and a gray residue may form on the multi-cooker bottom and may transfer onto towels and/or skin.

Soaking the multi-cooker to loosen food residue is not necessary. If, however, soaking the multi-cooker is desired, do not soak for more than two hours. Soaking for more than two hours may damage the nonstick finish.

In time, the ceramic coating may darken over the heating element. To minimize or remove this discoloration, sprinkle baking soda over the discolored area. Add enough water to make a paste. Allow paste to sit for several minutes and then scour with a plastic scouring pad, such as Scotch-Brite® Dobie® Cleaning Pad, or a damp cloth. Wash and dry thoroughly. Repeat the procedure, if necessary.

Periodically check the screws on the handles and legs for looseness. Retighten, if necessary. **NOTICE:** Continuing to tighten, once secure, can result in stripping of screws or cracking of handles and legs.

**IMPORTANT:** To ensure continued accuracy of the Control Master® heat control, avoid rough handling in use and storage.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by the Presto Factory Service Department, see page 10.

### *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 injury 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.

## Simmer

The 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.

### New England Boiled Dinner

1½ pounds ham, cut into serving pieces	½ head cabbage, cut into wedges
3 cups water	½ rutabaga, sliced
4 potatoes, halved	1 teaspoon salt
6 small onions	⅛ teaspoon pepper
4 carrots	

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*

### Beef Stock

1½ tablespoons vegetable 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 stock or 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 onion	1 can (14- to 15-ounce) cannelloni or navy beans, drained
¾ cup sliced carrot	1 ounce spaghetti, broken in half
¾ cup green beans	¼ cup grated cheese
½ cup sliced celery	
1 can (14- to 15-ounce) 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 vegetable 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 stock, 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*

## Southwest Stew

- |   |  |   |                                       |
|---|--|---|---------------------------------------|
| 2 | tablespoons vegetable oil  | 1 | can (14- to 15-ounce) pinto beans     |
| 4 | boneless, skinless chicken breast halves, cut into 1-inch pieces | 1 | can (14- to 15-ounce) stewed tomatoes |
| 1 | green bell pepper, cut into ¾-inch pieces                        | 1 | cup whole kernel corn                 |
| 1 | red bell pepper, cut into ¾-inch pieces                          | 1 | cup salsa, desired level of spiciness |
| 1 | jalapeño pepper, chopped   | 1 | tablespoon chili powder               |
| 1 | cup coarsely chopped purple onion                                | 2 | teaspoons ground cumin                |
| 2 | cloves garlic, minced  | 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°. Add oil and 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

## Corn, Pepper, and Potato Chowder

- |   |   |   |                                       |
|---|---|---|---------------------------------------|
| 1 | tablespoon vegetable oil                | 2 | cups chicken stock or broth           |
| ½ | cup chopped onion                       | 2 | cups peeled, cubed red potatoes       |
| 1 | cup chopped red pepper (about 1 medium) | 2 | cups frozen whole kernel corn, thawed |
| 1 | can chopped green chilies               | 1 | cup low-fat milk                      |
| 2 | tablespoons flour                       | ¼ | teaspoon salt                         |
| ½ | teaspoon cumin                          | ¼ | teaspoon pepper                       |

Preheat multi-cooker at 350°. Add oil and sauté onion, pepper, and chilies 2 minutes or until tender. Stir in flour and cumin; cook 1 minute. Add stock and potatoes; bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 10 minutes or until potatoes are tender and liquid is thickened. Add corn, milk, salt, and pepper; cook 5 minutes or until heated through.

6 servings

## Braise

### Spiced Pot Roast

- |   |   |   |                      |
|---|---|---|----------------------|
| 1 | teaspoon nutmeg                         | ½ | cup brown sugar      |
| 1 | teaspoon cinnamon                       | 1 | cup red wine         |
| ½ | teaspoon ginger                         | 1 | cup water            |
| 1 | teaspoon salt                           | 2 | small onions, sliced |
| ⅛ | teaspoon pepper                         | 1 | clove garlic, minced |
| 1 | (2- to 3-pound) beef pot or chuck roast | 4 | bay leaves           |
| 1 | tablespoon vegetable oil                |   |                      |

Combine nutmeg, cinnamon, ginger, salt, and pepper; rub into all surfaces of the meat. Preheat multi-cooker at 375°. Add oil and brown meat. Dissolve brown sugar in wine and water and pour into multi-cooker. Add onions, garlic, and bay leaves. Bring liquid to a boil. Turn heat control down until pilot light goes out. Cover and simmer 1 to 3 hours or until tender.

6 to 8 servings

**Braise your favorite piece of meat or poultry;** choose and combine the following ingredients. Pick foods having compatible flavors. Figure 2 to 4 servings per pound of meat or poultry.

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

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

**Preheat multi-cooker at 375°. Brown meat in one of the following...**

Butter	Vegetable Oil	Vegetable Shortening
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**Add up to a total of 2 cups of any of these liquids...**

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

**Add a pinch or two of spices of your choice...**

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

Bring liquid to a boil and then turn heat control down until pilot light goes out. Cover and simmer 1 to 3 hours or until tender. Add additional liquid as necessary.

## 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	13–15 minutes
Spears	5–7 minutes	Medium, quartered	13–15 minutes
Florets	5–7 minutes	Potatoes (sweet), 1-inch slices	17–19 minutes
Brussels Sprouts, 1- to 1½-inch diameter	9–11 minutes	Rutabaga, ¾- to 1-inch slices	20–22 minutes
Cabbage, 2-inch wedges	15–20 minutes	Spinach, whole leaves	3–4 minutes
Carrots		Squash (yellow, crookneck, zucchini)	
Whole	18–22 minutes	¼-inch slices	5–7 minutes
¼-inch slices	6–7 minutes	Turnips, ¾- to 1-inch slices	10–12 minutes
Baby-cut	11–14 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 to OFF and let stand, covered, for 5 minutes. Fluff with fork.

Type	Liquid	Cooking Time	Type	Liquid	Cooking Time
White, long-grain	4 cups	15–18 minutes	White, short-grain	3½ cups	18–23 minutes
White, medium-grain	3½ cups	15–18 minutes	Brown	4 cups	45–50 minutes

## Blanch

When using the multi-cooker for blanching, you will need to attach the handle to the basket as instructed on page 2. **Prior to each use, make sure the lock bar on the basket handle is in the down (locked) position, see page 2, Fig. C.**

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 2 quarts of water in the multi-cooker, set heat control at 250°, and bring to a rolling boil. Place no more than ½ pound of 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		Carrots	
Thin spears	2 minutes	Small	5 minutes
Thick spears	4 minutes	Diced, sliced, or lengthwise strips	2 minutes
Beans		Corn	
Green or wax	3 minutes	On cob	7–11 minutes
Lima	2–4 minutes	Kernel	4 minutes
Broccoli, florets, 1½ inches across	3 minutes	Greens	2 minutes
Brussels Sprouts	3–5 minutes	Peas, green	1½ minutes
Cauliflower, florets, 1 inch across	3 minutes	Turnips, diced	2 minutes

## Deep Fry

When using the multi-cooker for deep frying, you will need to attach the handle to the basket as instructed on page 2. **Prior to each use, make sure the lock bar on the basket handle is in the down (locked) position, see page 2, Fig. C.**

### 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.
- OIL AND WATER DO NOT MIX. The combination can be dangerous. When the oil is heated, any water droplets in the oil superheat, 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 paper towels.
- Use caution when deep frying doughs, such as beignets, donuts, dumplings, fritters, and hushpuppies. 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 vegetable oil, but not out of the multi-cooker, 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

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

**NOTICE:** To prevent possible heat damage to your countertop, place a heat-resistant counter protector, such as aluminum foil, under the multi-cooker. Do not place the foil under the legs.

**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. Fill unit with vegetable oil up to the oil level line, which is located on the inside of the unit. Never use more than seven, 8-ounce cups of vegetable oil.
3. Plug cord into a 120VAC wall outlet only. Set the heat control at 400° and preheat for 20 minutes. Leave heat control at 400° for frying.
4. During preheat time, prepare food for deep frying, making sure to remove excess moisture by patting food dry with paper towels. Place steam/fry basket on countertop. Basket can be filled to the rim for most foods. **CAUTION!** For raw fries, only fill basket ½ full. Overfilling can result in oil boiling over which may cause burns or damage to the unit.
5. Once oil has preheated, slowly lower basket into oil. Fry food until golden brown.
6. Lift basket and, using drain hook, hook basket onto multi-cooker rim to drain. Empty basket on paper towels.
7. 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.

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

## Helpful Hints

- Do not overfill the basket. Too much food lowers the oil temperature causing food to absorb too much oil.
- Use vegetable oil, such as canola, corn, sunflower, peanut, or soybean, 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 ¼- to ½-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 placing them into hot oil. Thoroughly dry raw fries before deep frying.

**For raw fries, only fill the basket ½ 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 multi-cooker.

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 for 7 to 8 minutes or until golden brown.

### Crispy Coating

½ cup milk  
1 egg

Flour  
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	¼ cup 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 batter. 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.

## 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 4:00 PM (Central Time)
- Email us through our website at [www.GoPresto.com/contact](http://www.GoPresto.com/contact)
- Write to National Presto Industries, Inc., Consumer Service Department, 3925 North 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. When contacting the Consumer Service Department, please indicate the model and series numbers of the multi-cooker. These numbers can be found on the bottom of the plug guard. Please record this information:

Model \_\_\_\_\_ Series \_\_\_\_\_ Date Purchased \_\_\_\_\_

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto™ replacement 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™ replacement 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.

Canton Sales and Storage Company, Presto Factory Service Department  
555 Matthews Drive, Canton, MS 39046-3251

### Presto® Limited Warranty

*(Applies only in the United States)*

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. **Outside the United States, this limited warranty does not apply.**

To obtain service under the warranty, call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance, as well as a description of the problem you are encountering with the appliance.

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, misuse, disassembly, alterations, or neglect 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