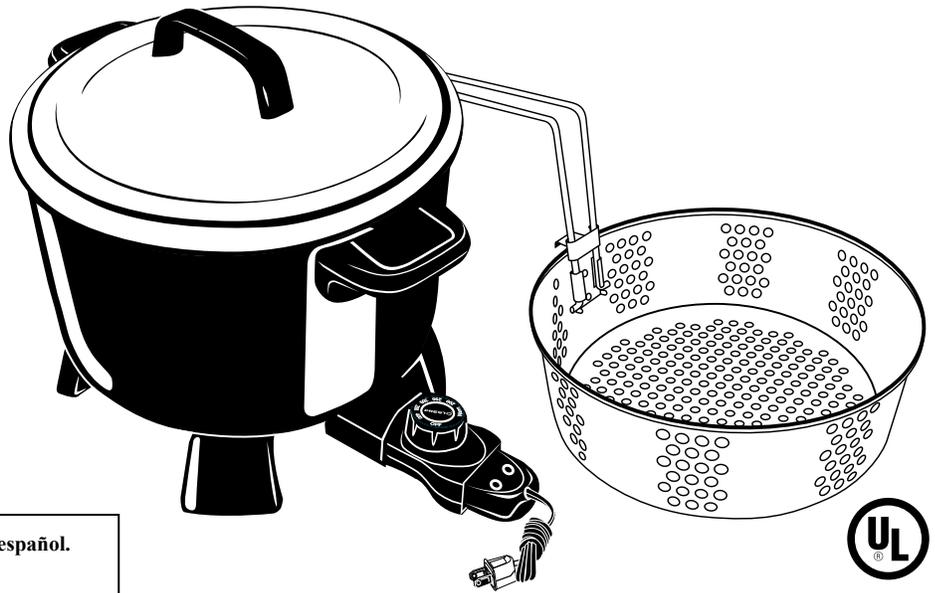


PRESTO®

BIG
kettle

8-quart
multi-cooker/steamer



Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.gopresto.com/espanol.
- Envíe un correo electrónico a 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 detailed assembly instructions on 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, remove plug from wall outlet, and then remove magnetic plug end from heat control. Allow appliance to cool, then remove heat control from appliance.
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™ 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 APPLIANCE 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 it. 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: #2 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 the four mounting projections on the bottom of the multi-cooker and set aside. Use these screws to attach the legs to the base.
3. Position one of the legs, rubber foot 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 the screw. The leg should not rock or move if twisted.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of legs.

4. Repeat step 3 for the other three legs. When properly assembled, it should sit level with no leg rock.

To Attach Handles to Base

1. Place the multi-cooker upside down on table or counter.
2. Using the screwdriver, remove the screws from the tabs on each side of the base and set aside. Use these screws to attach 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.

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

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles.

4. Repeat step 3 for the other handle. 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.

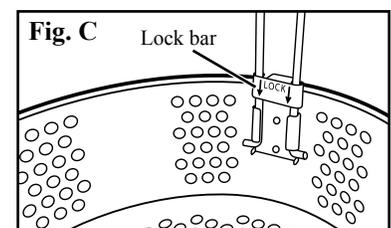
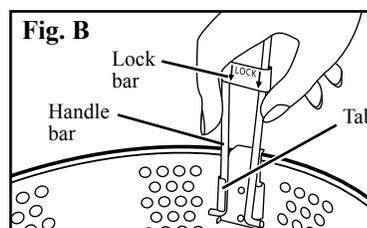
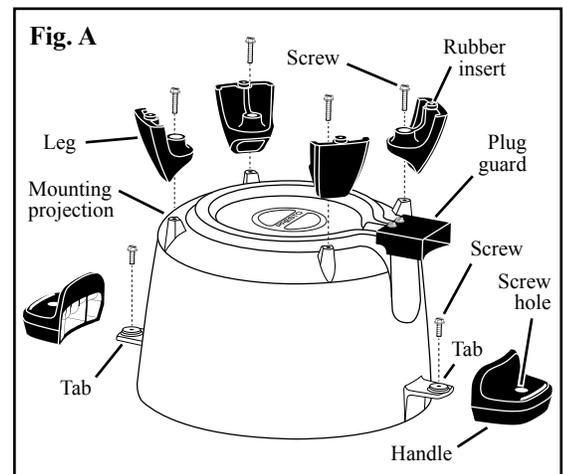


Fig. D

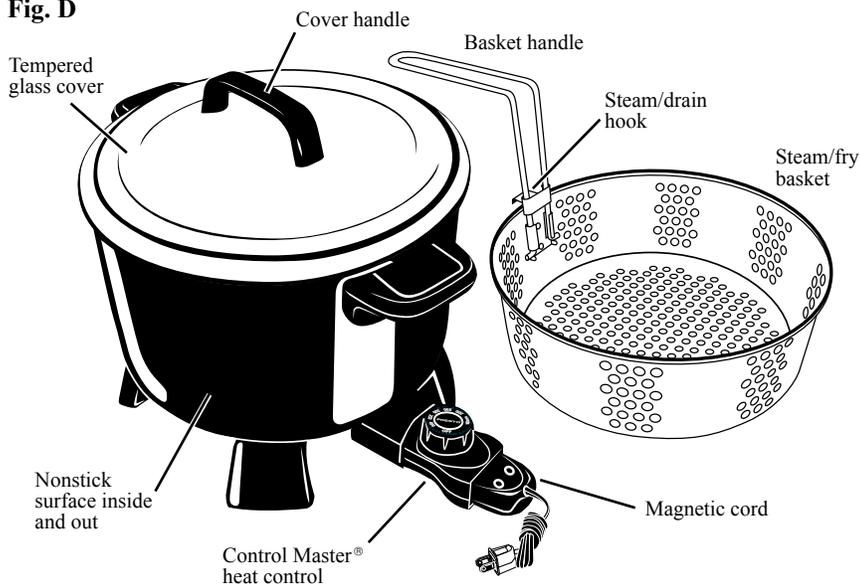
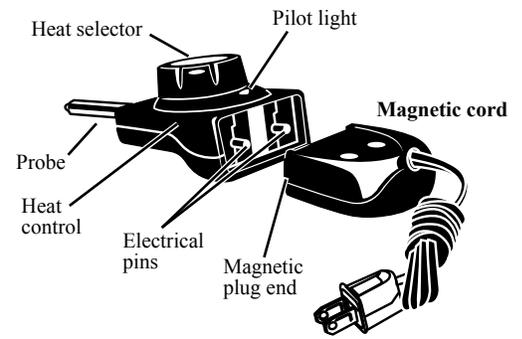


Fig. E

Control Master® heat control



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

Before First Use

This versatile electric multi-cooker braises, steams, boils, blanches, deep fries and more. It is also great for making soups, stews, and desserts. Before using the multi-cooker for the first time, become familiar with the various parts (Fig. D), read the instructions carefully, and wash it according to the Care and Cleaning instructions on page 4.

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 appliance 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 nonstick surface.

1. Place multi-cooker on a dry, level, heat-resistant surface away from the wall and the edge of the surface. Do not let the cord hang or drape over the edge of the counter or table within reach of children. Remove the cover from 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, taking care not to place the foil under the legs.
2. Insert the heat control probe into the multi-cooker so the two electrical pins on the appliance are fully inserted into the heat control. Then attach the magnetic cord to the heat control by aligning the magnetic plug end with the two electrical pins located on the back of the heat control (Fig. E).

Due to the fact that the magnetic plug end is polarized, it is intended to be attached to the heat control only one way. The printed patent information on the plug end should be facing up. The daisy and cautionary language should be facing the counter. When properly aligned and positioned correctly, the cord end will magnetically attach itself to the heat control.

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

3. Using the index on page 4, determine the type of cooking method desired and turn to the referenced page.
4. Plug the multi-cooker into a 120VAC electrical outlet only. Preheat the multi-cooker as indicated by 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 normal and a sign of fast heatup. 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.

5. When cooking is complete, turn heat control to OFF. Remove plug from the outlet and then remove magnetic plug end from heat control. Allow to cool completely before removing the heat control from multi-cooker and before cleaning.

Cooking Methods

Your Presto® Big 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 multi-cooker does so many things, this book provides a general overview of how to use, clean, and care for it and then specific sections on the various cooking methods available to you.

Detailed instructions and recipes can be found on the pages indicated below:

Cooking Method	Page	Cooking Method	Page	Cooking Method	Page
Blanch	7	Braise	6	Simmer (soups and stews)	5
Boil (pasta and rice)	7	Deep Fry	8	Steam (vegetables and fish)	7

Care and Cleaning

The multi-cooker may be washed in the dishwasher or by hand.

NOTICE: If you choose to wash the multi-cooker in the dishwasher, the basket and the bottom of the multi-cooker will likely discolor due to the caustic nature of the dishwasher detergent. In addition, a gray residue may form on the bottom of the multi-cooker which may transfer onto towels or to skin.

When washing by hand, use warm, soapy water and rinse and dry thoroughly. 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.

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.

Do not use steel wool or abrasive kitchen cleaners. Do not immerse Control Master® heat control or magnetic cord in water or let either come in contact with any liquid.

In time, the nonstick finish may darken over the heating element. To remove this discoloration, use a solution of two tablespoons of automatic dishwasher detergent powder and two cups of water. Bring the water to a boil in the multi-cooker and then reduce the heat to simmer level (between the WARM setting and 200°) by turning the heat control down until the pilot light goes out. Slowly stir in the dishwasher detergent. Simmer uncovered for 20 minutes.

Drain the solution and wash the multi-cooker in warm, soapy water. Rinse and dry thoroughly. After treating the multi-cooker, it is recommended that the cooking surface be wiped lightly with vegetable oil before the next use.

Periodically check the screws on the two handles and four legs for looseness. Retighten, if necessary, with a Phillips screwdriver.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles and legs.

Any maintenance required for this appliance, 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.

Handle cover carefully. Do not scrape or gouge the glass with hard or sharp utensils. Do not handle hot cover with a wet towel or place it on a cold or wet surface. Sudden, extreme changes in temperature may cause the glass to break. Do not use cover if it is chipped or cracked. Avoid rough handling in use and storage.

Keep the cover clean. Allow cover to cool before washing. This cover is dishwasher safe. 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.

Simmer

The Presto® Big 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 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 water, onion, celery, carrot, parsley, bay leaf, salt, and pepper; 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
4	ounces beef soup meat	1	teaspoon dried oregano
4	ounces sausage	½	teaspoon salt
2	cups shredded cabbage	¼	teaspoon black pepper
¾	cup chopped onions	1	can (14- to 15-ounce) cannelloni or navy beans, drained
¾	cup sliced carrots	1	ounce spaghetti, broken in half
¾	cup green beans	¼	cup grated Parmesan cheese
½	cup sliced celery		
1	can (14- to 15-ounce) diced tomatoes		

Add beef stock, tomato juice, soup meat, sausage, cabbage, onion, carrots, green beans, celery, tomatoes, garlic, basil, oregano, salt, and pepper to the 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 with Parmesan 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 onions, carrots, mushrooms, peas, and celery. 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, if desired.

6 servings

Chicken and White Bean Chili

2 cups dry great northern beans	1 jalapeño pepper, seeded, minced
1 tablespoon vegetable oil	8 cups chicken stock or broth
4 boneless, skinless chicken breasts, cut into ¾-inch pieces	1 tablespoon packed brown sugar
1 cup chopped onion	2 teaspoons white wine vinegar
1 cup sliced carrot	1½ tablespoons chili powder
3 cloves garlic, minced	1½ teaspoons dried oregano
	¼ teaspoon ground allspice

Clean and rinse beans. Soak beans overnight in 6 cups of water or by using the quick soak method. To soak beans using quick method, place beans in multi-cooker and cover with 6 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.

8 servings

New England Boiled Dinner

1½ pounds ham, cut into serving pieces	½ head of 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 potatoes, onions, cabbage, rutabaga, salt, and pepper. Cover multi-cooker and simmer until vegetables are done. Add water if necessary.

6 to 8 servings

Braise

Spiced Pot Roast

1 teaspoon nutmeg	½ cup brown sugar
1 teaspoon cinnamon	1 cup red wine
1 teaspoon salt	1 cup water
½ teaspoon ginger	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, salt, ginger, and pepper; rub into all surfaces of 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. Combine these foods, but make sure they have 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	Flank Steak	Rump Roast (boneless)
Boston Butt	Fore Steak	Rump Roast (standing)
Brisket	Pot Roast	Sirloin Roast
Chuck Roast	Rib Roast	Turkey Breast
English Cut	Round Roast	Whole Chicken

Preheat multi-cooker at 375°. Brown meat in vegetable oil.

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

Fish

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

Fresh Vegetables

Pour two cups water (use three cups for foods that need more than 10 minutes of steaming) in multi-cooker. Set heat control to 250°. Remove handle from basket. Place vegetables in basket and, using tongs, attach basket to multi-cooker rim with steam hook. Cover and steam as indicated in table below. Steaming time begins once water starts to boil. Add additional water as necessary.

<i>Type of Vegetable</i>	<i>Steaming Time</i>	<i>Type of Vegetable</i>	<i>Steaming Time</i>
Asparagus, thin spears	3–4 minutes	Cauliflower, whole head	18–20 minutes
Asparagus, thick spears	4–5 minutes	Cauliflower, florets	7–9 minutes
Beans, whole	7–8 minutes	Corn, on cob	10–15 minutes
Beans, cut into 1-inch pieces	7–8 minutes	Kale, cut into strips	6–7 minutes
Beets, 2½- to 3-inch diameter	35–40 minutes	Parsnips, cut into ¼-inch slices	6–7 minutes
Broccoli, spears	5–7 minutes	Potatoes (sweet), cut into 1-inch slices	17–19 minutes
Broccoli, florets	5–7 minutes	Potatoes (white), small (1 to 2 ounces each) whole	13–15 minutes
Brussels Sprouts, 1- to 1½-inch diameter	9–11 minutes	Potatoes (white) medium, quartered	13–15 minutes
Cabbage, cut into 2-inch wedges	15–20 minutes	Rutabaga, cut into ¾- to 1-inch slices	20–22 minutes
Carrots, whole	18–22 minutes	Spinach, whole leaves	3–4 minutes
Carrots, cut into ¼-inch slices	6–7 minutes	Squash (yellow, crookneck, zucchini) cut into ¼-inch slices	5–7 minutes
Carrots, baby-cut	11–14 minutes	Turnups, cut into ¾- to 1-inch slices	10–12 minutes

Boil

Pasta

Following package directions, pour 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. Basket may be used for draining cooked pasta.

Fluffy Rice

Place 2 cups rice, 1 teaspoon salt (optional), and amount of water specified 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 amount of time specified. Turn heat control to OFF, cover, and let stand for 5 minutes. Fluff with fork.

<i>Type of Rice</i>	<i>Liquid</i>	<i>Boiling Time</i>	<i>Type of Rice</i>	<i>Liquid</i>	<i>Boiling Time</i>
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 4 quarts of water into multi-cooker, set heat control at 250°, and bring to a

rolling boil. Place no more than 1 pound of vegetables in basket and lower into boiling water. Cover and boil for time specified below. After heating, immediately plunge vegetables in ice water to cool quickly and thoroughly. When cool, remove from water, drain, pack, seal, and freeze. Return water to a full boil for successive batches.

<i>Type of Vegetable</i>	<i>Blanching Time</i>	<i>Type of Vegetable</i>	<i>Blanching Time</i>
Asparagus, thin spears	2 minutes	Carrots, diced, sliced, or lengthwise strips	2 minutes
Asparagus, thick spears	4 minutes	Cauliflower, florets, 1 inch across	3 minutes
Beans, green or wax	3 minutes	Corn, on cob	7–11 minutes
Beans, lima	2–4 minutes	Corn, kernel	4 minutes
Broccoli, florets, 1½ inches across	3 minutes	Greens	2 minutes
Brussels Sprouts	3–5 minutes	Peas, green	1½ minutes
Carrots, small	5 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.**

Important Safety Information

- Do not let the cord hang or drape over the counter or table edge within reach of children.
- Remove the cover from the multi-cooker while the oil is heating or while frying.
- Always remove the plug from the wall outlet, then remove the heat control from the multi-cooker when not in use.

WARNING! Burn Hazards

- Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.
- **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. Always remove ice crystals and excess moisture from foods by patting them dry with paper towels before frying.
- Uncooked potatoes contain a high percentage of moisture and extreme caution must be used when frying.
- Use caution when 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, to turn food during frying and to remove food from oil.
- Use caution when frying flour tortillas. Flour tortillas contain air bubbles. During frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Accordingly, after frying, carefully raise the tortillas out of the vegetable oil and allow to drain for approximately 30 seconds.
- Always allow the appliance to cool completely before moving, removing oil, or cleaning.

Helpful Hints

- Fry foods of uniform size and thickness as they will fry more evenly and at the same speed. Do not overfill the basket. Frying too much food at once lowers the oil temperature and causes food to absorb too much oil.
- Use only heat-resistant utensils. Hot oil damages most plastic or rubber utensils. Do not leave metal utensils in the multi-cooker as they will become hot and can cause injury.
- Use vegetable oils, such as peanut, canola, corn, sunflower, soybean, and light olive oil, which can withstand the high temperatures required for deep frying. Do not use extra virgin olive oil or other vegetable oils as they deteriorate at temperatures below those required for deep frying.
- Do not use solid fat (shortening, butter, margarine, lard). Solid fat will not melt uniformly and will cause severe smoking.
- Avoid preheating the oil longer than necessary and turn off the multi-cooker once the last batch of food has been removed. The longer the oil is heated, the more it deteriorates.
- When breading food, use any type of flour, corn meal, fine bread or cracker crumbs, or commercial breading to coat the food. To get the breading to adhere better to the food, dip the food first in a mixture of egg and milk; see Crispy Coating recipe on page 9.
- Foods that are battered may stick to the basket; therefore, you may wish to fry these foods without the basket. If, however, you want to use the basket, lower it into the oil before placing battered foods in the oil. When using the multi-cooker without the basket, a heat-resistant scoop should be used to add or remove foods.

Handling Oil after Frying

After frying foods, allow the oil to cool. To strain oil for reuse, place a funnel into the original oil container or other airtight container and line the funnel with a filter or a double thickness of cheesecloth. Slowly pour the oil into funnel. Store the oil in a cool, dark area.

The number of times the oil can be reused will depend on the type of oil used and the food that is fried in it. For example, the oil will need to be replaced more often if fish or food coated with bread or cracker crumbs is fried frequently. Replace the oil if it is dark in color, has an unpleasant odor, smokes when heated, or foams excessively during frying.

How to Fry

1. Place the multi-cooker on a dry, level, heat-resistant surface away from the wall and the edge of the surface. Do not let the cord hang or drape over the edge of the counter or table within reach of children. Remove the cover from 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, taking care not to place the foil under the legs.

2. Fill the multi-cooker with vegetable oil up to the oil level line, which is located on the inside of the unit. Never use more than 11, 8-ounce cups of vegetable oil.

3. Plug cord into a 120VAC wall outlet only. Set the heat control to 400° and preheat for 25 minutes. Leave heat control at 400° for frying.

4. While the oil is preheating, prepare the food for frying. Remove any excess moisture by patting dry with paper towels. Moist foods cause excess foaming and spattering. Place the basket on the countertop. The basket can be filled to the rim for most foods.

CAUTION! For homemade fries, only fill the basket ½ full. Overfilling can result in the oil boiling over, which may cause burns or damage to the multi-cooker.

5. Once the oil has preheated, slowly lower the basket into the oil and fry food until golden brown. 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.

WARNING! To prevent the risk of severe personal injury or property damage, use caution when cooking with hot oil.

6. When the frying time has elapsed, make sure the food is golden brown. Then lift the basket and hook it onto the multi-cooker rim to allow the oil to drain from the food.

7. Allow the oil to cool completely before straining or before moving or cleaning the multi-cooker.

Type of Food	Frying Time	Type of Food	Frying Time
Chicken, raw, breaded	13–18 minutes	French fries, homemade (see recipe below)	10–12 minutes
Fish, raw, battered or breaded	3–4 minutes	Onion rings, frozen	3–4 minutes
Fish, frozen	7–8 minutes	Onion rings, raw, battered	1½–2½ minutes
French fries, frozen	17–20 minutes	Shrimp, raw, breaded or battered	3–5 minutes

Recipes

Homemade French Fries (Double Fry Method)

Peel medium potatoes, if desired, and cut into ¼- to ½-inch thick strips. Place into a 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 uncooked potatoes contain a high percentage of moisture, extreme care must be used when deep frying. Thoroughly dry potato strips before deep frying. Fill basket only ½ full. Slowly lower filled basket into oil. Do not use cover.

If oil starts to boil up too quickly, lift basket out of oil for a couple of seconds, then lower it again. Repeat as necessary until basket is completely lowered into 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 at 400° for 7 to 8 minutes or until golden brown.

Crispy Coating

½ cup milk
1 egg

Flour
Salt and Pepper

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

Apple Pie Fritters

1 cup all-purpose flour	1 tablespoon butter, melted
2 tablespoons sugar	¼ cup sugar
1½ teaspoons baking powder	½ tablespoon ground cinnamon
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	

Mix flour, sugar, baking powder, and salt together in a medium bowl. Whisk milk, brandy, egg yolk, and melted butter together in a small bowl. Gradually stir wet ingredients into dry ingredients until smooth. Set aside. Mix sugar and cinnamon together. Sprinkle mixture over both sides of apple slices, saving remainder to dust over finished fritters. Then sprinkle slices lightly with nutmeg.

Beat egg whites in a small bowl until stiff, but not dry. Fold into reserved batter. Dip several apple slices into batter to coat evenly, letting excess drip off. Carefully place 3 to 4 slices at a time into preheated oil. Fry for 3 to 4 minutes, turning once. Drain on paper towels. Sprinkle both sides of fried slices with reserved cinnamon and sugar mixture. Serve warm.

Quesadilla Crispers

4 ounces fresh sausage (chorizo, Italian, etc.)	4 ounces 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 in a small skillet until done, breaking it up as it cooks. Mix cooked sausage, beans, onion, chilies, and cheese together. *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
- Write: 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

Form 76-174B