

PRESTO®

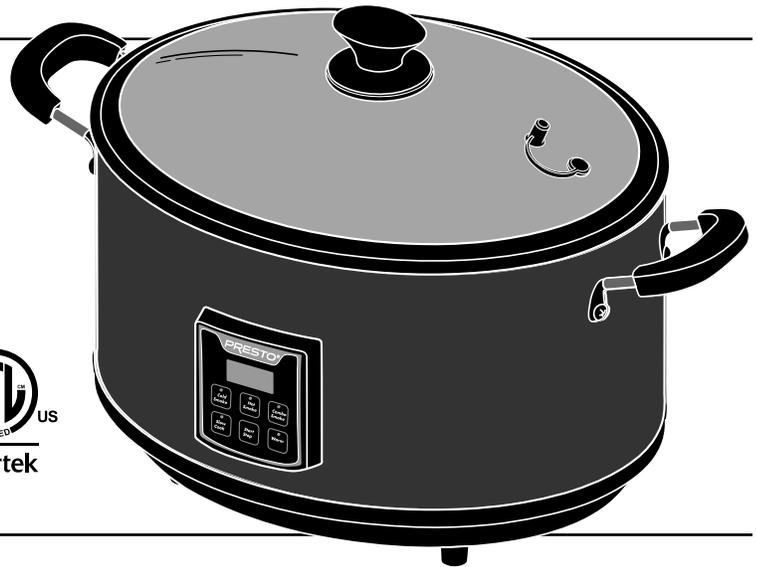
Indoor Electric Smoker and slow cooker

- Quickly and easily smokes food right on your kitchen counter.
- Infuses foods with authentic smoked flavor.
- Digital touchpad with settings for cold smoke, hot smoke, or a combination of both plus slow cook and keep warm.

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

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Form 4036-020E

This is an  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. Any accessible surface may become hot during use. Always use potholders or oven mitts when handling hot materials.
3. To protect against electrical shock or burns, do not immerse the smoker base, cord, or plug in water or other liquid.
4. To avoid electrical shock when slow cooking, only cook in the provided cooking pot. Never exceed the MAX fill line.
5. Close supervision is necessary when any appliance is used by or near children.
6. **WARNING!** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter. Never plug cord into outlet below counter or use an extension cord.
7. Do not let cord hang over edge of table or counter or touch hot surfaces.
8. Unplug from the wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
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 for examination, repair, or electrical or mechanical adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® accessory attachments and replacement parts.
11. Intended for countertop use only.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids. This appliance is not intended for deep frying.
14. Do not use outdoors.

15. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, press the stop button, then remove plug from wall outlet.
16. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
17. Children should be supervised to ensure that they do not play with the appliance.
18. This appliance is intended to be used in household applications.
19. The heating element surface is subject to residual heat after use.
20. Do not use the appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

To reduce the risk of electric shock, this appliance has a 3-prong grounded plug. If the plug on this appliance does not fit into your outlet, 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 of being grabbed by children or becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**

Connect the power supply cord to a 120VAC electrical outlet only.

Important Safety Information

CAUTION!

Always use the smoker in a well ventilated area to prevent smoke irritation. Place it under a range hood vented to the outside or an open window. Do not use the unit near a smoke alarm or smoke detector.

To prevent burns, always allow smoker to cool completely before removing charring cup and lid, wood chips/pellets, or any grease or liquid that has accumulated in the smoker base.

To prevent the risk of fire, always soak the wood chips/pellets in water before discarding. Do not place the smoker on or near combustible materials such as tablecloths or curtains, nor store any materials, other than the manufacturer's recommended accessories, in this smoker when not in use.

This appliance is not intended to melt wax, gels, plastics, glue, or other materials for making candles or for other hobbyist activities, or in any commercial or business application. Using this product for purposes different from those specified in this instruction manual may cause serious bodily injury or damage to the product.

Before First Use

Before using the Presto® Indoor Electric Smoker and Slow Cooker for the first time, become familiar with the various parts (Fig. A) and read the instructions carefully.

Remove all packaging from the smoker. Wash the cover, removable slow cooking pot, and smoking racks in warm, soapy water. Rinse and dry thoroughly. These parts can also be cleaned in the dishwasher. Wipe the inside of the smoker base with a damp cloth.



For easier cleaning, cover the charring cup lid with aluminum foil before using the smoker.

CAUTION! To protect against electrical shock or burns, never immerse the smoker base or power cord in water or other liquid.

Introduction

With your new Presto® Indoor Electric Smoker and Slow Cooker, you'll be able to infuse authentic smoked flavor into meats, poultry, fish, seafood, vegetables and more. You'll also be able to use this appliance to slow cook foods.

The digital touchpad (Fig. C) has settings for cold smoke, hot smoke, or a combination of both (combo smoke), as well as slow cook and keep warm. The following describes the smoking modes and for which foods they work best.

Hot smoke cooks and smokes food at the same time, which makes this setting ideal for smaller cuts of meat, poultry, fish, seafood, and vegetables.

Cold smoke adds smoke flavor, but does not cook food. Cold smoking is used for food that is already cooked, will be cooked at a later time, or does not require cooking. Nuts, cheese, vegetables, salt, and hard-cooked eggs can be successfully cold smoked.

Combo smoke first cold smokes and then hot smokes the food. Combo smoke is well suited for large pieces of meat, such as pork and beef roast, brisket, and ribs, that require a longer cooking time. The combo smoke setting is programmed for a maximum time of 6 hours, with the first 40% of the time in cold smoke and the last 60% in hot smoke.

How to Use the Digital Touchpad

Whenever you plug the unit in, it will beep once and dashes will appear in the display window (Fig. C). This is the standby mode. The following information describes how the touchpad buttons function.

Smoke Modes (Cold Smoke, Hot Smoke, or Combo Smoke)

To smoke foods:

1. Press the desired smoke mode button on the digital touchpad. The light on the smoke mode button you have selected will flash and the default starting time will flash (:05 for cold and hot smoke and :30 for combo smoke).
2. Press the smoke mode button again to adjust the smoking time. For cold smoke and hot smoke, the time will increase in 5-minute increments and for combo smoke the time will increase in 30-minute increments. To rapidly increase the time, hold down the button.
3. Once you have set the desired time, press the start button to begin smoking.

NOTE: The time will flash in the display window while you are programming the unit. Once you press start, the time and light on the smoke mode button will stop flashing. If you forget to press the start button, after 30 seconds you will hear 2 beeps. The unit will then go into standby mode and you will need to reprogram it following the steps above.

The maximum programmed times for the smoke settings are: 2 hours for cold smoke, 4 hours for hot smoke, and 6 hours for combo smoke.

Slow Cook Mode

To slow cook foods:

1. Press the slow cook button once for the LO setting and twice for the HI setting. The light on the slow cook button will flash. After approximately 3 seconds, the default 2 hour cook time (2:00) will flash in the display window. The default time is the same for both settings.
2. To adjust the time, press the slow cook button again to the desired cooking time. The time will increase in 30-minute increments.
3. Press the start button to begin cooking. The setting selected (LO or HI) will appear in the display. During cooking, the display will alternate between the selected setting and the remaining cooking time.

NOTE: The time will flash in the display window while you are programming the unit. Once you press start, the time and light on the slow cook button will stop flashing. If you forget to press the start button, after 30 seconds you will hear 2 beeps. The unit will then go into standby mode and you will need to reprogram it following the steps above.

The maximum programmed time for slow cooking is 12 hours and the minimum time is 2 hours.

INSIDE VIEW OF SMOKER BASE

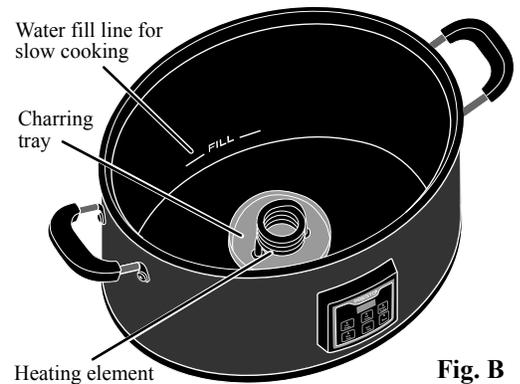


Fig. B

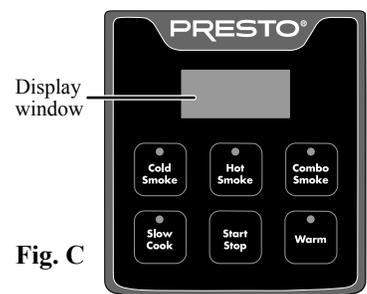


Fig. C

Warm Mode

When the set time has expired, the unit will beep 3 times and automatically go into the warm mode, except when using cold smoke. The light on the warm mode button will illuminate to let you know it is in this mode. The timer will begin to count down. The unit will remain on for 8 hours (8:00) and then shut off automatically.

The warm function can be manually selected to keep food warm after cooking. Press the warm button on the digital touchpad. The default time, 30 minutes (:30), will flash in the display window. To increase the time, press the warm button again to the desired cooking time. The time will change in 30-minute increments. Press the start button to activate the warm setting. The warm setting is NOT to be used for cooking. The maximum time is 12 hours when the warm function is manually selected.

Start/Stop

Press the start/stop button to activate the unit once it has been programmed or to stop the unit at any time.

How to Use for Smoking

Check the rubber pads on the bottom of the smoker base before each use to be sure they are free of oil or other debris. If needed, wipe with a warm, soapy cloth and dry thoroughly.

1. Position the smoker base on a clean, dry, level, and stable surface in the center of the countertop, away from combustible materials. **Always make sure the appliance and cord are out of reach of children.**
2. Remove the slow cooking pot from the smoker base. It is not needed for smoking.
3. Position the charring cup around the heating element so the holes are towards the top (Fig. D).

4. Place wood chips loosely around the heating element. Be sure to also place wood chips in the center of the element. **NOTE:** Wood pellets may be substituted for wood chips.

For foods with smoking times up to 2 hours, fill the charring cup half full with wood chips, or use 2 tablespoons (.5 ounces) of wood pellets.

If smoking time is more than 2 hours, fill the cup to the top with wood chips, or use ¼ cup (1 ounce) of wood pellets.

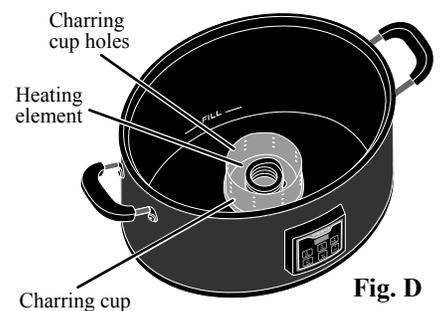


Fig. D

5. Cover the charring cup with the charring cup lid. **NOTE:** If the lid does not rest on the charring cup, the cup is overfilled. Remove excess wood chips/pellets. Never smoke with an overfilled cup.
6. Position the base rack (rack with handles) so the legs are resting on the counter and the handles are extended out (Fig. A, page 2). Grasp the handles and lift the rack into the smoker base. Release the handles and move them so they rest against the smoker base sidewalls.
7. Load the base rack with food. See the Helpful Hints on page 5 for guidance on positioning food and other tips.
8. If additional racks are needed, position another rack on top. Be sure to rest the leg indents of the added rack onto the bars of the rack below (Fig. A, page 2). Load the rack with food. Repeat this process if a third rack is needed.
9. Place the cover onto the smoker base, ensuring the gasket is seated against the base rim. Also ensure both ends of the vent plug have been pushed into place in the cover (Fig. E).
10. Plug cord into a 120VAC electrical wall outlet only.
11. Press the desired smoke mode button. Press the button again to set the smoking time. Refer to the time charts and recipes on pages 5 through 9 as a guide for recommended times. Then press the start button to begin the smoking process.

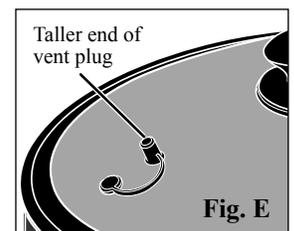


Fig. E

NOTE: It will take a few minutes for the wood chips/pellets to heat up. The unit will not begin counting down until the warmup occurs.

During cooking, the light on the smoke mode button in use will flash intermittently. This indicates the unit is cycling on and off to maintain the temperature.

The cover and gasket are designed to provide a closed environment to optimize smoke infusion into the food. To maximize smoke flavor, do not open the cover during smoking. While smoking, you will probably notice a light smoky odor and some condensation on the cover. Both are normal.

12. When smoking time expires, the unit will beep 3 times and automatically go into the warm mode when using hot smoke or combo smoke. It will remain in this mode for 8 hours or until the stop button is pressed. When cold smoke time expires, the unit will go into standby mode.

13. Remove the smoker cover. **NOTE:** With long smoke times, a vacuum seal may form between the smoker base and cover. If the cover is difficult to remove, pull the taller end of the vent plug (Fig. E, page 4) from the cover to break the seal.
14. If smoking meat, check the internal temperature with a meat thermometer to assure it is done after the smoking time has expired. See temperature chart below.
15. Once the food is done, use potholders to grasp the base rack handles and carefully lift the rack(s) out of the smoker. Remove food from the rack(s).
16. Unplug the smoker and allow it to cool completely before removing parts and cleaning.

Helpful Hints for Smoking

- Experiment with different types of wood chips/pellets to find your favorite. Alder, maple, and fruit woods such as apple and cherry impart a subtle, sweet flavor. These woods work well for fish, chicken, and smaller pieces of pork. Hickory, oak, and pecan impart a heavier flavor and work well for large cuts of meat, such as pork, beef, and venison. The boldest flavor is imparted by mesquite.
- It is not necessary to soak wood chips/pellets. Wet wood chips/pellets will increase the time it takes for the wood to begin smoking.
- Thaw meat before smoking.
- Place meat on racks with fat side up and meatier portion towards the charring cup. It is not necessary to flip the meat during cooking. **NOTE:** It is normal for the portion of the food positioned directly above the charring cup on the base rack to be darker than the surrounding surface. This is especially true with foods requiring a longer smoking time.
- Position food on its flattest surface in the center of the rack to prevent shifting while cooking. The exception is a bone-in turkey breast which should be positioned breast side up.
- Place aluminum foil on top of the smoking racks when smoking smaller foods, such as nuts, or when smoking foods that may melt, such as cheese.
- When food has cooked the minimum time suggested in the time charts, check the internal temperature of the food. Avoid frequent opening of the smoker as it reduces the temperature and adds 10 to 15 minutes to the smoking time for every opening.
- Hot smoking foods for long periods of time can dry out the foods' exterior surface. Brining or marinating food before smoking will help the food retain moisture and add flavor. Placing a rub on the surface of the food will also help maintain moisture and add flavor.
- If smoking large quantities of food, multiple racks may be needed. For convenience, place one rack at a time into the smoker base, starting with the base rack (the one with handles). Load food onto each rack as it is placed in the smoker.

Hot Smoke Time/Temperature Chart

The smoking times in the chart are meant to be a guideline, as the times may be affected by the cut, thickness, and weight of meat, as well as personal preference. The temperature of the meat, poultry, and fish determines when it is adequately smoked, so smoke food to temperature rather than to time. Use a meat thermometer to assure food is done.

Food (thaw before smoking)	Smoking Time	Smoking Method	Internal Food Temperature
Beef			
Brisket (3 to 4 pounds)	5 to 6 hours	Combo Smoke	190° to 200°F
Ribs (3 to 4 pounds)	3 to 4 hours	Combo Smoke	190° to 200°F
Roast—arm, top/bottom round, boneless rump (3 to 4 pounds)	3 to 4 hours	Combo Smoke	190° to 200°F
Pork			
Ribs (3 to 4 pounds)	3 to 4 hours	Combo Smoke	180° to 185°F
Roast—butt and shoulder (3 to 4 pounds)	5 to 6 hours	Combo Smoke	190° to 200°F
Poultry			
Chicken drumsticks or thighs	1 to 1½ hours	Hot Smoke	190° to 195°F
Whole chicken (3½ to 4 pounds)	1 to 1½ hours	Hot Smoke	190° to 195°F
Turkey breast, bone-in (4 pounds)	4½ to 5 hours	Combo Smoke	190° to 195°F
Turkey breast, boneless (2 to 3 pounds)	2½ to 3½ hours	Combo Smoke	190° to 195°F
Turkey drumsticks	1½ hours	Hot Smoke	190° to 195°F

Fish			
Fillets—salmon, tuna, white fish	30 minutes	Hot Smoke	145°F
Whole fish	1 hour	Hot Smoke	145°F
Sausage-uncooked			
Made from beef, pork, veal	1 to 1½ hours	Hot Smoke	160°F
Made from poultry	1 to 1½ hours	Hot Smoke	165°F
Venison			
Roast (1½ to 2 pounds)	2 to 2½ hours	Combo Smoke	160°F

Cold Smoke Time Chart

Food	Cold Smoking Time
Eggs, hard-cooked	15 to 30 minutes
Cheese, semi-firm	30 minutes
Nuts, shelled	30 minutes
Sea salt	1 to 2 hours
Vegetables, whole (garlic and mushrooms)	30 minutes to 1 hour
Vegetables, halved or quartered (onions, peppers, and tomatoes)	30 minutes to 1 hour

Smoker Recipes

Baby Back Ribs

- 4 pounds baby back pork ribs
- 2 tablespoons packed brown sugar
- 1 tablespoon salt
- 2 teaspoons paprika
- ½ teaspoon black pepper
- ½ teaspoon chili powder
- ½ teaspoon fennel seeds
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon cayenne pepper

Remove thin membrane on one side of the ribs and discard. Cut the meat into pieces of 3 to 4 rib sections so they fit easily in the smoker.

Mix brown sugar, salt, paprika, pepper, chili powder, fennel seeds, garlic powder, onion powder, and cayenne in a small bowl. Rub evenly over ribs and place meat in a shallow dish. Cover meat tightly with plastic wrap and refrigerate 8 hours or overnight.

Position charring cup around heating element and fill with wood chips/pellets.* Cover with charring cup lid. Place base rack in smoker and lay ribs on rack. Stack additional rack(s) onto base rack and fill with ribs. Place cover on smoker. **Combo Smoke** 4 hours. Remove ribs.

8 to 10 servings (serving size 4 ounces)

Smoked Brisket

- 1 tablespoon packed brown sugar
- 1 tablespoon salt
- 2 teaspoons paprika
- 1 teaspoon parsley flakes
- 1 teaspoon black pepper
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ¼ teaspoon red pepper flakes
- 1 (3–3½ pound) flat brisket

Mix brown sugar, salt, paprika, parsley flakes, pepper, chili powder, garlic powder, onion powder, and pepper flakes in a small bowl. Rub evenly over surface of brisket.

Position charring cup around heating element and fill with wood chips/pellets.* Cover with charring cup lid. Place base rack in smoker. Put brisket on rack, fat side up; place cover on smoker. **Combo Smoke** 5 hours. Remove brisket to a cutting board and wrap with aluminum foil. Allow to rest for 30 minutes. Slice brisket against the grain.

8 to 10 servings (serving size 4 ounces)

Tip: Smoke brisket to 190° to 200°F to ensure tenderness.

*See page 4, step 4.

Smoked Pulled Pork

2 tablespoons packed brown sugar	Mix brown sugar, salt, paprika, pepper, chili powder, fennel seed, garlic powder, onion powder, and cayenne in a small bowl. Rub evenly over pork roast. Place roast in a shallow dish and cover tightly with plastic wrap; refrigerate 8 hours or overnight.
1 tablespoon salt	
2 teaspoons paprika	
½ teaspoon black pepper	
½ teaspoon chili powder	
½ teaspoon fennel seed	
½ teaspoon garlic powder	Position charring cup around heating element and fill with wood chips/pellets.* Cover with charring cup lid.
½ teaspoon onion powder	Place base rack in smoker. Put roast on rack and place cover on smoker. Combo Smoke 6 hours. Remove pork to cutting board; allow to rest for 10 minutes. Remove and discard excess fat and connective tissue. Using two forks, shred meat.
¼ teaspoon cayenne pepper	
1 (3–4 pound) pork shoulder roast	Serve with barbecue sauce if desired.

8 to 10 servings (serving size 4 ounces)

Cajun Smoked Turkey Breast

1 tablespoon sugar	Mix sugar, pepper, paprika, salt, garlic powder, onion powder, oregano, thyme, and cayenne in a small bowl. Rub evenly over surface of turkey roast.
1 teaspoon black pepper	
1 teaspoon paprika	
1 teaspoon salt	
½ teaspoon garlic powder	Position charring cup around heating element and fill with wood chips/pellets.* Cover with charring cup lid.
½ teaspoon onion powder	Place base rack in smoker. Put turkey roast on rack; place cover on smoker. Combo Smoke 2½ hours. Remove roast to a cutting board and wrap in aluminum foil. Allow roast to rest for 15 minutes before slicing.
½ teaspoon oregano	
½ teaspoon thyme	
¼ teaspoon cayenne pepper	
1 (3–pound) boneless turkey breast roast**	<i>12 servings</i>

***A 4-pound bone-in turkey breast may be substituted.*

Tip: *If using a bone-in turkey breast, **Combo Smoke** 4½ hours.*

If turkey roast is secured in netting, leave it in place for smoking. Remove just prior to slicing.

Smoked Salmon with Dill

2 tablespoons brown sugar	Mix brown sugar, pepper, salt, and dill in a small bowl. Rub over top of salmon fillets. Cover and refrigerate 1 hour.
1 teaspoon black pepper	
1 teaspoon salt	
½ teaspoon dill weed	
1 pound salmon fillet, cut into 4 pieces	Position charring cup around heating element and fill half full with wood chips/pellets.* Cover with charring cup lid. Place base rack in smoker and put fillets, skin side down, on rack.** Stack additional rack onto base rack and place fillets on rack as described above. Place cover on smoker. Hot Smoke 30 minutes. Remove fillets with a spatula and serve hot or cold.

4 servings

***If skin has been removed from the salmon, line the rack with aluminum foil.*

*See page 4, step 4.

Brined Smoked Salmon

- 2 tablespoons salt
- 2 tablespoons sugar
- 1 tablespoon black pepper
- 1 tablespoon garlic powder
- 2 cups water
- 1 pound salmon fillet, cut into 4 pieces

Mix salt, sugar, pepper, garlic powder, and water in a small bowl. Place salmon in a shallow dish and pour brine over fillets. Cover and refrigerate 1 hour. Position charring cup around the heating element and fill half full with wood chips/pellets.* Cover with charring cup lid. Remove fillets from dish and pat dry. Place base rack in smoker and put fillets, skin side down, on rack.** Stack additional rack onto base rack and place fillets on rack as described above. Place cover on smoker. **Hot Smoke** 30 minutes. Remove fillets with a spatula and serve hot or cold.

4 servings

***If skin has been removed from the salmon, line the rack with aluminum foil.*

Smoked Santa Fe Pizza

- 2 7-inch naan bread**
- 1 tablespoon olive oil
- 1½ teaspoons ground cumin
- ½ cup prepared spicy black bean dip
- 4 ounces cooked shredded chicken
- ¼ cup taco seasoning
- 3 tablespoons prepared chipotle salsa, or preferred type
- ⅓ cup fresh or frozen (thawed) corn kernels
- 2 tablespoons green onions
- 1 tablespoon chopped cilantro
- ⅔ cup shredded pepper jack cheese

***Instead of naan, use focaccia or other flatbread.*

Lightly brush each piece of bread with oil and dust with cumin. Spread black bean dip evenly on each piece of bread, leaving 1-inch rim.

Add chicken and taco seasoning to a resealable plastic bag and shake to evenly coat chicken. Remove chicken from bag and mix with salsa in small mixing bowl. Place chicken mixture evenly over bean dip. Sprinkle with corn, green onions, and cilantro. Top with cheese.

Position charring cup around heating element and fill half full with wood chips/pellets.* Cover with charring cup lid. Place one pizza on base rack. Place rack in smoker. Stack additional rack onto base rack and position other pizza on rack. Place cover on smoker. **Hot Smoke** 15 to 20 minutes until cheese is melted.

2 pizzas

Create a specialty pizza using your favorite ingredients or try these combinations:

Alfredo sauce, pizza sauce, pesto

Pita bread, or any type of flat bread

Blue cheese crumbles, parmesan cheese shavings, fresh mozzarella

Crumbled bacon, pepperoni, cooked sausage

Sun dried tomatoes, colored pepper slices

Smoked Nuts

- 12 ounces whole or halved nuts
- 2 teaspoons olive oil
- 1 teaspoon seasoned salt

Add nuts to a medium bowl; drizzle with olive oil and sprinkle with salt. Stir to coat.

Position charring cup around heating element and fill half full with wood chips/pellets.* Cover with charring cup lid.

Line top of all racks with aluminum foil. Add a single layer of nuts to each foil-lined rack after it is placed in the smoker. Place cover on smoker. **Cold Smoke** 30 minutes. Remove nuts.

12 servings (serving size 1 ounce)

*See page 4, step 4.

Smoked Gouda

7 ounce wheel Gouda cheese**

***Any type of semi-firm cheese, such as Cheddar, Colby, Edam, Mozzarella, or Swiss can be substituted for Gouda.*

Position charring cup around heating element and fill half full with wood chips/pellets.* Cover with charring cup lid.

Line top of base rack with aluminum foil. Place foil-lined rack in smoker. Put cheese on rack; place cover on smoker. **Cold Smoke** 30 minutes. Remove cheese; wrap tightly with plastic wrap. Refrigerate cheese for at least 24 hours to intensify the smoky flavor and aroma.

7 servings (serving size 1 ounce)

Smoked Salsa

6 Roma tomatoes, halved and seeded

1 large jalapeño, halved and seeded**

½ large red onion, peeled and halved
1 cup chopped cilantro

2 cloves garlic, minced

2 tablespoons lime juice (juice from about 1 lime)

½ teaspoon salt

¼ teaspoon cumin

***If hotter salsa is desired, leave seeds in jalapeño.*

Position charring cup around heating element and fill half full with wood chips/pellets.* Cover with charring cup lid.

Line top of base rack and one additional rack with aluminum foil. Put tomatoes, pepper, and onion on foil-lined racks after each one is placed in smoker. Place cover on smoker. **Cold Smoke** 30 minutes. Remove tomatoes, pepper, and onion. Chop into coarse pieces; place into a medium bowl. Add cilantro, garlic, lime juice, salt, and cumin; stir until mixed.

Makes 2 cups

Smoked Eggs

Hard-cooked eggs, shells removed
Seasoned salt**

***Use your favorite seasoned salt blend.*

Position charring cup around heating element and fill half full with wood chips/pellets.* Cover with charring cup lid. Place rack(s) in smoker and position eggs on rack(s). Sprinkle eggs liberally with seasoned salt. Place cover on smoker. **Cold Smoke** 15 to 30 minutes. Remove eggs. Eggs should be refrigerated if not immediately consumed.

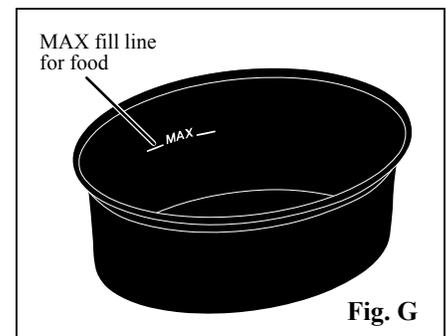
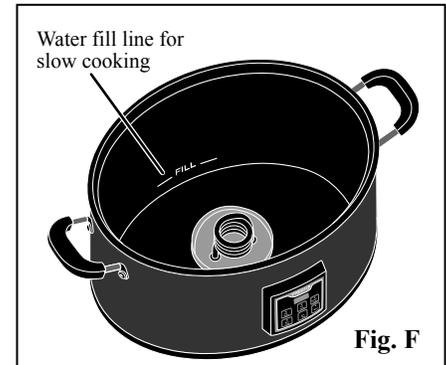
*See page 4, step 4.

How to Use for Slow Cooking

Check the rubber pads on the bottom of the smoker base before each use to be sure they are free of oil or other debris. If needed, wipe with a warm, soapy cloth and dry thoroughly.

1. Position the smoker base on a clean, dry, level, and stable surface in the center of the countertop, away from combustible materials. **Always make sure the appliance and cord are out of reach of children.**
2. Lift the slow cooking pot out of the smoker base and remove the charring cup and charring cup lid.
3. Fill the smoker base with water up to the FILL line on the inside of the smoker base (Fig. F). This is approximately 3 cups. **NOTE:** Failure to place water in the smoker base when slow cooking may result in a longer cook time.
4. Place the slow cooking pot into the smoker base.
5. Prepare food according to the recipe and place into the cooking pot. See the sample recipes on page 11. For best results, fill the cooking pot at least half full. Do not fill above the MAX fill line indicated in the cooking pot (Fig. G).

The cooking pot features a nonstick finish. To help protect it, use heat-resistant nylon, plastic, wooden, or rubber utensils. Do not use metal utensils as they may scratch the nonstick finish.



6. Place the cover on the smoker/slow cooker and plug into a 120VAC electrical outlet only.
7. Press the slow cook button once for the LO setting and twice for the HI setting. After approximately 3 seconds, the default 2 hour cook time (2:00) will flash in the display window. Press the slow cook button again to set the slow cooking time. Press the start button to begin cooking.

During cooking, the display will alternate between the selected setting and the remaining cooking time. You will also notice the light on the slow cook button will flash intermittently. This indicates the unit is cycling on and off to maintain the temperature.

8. Cook food for the time specified in the slow cooker recipe. However, if the quantity of a slow cooker recipe has been reduced so that it does not fill the cooker half full, check for doneness 1 to 2 hours earlier than stated in the recipe.

When removing the cover, carefully lift the cover toward you to keep any steam away from you.

9. When the cooking time expires, the unit will beep 3 times and automatically go into the warm mode. It will remain in this mode for 8 hours or until the stop button is pressed.
10. If prepared food is not being served directly from the slow cooker, press the stop button to turn the slow cooker off and unplug from the wall outlet.
11. Allow slow cooker to cool completely before removing parts and cleaning.

Tips for Successful Slow Cooking

- Browning meat and sautéing aromatic ingredients, such as onions and garlic, in a skillet prior to slow cooking is worth the extra time. Flavor and appearance of the finished dish will be enhanced by this step. Additionally, browning will allow excess fat to be drained from the meat before placing it in the slow cooker.
- Avoid removing the cover during cooking. This will cause the temperature inside the slow cooker to drop as much as 15 degrees, resulting in longer cooking time.
- A slow cooker prevents the loss of the moisture that develops as the food cooks. Therefore, when converting a favorite recipe for slow cooking, reduce the liquid by 25 to 50 percent.
- Thaw frozen food before placing it in the slow cooker.
- Vegetables such as carrots, celery, turnips, and potatoes cook slower than meat; therefore, put them on the bottom of the cooking pot.
- For uniform cooking, cut dense vegetables, such as carrots, potatoes, and turnips, into similar-size pieces. Dense vegetables should be cut into smaller pieces than more tender vegetables.

- Milk and other dairy products, seafood and fish, fresh herbs, and delicate vegetables do not hold up well under heat for long periods of time. These ingredients should be added 30 minutes to 1 hour before the end of cooking.
- If the quantity of a slow cooker recipe has been reduced so that it does not fill the cooker half full, check for doneness 1 to 2 hours earlier than stated in the recipe.
- Test food doneness with an accurately calibrated food thermometer. Insert the thermometer into the thickest part of the meat, away from the bone. The safe internal temperature for poultry is 165°F and for beef, pork, and lamb is 160°F.

Slow Cooking Recipes

Southwest Chicken Soup

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| <ul style="list-style-type: none"> 4 boneless, skinless chicken breasts, cooked and shredded 2 cups vegetable broth 1 (28-ounce) can enchilada sauce 1 (16-ounce) can pinto beans, drained 1 (14- to 15-ounce) can diced tomatoes 1 cup fresh whole kernel corn 1 (4-ounce) can chopped green chilies 1 cup chopped onion 1 red pepper, cut into ½-inch pieces 1 jalapeño pepper, chopped 2 cloves garlic, minced 1 tablespoon chili powder 1 teaspoon cumin Avocado slices for serving Tortillas chips for serving | <p>Add 3 cups water and slow cooker pot to smoker base. Add chicken, broth, enchilada sauce, beans, tomatoes, corn, chilies, onion, peppers, garlic, chili powder, and cumin to the slow cooker pot. Place cover, with vent plug closed, on smoker. Slow cook on LO for 6 to 8 hours, or on HI for 3 to 5 hours. Serve with avocado slices and tortilla chips.</p> <p><i>12 servings (serving size 1 cup)</i></p> |
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Firefighter's Chili

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| <ul style="list-style-type: none"> 1 pound ground mild or hot Italian sausage 1 pound lean ground beef 4 (14- to 15-ounce) cans diced tomatoes 2 (15-ounce) cans pinto beans, drained 1 cup dry red wine 1 cup beef broth ⅔ cup Worcestershire sauce ⅔ cup chopped onion 4 cloves garlic, minced 4 to 6 tablespoons chili powder 2 tablespoons honey ½ teaspoon dried red pepper flakes ½ teaspoon celery seed ½ teaspoon hot sauce Salt and pepper | <p>Add 3 cups water and slow cooker pot to smoker base. Brown sausage and ground beef in a large skillet, stirring to break up any large pieces. Drain off excess fat. Transfer meat mixture to slow cooker pot in smoker base. Add tomatoes, beans, wine, broth, Worcestershire sauce, onion, garlic, chili powder, honey, red pepper flakes, celery seed, and hot sauce. Place cover, with vent plug closed, on smoker. Slow cook on LO for 6 to 8 hours, or on HI for 3 to 5 hours. Season to taste with salt and pepper.</p> <p><i>14 servings (serving size 1 cup)</i></p> |
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Care and Cleaning

Allow smoker/slow cooker to cool completely before cleaning. **CAUTION!** To protect against electrical shock or burns, never immerse the smoker base or power cord in water or other liquid.

If the appliance was used to smoke foods:

- Remove the smoking racks, charring cup lid, and charring cup. Then remove the wood chips/pellets. **CAUTION!** To prevent a fire, always soak the wood chips/pellets in water before discarding.
- Wash the smoking racks, charring cup, charring cup lid, and cover in warm, soapy water. Do not remove the cover gasket. Rinse and dry thoroughly. These parts can also be cleaned in the dishwasher.
- Pour a small amount of warm, soapy water into the smoker base and clean the inside of the base, including the charring tray. A nylon mesh pad can be used, if necessary. Empty water, rinse, and dry thoroughly. **Do not use steel wool scouring pads or abrasive cleaners on the smoker base.**

If the appliance was used to slow cook:

- Remove the slow cooking pot. Pour the water out of the smoker base and dry thoroughly.
- Wash the slow cooking pot and cover in warm, soapy water. Do not remove the cover gasket. Rinse and dry thoroughly. These parts can also be cleaned in the dishwasher.

Soaking the slow cooking pot to loosen food residue is not necessary. If, however, soaking the pot 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 scouring pads or abrasive cleaners on the slow cooking pot.**

Storage: Place the charring cup with lid back into the smoker base. Insert the slow cooking pot into the base. Then stack the smoking racks inside the slow cooking pot. It works best to invert the bottom and top rack and position the middle rack so the legs are facing down (Fig. H).

Glass Cover Care and Use Instructions

CAUTION! The glass cover may break for no apparent reason if you fail to follow these instructions. Broken glass can cause personal injury or property damage.

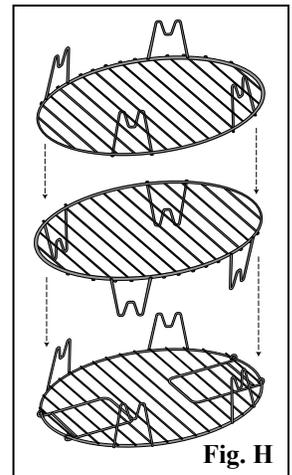
Handle the cover carefully. Do not scrape or gouge glass with hard or sharp utensils. Do not handle a hot cover with a wet towel or place it on a cold or wet surface. Sudden extreme changes in temperature may cause the glass to break. Do not use the cover if it is chipped or cracked.

Allow the cover to cool before washing. Do not use steel wool or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary.

Periodically check the screw on the cover handle for looseness. Retighten, if necessary.

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

Any other servicing should be performed by an authorized service representative.



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 a.m. to 4:00 p.m. (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 weekdays, if possible.

When contacting the Consumer Service Department, please indicate the model and series numbers for the smoker/slow cooker. These numbers can be found on the bottom of the smoker base.

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

Product Registration

IMPORTANT: Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost.

Registration will not affect warranty coverage but may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires.



To register your product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, call the Consumer Service Department at 1-800-877-0441.

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