

PRESTO®

Indoor Electric Smoker

- 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.



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.



Visit www.GoPresto.com

INSTRUCTIONS

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Form 4057-102A

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. Close supervision is necessary when any appliance is used by or near children.
5. **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.
6. Do not let cord hang over edge of table or counter or touch hot surfaces.
7. 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.
8. 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.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® accessory attachments and replacement parts.
10. Intended for countertop use only.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
13. Do not use outdoors.

14. 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.
15. 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.
16. Children should be supervised to ensure that they do not play with the appliance.
17. This appliance is intended to be used in household applications.
18. The heating element surface is subject to residual heat after use.
19. 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 it 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.

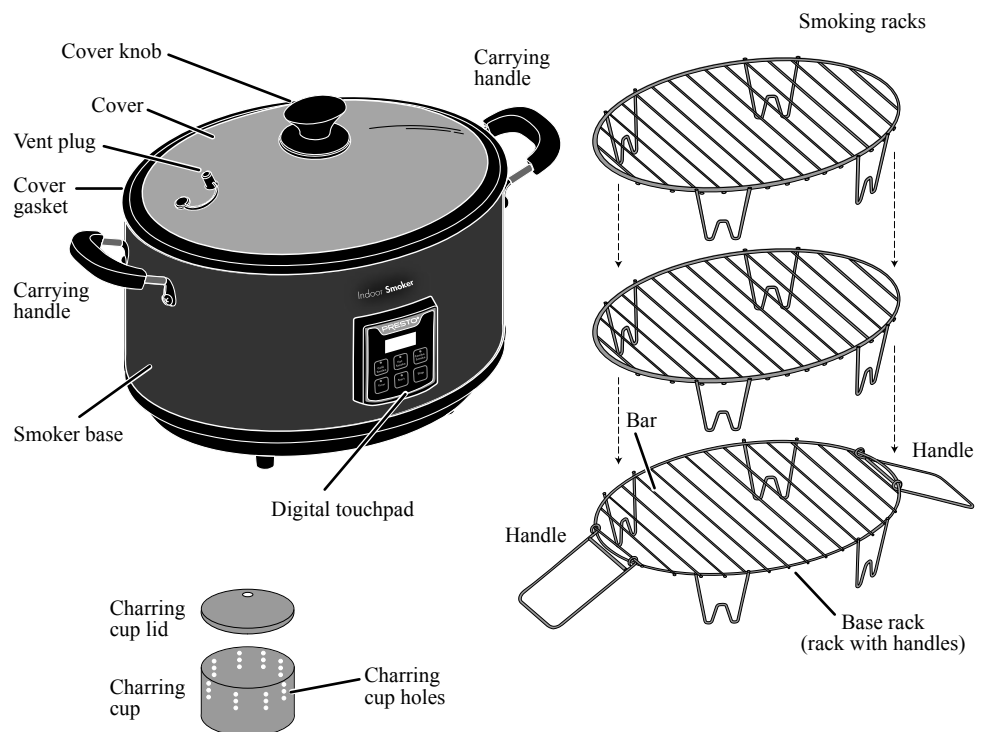
Before First Use

Before using the Presto® Indoor Electric Smoker 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 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.

Fig. A

SMOKER PARTS



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, you'll be able to infuse authentic smoked flavor into meats, poultry, fish, seafood, vegetables and more.

The digital touchpad (Fig. C) has settings for cold smoke, hot smoke, or a combination of both (combo smoke). 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. Combination 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.

To smoke foods:

1. Press the desired smoke mode button on the digital touchpad (Cold Smoke, Hot Smoke, or Combo Smoke). The light on the smoke mode button you have selected will flash and the default starting time will appear (:05 for cold and hot smoke and :30 for combo smoke).
2. Press the timer button to adjust the smoking time. The time will flash in the display window (Fig. C). 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. To end the smoking function at any time, press the stop button.

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.

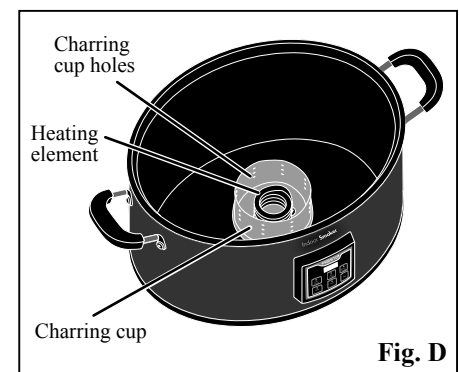
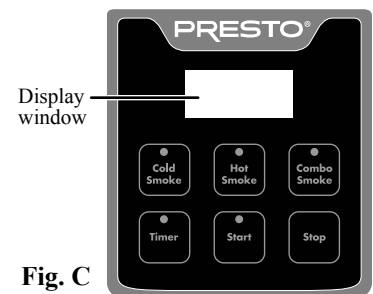
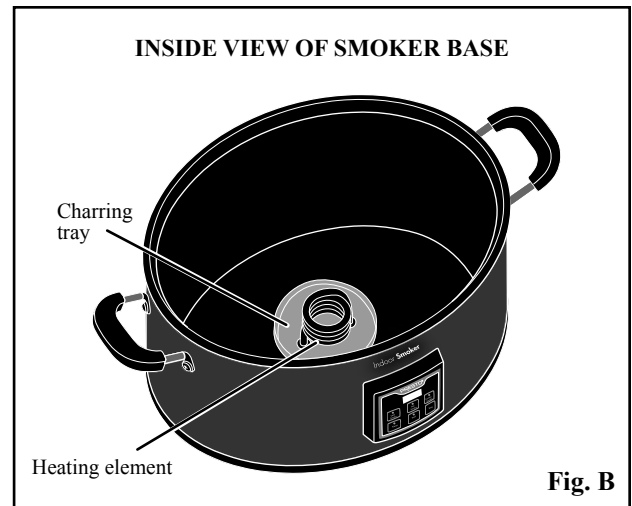
How to Use

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.

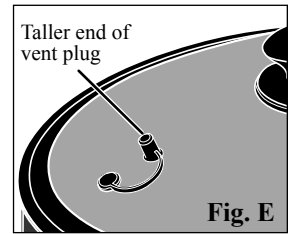
1. Position the smoker base on a clean, dry, level, and stable surface in the center of the countertop, away from combustible materials. **Always make sure the appliance and cord are out of reach of children.**
2. Position the charring cup around the heating element so the holes are towards the top (Fig. D).
3. 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.



4. 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.
5. 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.
6. Load the base rack with food. See the Helpful Hints below for guidance on positioning food and other tips.
7. 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.
8. 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).
9. Plug cord into a 120VAC electrical wall outlet only.
10. Press the desired smoke mode button. Then press the timer button to adjust the smoking time, if necessary. Refer to the time charts and recipes on pages 5 through 8 as a guide for recommended times. Then press the start button to begin the smoking process.



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.

11. When smoking time expires, the unit will beep 3 times and automatically go into the keep warm mode when using hot smoke or combo smoke. The timer will begin to count down. The unit 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.
12. 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) from the cover to break the seal.
13. If smoking meat, check the internal temperature with a meat thermometer to assure it is done after the smoking time has expired.
14. 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).
15. Unplug the smoker and allow it to cool completely before removing parts and cleaning.

Helpful Hints

- 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 game. 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.

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

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			
Fillet—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

Smoker Recipes

Baby Back Ribs

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

Smoked Pulled Pork

2 tablespoons packed brown sugar	½ teaspoon fennel seed
1 tablespoon salt	½ teaspoon garlic powder
2 teaspoons paprika	½ teaspoon onion powder
½ teaspoon black pepper	¼ teaspoon cayenne pepper
½ teaspoon chili powder	1 (3–4 pound) pork shoulder roast

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.

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

Serve with barbecue sauce if desired.

8 to 10 servings (serving size 4 ounces)

Cajun Smoked Turkey Breast

1 tablespoon sugar	½ teaspoon oregano
1 teaspoon black pepper	½ teaspoon thyme
1 teaspoon paprika	¼ teaspoon cayenne pepper
1 teaspoon salt	1 (3–pound) boneless turkey breast roast**
½ teaspoon garlic powder	
½ teaspoon onion powder	

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

Mix sugar, pepper, paprika, salt, garlic powder, onion powder, oregano, thyme, and cayenne in a small bowl. Rub evenly over surface of turkey roast.

*See page 3, step 3: "How to Use"

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

12 servings

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	½ teaspoon dill weed
1 teaspoon black pepper	1 pound salmon fillet, cut into 4 pieces
1 teaspoon salt	

Mix brown sugar, pepper, salt, and dill in a small bowl. Rub over top of salmon fillets. Cover and refrigerate 1 hour.

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.

Brined Smoked Salmon

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

**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

*See page 3, step 3.

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)

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.

Care and Cleaning

1. Allow smoker to cool completely before cleaning.
2. 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.
3. 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.
4. 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.**
CAUTION! To protect against electrical shock or burns, never immerse the smoker base or power cord in water or other liquid.
5. Store the charring cup and smoking racks in the smoker base.

*See page 3, step 3.

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 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 for the smoker. 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 it 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 the product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, contact 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, please 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