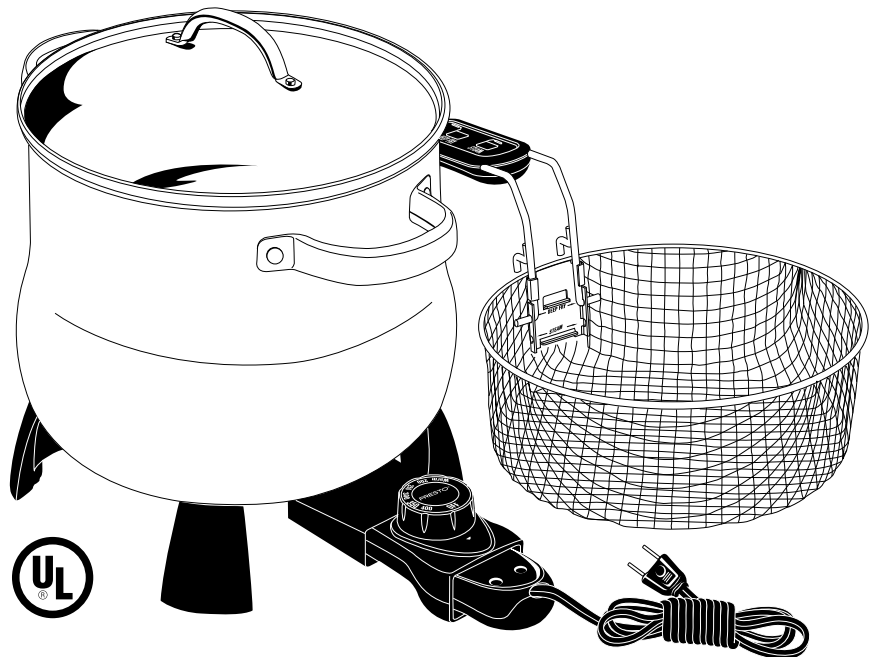


## Stainless Steel Options™ electric multi-cooker

- Steams, stews, boils, deep fries and more.
- Luxurious stainless steel body and handles.
- Aluminum clad bottom for even heating.
- Tempered glass cover with stainless steel rim and handle.



## 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. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock or burns, do not immerse heat control or magnetic cord assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions on pages 2 and 3.
6. Do not let children handle or put electrical cords or plugs in their mouths.
7. Always attach heat control and magnetic cord assembly to appliance first, then plug cord into the wall outlet. To disconnect heat control and magnetic cord, turn control to "OFF" and remove plug from wall outlet and cord assembly from heat control. Allow appliance to cool, then remove heat control from unit.
8. Unplug from outlet and remove heat control from appliance when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts, and before cleaning.
9. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
15. Do not use appliance for other than intended use.

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

## Important Cord and Plug Information

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

Do not allow the cord to run underneath or around the unit. The magnetic cord may not detach easily if the cord is positioned in this fashion.

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

## Before First Use

Become familiar with the various parts of the multi-cooker (Fig. A) and read the instructions carefully.

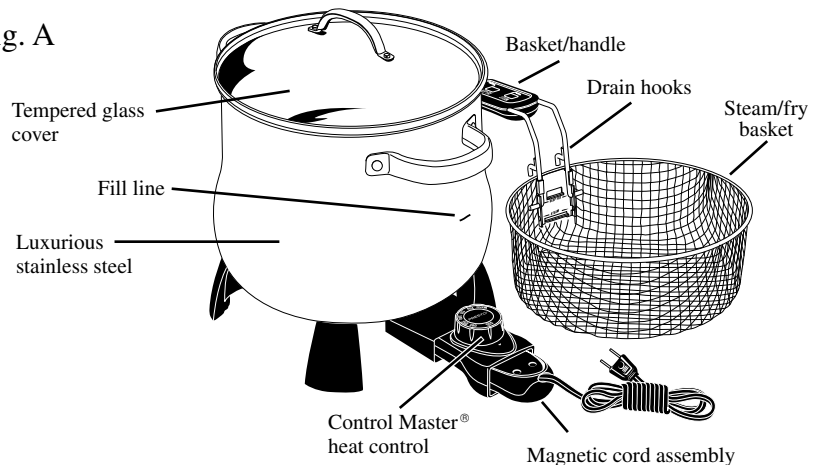
Note: The Control Master® heat control and the magnetic cord assembly can be found in the top filler of the carton.

**Caution: This product is not intended to melt wax, gels, plastics, or other materials for making candles or for other hobbyist activities or in any commercial or business application.**

The basket is designed to be used in two positions, one for steaming (Fig. B) and the other for blanching and deep frying (Fig. C). Before using the unit for steaming, blanching, or deep frying, you will need to attach the basket handle to the basket as instructed below and on page 3.

You will notice there are two sets of holes on the basket bracket (see Fig. D below and Fig. G on page 3). The lower set is for steaming and the word STEAM is between the two holes. The upper set is for blanching and frying and the words DEEP FRY are between that set of holes.

Fig. A



Basket Handle Position for Steaming

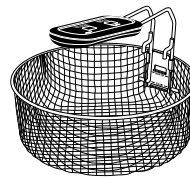


Fig. B

Basket Handle Position for Blanching and Deep Frying

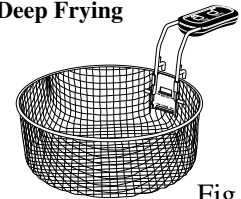


Fig. C

## Handle/Basket Assembly for Blanching and Deep Frying

To attach the handle to the basket for blanching and deep frying, follow these steps:

1. Refer to the basket handle position in Fig. C. Hold the basket in one hand and the basket handle in your other hand. You will be placing the pegs, which are at the ends of the two basket handle bars, into the two upper holes (identified as DEEP FRY) in the basket bracket (Fig. D).
2. While holding the pegs near the upper (DEEP FRY) peg holes, tilt the handle inward before attempting to place the pegs in their holes. (You will not be able to fit the second peg into its hole if the handle bars are positioned too close to the bracket.)

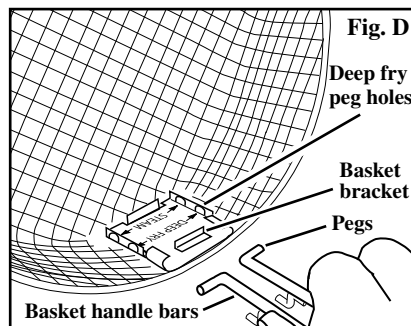


Fig. D

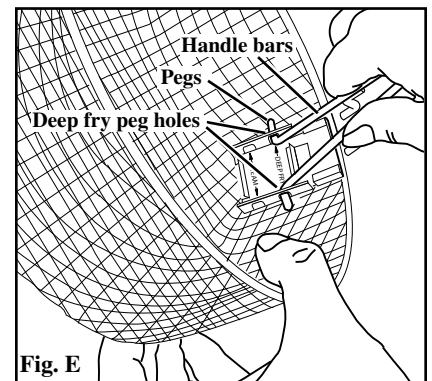
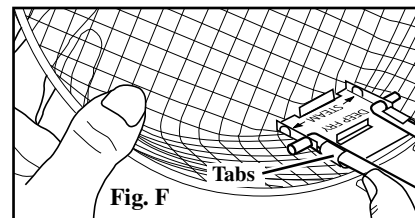


Fig. E

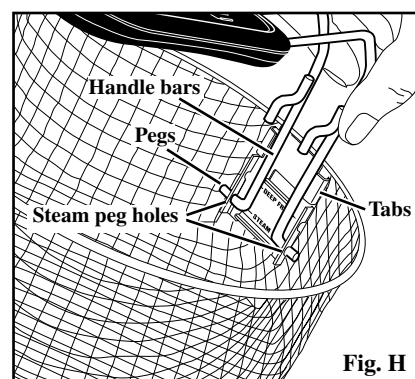
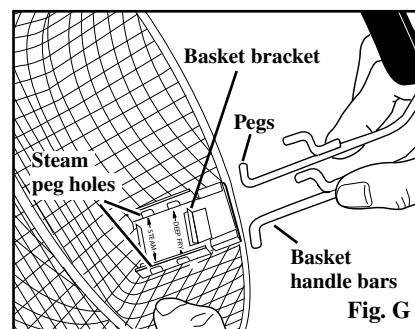
- Next, place one of the pegs in one of the upper peg holes. Then squeeze the handle bars together and fit the opposite peg in the other peg hole (Fig. F).
- While continuing to squeeze the handle bars together and keeping the pegs in the holes, rotate the handle towards the basket rim, allowing the handle bars to snap into the tabs on the basket bracket (Fig. F). The handle is now in the locked position for deep frying and blanching.



### Handle/Basket Assembly for Steaming

To attach the handle to the basket for steaming, follow these steps:

- Refer to the basket handle position in Fig. B, page 2. Hold the basket in one hand and the basket handle in your other hand. You will be placing the pegs, which are at the ends of the two basket handle bars, into the two lower holes (identified as STEAM) in the basket bracket (Fig. G).
- While holding the pegs near the lower (STEAM) peg holes, squeeze the handle bars together and position the pegs in the lower holes on the bracket (Fig. H).
- While continuing to squeeze the handle bars together and keeping the pegs in the holes, rotate the handle towards the basket rim, allowing the handle bars to snap into the tabs on the basket bracket. The handle is now in the locked position for steaming.



## How To Use

Before initial use, and after each subsequent use, wash appliance in dishwasher or in hot, soapy water, rinse, and dry. **Do not immerse heat control or magnetic cord assembly in water or let them come in contact with any liquid.**

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

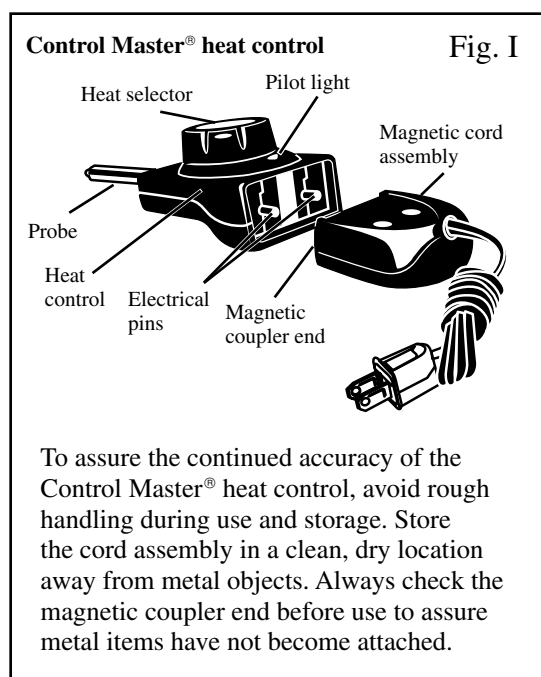
**CAUTION:** To avoid personal injury, position multi-cooker well back from edge of counter or table. Do not let cord hang or drape over edge of counter or table within reach of children.

- Insert the probe end of the heat control into the multi-cooker so the two electrical pins on the appliance are fully inserted into the heat control. Then attach the magnetic cord assembly to the heat control by aligning the magnetic coupler end with the two electrical pins located on the back of the heat control (Fig. I). Due to the fact that the magnetic coupler end is polarized, it can only be attached to the heat control one way. When properly aligned, the plug will magnetically attach itself to the heat control. Attach the cord so that the printed patent information on the magnetic plug is facing up. The daisy and cautionary language will be facing towards the counter. If positioned upside down, it will not attach.

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

- Plug the multi-cooker into a 120v AC electrical polarized outlet only.
- Using the index on page 4, determine the type of cooking method you will be following. Turn to the referenced page and assemble any necessary parts.
- Preheat multi-cooker as indicated in the cooking method and follow the cooking instructions. During cooking, the pilot light will go on and off indicating temperature is being maintained.

Note: When using the multi-cooker for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.



6. When cooking is complete, turn heat control to OFF. Remove plug from wall outlet and then remove magnetic coupler end from heat control. Allow appliance to cool and detach heat control from multi-cooker before cleaning.

## Specific Uses

Your Options™ electric multi-cooker is truly versatile as you can prepare soups and stews, steam vegetables and seafood, deep fry, and even prepare fruits and vegetables for freezing (known as blanching). Because this pot does so many things, this book provides a general overview of how to use, clean, and care for the appliance and then specific sections which provide more detailed instructions, along with many delicious recipes.

Detailed instructions and recipes for the various methods of cooking that you can perform with your multi-cooker can be found on the pages indicated below:

Specific Uses	Pages
Simmering (Soups and Stews)	5
Steaming (Vegetables and Fish)	7
Boiling (Pasta and Rice)	7
Blanching	7
Deep Frying	8

## Cleaning

Before initial use and after each subsequent use, wash multi-cooker in hot, soapy water and rinse and dry thoroughly, or wash multi-cooker in an automatic dishwasher. Wipe Control Master® heat control with a damp cloth. **DO NOT IMMERSE HEAT CONTROL OR MAGNETIC CORD ASSEMBLY IN WATER OR LET THEM COME IN CONTACT WITH ANY LIQUID.**

**Note:** When washing in an automatic dishwasher the aluminum bottom of the multi-cooker will discolor.

Food residue may be removed from multi-cooker by scrubbing in a circular motion with a stainless steel scouring pad or a nylon mesh cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge.

**Helpful Hint:** For quick, effective, and easy cleaning that virtually eliminates scrubbing, use the following method: Pour enough water into the emptied multi-cooker to cover food residue. Cover and turn Control Master® heat control to 250°. Bring water to a boil and while water is boiling, scrape the multi-cooker with a wooden or plastic spatula until the food is loosened. Remove heat control and wash multi-cooker in hot, soapy water. Rinse and dry thoroughly.

If the cooking surface has mottling, stubborn, brown or tacky food residue, or if the multi-cooker has developed straw colored or rainbow discoloration as a result of prolonged exposure to high heat, use a powdered cleanser without chlorine or bleach, such as Bar Keepers Friend® cleanser and polish or Cameo® copper, brass, & porcelain cleaner. Moisten the multi-cooker with water. Shake a film of cleanser over the cooking surface. Using a stainless steel scouring pad or a nylon mesh cleaning pad such as Scotch-Brite® Multi-Purpose Scrub Sponge®, scrub the multi-cooker in a circular motion. Wash the multi-cooker in hot, soapy water. Rinse thoroughly and dry. **THE FOLLOWING CAN CAUSE STAINLESS STEEL TO PIT OR CORRODE: STEEL WOOL, OVEN CLEANSERS, AND CLEANSERS CONTAINING BLEACH OR CHLORINE, SUCH AS COMET® AND AJAX®. DO NOT USE THEM.**

To detach the handle from the basket for cleaning or for storage, squeeze the handle bars together and tilt the handle towards the interior of the basket. While continuing to squeeze the handle bars, remove the pegs from the peg holes.

## Care and Maintenance

To maintain the high quality appearance of stainless steel appliances, avoid using metal utensils in them. In addition, avoid cutting or chopping food in the appliance with a knife or other sharp utensil. To avoid pitting or creating white dots on the cooking surface, bring liquids to a boil before adding salt. Stir thoroughly.

Do not overheat or allow the multi-cooker to boil dry as this will cause the multi-cooker to discolor.

Try to avoid getting oil on the bottom of the multi-cooker. Because the unit gets extremely hot, this can result in the oil baking on the surface and it cannot be easily removed.

Periodically check the screws on the multi-cooker legs for looseness. Retighten, if necessary, with a standard slotted screwdriver. **CAUTION:** Overtightening can result in stripping of screws or cracking of legs.

\* Scotch-Brite is a trademark of 3M.

Bar Keepers Friend is a trademark of Servaas Laboratories, Inc.  
Cameo is a trademark of Church & Dwight Co., Inc.

\*Comet is a trademark of Colgate-Palmolive Company.

Ajax is a trademark of Procter & Gamble Corporation.

## 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 or property damage.**

Never use cover when frying food or heating oil. Do not use cover if it is chipped or cracked. Handle cover carefully and avoid rough handling.

Do not handle hot cover with wet towel or place hot cover on a cold or wet surface. Sudden, extreme changes in temperature may cause glass to break. Allow cover to cool before washing. This cover is dishwasher safe. Keep the cover clean. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary. Do not scrape or gouge glass with hard or sharp utensils.

## Simmer

The Presto® Options™ 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 cooking 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 350° for 5 minutes. Add oil and brown meat. Add remaining ingredients and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 2 to 3 hours. Strain stock.

*6-8 servings*

### **Delicious Soup From Beef Stock**

**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*

4 cups beef broth	2 garlic cloves, minced
2 cups tomato juice	1 teaspoon dried basil
½ pound beef soup meat	1 teaspoon dried oregano
¼ pound sausage	½ teaspoon salt
3 cups shredded cabbage	¼ teaspoon black pepper
1 cup chopped onions	1 14-15 ounce can cannelloni or navy beans, drained
1 cup sliced carrots	2 ounces spaghetti, broke in half
1 cup green beans	¼ cup grated cheese
½ cup sliced celery	
1 14-15 ounce can diced tomatoes	

Place all ingredients except beans, spaghetti, and cheese in multi-cooker. Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and cook for 30 minutes. Add beans and spaghetti; cook until spaghetti is tender, about 20 minutes. Top individual servings with cheese.

*10 to 12 servings*

### ***Traditional Beef Stew***

1½ tablespoons cooking 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 350° for 5 minutes. Add oil and brown meat. Add broth, salt, and pepper. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 1 to 2 hours. Add remaining ingredients. Cover and simmer 30 minutes or until vegetables are tender. If desired, thicken with a paste made of cornstarch and water.

*6 to 8 servings*

### ***Brunswick Stew***

2 tablespoons cooking oil	1 small bay leaf
2 pounds chicken, cut up	1 cup cubed cooked ham
4 cups water	2 potatoes, diced
½ onion, chopped	2 tomatoes, peeled and quartered
1 teaspoon salt	1 10-ounce package frozen lima beans
½ teaspoon basil	1 10-ounce package frozen whole kernel corn
¼ teaspoon pepper	

Preheat multi-cooker at 325° for 5 minutes. Add oil and brown chicken. Add water, onion, and seasonings. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 45 minutes or until chicken is tender. Remove chicken; set aside until cool enough to handle. Remove and discard skin and bones. Cut chicken into bite-size pieces. Return to multi-cooker. Add ham and vegetables. Cover and simmer 30 minutes or until vegetables are tender.

*3 to 4 servings*

### ***Chicken and White Bean Chili***

1 cup dry great northern beans	1 jalapeño pepper, seeded, minced
1 tablespoon vegetable oil	4 cups chicken stock or broth
1 pound boneless, skinless chicken breasts, cut into ¾-inch pieces	1½ teaspoons packed brown sugar
½ cup chopped onion	1 teaspoon white wine vinegar
½ cup sliced carrot	2 teaspoons chili powder
2 cloves garlic, minced	1 teaspoon dried oregano
	¼ teaspoon ground allspice

Clean and rinse beans. Soak beans overnight in 7 cups of water or by using the quick soak method. To soak beans using quick method, place beans in multi-cooker and cover with 7 cups of water. Set heat control at 250° and bring to a boil; boil for 2 to 3 minutes. Turn off heat control, cover, and let stand for at least 1 hour. Drain off soaking water and remove beans.

Preheat multi-cooker at 325° for 5 minutes. Pour oil in multi-cooker; brown chicken. Add onion, carrot, garlic, and jalapeño pepper. Sauté 1 to 2 minutes. Stir in beans, chicken stock, brown sugar, vinegar, chili powder, oregano, and allspice. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer until beans are tender, about 1 hour.

*4 servings*

### ***Southwest Stew***

2 tablespoons vegetable oil	1 16-ounce can pinto beans
4 boneless, skinless chicken breast halves, cut into 1-inch pieces	1 14½-ounce can 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 325° for 5 minutes. Add oil and brown chicken. Add peppers, onion, and garlic; cook for 2 to 3 minutes. Add beans, tomatoes, corn, salsa, chili powder, cumin, and salt. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer for 20 to 25 minutes. Garnish with cilantro.

*6 servings*

# Steam

**Note: When using the basket for steaming foods, position the basket handle as shown in Fig. B on page 2.**

## Fresh Vegetables

Place 2 cups water in the multi-cooker. Set heat control at 250°. Place vegetables in basket and lower into the multi-cooker. Cover and steam as indicated in the table below. Steaming time begins once water starts to boil. When steaming foods requiring 15 minutes or more of cooking time, it will be necessary to add an additional 2 cups of water after 10 to 12 minutes. When vegetables are done, remove cover and allow steam to subside. Using a pot holder, carefully grab the basket handle and remove basket from multi-cooker.

VEGETABLE	STEAMING TIME	VEGETABLE	STEAMING TIME
<b>Asparagus</b>		<b>Cauliflower</b>	
Thin spears	3-4 minutes	Whole head	18-20 minutes *
Thick spears	4-5 minutes	Florets	7-9 minutes
<b>Beans</b>		<b>Corn-on-the-cob</b>	10-15 minutes
Whole or 1-inch pieces	7-8 minutes	<b>Parsnips</b> , ¼-inch slices	6-7 minutes
<b>Beets</b> , 2½ to 3-inch diameter	35-40 minutes *	<b>Potatoes</b> , white	
<b>Broccoli</b>		Small (1 to 2 ounces each) whole or	
Spears or Florets	5-7 minutes	Medium, quartered	13-15 minutes
<b>Brussels Sprouts</b> , 1 to 1½-inch diameter	9-11 minutes	<b>Potatoes</b> , sweet, 1-inch slices	17-19 minutes *
<b>Cabbage</b> , 2-inch wedge	15-20 minutes *	<b>Rutabaga</b> , ¾ to 1-inch slices	20-22 minutes *
<b>Carrots</b>		<b>Spinach</b> , wholes leaves	3-4 minutes
Whole	18-22 minutes *	<b>Squash</b> (yellow, crookneck, zucchini), ¼-inch slices	5-7 minutes
¼-inch slices	6-7 minutes	<b>Turnips</b> , ¾ to 1-inch slices	10-12 minutes
Baby-cut	11-14 minutes		

*\*Add an additional 2 cups of water after 10 to 12 minutes.*

## Fish

Place 2 cups of water, wine, or herb-flavored broth into multi-cooker. Set heat control at 250°. Place one layer of fish fillets in basket and lower into multi-cooker. Cover and steam 5 to 10 minutes or until the fish flakes easily when tested with a fork. When fish is done, remove cover and allow steam to subside. Using a pot holder, carefully grab the basket handle and remove basket from multi-cooker.

# Boil

## Pasta

Following package directions, place water and salt into multi-cooker. Set heat control at 250°. Bring water to a rolling boil. Add pasta gradually so that the boiling is not disturbed. Continue to boil uncovered until pasta is tender. Drain. (The basket may be used for draining cooked pasta.)

## Fluffy Rice

Place 2 cups rice, 1 teaspoon salt (optional) and specified amount of water (see table below) in multi-cooker. Set heat control at 250°. Cover and bring to a vigorous boil, stirring once. Turn heat control down until pilot light goes out and simmer for the amount of time specified in the table. Turn heat control OFF and let stand, covered, for 5 minutes. Fluff with fork.

TYPE	LIQUID	COOKING TIME
White, long-grain	4 cups	15 – 18 minutes
White, medium-grain	3½ cups	15 – 18 minutes
White, short-grain	3½ cups	18 – 23 minutes
Brown	4 cups	45 – 50 minutes

# Blanch

**Note: When using the basket for blanching foods, position the basket handle as shown in Fig. C on page 2.**

Vegetables are blanched before freezing to stop enzyme action and to retain fresh flavor and appearance.

Wash vegetables and sort according to size or cut into uniform pieces. Place 4 quarts of water in the multi-cooker, set heat control at 250°, and bring water to a rolling boil. Place vegetables in the basket and lower into boiling water. Cover and boil for time specified. After heating, immediately plunge vegetables in ice water to cool quickly and thoroughly. When cool, remove from water, drain, pack, seal, and freeze. For successive batches, return water to a full boil.

VEGETABLE	BLANCHING TIME	VEGETABLE	BLANCHING TIME
<b>Asparagus</b>		<b>Cauliflower</b> , Florets 1-inch across	3 minutes
Thin Stalks	2 minutes	<b>Corn</b>	
Thick Stalks	4 minutes	On Cob	7-11 minutes
<b>Beans</b>		Kernel	4 minutes
Green or wax	3 minutes	<b>Greens</b>	2 minutes
Lima	2-4 minutes	<b>Peas</b> , green	1½ minutes
<b>Broccoli</b> , Florets 1½-inches across	3 minutes	<b>Turnips</b> , diced	2 minutes
<b>Brussels Sprouts</b>	3-5 minutes		
<b>Carrots</b>			
Small	5 minutes		
Diced, sliced, or lengthwise strips	2 minutes		

## Deep Fry

### Caution:

- Do not let cord hang or drape over edge of counter or table within reach of children.
- Remove cover for all deep frying. Never use any cover while oil is heating or while deep frying in this unit.
- Remove excess moisture and ice crystals from foods by blotting with paper toweling before deep frying. Moist foods cause excess foaming and spattering. Even small amounts of moisture may cause oil to spatter.
- Use caution when deep frying doughs, such as beignets, donuts, dumplings, hushpuppies, and fritters. These foods may develop air bubbles during heating, which may burst and cause burns. Use a slotted spoon or tongs rather than a fork when turning, during frying, and when removing from oil.
- Use caution when deep frying flour tortillas. Flour tortillas contain air bubbles. During deep frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Therefore, after deep frying tortillas, carefully raise them out of the cooking oil, but not out of the multi-cooker, and allow oil to drain from the tortilla for approximately 30 seconds.
- Always allow multi-cooker to cool completely before moving, removing oil, or cleaning.

### How To Use:

**Note: When using the basket for deep frying foods, position the basket handle as shown in Fig. C on page 2.**

Place multi-cooker on a dry, level, stable, and heat resistant surface away from countertop edge. Fill unit with cooking oil up to the 10-cup oil level line, which is marked on the inside and outside of the unit. Never use more than ten, 8-ounce cups of cooking oil. Set the heat control at 400° and preheat for 20 minutes.

During preheat time, prepare food for deep frying, making sure to remove excess moisture by patting food dry. Place steam/fry basket on countertop and fill basket up to ½ full with food. Once oil has preheated, slowly lower basket into oil. Fry food until golden brown.

Lift basket and using drain hooks, hook basket onto multi-cooker rim to drain. Empty basket on absorbent paper.

Allow oil to cool completely before handling the unit. If you plan to reuse the oil, strain it to remove any food particles. Store strained oil in a tightly sealed container in a cool, dark place.

### Frying Timetable

Food	Frying Time	Food	Frying Time
<b>Chicken</b> , raw, breaded	13 to 18 minutes	<b>Onion rings</b> , frozen	2 to 3 minutes
<b>Fish</b> , raw, battered or breaded	3 to 4 minutes	<b>Onion rings</b> , raw, battered	1½ to 2½ minutes
<b>Fish</b> , frozen	7 to 8 minutes	<b>Shrimp</b> , raw, breaded or battered	3 to 5 minutes
<b>French fries</b> , frozen	7 to 9 minutes		

### Helpful Hints

- Do not overfill the basket. Too much food lowers the oil temperature causing food to absorb too much oil.
- Use only a good, reliable brand of cooking oil for deep frying. Deep frying foods in butter, margarine, olive oil, or animal fat is not recommended because of lower smoking temperatures.
- Foods that are battered rather than breaded may stick to the basket; therefore, you may wish to fry these types of foods without using the basket.



- The number of times the oil can be reused will depend on the food that is fried. For example, the oil will need to be replaced more often if fish or food coated with bread or cracker crumbs is fried frequently.
- It is time to replace the oil if any of the following occur: The oil is dark in color, has an unpleasant odor, smokes when it is heated, or foams excessively during frying.
- Fry foods of uniform size and thickness as they will fry more evenly and at the same speed.

## Recipes

### *Crispy Coating*

½ cup milk	Flour
1 egg	Salt and Pepper

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

### *Apple Pie Fritters*

1 cup all-purpose flour	1 tablespoon butter, melted
2 tablespoons sugar	½ tablespoon ground cinnamon
1½ teaspoons baking powder	4 tablespoons sugar
¼ teaspoon salt	4-5 apples, peeled, cored, sliced ¼ inch thick
⅔ cup milk, minus 1 tablespoon	2 teaspoons ground nutmeg
1 tablespoon brandy	2 egg whites
1 egg yolk	

In medium bowl, mix flour, sugar, baking powder, and salt. In a second bowl, whisk milk, brandy, egg yolk, and melted butter. Gradually stir into dry ingredients until smooth. Set aside.

Mix cinnamon and sugar. Sprinkle over both sides of apple slices, saving remainder to dust over finished fritters. Sprinkle slices lightly with nutmeg. In clean bowl, beat egg whites until stiff, but not dry. Fold into reserved butter.

Dip several apple slices into batter to coat evenly, letting excess drip off. Carefully place 1 to 2 slices at a time into preheated oil. Deep fry for 3 to 4 minutes, turning once. Drain on paper towels. Sprinkle both sides with reserved cinnamon and sugar mixture. Best served warm.

### *Quesadilla Crispers*

¼ pound fresh sausage (chorizo, Italian, etc.)	¼ pound jalapeño jack cheese, shredded (1-cup)
1 cup refried beans	8 (7-inch) flour tortillas
¼ cup finely chopped onion	1 tablespoon flour
¼ cup diced canned green chilies, drained	2 tablespoons cold water

Cook sausage until done, breaking it up as it cooks. Combine sausage, beans, onion, chilies, and cheese.

*Makes about 1½ cups.*

Cut tortillas into quarters. Place about 1 teaspoon of bean mixture in center. Brush edges with mixture of flour and water. Fold in half and press to seal; keep covered as you work. Continue until all are made.

*Makes 32.*

Let stand 5 minutes before frying to allow edges to stick together. Deep fry 3 or 4 at a time for 2 minutes. Drain on paper towels.

Alternate method: Cut tortillas into 8 pieces. Fry in hot oil. Heat bean dip and serve with fried chips.

## 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 4:30 PM (Central Time)
- Email us at our website [www.GoPresto.com](http://www.GoPresto.com)
- Write: NATIONAL PRESTO INDUSTRIES, INC.

**Consumer Service Department  
3925 North Hastings Way, Eau Claire, WI 54703-3703**

When contacting the Consumer Service Department, please indicate the model number and the 4 digit date code for the multi-cooker. These numbers can be found on the bottom of the heat control receptacle.

Please record this information:

Model Number \_\_\_\_\_ Date Code \_\_\_\_\_ Date Purchased \_\_\_\_\_

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

**CANTON SALES AND STORAGE COMPANY  
Presto Factory Service Department  
555 Matthews Dr., Canton, MS 39046-0529**

The Presto Factory Service Department is equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

### **PRESTO® Limited Warranty**

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Presto Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

**NATIONAL PRESTO INDUSTRIES, INC.  
Eau Claire, WI 54703-3703**