

PRESTO®

Nomad™ Traveling Slow Cooker

- Ideal for slow-cooking foods and taking them on the road. Also great for buffets.
- Unique “picnic cooler-style” design with cool-touch housing and swing-up handle makes carrying easy.
- Locking lid seals tight for spill-proof transportation.
- Dry erase board and marker for messages.

For Slow Cookers:

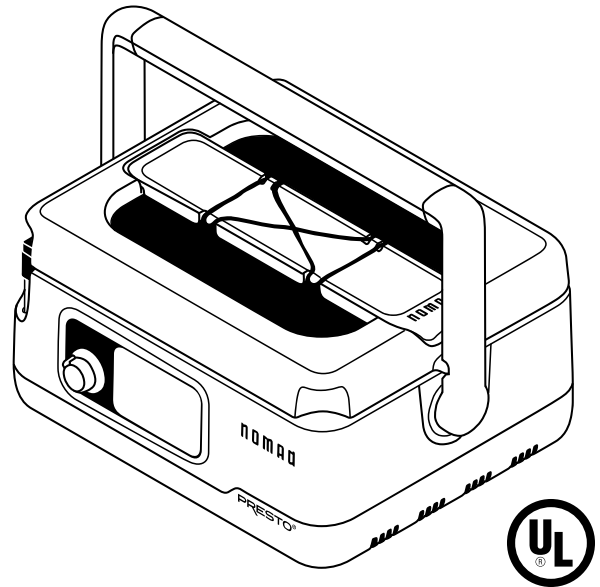
6-quart (Stock Number 06011)

8-quart (Stock Number 06012)

The stock number is the first five digits of the model number.

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 us on the web at www.GoPresto.com

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INSTRUCTIONS

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against the risk of electrical shock, do not immerse cord, plug, or slow cooker base in water or other liquid.
4. To avoid electrical shock, cook only in the provided cooking pot. Never exceed the MAX fill level.
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 or table. Never plug cord into outlet below counter or use with an extension cord. Do not let cord touch hot surfaces.
7. Unplug from outlet when not in use and before cleaning. Allow unit 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 is dropped or 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™ accessories or replacement parts.
10. Intended for countertop use only.
11. Do not use outdoors.
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 an appliance containing hot oil or other hot liquids.
14. To disconnect, turn control to OFF, then remove plug from wall outlet.
15. Do not use the appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord and Plug Information

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

A short power supply cord (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.

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

Before First Use

CAUTION! 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.

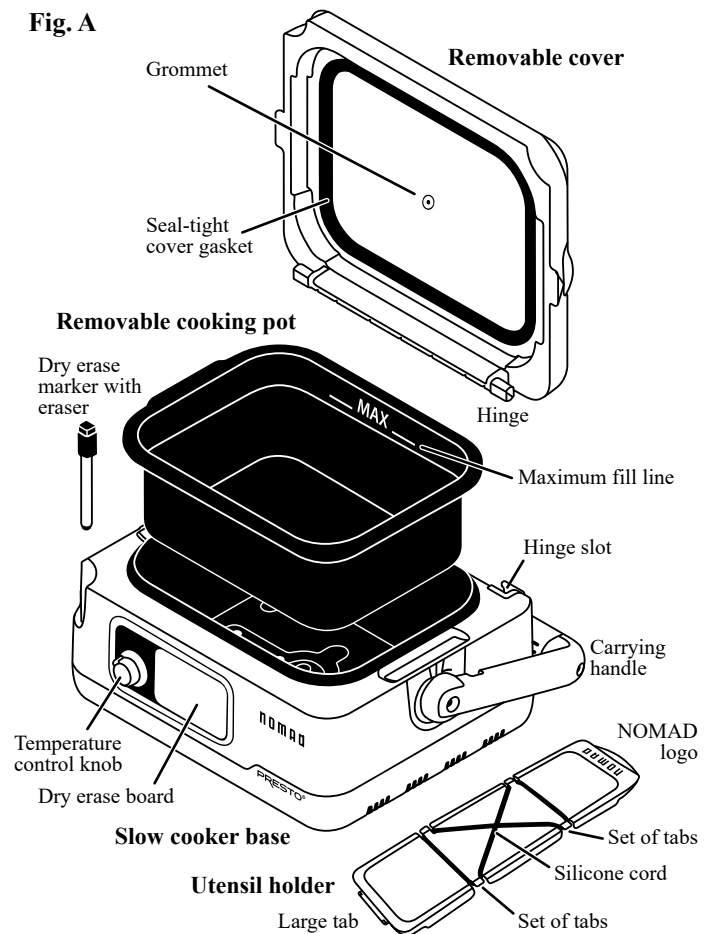
- Remove all packing material and become familiar with the slow cooker (Fig. A).
- Read the instructions carefully before use.
- Clean the cover with a damp, soapy cloth. Do not immerse the cover in water.

Wash the removable cooking pot and utensil holder in warm, soapy water. Rinse and dry thoroughly.

See the instructions below for removing the utensil holder from the cover.

CAUTION! To avoid electrical shock, never pour water into the slow cooker base. Do not immerse the base or the power cord in water. Always be sure the cooking pot is completely dry before placing it back in the slow cooker base.

Fig. A



Features of the Nomad™ Slow Cooker

- **Dry erase board and marker.** Use to identify or describe the food in the slow cooker. Any markings made on the board can simply be removed with the eraser on the marker cap. To extend the life of the marker, make sure the cap is always tightly closed.

Remove dry erase marker from the holder on the front of the slow cooker before cooking. If the marker is left in the holder during cooking, it may not write. Should this occur, position the marker flat on the counter and allow it to cool. Usually, after 2 to 3 hours, the marker will write again.

- **Removable utensil holder.** Easily lift from the cover and use as a spoon rest. When the utensil holder is removed, the viewing area to monitor cooking is enlarged.

To remove the utensil holder, first position the unit so the control is facing you. Next, move the carrying handle to the unlocked position, either toward the front or the back. Then, lift up on the right side of the utensil holder (Fig. B) and remove it from the cover. If desired, remove the silicone cord before resting a utensil on the holder.

To reattach the silicone cord to the utensil holder, put the cord on top of the holder. Fit the cord under one set of tabs, twist the cord once, then stretch it and secure the cord under the other set of tabs (Fig. A).

If carrying a serving utensil when traveling with the slow cooker, secure the utensil holder to the cover. Insert the large tab on the utensil holder, which is opposite the NOMAD logo, into the slot on the left side of the cover frame. Firmly push down on the NOMAD logo until the holder snaps into place. Position the utensil under the silicone cord (Fig. A).

- **Convenient cord storage.** After cooking, push the cord into the built-in cord storage port on the back of the unit, and then secure the cord end in the clip (Fig. C).

Fig. B

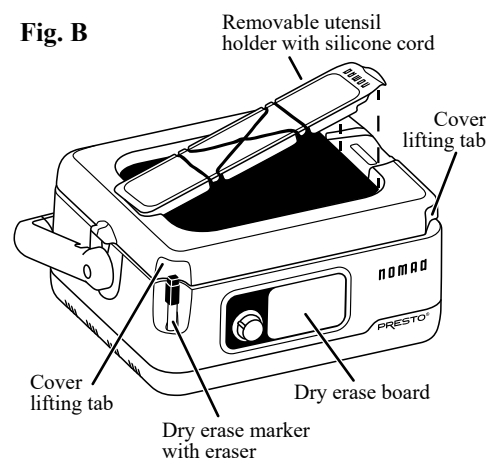
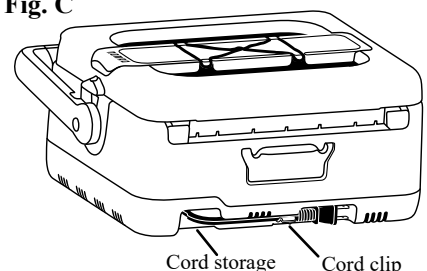


Fig. C



How to Use

1. Place the slow cooker on a dry, level surface so the temperature control knob is facing out. Pull the cord out of the built-in cord storage port on the back of the unit (Fig. C).

2. Lift the cover open and verify the cooking pot is in place. Also, be sure the condensation collector is in position (Fig. D).

CAUTION! To avoid electrical shock, never add water directly into the slow cooker base or cook without the removable cooking pot in place.

3. Prepare food according to the recipe and place into the cooking pot. See the sample recipes on pages 4 and 5. For best results, fill the cooking pot at least half full. Do not fill above the MAX fill level indicated in the cooking pot (Fig. A). The cooking pot features a nonstick finish. To help protect this surface, use heat-resistant nylon, plastic, or wooden utensils. Do not use metal utensils as they may scratch the nonstick finish.
4. Plug the slow cooker into a 120VAC electrical outlet only and turn the temperature control knob to the desired setting (HIGH or LOW). The WARM setting is not to be used for cooking. Use the WARM setting only after food has been cooked.

NOTE: Initially you may notice condensation on the cover glass. As cooking continues, the condensation may subside or disappear altogether, even though the unit is still on. This is normal.

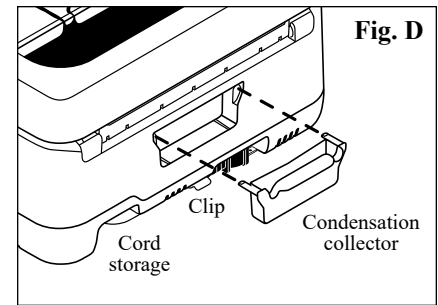
5. Close the cover and position the handle so it is toward the back of the unit.
6. Cook food for the time specified in the slow cooker recipe. However, if the quantity of a slow cooker recipe has been reduced so that it does not fill the cooker half full, check for doneness 1 to 2 hours earlier than stated in the recipe.

CAUTION! Steam may escape when opening the cover. To prevent burns, stand to one side of the unit and lift the cover open using one of the cover lifting tabs (Fig. B). Do not touch the glass window or cooking pot, as they will be hot.

NOTE: Avoid lifting the cover during cooking. This will cause significant heat loss, prolonging the cooking time.

7. When cooking is complete, turn the temperature control to the WARM setting until ready to serve food. If prepared food is not being served directly from the slow cooker, or if transporting food in the slow cooker, turn the temperature control to OFF and unplug from the electrical outlet.

CAUTION! To protect against the risk of electrical shock, do not allow condensation from the cover to drip into the base when the cooking pot is removed. Be sure to thoroughly dry the inside of the cover, including the gasket, before closing the cover.



Traveling with your Slow Cooker

- Always transport your slow cooker using the carrying handle. Lift the carrying handle to the vertical position to lock the cover securely in place and to prevent spills.
- **IMPORTANT:** Never fill above the MAX fill level indicated in the cooking pot (Fig. A, page 2).
- When transporting the slow cooker, push the cord into the built-in cord storage port on the back of the unit, and then secure the cord end in the clip (Fig. C, page 2).

Care and Cleaning

1. Remove plug from wall outlet and allow slow cooker to cool completely before cleaning.
2. Wash the removable cooking pot in warm water and a mild detergent. Rinse and dry thoroughly. The cooking pot may be washed in the dishwasher; however, because it is made of anodized aluminum, the outside of the pot will discolor due to the caustic nature of the dishwashing detergent. **Do not use steel wool scouring pads or abrasive cleaners on any part of the slow cooker.**

Soaking the 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.

NOTICE: Always make sure the cooking pot is completely dry before placing it back into the slow cooker base. Placing a wet cooking pot into the slow cooker base may damage the unit and cause it to malfunction.

3. Remove the utensil holder from the cover and detach the silicone cord. Wash the cord and holder in warm, soapy water.
4. Remove the cover by lifting it to an upright position and then straight up off the cooker base. Do not immerse the cover in water or wash it in a dishwasher. Clean the cover, including the gasket, with a damp, soapy cloth. Be sure to also clean under the grommet in the glass window. If necessary, clean the center of the grommet with a Q-tip* cotton swab.

If you accidentally immerse the cover, you will need to dry the cover in a vertical position with the hinges resting on the counter. This will allow water to drain out. Once the cover is thoroughly dry, reattach it to the cooker base. Reattach the utensil holder.

5. Wipe the slow cooker base with a soft, damp cloth to clean. **CAUTION!** To avoid electrical shock, never immerse the slow cooker base in water or other liquid or wash it in a dishwasher.

* "Q-tip" is a registered trademark of Conopco, Inc. Presto is not affiliated with Conopco, Inc.

6. Pull the condensation collector out from the back of the slow cooker base (Fig. D). It collects condensation from the slow cooker cover when the cover is opened. Empty any moisture that has collected. Wash the collector and reinsert it into the slow cooker base.
7. Push the cord into the port on the back of the unit for convenient storage. Secure the end of the cord in the clip (Fig. C, page 2).
8. To prevent unpleasant odors from lingering, store the slow cooker with the carrying handle in the unlocked position and the cover detached. Place the cover on the slow cooker base so the hinges rest on the hinge slots (Fig. A, page 2). Another option is to place a folded dish cloth between the cover and base so the cover is slightly open.

Cover Care and Use Instructions

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

Do not use cover if it is chipped or cracked. Handle cover carefully and avoid rough handling. Do not handle hot cover with a wet towel or place hot cover on a cold or wet surface. Sudden extreme changes in temperature may cause glass to break. Allow the cover to cool before cleaning. Do not scrape or gouge glass with hard or sharp utensils or clean with steel wool or abrasive cleaners which can scratch or weaken the glass.

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.

Browning is also important, from a food safety standpoint, when slow cooking large pieces of meat. Browning will increase the temperature of the meat and destroy surface bacteria that are most likely to be present on large cuts of meat.

- Avoid opening cover during cooking. This will cause the temperature inside the slow cooker to drop as much as 15 degrees, resulting in longer cooking time. To view food without opening the cover, lightly tap the cover window to remove any condensation that may have formed.
- 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 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, it's 160°F.

Slow Cooking Recipes

Firefighter's Chili

1 pound ground mild or hot Italian sausage	4 cloves garlic, minced
1 pound lean ground beef	4 tablespoons chili powder*
4 cans (14 to 15 ounces) diced tomatoes	2 tablespoons honey
2 cans (16 ounces) pinto beans, drained	½ teaspoon dried red pepper flakes
1 cup dry red wine	½ teaspoon celery seed
1 cup beef broth	½ teaspoon hot sauce
⅔ cup Worcestershire sauce	Salt and pepper
⅔ cup chopped onion	

Brown sausage and ground beef in a large skillet, stirring to break up any large pieces. Drain off excess fat. Transfer meat mixture to cooking pot in slow cooker base. Add tomatoes, beans, wine, broth, Worcestershire sauce, onion, garlic, chili powder, honey, red pepper flakes, celery seed, and hot sauce. Close cover. Cook on LOW 8 to 10 hours or on HIGH 4 to 6 hours. Season to taste with salt and pepper.

14 servings (serving size: 1 cup)

NOTE: This recipe can be increased by 1½ times for use in the 8-quart slow cooker.

*Amount of chili powder can be increased, as desired, for spicier chili.

Southwest Chicken Soup

- | | |
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| 4 boneless, skinless chicken breasts, cooked and shredded | 1 cup chopped onion |
| 2 cups vegetable broth | 1 red pepper, cut into ½-inch pieces |
| 1 can (28 ounces) enchilada sauce | 1 jalapeño pepper, chopped |
| 1 can (16 ounces) pinto beans, drained | 2 cloves garlic, minced |
| 1 can (14 to 15 ounces) diced tomatoes | 1 tablespoon chili powder |
| 1 cup fresh whole kernel corn | 1 teaspoon cumin |
| 1 can (4 ounces) chopped green chilies | Avocado slices for serving |
| | Tortillas chips for serving |

Add chicken, broth, enchilada sauce, beans, tomatoes, corn, chilies, onion, peppers, garlic, chili powder, and cumin to cooking pot in slow cooker base. Close cover. Cook on LOW 6 to 8 hours or on HIGH 3 to 5 hours. Serve with avocado slices and tortilla chips.

12 servings (serving size: 1 cup)

NOTE: This recipe can be increased by 1½ times for use in the 8-quart slow cooker.

Baked Beans

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| 4 cups dried great northern beans | 1 can (14 to 15 ounces) tomato sauce |
| 12 cups water | ¼ cup plus 2 tablespoons molasses |
| • • • • • | ¼ cup brown sugar |
| 1 large onion, chopped | 2 teaspoons dry mustard |
| 1 pound bacon, fried and crumbled | |

Soak beans 8 hours to overnight in a large pot. Drain and cover beans with fresh water. Bring to a boil, reduce heat, and simmer for 30 minutes. Drain the beans, reserving 3½ cups of cooking water. Add onion, bacon, and drained beans to cooking pot in slow cooker base. Combine tomato sauce, molasses, brown sugar, and mustard in a small bowl; pour over beans. Add reserved cooking water. Close cover. Cook on HIGH 9 to 11 hours.

18 servings (serving size: ⅔ cup)

NOTE: This recipe can be doubled for use in the 8-quart slow cooker.

Italian Pot Roast

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| 1 medium onion, chopped | ½ teaspoon salt |
| 3 to 4 carrots, cut into ½-inch pieces | ¼ teaspoon black pepper |
| 2 to 3 ribs celery, cut into ½-inch pieces | 1 bay leaf |
| 4 ounces sliced mushrooms | 1 can (14 to 15 ounces) diced tomatoes |
| 1 tablespoon vegetable oil | ¼ cup plus 2 tablespoons tomato paste |
| 1 3- to 4-pound blade or center cut chuck roast | ½ teaspoon dried basil |

Add onion, carrots, celery, and mushrooms to cooking pot in slow cooker base. Heat oil in a medium skillet over medium high heat. Sprinkle both sides of roast with salt and pepper. Brown roast on all sides. Place roast in cooking pot on top of vegetables. Place bay leaf on roast. In a small bowl, combine tomatoes, tomato paste, and basil; pour over roast. Close cover. Cook on LOW 8 to 10 hours or on HIGH 5 to 7 hours.

9–12 servings (serving size: 4 ounces)

NOTE: This recipe can be increased by 1½ times for use in the 8-quart slow cooker.

Stuffed Apples

- | | |
|---|---|
| ¼ cup plus 2 tablespoons golden raisins | ¾ teaspoon ground cinnamon |
| ¾ cup dry red wine | 6 cooking apples (Cortland, Empire, Golden Delicious) |
| ¼ cup plus 2 tablespoons chopped nuts | 2 tablespoons butter, divided into six pieces |
| 3 tablespoons sugar | |
| ¾ teaspoon grated orange rind | |

Soak raisins in wine for at least 30 minutes. Drain, reserving the wine. Combine raisins, nuts, sugar, orange rind, and cinnamon. Core apples, cutting to but not through the bottoms. Pare top one-third of apples. Fill apple centers with raisin mixture. Place apples in cooking pot in slow cooker base. Top each with butter. Pour reserved wine over the apples. Close cover. Cook on LOW 2 to 3 hours.

6 servings

NOTE: Use this recipe as is for both 6- and 8-quart slow cookers.

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 slow cooker. These numbers can be found on the bottom of the slow cooker.

Please record this information:

Model _____ Series _____ Date Purchased _____

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.

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

Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. ***Outside the United States, this limited warranty does not apply.***

To obtain service under the warranty, 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