

PRESTO®

Options
multi-cooker/ steamer



Instructions

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

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 page 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", 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 or to the nearest Presto Authorized Service Station 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.

How to use

This versatile electric cooker roasts, braises, blanches, boils, deep fries, stews, steams, makes casseroles, soups, and desserts.

FIG. A

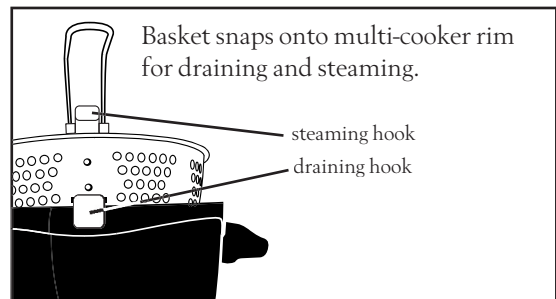
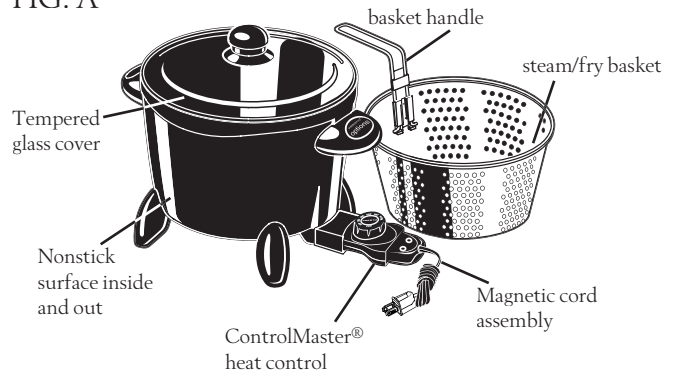
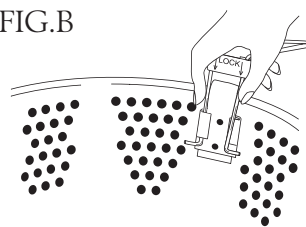
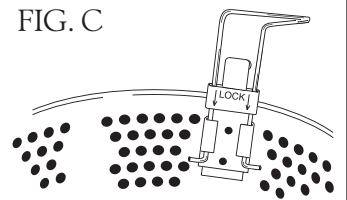


FIG. B



To attach handle to basket, slide lock bar up on handle as shown. Then, place one end of the handle into one of the notches in bracket. Then squeeze the ends together, and fit the other end into the opposite notch in bracket.

FIG. C



After attaching handle to basket, slide the lock bar down as shown to insure against accidental detachment of handle from basket.

Care and Cleaning

Before initial use, and after each subsequent use, wash appliance in dishwasher or in warm sudsy water, rinse, and dry. **Do not immerse heat control or magnetic cord assembly in water or let them come in contact with any liquid.** Prior to first use, “season” the multi-cooker’s cooking surface by rubbing lightly with cooking oil. Remove excess oil with paper towel.

For best results use nylon, plastic, wooden, or rubber utensils to turn, stir, or remove food when not using the steam/fry basket. The use of metal utensils is not recommended.

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.

1. Prepare food for cooking according to recipe (see pages 6 to 14).
2. Place multi-cooker on a dry, level, heat resistant surface.
3. 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. D). 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. 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.*

4. Plug the multi-cooker into a 120v AC electrical polarized outlet only.
5. Set the heat control at the temperature specified in the recipe. The pilot light will go out when selected temperature is reached. During cooking, the pilot light will go on and off indicating temperature is being maintained.
6. Simmer: To find the simmer point (just below boiling), heat pan at 400° until the food boils then turn the control down until the light goes out. If you don’t want food to boil, start at Warm and increase heat until you reach the simmer point.
7. When cooking is complete, turn heat selector 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.

Wash appliance in dishwasher or in warm sudsy water, rinse, and dry. **Do not immerse heat control or magnetic cord assembly in water or let them come in contact with any liquid.**

If there is any food residue remaining on the surface, it should be removed after each use. To do so, scrub gently with a fine cleansing pad—nylon mesh or other ordinary cleansing pad. Do not use steel wool or abrasive kitchen cleaners.

In time, the nonstick finish may darken over the heating element. To remove this discoloration, use a commercial cleaner designed for cleaning surfaces, such as dip-it destainer*. These cleaners are available at most grocery and hardware stores. For best results, follow the manufacturer’s instructions, being careful that any cleaning solution coming in contact with the exterior of the appliance is wiped off. After treating the appliance with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with a cooking oil before using. The outside finish of the appliance is easy to keep attractive and looking new. Simply wipe away spills or drips as they occur. If food should happen to burn on, it is easily removed with warm, sudsy water and a dish cloth. Any food residue remaining can be whisked away with a gentle stroke of a nylon mesh pad. Rinse and wipe dry.

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

Any maintenance required for this product, other than normal household care and cleaning, should be performed by the Presto Factory Service Department or a Presto Authorized Service Station, see page 16.

For answers to any questions regarding the operation of your Presto appliance or if you need parts for your appliance, see the Service Information on page 16.

Glass Cover Care and Use Instructions

Never use cover when frying or heating oil.

Do not use cover if it is chipped or cracked. Handle cover carefully and avoid impact.

Do not handle cover with wet towel or place hot cover on a cold or wet surface.

This cover is dishwasher safe. Keep the cover clean. Do not use cleaning pads or harsh 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.

CAUTION: Failure to follow these instructions could cause immediate breakage or breakage at a later date for no apparent reason, which may result in personal injury or property damage.

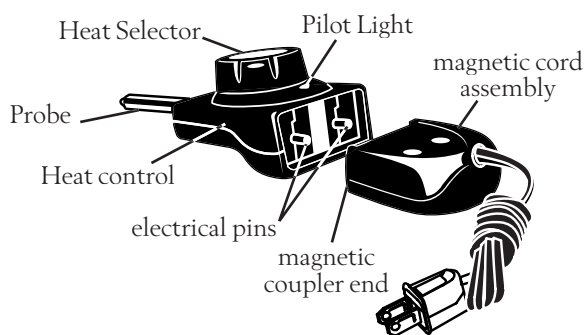
*dip-it is a registered trademark of Ecolab, Inc.

Simmer

The Presto® Kitchen Kettle™ multi-cooker/steamer makes preparing your favorite soup, stew, or casserole so easy. The Control Master® heat control maintains the cooking temperature and the nonstick finish, inside and out, makes clean-up easy.

Great soup starts with rich flavorful broth. Create a tasty pottage by first making either the Brown Beef Soup Stock or Chicken Soup Stock.

ControlMaster® heat control FIG.D



To order a replacement Control Master® heat control, see Service Information on page 16.

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

Brown Beef Soup Stock

- 2 pounds beef soup meat
- 1 1/2 tablespoons cooking oil
- 2 quarts water
- 3/4 cup diced onion
- 1/3 cup diced carrots
- 1 small bay leaf
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- 1/3 cup chopped celery
- 1/2 tablespoon parsley flakes

Preheat multi-cooker at 375°. 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 Soups From Brown Beef Soup Stock

VEGETABLE SOUP: Add 3 cups cooked diced vegetables of your choice. Salt and pepper to taste and heat through.

BEEF TOMATO SOUP: Add 2 cups tomato juice, 1/2 cup chopped onion, 3/4 cup rice, and 1 teaspoon salt. Cover and simmer 30 minutes or until rice is done.

Chicken Soup Stock

- 2 pounds chicken
- 2 quarts water
- 1 teaspoon salt
- 2 ribs celery, chopped
- 2 carrots, diced
- 1 onion, chopped

Cut chicken into serving pieces. (Wings, neck, and back make excellent soup). Place all ingredients into multi-cooker. Set heat control at 250° 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 Soups From Chicken Soup Stock

CHICKEN NOODLE SOUP: Add finely chopped carrot, celery, and onion. Salt and pepper to taste. Bring to a boil and add 1/4 pound noodles. Simmer 10 to 15 minutes or until noodles are done.

CHICKEN SOUP WITH EGG DROP: Combine 3 eggs, 1 cup flour, 1 teaspoon baking powder, and 1/4 teaspoon salt; stir until smooth. Drop by 1/2 teaspoonfuls into simmering soup stock. Continue to simmer, uncovered, 20 to 30 minutes.

Minestrone Soup

- 1/2 pound beef bones
- 1 1/2 quarts water
- 2 tablespoons dried lima beans, soaked
- 1/2 tablespoon salt
- pepper
- 1/2 tablespoon cooking oil
- 1 small clove garlic, peeled
- 2 tablespoons chopped onion
- 1 tablespoon chopped green pepper
- 2 tablespoons diced celery
- 1/2 cup fresh or frozen peas
- 1/4 cup shredded cabbage
- 1/4 cup shredded cabbage
- 1/3 cup whole kernel corn
- 1/2 cup diced carrots
- 1 cup stewed tomatoes
- 1/3 cup elbow spaghetti
- 1/4 cup grated cheese

Set heat control at 250°. Place beef bones, water, lima beans, salt, and pepper in multi-cooker. Bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 2 1/2 hours. Heat cooking oil in a skillet, add garlic, and brown lightly on all sides. Remove garlic. Remove bones from stock, add garlic, oil, onion, green pepper, celery, peas, cabbage, corn, carrots, and tomatoes. Simmer until vegetables are almost tender. Add spaghetti and simmer 20 minutes or until tender. Garnish with grated cheese. 6-8 servings.

Green Split Pea Soup

- 1 cup green split peas
- 2 quarts water
- 1 1/2 pounds ham shank
- 1 onion, chopped
- 1 bay leaf
- 1 teaspoon salt
- 1/4 teaspoon pepper

Place the split peas and water in multi-cooker. Let stand overnight. Add remaining ingredients. Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 2 to 3 hours or until peas are very tender. Remove ham shank, cut meat into small pieces, and return to soup. Stir well for even consistency. 6-8 servings.

Shrimp Bisque

- 1 1/2 cups chopped celery
- 1 1/2 cups diced potatoes
- 3/4 cup chopped onion
- 1 1/2 cups water
- 1/2 teaspoon salt
- pepper
- 3 cups milk
- 3 tablespoons flour
- 3/4 pound precooked shrimp
- 3 tablespoons butter
- 1 zucchini, sliced (optional)

Place celery, potato, onion, water, salt, and pepper in multi-cooker. Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 15 minutes or until potatoes are tender. Blend milk and flour; stir into potato mixture. Add shrimp, butter, and zucchini. Simmer, stirring until thickened and bubbly. 3-4 servings.

Stews

Traditional Beef Stew

- 1 tablespoon cooking oil
- 2 pounds beef stew meat, cut into 1 inch cubes
- 1 quart water
- 1/2 tablespoon salt
- 1/8 teaspoon pepper
- 1 small onion, diced
- 3 carrots, cut into 1 inch pieces
- 1 cup sliced mushrooms
- 1 cup peas
- 1 cup celery, cut into 1/2 inch pieces

Preheat multi-cooker at 375°. Add oil and brown meat. Add water, 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. 6-8 servings.

Brunswick Stew

- 2 tablespoons cooking oil
- 2 pounds chicken, cut up
- 1 quart water
- 1/2 onion, chopped
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 small bay leaf
- 1/2 teaspoon basil
- 1 cup cubed cooked ham
- 2 potatoes, diced
- 2 tomatoes, peeled and quartered
- 1/2 10-ounce package frozen lima beans
- 1/2 10-ounce package frozen whole kernel corn

Preheat multi-cooker at 375°. 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. Add ham and vegetables. Cover and simmer 30 minutes or until vegetables are tender. 3-4 servings.

New England Boiled Dinner

- 1 1/2 pounds ham, cut into serving pieces
- 3/4 quart water
- 4 potatoes, halved
- 6 small onions
- 1/2 rutabaga, sliced
- 4 carrots
- 1/2 head cabbage, cut into wedges
- 1/8 teaspoon pepper
- 1 teaspoon salt

Place ham and water in multi-cooker. Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 1 hour or until meat is nearly tender. Add remaining ingredients, cover, and simmer until vegetables are done. Add water if necessary. 3-4 servings.

Roasts

To create a personalized roast, choose and combine the following ingredients. Pick foods having compatible flavors. Figure 2 to 4 servings per pound of roast.

Start with 1 1/2 to 3 pounds of beef or pork...

- | | |
|-------------------|---------------|
| Chuck Roast | Flank Steak |
| Arm Roast | Sirloin Tip |
| Heel of Round | Rib Eye Roast |
| Rib Roast | English Cut |
| Blade Roast | Brisket |
| Fore Shank | Shoulder Clod |
| Standing Rump | Boston Butt |
| Rolled Rump Roast | |

Preheat multi-cooker at 375°. Brown roast in...

- | | |
|-----------|----------------------|
| Olive Oil | Vegetable Shortening |
| Suet | Vegetable Oil |
| Butter | Bacon Drippings |
| Margarine | Poultry Drippings |

Add 2 cups...

- | | |
|--------------|---------------------|
| Water | Red Wine |
| Beer | Fruit Juice |
| Tomato Juice | Vinegar |
| Coffee | Carbonated Beverage |

Add a pinch or two of...

- | | |
|----------|--------------|
| Salt | Marjoram |
| Pepper | Bay Leaf |
| Garlic | Mustard |
| Onion | Dill |
| Celery | Caraway |
| Thyme | Basil |
| Rosemary | Dry Soup Mix |
| Oregano | |

Turn heat control down until pilot light goes out. Cover and simmer 1 to 3 hours or until tender.

Create a Casserole

To create a personalized casserole, choose and combine the following ingredients. Pick foods having compatible flavors and contrasting color and texture. The amounts given are approximate. Use imagination in combining ingredients for an exciting casserole dish.

If a larger quantity is desired, recipes can be doubled. Do not overfill unit.

Start with...

- 1 6-ounce can tuna
- 1 cup cooked seafood, shrimp, lobster, etc.
- 1 8-ounce can salmon
- 1/2 pound crumbled ground meat, well browned
- 1 cup cooked leftover meat or poultry
- 1/2 pound grated or diced cheese

Add 2 cups of cooked...

- Noodles
- Macaroni
- Spaghetti
- Rice
- Potatoes, sliced, cubed, etc.
- Hominy
- Dried beans

Add 1 cup any cooked vegetable...

Stir in 1/2 cup milk or water and 1 cup...

- Cream of celery soup
- Cream of chicken soup
- Cream of mushroom soup
- Cream of tomato soup
- Cream of shrimp soup
- Cheddar cheese soup
- Golden mushroom soup
- Chicken gumbo soup
- Tomato sauce
- Spaghetti sauce
- Canned gravy
- Reconstituted dehydrated sauce or gravy mix

Season with salt, pepper, and a pinch of...

- Sautéed minced garlic
- Sautéed chopped onion
- Sautéed chopped green pepper
- Instant onion, chopped or diced
- Crumbled cooked bacon
- Chopped parsley
- Minced chives
- Sliced black olives
- Instant bouillon
- Chopped pimiento
- Garlic powder
- Celery salt
- Onion salt
- Worcestershire sauce Tabasco sauce
- Soy sauce
- Thyme
- Oregano
- Basil
- Marjoram
- Sage

Set heat control at 250° and bring to a boil. Turn heat control down until pilot light goes out. Cover and simmer 20 to 30 minutes.

Just before serving, top your casserole with...

- Paprika
- Toasted wheat germ
- Buttered bread crumbs
- Crushed crackers
- Crumbled potato or corn chips
- Grated cheese
- Buttered stuffing
- croutons
- Toasted chopped nuts
- Crumbled cooked bacon
- Sliced stuffed green olives
- Sliced hard cooked eggs
- Chopped parsley

Create a name for your exciting casserole dish. 4-6 servings.

Boston Beans with Pork

- 2 cups dried beans
- water
- 1/2 pound salt pork, diced
- 1 small onion, diced
- 3 tablespoons brown sugar
- 1 teaspoon salt
- 3 tablespoons molasses
- 1/2 teaspoon dry mustard
- 2 tablespoons catsup
- water

Place beans in multi-cooker. Add water to well cover beans. Let stand overnight. Drain.

Preheat multi-cooker at 375°. Brown salt pork. Add onion and sauté lightly. Remove excess fat. Add soaked beans, brown sugar, salt, molasses, dry mustard, and catsup; mix well. Add enough water to well cover beans. Turn heat control down until pilot light goes out. Cover and simmer 4 to 6 hours or until beans are tender. Add water if necessary. 4-6 servings.

Pineapple Duckling

- 3 pound duckling, quartered
- 1 13¹/₄ ounce can pineapple chunks
- 2 teaspoons soy sauce
- 1/8 teaspoon ginger
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon butter
- 1 onion, finely chopped
- 1/2 green pepper, finely chopped
- 2 tablespoons cornstarch
- 1/4 cup water

Remove excess fat from duckling. Place duckling in a shallow dish. Drain pineapple. Combine pineapple liquid, soy sauce, ginger, salt, and pepper. Pour mixture over duckling and marinate 3 hours or longer, turning duckling occasionally. Remove duckling from marinade and pat dry. Reserve marinade. Preheat multi-cooker at 375°. Melt butter and brown duckling. Remove duckling. Saute onion and green pepper. Stir in marinade. Add duckling. Turn heat control down until pilot light goes out. Cover and simmer 1 hour. Remove duckling. Combine cornstarch and water. Pour into multi-cooker, stirring constantly until gravy has thickened. 4-6 servings.

Boil

Fresh Vegetables:

Place 1 to 2 cups salted water in the multi-cooker. Set heat control at 250° and bring to a boil. Add prepared vegetables. Cover and return to a boil. Cook vegetables according to chart or until tender. Do not overcook. Add boiling water if necessary. Use enough water to almost cover strong flavored vegetables or those requiring long cooking times.

Vegetable	How to Prepare	Boiling Time
<i>Asparagus</i>	Wash. Break stalks, snapping where tender part starts.	10-15 minutes
<i>Beans</i> Green or wax Lima	Wash. Snip ends and remove strings. Cook whole or in 1 inch pieces. Shell and wash.	20-30 minutes 20-30 minutes
<i>Beets</i>	Cut off all but 1 inch of stems and root. Wash and scrub. Peel when cooked. Or pare and slice or cube.	35-60 minutes 15-20 minutes
<i>Broccoli</i>	Remove outer leaves and tough part of stalk. Split rest of stalk, almost to flowerets.	15-20 minutes
<i>Brussels Sprouts</i>	Cut off wilted leaves. Wash. Cut large Brussels sprouts in half lengthwise.	10-15 minutes
<i>Cabbage</i>	Remove wilted leaves. Cut in 6 to 8 wedges.	10-12 minutes
<i>Carrots</i>	Wash and pare or scrape. Leave whole. Or slice or cut in quarters or strips.	20-25 minutes 15-20 minutes
<i>Cauliflower</i>	Remove leaves and some of the stem. Leave whole.	20-25 minutes
<i>Celery</i>	Cut off leaves; trim roots. Wash.	10-15 minutes
<i>Corn</i>	Remove husks from fresh corn. Remove silks with stiff brush. Rinse. Cook whole. Or cut off tips of kernels. Scrape cob with dull edge of knife.	6-8 minutes 5-8 minutes
<i>Greens</i>	Cut off roots. Wash.	5-10 minutes
<i>Kohlrabi</i>	Cut off leaves; wash, pare, and dice or slice.	25-30 minutes
<i>Potatoes</i>	Wash. Cook with skins on. Cook: whole quartered cubed	25-40 minutes 20-25 minutes 10-15 minutes
<i>Rutabaga</i>	Wash. Pare thinly. Slice or cube.	25-40 minutes
<i>Turnips</i>	Wash. Pare thinly. Slice or cube.	15-20 minutes

Frozen Vegetables:

Place water and vegetables into multi-cooker according to package directions. Set heat control at 250°. Cover and cook until tender.

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 until pasta is tender. Drain. (The steam/fry basket may be used for draining cooked pasta.)

Cranberry Sauce

2 cups sugar
2 cups water
1 pound cranberries

Combine sugar and water in multi-cooker. Set heat control at 250°. When mixture boils, turn heat control down until pilot light goes out. Simmer 5 minutes. Add cranberries and simmer until all skins pop. Allow to cool before serving. 6-8 servings.

Blanch

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

Wash vegetables thoroughly and sort according to size or cut into uniform pieces. Place 4 quarts of water in the multi-cooker, set heat control at 250° and bring to a rolling boil. Place vegetables in the steam/fry basket and lower into boiling water. Cover and boil for time specified. After heating, plunge vegetables in cold 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	How to Prepare	Blanching Time
<i>Asparagus</i>	Trim. Cut to package length or in 2 inch pieces. Sort according to stalk thickness.	2-4 minutes
<i>Beans</i> Green or wax Lima	Snip ends and remove strings. Cut in 1 or 2 inch pieces or julienne. Shell.	3 minutes 2-4 minutes
<i>Broccoli</i>	Peel stalks, trim. Cut to package length. No thicker than 1 1/2 inches.	3 minutes
<i>Brussels Sprouts</i>	Remove outer leaves.	3-5 minutes
<i>Carrots</i>	Scrape or pare. Cut into package lengths. Or slice 1/4 inch thick.	5 minutes 2 minutes
<i>Cauliflower</i>	Cut into 1 inch pieces.	3 minutes
<i>Corn</i> On Cob Kernel	Husk, remove silk, wash, and sort. Blanch ears; cool, cut off corn.	7-11 minutes 4 minutes
<i>Greens</i>	Cut and discard thick stems and imperfect leaves.	2 minutes
<i>Peas</i>	Shell.	1 1/2 minutes
<i>Rutabagas and Turnips</i>	Pare. Cut into 1/2 inch cubes.	2 minutes

Steam

Vegetables:

Pour 2 cups water in multi-cooker. Set heat control at 250°. Remove handle from basket. Place vegetables in steam/fry basket and attach basket to multi-cooker rim with steaming hook. Then cover and steam 10 to 15 minutes longer than the boiling time. (See page 12). Add additional water if necessary.

Fish:

Pour 1 or 2 cups water, wine, or herb-flavored broth into multi-cooker. Set heat control at 250°. Remove handle from basket. Place one layer of fish fillets in steam/fry basket and attach basket to multi-cooker rim with steaming hook. Then cover and steam 5 to 10 minutes or until the fish flakes easily when tested with a fork.

Fluffy Rice

2 cups rice
4 cups water

Place rice and water in multi-cooker. Set heat control at 250°. Cover and bring to a vigorous boil. Turn heat control down until pilot light goes out and simmer 15 minutes. Remove cover and allow rice to steam dry to desired consistency. Do not stir rice. Lift gently with a fork when testing for consistency. 6-8 servings.

Deep Fry

CAUTION: To avoid personal injury: 1) 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. 2) Do not add water or wet foods to cooking oil. Even small amounts of water will cause oil to spatter.

Remove the cover for all deep frying. Never use any cover while oil is heating or while deep frying foods in this unit.

Use only a good reliable standard brand of vegetable oil or all-purpose shortening for deep frying. Deep frying foods in butter, margarine, olive oil, or animal fat is not recommended because of lower smoking temperatures.

Use 8 cups of oil or shortening. This allows for oil displacement and promotes even frying.

Remove excess moisture from moist foods by blotting with paper toweling before deep frying. Moist foods cause excessive foaming and spattering. Set heat control at 400° and preheat oil for 20 minutes. Place food in steam/fry basket. Lower into heated oil. Fry until food is well browned. Lift steam/fry basket and using drain hook, hook basket onto multi-cooker rim to drain.

Do not overload basket. Too many items lower the oil temperature causing food to absorb oil and/or cook improperly. Fry similar sized items for even browning and doneness.

Place uniform size pieces in a single layer on the bottom of the steam/fry basket. Smaller amounts cook faster. Oil can be reused several times but must be strained after each use. Cool the oil completely then strain it through a sieve, wire strainer, double layers of cheesecloth, or a filter-lined funnel. Place the strained oil in a container labeled with date and type of food cooked.

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 Kitchen Kettle and allow oil to drain from the tortilla for approximately 30 seconds.

Special Offer!

The Taste of Mexico!

Give your family the taste of Mexico in the convenience of your own home. With the Presto® Taco Salad Shell Maker, you can cook with a Mexican flair. Just read this special offer to find out how you can order your own Taco Salad Shell Maker today!

Give it Pizzazz! Make delicious, crunchy taco salad shells at home, anytime. Just slip a flour tortilla onto the Taco Salad Shell Maker, place in your Kitchen Kettle, and in seconds you'll have a perfectly shaped, golden brown taco salad shell. Fill it with an enticing variety of your favorite fixings for an elaborate taco salad. Serve many other favorite fixings in this crunchy bowl like ice cream, fresh fruit, guacamole, salsa and much, much more.

Give It Variety! Try something new. . . place rolled bread dough (homemade or frozen) on the Taco Salad Shell Maker and deep fry in your multi-cooker for delicious, crispy bread bowls. Use them to serve zesty salads of garden fresh vegetables, chicken or tuna salad, hearty chilies and more. Whether taco salad shells or bread bowls, you'll love the versatility of the Taco Salad Shell Maker.

Don't Hesitate! Call today and receive this special Taco Salad Shell Maker for only \$9.99*. To order your Presto® Taco Salad Shell Maker (Part No. 09943), simply call this toll-free number** weekdays between 8:00 a.m. and 4:30 p.m. (Central Time). You may charge to your MasterCard, VISA, Discover, or American Express account. Have your charge card number and expiration date ready.

Order Toll-Free: 1-800-995-9960

PART NO. 09943

Satisfaction Guaranteed! We're sure you'll agree that the Taco Salad Shell Maker is terrific. . . or we'll give you your money back! If you're not completely satisfied, just return the Taco Salad Shell Maker, postpaid, within 30 days of receiving it, and your money will be promptly refunded. Order yours today!

*Plus postage and handling **Payment options on telephone orders limited to charge cards only.

Service Information

If you have any questions regarding the operation of your Presto, appliance or need parts for your appliance, call our Consumer Service Department weekdays 8:00 AM to 4:30 PM (Central Time) at 1-800-877-0441 or write:

National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

You may also email your inquiries to contact@GoPresto.com. Inquiries will be answered promptly by telephone, letter, or email. When 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 or any Presto Authorized Service Station. 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

Appliances may also be repaired at any Presto Authorized Service Station. Check your yellow pages for Service Stations near you.

The Presto Factory Service Department and Presto Authorized Service Stations are 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 two years 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 nearest Presto Authorized Service Station, or to the 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