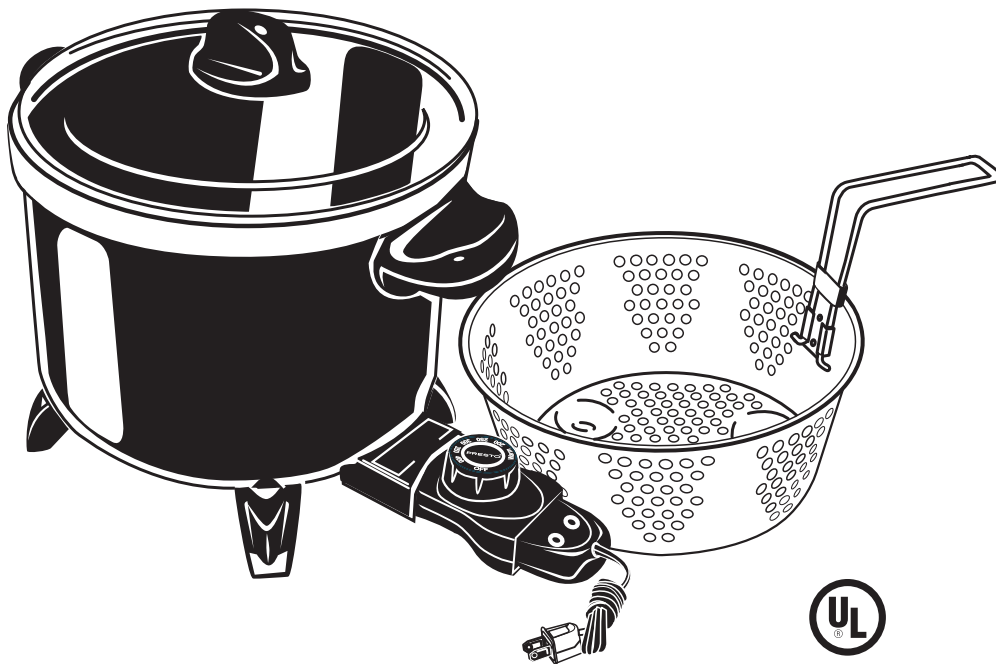


# PRESTO®

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## *SlowCook'nMore™* electric multi-cooker




- Crockery liner for slow cooking.
- Roasts, steams, boils, stews, or deep fries with crockery liner removed.
- Includes basket for steaming and deep frying.

Visit us on the web at [www.GoPresto.com](http://www.GoPresto.com)

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## INSTRUCTIONS

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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 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***

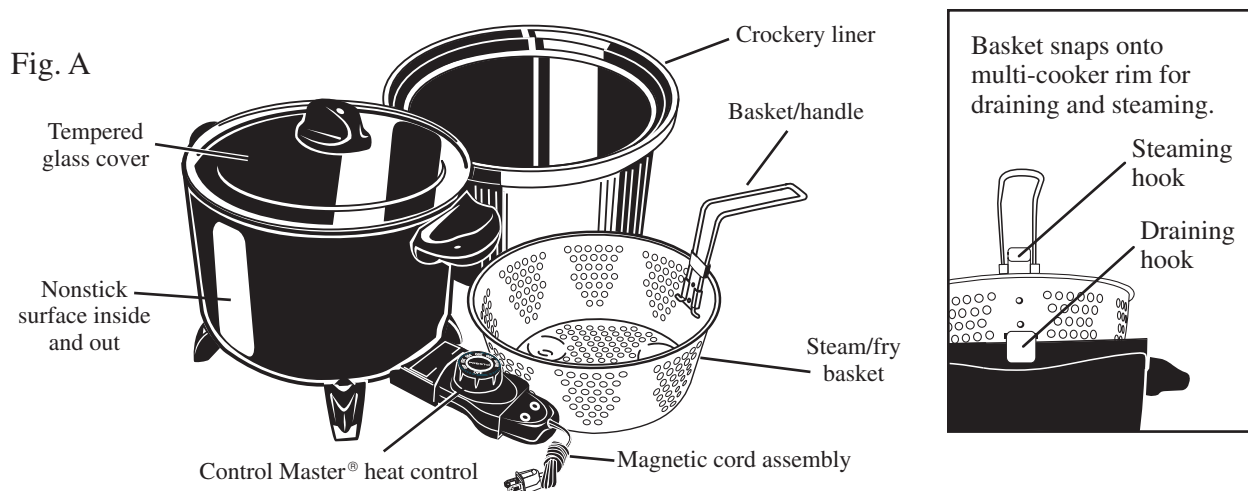
A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**

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.

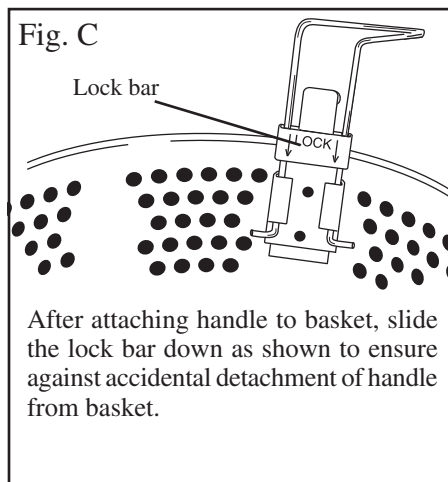
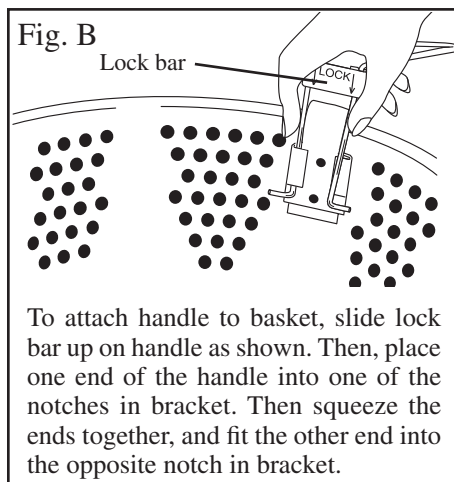
Connect the power supply cord to a polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact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

This versatile electric cooker roasts, braises, blanches, boils, deep fries, stews, steams, makes casseroles, soups, and desserts. It also has a removable crockery liner for slow cooking.

**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.



### Handle/Basket Assembly



## HOW TO USE

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.

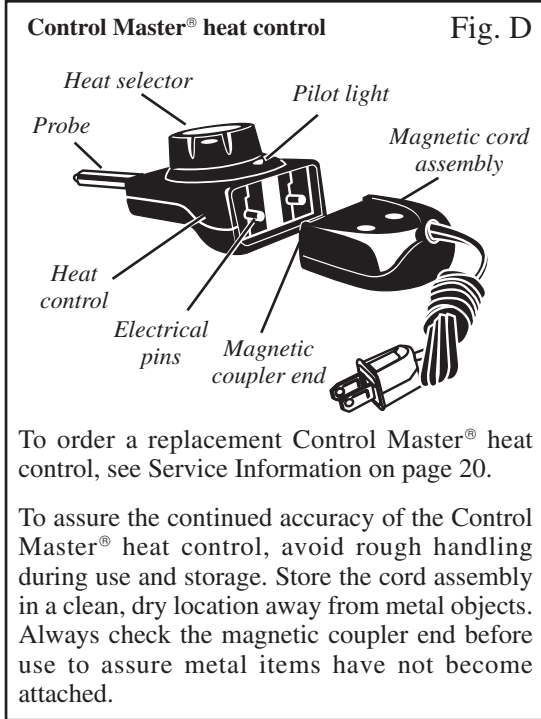
For best results use nylon, plastic, wooden, or rubber utensils to turn, stir, or remove food.

**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 19).
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. Instructions for slow cooking are on page 5.
7. Simmer: To find the simmer point (just below boiling), heat multi-cooker 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.
8. 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.



## CARE AND 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. Crockery liner should be allowed to cool before cleaning.**

After each use, clean the nonstick base and crockery liner with a non-metal cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge or Scotch-Brite® Dobie® Cleaning Pad. Firm pressure can be applied, if necessary. **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<sup>†</sup> 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.

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.

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

\*\*Dobie is a trademark of Pechney Plastic Packaging, Inc.

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

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 20.

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 20.

## 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.

Allow cover to cool before washing. 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.**

## **SLOW COOK** *Kettle with crockery liner*

This SlowCook'nMore™ electric multi-cooker adds the convenience of slow cooking to the versatile benefits of the SlowCook'nMore™ through the use of a special removable crockery liner. Read the information below for instructions on use, care, and maintenance of your SlowCook'nMore™ crockery liner.

1. When slow cooking only, place multi-cooker on a dry, level, heat resistant surface. If you are unsure if the surface is heat resistant, place a heat resistant counter protector, such as aluminum foil under appliance.
2. Place the crockery liner in your 6-Qt. SlowCook'nMore™ (the crockery liner has a 4-Qt. capacity). The crockery liner should never be placed in a preheated multi-cooker. Always heat crockery liner and the multi-cooker at the same time.
3. Frozen foods should always be thawed before placing them in the crockery liner. Do not put cold or frozen food in a preheated crockery liner. (Sudden changes in temperature may crack the crockery liner.)
4. Many of your favorite recipes can be converted for slow cooking in the SlowCook'nMore™ electric multi-cooker. Basically, slow cooking is "one-step" cooking. Simply add all ingredients to the multi-cooker (with the crockery liner in place) at the same time. Cook 6 to 8 hours with the heat control set at 250° to 300°. Do not add as much water as some recipes call for, because liquids do not boil away as in conventional cooking. Milk, sour cream, or creams should be added during the last hour of cooking.
5. Always cook food for at least the minimum amount of time specified in your slow cooker recipe. Meat should always be checked to ensure doneness; use an accurate meat thermometer.
6. Lifting the glass lid (releasing steam) will cause a loss of a significant amount of heat, prolonging the cooking time.
7. Do not heat the crockery liner on a stove burner.
8. The crockery liner should be allowed to cool completely before cleaning. Wash in dishwasher or in warm, sudsy water, rinse, and dry.

### *Helpful Hints*

Here are some helpful hints for successful slow-cooking:

1. Allow plenty of time for cooking. Slow-cooking is so gentle that an extra hour or so will generally not overcook food.
2. It is not necessary to brown meat except to remove excess fat. Brown and drain hamburger, bacon, etc., before placing in the multi-cooker with crockery liner.
3. Some crisp vegetables like carrots, celery, turnips, and beets take longer to cook than meat; therefore, slice or chop vegetables when adding to meat dishes.
4. Fish, seafood, rice, pasta, and dairy products cook quickly. They should be added toward the end of cooking time.
5. If a crisp topping is desired, add crumbs, bacon bits, or grated cheese just before serving.
6. Variances in household electric current, altitude, volume of food, and temperature of foods being prepared all affect cooking time.

## SLOW COOKING RECIPES

### *Beef Soup Stock*

- 2 to 3 pounds beef soup meat
- ½ cup chopped onions
- ½ cup sliced carrots
- 1 small bay leaf
- 1 teaspoon salt, or to taste
- 3 peppercorns
- ¼ cup chopped celery with leaves
- 1 tablespoon chopped parsley
- 2 quarts water

Combine all ingredients in the multi-cooker with crockery liner in place. Set heat control at 250° to 300°. Cover and cook for 6 to 8 hours. Strain through several thicknesses of cheesecloth. When stock is cold, remove layer of fat. Use stock as a bouillon or for your favorite beef soup recipe. 6 to 8 servings.

### *Beef Vegetable Soup*

- 1 pound lean beef, cut into 1-inch cubes
- 6 cups beef stock
- ½ cup chopped onions
- ½ cup sliced carrots
- 1 cup sliced parsnips
- ½ cup chopped celery
- ½ cup barley
- 2 cloves garlic, minced
- 1 bay leaf
- salt and pepper, to taste

Combine all ingredients in the multi-cooker with crockery liner in place. Set heat control at 250° to 300°. Cover and cook for 6 to 8 hours. 6 to 8 servings.

### *Beef Stew*

- 2 pounds beef stew meat, cut into 1-inch cubes
- 2 bay leaves
- 1 tablespoon Worcestershire sauce
- 1 cup beef stock
- 1 teaspoon salt, or to taste
- ½ teaspoon pepper
- 1 cup chopped onion
- 1 cup sliced carrots
- ½ cup sliced celery
- 4 medium potatoes, peeled and cut into eighths

Combine all ingredients in the multi-cooker with crockery liner in place. Mix well. Set heat control at 250° to 300°. Cover and cook for 6 to 8 hours. Thicken gravy, if desired. 6 to 8 servings.

### *Chicken Soup Stock*

- 2½ to 3 pounds chicken
- 1 teaspoon salt, or to taste
- ½ cup chopped onion
- ½ cup sliced carrots
- ¼ cup chopped celery with leaves
- 2 sprigs parsley
- 3 peppercorns
- 2 quarts water

Combine all ingredients in the multi-cooker with crockery liner in place. Mix well. Set heat control at 250° to 300°. Cover and cook for 6 to 8 hours. Strain through several thicknesses of cheesecloth. When stock is cold, remove layer of fat. Use stock as a bouillon or for your favorite chicken soup recipe. 6 to 8 servings.

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

- |   |                                    |
|---|------------------------------------|
| 1 cup dried great northern beans                                    | 2 teaspoons chili powder           |
| 3 cups water  | 1 teaspoon dried oregano           |
| *****   | 1/4 teaspoon ground allspice       |
| 1 pound boneless skinless chicken breasts, cut into 3/4-inch pieces | 4 cups chicken stock or broth      |
| 1/2 cup chopped onion   | 1 1/2 teaspoons packed brown sugar |
| 1/2 cup sliced carrot   | 1 teaspoon white wine vinegar      |
| 2 cloves garlic, minced   | *****                              |
| 1/2 to 1 jalapeño chile, seeded, deveined, minced                   | salt and pepper, to taste          |

Place beans and water in multi-cooker (without crockery liner). Set heat control at 375°. Cover and bring to a boil; boil 2 to 3 minutes. Turn control off; allow beans to stand 1 to 2 hours. Drain.

Place crockery liner in multi-cooker; add drained beans and remaining ingredients, except salt and pepper. Set heat control at 250° to 300°. Cover and cook 6 to 8 hours. Season to taste with salt and pepper. 6 servings.

## ***Southwest Stew***

- |   |   |
|---|---|
| 1 package (1 1/4 pounds) boneless, skinless chicken breasts, cut into 1-inch pieces | 1 cup coarsely chopped purple onion     |
| 1 tablespoon chili powder   | 2 cloves garlic, minced                 |
| 2 teaspoons ground cumin  | 1 cup whole kernel corn                 |
| 1/2 teaspoon salt   | 1 16-ounce can pinto or garbanzo beans  |
| 1 green bell pepper, cut into 3/4-inch pieces                                       | 1 15 1/2-ounce can stewed tomatoes      |
| 1 red bell pepper, cut into 3/4-inch pieces   | 1 cup salsa, desired level of spiciness |
| 1 jalapeno pepper, chopped  | *****                                   |
|   | fresh cilantro (optional)               |

Place chicken in the multi-cooker with crockery liner in place. Sprinkle chili powder, cumin, and salt over chicken; toss to coat. Add peppers, onion, garlic, corn, beans, tomatoes, and salsa. Mix well. Set heat control at 250° to 300°. Cover and cook for 4 to 6 hours. Garnish with fresh cilantro. 6 servings.

## ***Beef Pot Roast***

- |                                  |                     |
|----------------------------------|---------------------|
| 2 1/2 to 3 pounds beef pot roast | 1/4 teaspoon pepper |
| 1 teaspoon salt, or to taste     | 1 cup water         |

Place the roast in the multi-cooker with crockery liner in place. Sprinkle with salt and pepper. Add water. Set heat control at 250° to 300°. Cover and cook for 6 to 8 hours. 8 to 10 servings.

You can vary the above recipe with the following suggestions:

1. Choose the cut of meat from this list of beef pot roasts: Chuck, arm, rib, blade, rump, rolled rump, brisket, flank, or shoulder.
2. The water may be substituted with beer, broth, tomato sauce, coffee, wine, fruit juice, or vegetable juice.
3. Along with salt and pepper, add a pinch or more of garlic, onion, thyme, rosemary, oregano, marjoram, bay leaf, dill, or basil.
4. Vegetables (potatoes, carrots, onions, beans) may be added with the liquid and seasonings.

## ***Easy Beef Stroganoff***

- |  |  |
|--|--|
| 2 pounds beef round or sirloin steak, cut into<br>1/2-inch strips<br>salt as desired | 1 package onion soup mix<br>1 cup water<br>***** |
| 1/4 teaspoon black pepper  | 1 tablespoon flour                               |
| 1 pound fresh mushrooms, sliced  | 1 cup sour cream                                 |

Place all ingredients except flour and sour cream in the multi-cooker with crockery liner in place. Set heat control at 250° to 300°. Cover and cook for 4 to 6 hours. Combine flour and sour cream; stir into beef mixture during the last 30 minutes of cooking. Serve over cooked egg noodles. 6 servings.

## ***Porcupine Meatballs in Barbecue Sauce***

- |                           |                                    |
|---------------------------|------------------------------------|
| 2 pounds ground beef      | 1 teaspoon salt, or to taste       |
| 1/2 cup rice              | 1/2 teaspoon dry mustard           |
| 1 teaspoon salt           | 1 teaspoon chili powder            |
| 1/2 teaspoon pepper       | 1/8 teaspoon cayenne pepper        |
| 1 onion, minced           | 3 tablespoons Worcestershire sauce |
| 1 egg, beaten             | 1 1/2 cups tomato juice            |
| *****                     | 1/3 cup chili sauce                |
| 3 tablespoons brown sugar | 1/3 cup vinegar                    |
| 1 1/2 tablespoons paprika |                                    |

Combine ground beef, rice, salt, pepper, onion, and egg. Form into 12 meatballs. Preheat multi-cooker (without crockery liner) at 375° and brown meatballs. Remove meatballs; clean multi-cooker with damp cloth. Place crockery liner in multi-cooker; add meatballs. Combine remaining ingredients; pour over meatballs. Set heat control at 250° to 300°. Cover and cook 4 to 6 hours. 6 servings.

## ***Swiss Steak***

- |   |                                |
|---|--------------------------------|
| 2 pounds round steak, cut into serving pieces | 1/4 cup chopped celery         |
| 1/2 cup flour                                 | 1/2 cup green pepper, diced    |
| salt and pepper, as desired                   | 1 10 1/2-ounce can tomato soup |
| 1/2 cup chopped onion                         | 1/2 cup water                  |

Dredge round steak in flour seasoned with salt and pepper. Combine round steak and remaining ingredients in the multi-cooker with crockery liner in place. Set heat control at 250° to 300°. Cover and cook for 4 to 6 hours. 6 servings.

## ***Apricot Barbecue Pork Chops***

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| 4 boneless pork chops, 3/4-inch thick | 1/4 cup teriyaki sauce          |
| 1/4 cup ketchup                       | 1/2 teaspoon crushed red pepper |
| 1/4 cup apricot preserves             | 1/2 teaspoon dry mustard        |
| 2 tablespoons packed dark brown sugar | 1/4 teaspoon ground pepper      |
| 2 tablespoons cider vinegar           | 1 cup onion, sliced             |

Place pork chops in the multi-cooker with crockery liner in place. Combine remaining ingredients and pour over pork chops. Set heat control at 250° to 300°. Cover and cook for 4 to 6 hours. 4 servings.



## ***Corned Beef Dinner***

- |        |  |               |                                     |
|--------|--|---------------|-------------------------------------|
| 1      | tablespoon garlic powder                     | 2             | bay leaves                          |
| 2 to 3 | pound flat cut corned beef brisket           | 1             | cup water                           |
| 3      | carrots, cut into $\frac{3}{4}$ -inch slices | *****         |                                     |
| 1      | large onion, cut into eighths                | $\frac{1}{2}$ | head small cabbage, cut into wedges |

Rub garlic powder on all surfaces of corned beef. Add carrot slices to multi-cooker with crockery liner in place. Place corned beef, onion, and bay leaves on top of carrots. Add water. Set heat control at 250° to 300°. Cover and cook for 4 to 5 hours. Add cabbage wedges, making sure to moisten with accumulated liquid. Cover and cook for 3 hours.

Note: If seasoning packet is provided with corned beef, sprinkle contents of packet over corned beef and omit bay leaves.

6 servings.

## ***Presto Ribs***

- |               |  |               |                        |
|---------------|--|---------------|------------------------|
| 3             | pounds baby back ribs, cut into serving pieces | $\frac{2}{3}$ | cup ketchup            |
| 1             | tablespoon dry mustard                         | $\frac{1}{4}$ | cup lemon juice        |
| 1             | tablespoon chili powder                        | $\frac{1}{4}$ | cup light molasses     |
| $\frac{1}{2}$ | teaspoon cayenne pepper                        | 1             | teaspoon oregano       |
| 2             | cloves garlic, minced                          | $\frac{1}{2}$ | teaspoon salt          |
| $\frac{1}{2}$ | cup chopped onion                              | $\frac{1}{4}$ | teaspoon ground pepper |
|               |  | 2             | drops liquid smoke     |

Trim excess fat from ribs. Place ribs in the multi-cooker with crockery liner in place. In a medium size bowl combine remaining ingredients; pour over ribs. Set heat control at 250° to 300°. Cover and cook for 6 to 8 hours. 4 servings.

## ***Sweet and Sour Pork***

- |   |                                    |               |                 |
|---|------------------------------------|---------------|-----------------|
| 3 | pounds pork, cut into 1-inch cubes | $\frac{3}{4}$ | cup ketchup     |
| 1 | package dry onion soup mix         | $\frac{1}{2}$ | cup brown sugar |
| 2 | cups water                         | $\frac{1}{2}$ | cup vinegar     |

Add pork cubes to the multi-cooker with crockery liner in place. Sprinkle pork with onion soup mix. Combine remaining ingredients and pour into the crockery liner. Set heat control at 250° to 300°. Cover and cook for 4 to 6 hours. 10 servings.

## ***Jambalaya***

- |               |                             |               |                                  |
|---------------|-----------------------------|---------------|----------------------------------|
| 2             | cups chopped ham            | $\frac{1}{2}$ | teaspoon thyme                   |
| $\frac{1}{2}$ | cup chopped onion           | 2             | bay leaves, crumbled             |
| $\frac{1}{2}$ | cup chopped green pepper    |               | salt as desired                  |
| 2             | cloves garlic, minced       | $\frac{1}{2}$ | teaspoon pepper                  |
| 1             | 15-ounce can diced tomatoes | *****         |                                  |
| $\frac{1}{2}$ | cup chicken stock           | 1             | pound shrimp, peeled and cleaned |

Combine all ingredients except shrimp in the multi-cooker with crockery liner in place. Set heat control at 250° to 300°. Cover and cook for 4 to 6 hours. Add shrimp during the last 30 minutes of cooking. 6 servings.

## ***Chicken and Wild Rice***

- |                                |   |
|--------------------------------|---|
| 4 cups cooked chicken, chopped | 1/2 teaspoon marjoram                     |
| 1 cup wild rice, rinsed        | 1/2 teaspoon thyme                        |
| 1/2 cup chopped celery         | 1/2 teaspoon salt, or to taste            |
| 1 cup chopped carrots          | 1/2 teaspoon pepper                       |
| 1 cup sliced mushrooms         | 2 cups chicken broth                      |
| 1 cup chopped onion            | 1 cup blanched, slivered almonds, divided |
| 1/4 cup pimento                |   |

Combine first 12 ingredients plus 1/2 cup of almonds in the multi-cooker with crockery liner in place. Mix well. Top with reserved almonds. Set heat control at 250° to 300°. Cover and cook for 2 to 4 hours. 10 servings.

## ***Baked Beans***

- |                               |                               |
|-------------------------------|-------------------------------|
| 2 cups dry navy beans         | 1 teaspoon dry mustard        |
| 6 cups water                  | 1 onion, chopped              |
| *****                         | 1 1/2 tablespoons brown sugar |
| 1 pound ham, diced            | *****                         |
| 1 15-ounce can diced tomatoes | salt and pepper, as desired   |
| 3 tablespoons molasses        |                               |

Place beans and water in multi-cooker (without crockery liner). Set heat control at 375°. Cover and bring to a boil; boil 2 to 3 minutes. Turn control off; allow beans to stand 1 to 2 hours. Drain.

Place crockery liner in multi-cooker; add drained beans and remaining ingredients, except salt and pepper. Set heat control at 250° to 300°. Cover and cook 8 to 10 hours. Season to taste with salt and pepper. 4 servings.

## ***Scalloped Potatoes and Ham***

- |                                      |   |
|--------------------------------------|---|
| 3 pounds potatoes, peeled and sliced | 1 10 1/2-ounce can condensed cream of mushroom soup |
| 8 ounces ham, cubed                  | 1 cup water   |
| 1/2 cup minced onion                 | salt and pepper, as desired                         |
| 1/2 cup chopped green pepper         |   |

Place potatoes, ham, onion, and green pepper in the multi-cooker with crockery liner in place. Combine soup, water, salt, pepper, and pour over potatoes. Set heat control at 250° to 300°. Cover and cook for 4 to 6 hours. 8 to 10 servings.

## ***Marinara Sauce***

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 pound lean ground beef       | 1/2 teaspoon salt           |
| 1 cup chopped onion            | 1/2 teaspoon oregano        |
| 2 cloves garlic, minced        | 1/2 teaspoon basil          |
| 1/2 cup chopped green pepper   | 1/2 teaspoon thyme          |
| 2 15-ounce cans diced tomatoes | 1/4 teaspoon cayenne pepper |
| 2 6-ounce cans tomato paste    | 1 teaspoon sugar            |

Preheat multi-cooker (without crockery liner) at 375°. Brown ground beef; drain excess fat and remove meat. Wipe multi-cooker with damp cloth. Place crockery liner in multi-cooker; add browned meat and remaining ingredients to the crockery liner. Set heat control at 250° to 300°. Cover and cook for 5 to 6 hours. Serve meat sauce over spaghetti and sprinkle with Parmesan cheese. 10 to 12 servings.

## ***Bread Pudding***

- |   |                             |
|---|-----------------------------|
| 3 - 3½ tablespoons margarine, softened      | 4 cups hot reduced fat milk |
| 10 slices French bread, ½-inch thick, cubed | 4 eggs, slightly beaten     |
| ground nutmeg                               | 1 teaspoon vanilla          |
| ⅔ cup brown sugar                           | ⅓ cup raisins               |
| 1 teaspoon cinnamon                         | ⅓ cup chopped pecans        |

Spread margarine on one side of bread slices. Sprinkle lightly with nutmeg. Spread remaining margarine on the inside of crockery liner. Combine remaining ingredients in crockery liner. Set heat control at 250° to 300°. Cover and cook for 3 to 4 hours. Serve warm. 8 servings.

## ***Dried Fruit Compote***

- |  |                      |
|--|----------------------|
| 1 pound dried mixed fruit, cut into bite-size pieces | 2 cinnamon sticks    |
| ½ cup dried cranberries                              | 1 cup sugar          |
| ½ cup raisins  | ½ cup minute tapioca |
| 2 quarts water                                       | 1 cup grape juice    |

Combine all ingredients in the multi-cooker with crockery liner in place. Set heat control at 250° to 300°. Cover and cook for 4 to 6 hours. Serve warm. 12 servings.

## **SIMMER *Kettle Only***

The Presto® SlowCook'nMore™ electric multi-cooker 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 soup by first making either the Brown Beef Soup Stock or Chicken Soup Stock.

## ***Brown Beef Soup Stock***

- |                            |                             |
|----------------------------|-----------------------------|
| 2 pounds beef soup meat    | 1 small bay leaf            |
| 1½ tablespoons cooking oil | 1 teaspoon salt             |
| 2 quarts water             | ¼ teaspoon pepper           |
| 1 cup diced onion          | ½ cup chopped celery        |
| ½ cup diced carrots        | ½ 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, ½ cup chopped onion, ¾ cup rice, and 1 teaspoon salt. Cover and simmer 30 minutes or until rice is done.

## *Chicken Soup Stock*

- |                   |                      |
|-------------------|----------------------|
| 2 pounds chicken  | ½ cup chopped celery |
| 2 quarts water    | ½ cup diced carrots  |
| 1 teaspoon salt   | 1 cup diced onion    |
| ¼ teaspoon pepper |                      |

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 ¼ 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 ¼ teaspoon salt; stir until smooth. Drop by ½ teaspoonfuls into simmering soup stock. Continue to simmer, uncovered, 20 to 30 minutes.

## *Minestrone Soup*

- |                                   |                            |
|-----------------------------------|----------------------------|
| ½ pound beef bones                | 2 tablespoons diced celery |
| 1½ quarts water                   | ½ cup fresh or frozen peas |
| ¼ cup frozen lima beans, soaked   | ¼ cup shredded cabbage     |
| 1 teaspoon salt                   | ⅓ cup whole kernel corn    |
| ¼ teaspoon pepper                 | ½ cup diced carrots        |
| 1½ teaspoons cooking oil          | 1 cup stewed tomatoes      |
| 1 small clove garlic, peeled      | ⅓ cup elbow spaghetti      |
| 2 tablespoons chopped onion       | ¼ cup grated cheese        |
| 1 tablespoon chopped green pepper |                            |

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 2½ 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.

## *Split Pea Soup*

- |                     |                   |
|---------------------|-------------------|
| 2 cups split peas   | 1 bay leaf        |
| 7 cups water        | 1 teaspoon salt   |
| 1½ pounds ham shank | ¼ teaspoon pepper |
| 1 onion, chopped    |                   |

Place all ingredients 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 1½ to 2 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***

- |                        |                               |
|------------------------|-------------------------------|
| 1½ cups chopped celery | 3 cups milk                   |
| 1½ cups diced potatoes | 3 tablespoons flour           |
| ¾ cup chopped onion    | ¾ pound precooked shrimp      |
| 1½ cups water          | 3 tablespoons butter          |
| ½ teaspoon salt        | 1 zucchini, sliced (optional) |
| ¼ teaspoon pepper      |                               |

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.

## **STEWES *Kettle only***

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

- |  |                                      |
|--|--------------------------------------|
| 1 tablespoon cooking oil                       | 1 small onion, diced                 |
| 2 pounds beef stew meat, cut into 1-inch cubes | 3 carrots, cut into 1-inch pieces    |
| 1 quart water                                  | 1 cup sliced mushrooms               |
| 1 teaspoon salt                                | 1 cup peas                           |
| ½ teaspoon pepper                              | ½ cup celery, cut into ½-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 | ½ teaspoon basil                            |
| 2 pounds chicken, cut up  | 1 cup cubed cooked ham                      |
| 1 quart water             | 2 potatoes, diced                           |
| ½ cup chopped onion       | 2 tomatoes, peeled and quartered            |
| 1 teaspoon salt           | ½ 10-ounce package frozen lima beans        |
| ¼ teaspoon pepper         | ½ 10-ounce package frozen whole kernel corn |
| 1 small bay leaf          |   |

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***

- |  |                                 |
|--|---------------------------------|
| 1½ pounds ham, cut into serving pieces | ½ rutabaga, sliced              |
| 3 cups water                           | 4 carrots                       |
| 4 potatoes, halved                     | ½ head cabbage, cut into wedges |
| 6 small onions                         | ¼ 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.

## ROAST *Kettle Only*

**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 1½ to 3 pounds of beef or pork...

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

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

Olive Oil	Margarine	Vegetable Oil
Butter	Vegetable Shortening	

### Add 2 cups...

Water	Broth	Fruit Juice
Beer	Coffee	Vinegar
Tomato Juice	Red Wine	Carbonated Beverage

### Add a pinch or two of...

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

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

## CREATE A CASSEROLE *Kettle Only*

**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 8-ounce can salmon	1 cup cooked leftover meat
1 cup cooked seafood, shrimp, lobster, etc.	½ pound crumbled ground meat, well browned	or poultry

### Add 2 cups of cooked...

Egg Noodles	Rice	Hominy
Pasta	Potatoes, sliced, cubed, etc.	Dried beans

**Add 1 cup any cooked or canned vegetable...**

**Stir in ½ cup milk or water and 1 cup...**

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

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

Sautéd minced garlic	Sliced black olives	Tabasco sauce
Sautéd chopped onion	Instant bouillon	Soy sauce
Sautéd chopped green pepper	Chopped pimiento	Thyme
Instant onion, chopped or diced	Garlic powder	Oregano
Crumbled cooked bacon	Celery salt	Basil
Chopped parsley	Onion salt	Marjoram
Minced chives	Worcestershire sauce	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	Crumbled potato or corn chips	Crumbled cooked bacon
Toasted wheat germ	Grated cheese	Sliced stuffed green olives
Buttered bread crumbs	Buttered stuffing croutons	Sliced hard cooked eggs
Crushed crackers	Toasted chopped nuts	Chopped parsley

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

***Pineapple Duckling***

3 pound duckling, quartered	1 tablespoon butter
1 13¼-ounce can pineapple chunks	1 onion, finely chopped
2 teaspoons soy sauce	½ green pepper, finely chopped
⅛ teaspoon ginger	2 tablespoons cornstarch
¼ teaspoon salt	¼ cup water
⅛ teaspoon pepper	

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. Sauté 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.

## ***Boston Beans with Pork***

2 cups dried beans	1 teaspoon salt
6 to 7 cups water	3 tablespoons molasses
½ pound salt pork, diced	½ teaspoon dry mustard
1 small onion, diced	2 tablespoons ketchup
3 tablespoons brown sugar	water

Place beans and water in multi-cooker. Set heat control at 375°. Cover and bring to a boil; boil 2 to 3 minutes. Turn control off; allow beans to stand 1 to 2 hours. 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 ketchup; 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.

## **BLANCH *Kettle Only***

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 no more than ½ pound 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.

<b>Vegetable</b>	<b>How to Prepare</b>	<b>Blanching Time</b>
<b>Asparagus</b>	Trim. Cut to package length or in 2-inch pieces. Sort according to stalk thickness.	2-4 minutes
<b>Beans</b>		
Green or wax	Snip ends and remove strings. Cut in 1- or 2-inch pieces or julienne.	3 minutes
Lima	Shell.	2-4 minutes
<b>Broccoli</b>	Peel stalks, trim. Cut to package length. No thicker than 1½ inches.	3 minutes
<b>Brussels Sprouts</b>	Remove outer leaves.	3-5 minutes
<b>Carrots</b>	Scrape or pare. Cut into package lengths. Or slice ¼-inch thick.	5 minutes 2 minutes
<b>Cauliflower</b>	Cut into 1-inch pieces.	3 minutes
<b>Corn</b>		
On Cob	Husk, remove silk, wash, and sort.	7-11 minutes
Kernel	Blanch ears; cool, cut off corn.	4 minutes
<b>Greens</b>	Cut and discard thick stems and imperfect leaves.	2 minutes
<b>Peas</b>	Shell.	1½ minutes
<b>Rutabagas and Turnips</b>	Pare. Cut into ¼-inch cubes.	2 minutes



## **BOIL** *Kettle Only*

### **Fresh Vegetables:**

Place 1 to 2 cups 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.

<b>Vegetable</b>	<b>How to Prepare</b>	<b>Boiling Time</b>
<b>Asparagus</b>	Wash. Break stalks, snapping where tender part starts.	10-15 minutes
<b>Beans</b>	Wash. Snip ends and remove strings.	
Green or wax	Cook whole or in 1-inch pieces.	20-30 minutes
Lima	Shell and wash.	20-30 minutes
<b>Beets</b>	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
<b>Broccoli</b>	Remove outer leaves and tough part of stalk. Split rest of stalk, almost to flowerets.	15-20 minutes
<b>Brussels Sprouts</b>	Cut off wilted leaves. Wash. Cut large Brussels sprouts in half lengthwise.	10-15 minutes
<b>Cabbage</b>	Remove wilted leaves. Cut in 6 to 8 wedges.	10-12 minutes
<b>Carrots</b>	Wash and pare or scrape. Leave whole. Or slice or cut in quarters or strips.	20-25 minutes 15-20 minutes
<b>Cauliflower</b>	Remove leaves and some of the stem. Leave whole.	20-25 minutes
<b>Celery</b>	Cut off leaves; trim roots. Wash.	10-15 minutes
<b>Corn</b>	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
<b>Greens</b>	Cut off roots. Wash.	5-10 minutes
<b>Kohlrabi</b>	Cut off leaves; wash, pare, and dice or slice.	25-30 minutes
<b>Potatoes</b>	Wash. Cook with skins on. Cook: whole quartered cubed	25-40 minutes 20-25 minutes 10-15 minutes
<b>Rutabaga</b>	Wash. Pare thinly. Slice or cube.	25-40 minutes
<b>Turnips</b>	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.

## **STEAM *Kettle Only***

### **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 17). 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** *Kettle Only*

**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. Store oil in cool, dark place.

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.

The following recipe is recommended as an excellent coating for most fried foods:

### ***Crispy Coating Recipe***

½ cup milk  
1 egg beaten

Flour  
Salt and Pepper

Beat milk and egg together. Combine flour and seasonings. Dip food into milk-egg mixture, then seasoned flour. Fry food in deep fryer.

## 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 between 8:00 AM and 4:30 PM (Central Time) at 715-839-2209 or write:

**NATIONAL PRESTO INDUSTRIES, INC.**  
**Consumer Service Department**  
**3925 N. Hastings Way, Eau Claire, WI 54703-3703**

You may also email inquiries to [contact@GoPresto.com](mailto: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 Drive, 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.

California residents seeking warranty and service information may call 1-800-877-0441.

### 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 or to the nearest Presto Authorized Service Station. 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.

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