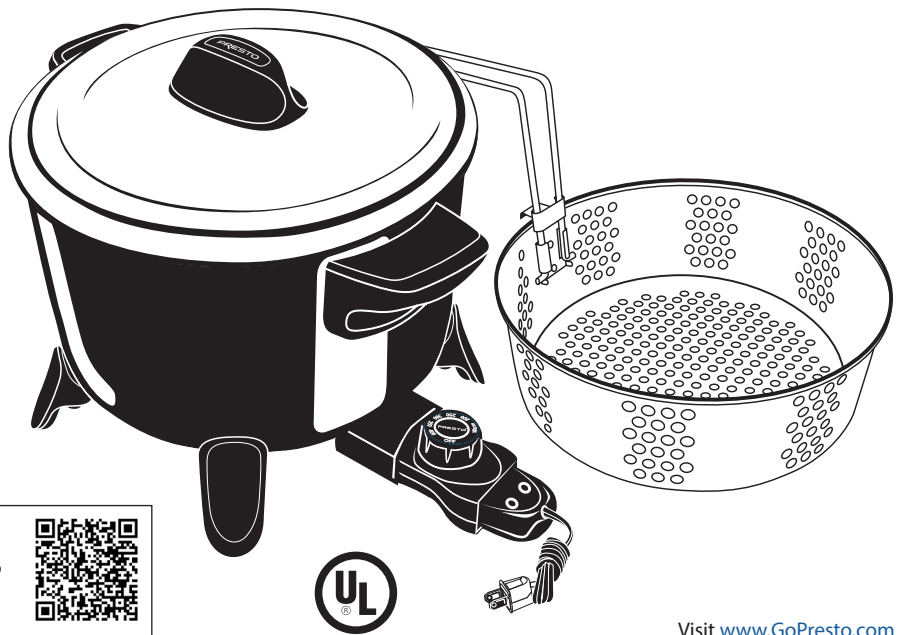


PRESTO®

8-Quart

Big Kettle™

Deep Fryer/Multi-Cooker



Para instrucciones en español, escanee este código QR.

Si prefiere una copia impresa, puede descargar un PDF de nuestro sitio www.GoPresto.com/espanol, enviar un correo electrónico a contact@GoPresto.com, o llamar al 1-800-877-0441.



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INSTRUCTIONS

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Form 76-174E

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. To protect against electrical shock or burns, do not immerse heat control or magnetic cord assembly in water or other liquid.
3. Be sure that handles and legs are assembled and fastened properly before using this appliance. See detailed assembly instructions on page 2.
4. Be sure handle is properly attached to basket and locked in place. See detailed assembly instructions on page 2. Failure to securely attach basket handle can result in release of basket during use which may result in severe burns.
5. Do not touch hot surfaces. Use handles or knobs.
6. Do not let children handle or put electrical cords or plugs in their mouths.
7. Close supervision is necessary when any appliance is used by or near children.
8. 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.
9. 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 then remove magnetic plug end from heat control. Allow appliance to cool, then remove heat control from appliance.
10. 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.
11. 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 Department for examination, repair, or adjustment.
12. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® accessory or replacement parts.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner, or in a heated oven.
16. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE 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 detachable power supply cord is provided to reduce the risk of 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 appliance. The magnetic cord may not detach easily if the cord is positioned in this fashion. Connect the power supply cord to a 120VAC electrical outlet only.

How to Attach Legs and Handles

Tools Required: #2 Phillips screwdriver

Parts Included: 4 Legs, 2 Handles

To Attach Legs to Base

1. Place the appliance upside down on the table or counter.
2. Using the screwdriver, remove the screws from the four mounting projections on the bottom of the appliance and set aside. Use these screws to attach the legs to the base.
3. Position one of the legs, rubber foot facing up, over one of the mounting projections (Fig. A). Align the hole in the leg with the hole in the mounting projection and fasten securely with the screw. The leg should not rock or move if twisted.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of legs.

4. Repeat step 3 for the other three legs.
5. Turn the appliance right side up on the table or counter. When properly assembled, the appliance should sit level with no leg rock.

To Attach Handles to Base

1. Place the appliance upside down on the table or counter.
2. Using the screwdriver, remove the screws from the tabs on each side of the base and set aside. Use these screws to attach the handles to the base.

HINT: When removing the screw under the plug guard, hold the screwdriver at a slight angle or use a short screwdriver or a screwdriver with a long shank.

3. Slide one of the handles, with the screw hole facing up, onto the tab so the hole on the tab aligns with the hole on the handle (Fig. A). Fasten securely with the screw. The handle should not wobble, but slight movement from side to side is normal.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles.

4. Repeat step 3 for the other handle.
5. Turn the appliance right side up on the table or counter. When properly installed, the handles should appear parallel with the table or counter.

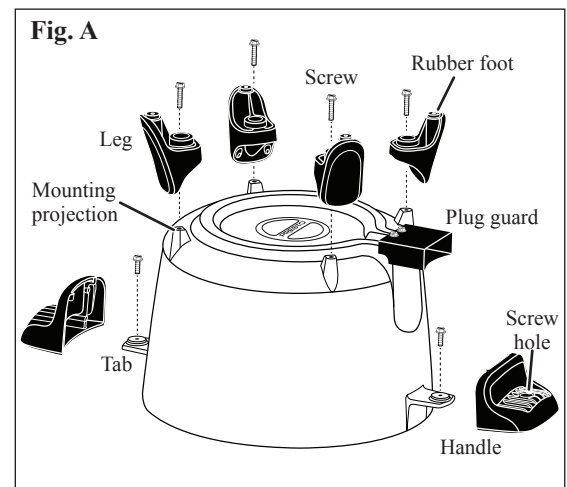
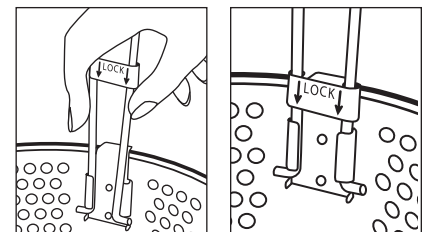


Fig. B

Fig. C



To Attach Basket Handle

1. Slide lock bar up on handle (Fig. B). Then squeeze the handle bars together and fit them into the bracket guides. The pegs should rest on the bracket tabs below the bracket guides (Fig. B).
2. After attaching the handle to the basket, slide the lock bar down (Fig. C) to the locked position to ensure against accidental detachment of the handle from the basket.

Before First Use

This versatile appliance braises, steams, boils, blanches, deep fries and more. It is also great for making soups, stews, and desserts. Before using the appliance for the first time, become familiar with the various parts (Fig. D), read the instructions carefully, and wash it according to the Care and Cleaning instructions on page 4.

CAUTION! This appliance 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. Using this appliance for purposes different from those specified in the instruction manual may cause damage to the appliance and will void the warranty.

How to Use

NOTICE: Avoid using no-stick cooking sprays as they may cause the cooking surface to become tacky.

In addition, use heat-resistant nylon, silicone, wooden, or rubber utensils to turn, stir, or remove food when not using the steam/fry basket. Do not use metal utensils as they may scratch the nonstick surface.

1. Place the appliance on a dry, level, heat-resistant surface away from the wall and the edge of the surface. Do not let the cord hang or drape over the edge of the counter or table within reach of children. Remove the cover from the appliance.

NOTICE: To prevent possible heat damage to your countertop, place a heat-resistant counter protector, such as aluminum foil, under the appliance. To keep the appliance from moving on the counter, do not place any portion of the foil under the legs.

2. Insert the heat control probe into the appliance so the two electrical pins on the appliance are fully inserted into the heat control.

Then attach the magnetic cord to the heat control by aligning the magnetic plug end with the two electrical pins located on the back of the heat control (Fig. E).

Due to the fact that the magnetic plug end is polarized, it is intended to be attached to the heat control only one way. The printed patent information on the plug end should be facing up. The daisy and cautionary language should be facing the counter. When properly aligned and positioned correctly, the cord end will magnetically attach itself to the heat control.

IMPORTANT: The magnetic cord was designed to detach easily from the heat control. As a result, if bumped or touched during use, it could detach and cause the appliance to stop heating. Avoid contact with the magnetic cord during operation. If contact occurs, verify the magnetic cord is still properly connected to the heat control.

3. Using the index on page 4, determine the type of cooking method desired and turn to the referenced page.
4. Plug the appliance into a 120VAC electrical outlet only. Preheat the appliance as indicated by the cooking method and follow the cooking instructions. During cooking, the indicator light will turn on and off indicating the temperature is being maintained.

NOTE: Occasionally you may hear a pop or clicking sound while the appliance is preheating. This is normal and a sign of fast heatup. You may also notice this sound as the unit cools down.

When using the appliance for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal.

5. When cooking is complete, turn the heat control to OFF. Remove the plug from the outlet and then remove the magnetic plug end from the heat control. Allow to cool completely before removing the heat control from the appliance and before cleaning.

Fig. D

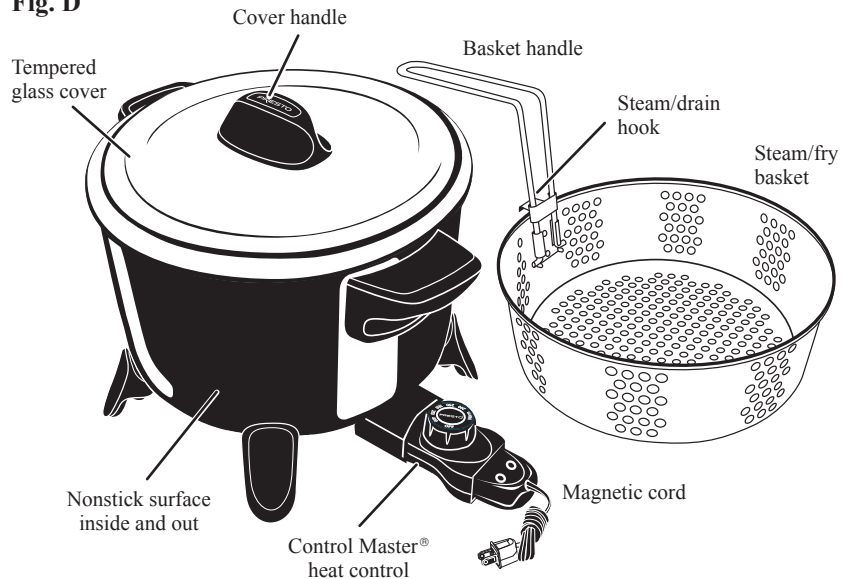
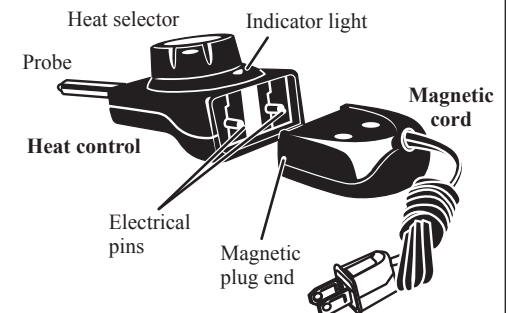


Fig. E: Control Master® heat control



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

Cooking Methods

Your Presto® Big Kettle™ deep fryer/multi-cooker is truly versatile as you can prepare soups and stews, steam vegetables and seafood, deep fry, and even prepare fruits and vegetables for freezing (known as blanching).

Because this appliance does so many things, this book provides a general overview of how to use, clean, and care for it and then specific sections on the various cooking methods available to you.

Detailed instructions and recipes can be found on the pages indicated below:

Cooking Method	Page	Cooking Method	Page	Cooking Method	Page
Blanch	7	Braise	6	Simmer (soups and stews)	5
Boil (pasta and rice)	8	Deep Fry	8	Steam (vegetables and fish)	7

Care and Cleaning

Allow the appliance to cool before cleaning. If the appliance was used for deep frying, refer to the section “Handling Oil after Frying” on page 9 before cleaning.

Before initial use and after each subsequent use, remove the heat control and wash the appliance by hand in warm, soapy water; rinse and dry thoroughly. **Do not immerse the Control Master® heat control or magnetic cord in water, or let either come in contact with any liquid.**

Clean the nonstick base with a nylon mesh scouring pad, such as Scotch-Brite® Non-Scratch Scrub Sponge, or a damp cloth. **Do not use steel wool or abrasive kitchen cleaners.** Firm pressure can be applied, if necessary.

Do not wash the appliance in the dishwasher.

NOTICE: Repeated washings in a dishwasher will cause the nonstick properties of the ceramic coating to slowly diminish. In addition, the bottom of the appliance will likely discolor due to the caustic nature of the dishwasher detergent and a gray residue may form which may transfer onto towels and/or skin.

Soaking the appliance to loosen food residue is not necessary. If, however, soaking the appliance is desired, do not soak for more than two hours. Soaking for more than two hours may damage the nonstick finish.

In time, the ceramic coating may darken. To minimize or remove this discoloration, sprinkle baking soda over the discolored area, then add enough water to make a paste. Allow the paste to sit for several minutes and then scour with a nylon mesh scouring pad or a damp cloth. Wash and dry thoroughly. Repeat the procedure, if necessary.

Periodically check the screws on the two handles and four legs for looseness. Retighten, if necessary, with a Phillips screwdriver.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles and legs.

Any maintenance required for this appliance, other than normal household care and cleaning, should be performed by the Presto Service Department (see page 10).

Glass Cover Care and Use Instructions

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

Handle the cover carefully. Do not scrape or gouge the glass with hard or sharp utensils. Do not handle a hot cover with a wet towel or place it on a cold or wet surface. Sudden, extreme changes in temperature may cause the glass to break. Do not use the cover if it is chipped or cracked. Avoid rough handling in use and storage.

Keep the cover clean. Allow the cover to cool before washing. This cover is dishwasher safe. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary.

Simmer

This appliance makes preparing your favorite soups and stews so easy. In your multi-cooker, foods will simmer at some point between WARM and 200°. Heat the multi-cooker at 250° until the food boils. Then place cover on multi-cooker and reduce the heat to the simmer level by turning the heat control down until the indicator light turns off.

Beef Stock

1½	tablespoons vegetable oil	1	cup carrot, cut into 1-inch pieces
2	pounds beef soup meat	½	tablespoon parsley flakes
8	cups water	1	bay leaf
1	cup sliced onion	1	teaspoon salt
1	cup celery, cut into 1-inch pieces	⅛	teaspoon black pepper

Preheat multi-cooker at 375°. Add oil and brown meat. Add water, onion, celery, carrot, parsley, bay leaf, salt, and pepper; bring to a boil. Turn heat control down until indicator light turns off. Cover and simmer 2 to 3 hours. Strain stock.

6 to 8 servings

Delicious Soup from Beef Stock

Vegetable Soup: Add 2 cups cooked, diced vegetables of your choice. Salt and pepper to taste and heat through.

Beef Tomato Soup: Add 2 cups tomato juice, ¾ cup rice, ½ cup chopped onion, and 1 teaspoon salt. Cover and simmer 30 minutes or until rice is done.

Minestrone

3	cups beef stock or broth	2	garlic cloves, minced
1½	cups tomato juice	1	teaspoon dried basil
4	ounces beef soup meat	1	teaspoon dried oregano
4	ounces sausage, thinly sliced	½	teaspoon salt
2	cups shredded cabbage	¼	teaspoon black pepper
¾	cup chopped onions	1	(14- to 15-ounce) can cannellini or navy beans, drained
¾	cup sliced carrots	1	ounce spaghetti, broken in half
¾	cup green beans	¼	cup grated Parmesan cheese
½	cup sliced celery		
1	(14- to 15-ounce) can diced tomatoes		

Add beef stock, tomato juice, soup meat, sausage, cabbage, onion, carrots, green beans, celery, tomatoes, garlic, basil, oregano, salt, and pepper to the multi-cooker. Set heat control at 250° and bring to a boil. Turn heat control down until indicator light turns off. Cover and cook 30 minutes. Add beans and spaghetti; cook until spaghetti is tender, about 20 minutes. Top with Parmesan cheese.

8 to 10 servings

Traditional Beef Stew

1½	tablespoons vegetable oil	1	small onion, diced
2	pounds beef stew meat	3	carrots, cut into 1-inch pieces
4	cups beef stock or broth	1	cup sliced mushrooms
½	teaspoon salt	1	cup peas
¼	teaspoon black pepper	1	cup sliced celery

Preheat multi-cooker at 375°. Add oil and brown meat. Add stock, salt, and pepper. Bring to a boil. Turn heat control down until indicator light turns off. Cover and simmer 1 to 2 hours. Add onions, carrots, mushrooms, peas, and celery. Cover and simmer 30 minutes or until vegetables are tender. If desired, thicken with a paste made of cornstarch and water.

6 to 8 servings

Southwest Stew

2	tablespoons vegetable oil	1	(14- to 15-ounce) can pinto beans
4	boneless, skinless chicken breast halves, cut into 1-inch pieces	1	(14- to 15-ounce) can stewed tomatoes
1	green bell pepper, cut into ¾-inch pieces	1	cup whole kernel corn
1	red bell pepper, cut into ¾-inch pieces	1	cup salsa, desired level of spiciness
1	jalapeño pepper, chopped	1	tablespoon chili powder
1	cup coarsely chopped red onion	2	teaspoons ground cumin
2	cloves garlic, minced	½	teaspoon salt
			Fresh cilantro (optional)

Preheat multi-cooker at 375°. Add oil and brown chicken. Add peppers, onion, and garlic; cook 2 to 3 minutes. Add beans, tomatoes, corn, salsa, chili powder, cumin, and salt. Bring to a boil. Turn heat control down until indicator light turns off. Cover and simmer 20 to 25 minutes. Garnish with cilantro, if desired.

6 servings

Chicken and White Bean Chili

2 cups dry great northern beans	1 jalapeño pepper, seeded, minced
1 tablespoon vegetable oil	8 cups chicken stock or broth
4 boneless, skinless chicken breasts, cut into ¾-inch pieces	1 tablespoon packed brown sugar
1 cup chopped onion	2 teaspoons white wine vinegar
1 cup sliced carrot	1½ tablespoons chili powder
3 cloves garlic, minced	1½ teaspoons dried oregano
	¼ teaspoon ground allspice

Clean and rinse beans. Soak beans overnight in 6 cups of water or by using the quick soak method. To soak using quick method, place beans in multi-cooker and cover with 6 cups of water. Set heat control to 250° and bring water to a boil. Boil 1 to 2 minutes and then turn off heat control. Cover multi-cooker and let stand at least 1 hour. Drain soaking water and remove beans. Dry multi-cooker.

Preheat multi-cooker at 375°. Add oil and brown chicken. Add onion, carrot, garlic, and jalapeño pepper and sauté 1 to 2 minutes. Stir in beans, chicken stock, brown sugar, vinegar, chili powder, oregano, and allspice. Bring to a boil.

Turn heat control down until indicator light turns off. Cover and simmer until beans are tender, about 1 hour.

8 servings

New England Boiled Dinner

1½ pounds ham, cut into serving pieces	½ head of cabbage, cut into wedges
3 cups water	½ rutabaga, sliced
4 potatoes, halved	1 teaspoon salt
6 small onions	⅛ teaspoon black pepper
4 carrots	

Place ham and water in multi-cooker. Set heat control at 250° and bring to a boil. Turn heat control down until indicator light turns off. Cover and simmer 1 hour or until meat is nearly tender. Add potatoes, onions, cabbage, rutabaga, salt, and pepper. Cover multi-cooker and simmer until vegetables are done. Add water if necessary.

6 to 8 servings

Braise

Spiced Pot Roast

1 teaspoon ground nutmeg	½ cup packed brown sugar
1 teaspoon ground cinnamon	1 cup red wine
1 teaspoon salt	1 cup water
½ teaspoon ground ginger	2 small onions, sliced
⅛ teaspoon black pepper	1 clove garlic, minced
1 (2- to 3-pound) beef pot or chuck roast	4 bay leaves
1 tablespoon vegetable oil	

Combine nutmeg, cinnamon, salt, ginger, and pepper; rub into all surfaces of meat. Preheat multi-cooker at 375°. Add oil and brown meat. Dissolve brown sugar in wine and water and pour into multi-cooker. Add onions, garlic, and bay leaves. Bring liquid to a boil. Turn heat control down until indicator light turns off. Cover and simmer 1 to 3 hours or until tender.

4 to 6 servings

Braise your favorite piece of meat or poultry. Combine these foods, but make sure they have compatible flavors. Figure 2 to 4 servings per pound of meat or poultry.

Start with 1½ to 3 pounds of beef, pork, or poultry:

Blade Roast	Chuck Roast	Fore Shank	Round Roast	Sirloin Roast
Boston Butt	English Cut	Pot Roast	Rump Roast (boneless)	Turkey Breast
Brisket	Flank Steak	Rib Roast	Rump Roast (standing)	Whole Chicken

Preheat multi-cooker at 375°. Brown meat in vegetable oil.

Add up to a total of 2 cups of any of these liquids:

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

Add a pinch or two of spices of your choice:

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

Bring liquid to a boil and then turn heat control down until indicator light turns off. Cover and simmer 1 to 3 hours or until tender. Add additional liquid as necessary.

Steam

Fish

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

Fresh Vegetables

Pour 2 cups water (use 3 cups for foods that need more than 10 minutes of steaming) in multi-cooker. Set heat control to 250°. Remove handle from basket. Place vegetables in basket and, using tongs, attach basket to multi-cooker rim with steam hook. Cover and steam as indicated in table below. Steaming time begins once water starts to boil. Add additional water as necessary.

Type of Vegetable	Steaming Time	Type of Vegetable	Steaming Time
Asparagus, thin spears	3–4 minutes	Cauliflower, whole head	18–20 minutes
Asparagus, thick spears	4–5 minutes	Cauliflower, florets	7–9 minutes
Beans, whole	7–8 minutes	Corn-on-the-cob	10–15 minutes
Beans, cut into 1-inch pieces	7–8 minutes	Kale, cut into strips	6–7 minutes
Beets, 2½- to 3-inch diameter	35–40 minutes	Parsnips, cut into ¼-inch slices	6–7 minutes
Broccoli, spears	5–7 minutes	Potatoes (sweet), cut into 1-inch slices	17–19 minutes
Broccoli, florets	5–7 minutes	Potatoes (white), small (1 to 2 ounces each) whole	13–15 minutes
Brussels Sprouts, 1- to 1½-inch diameter	9–11 minutes	Potatoes (white) medium, quartered	13–15 minutes
Cabbage, cut into 2-inch wedges	15–20 minutes	Rutabaga, cut into ¾- to 1-inch slices	20–22 minutes
Carrots, whole	18–22 minutes	Spinach, whole leaves	3–4 minutes
Carrots, cut into ¼-inch slices	6–7 minutes	Squash (yellow, crookneck, zucchini) cut into ¼-inch slices	5–7 minutes
Carrots, baby-cut	11–14 minutes	Turnips, cut into ¾- to 1-inch slices	10–12 minutes

Blanch

When using the multi-cooker for blanching, you will need to attach the handle to the basket as instructed on page 2. **Prior to each use, make sure the lock bar on the basket handle is in the down (locked) position; see page 2, Fig. C.**

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.

Pour 4 quarts of water into multi-cooker, set heat control to 250°, and bring to a rolling boil. Place no more than 1 pound of vegetables in basket and lower into boiling water. Cover and boil for time specified below.

After heating, immediately plunge vegetables in ice water to cool quickly and thoroughly. When cool, remove from water, drain, pack, seal, and freeze. Return water to a full boil for successive batches.

Type of Vegetable	Blanching Time	Type of Vegetable	Blanching Time
Asparagus, thin spears	2 minutes	Carrots, diced, sliced, or lengthwise strips	2 minutes
Asparagus, thick spears	4 minutes	Cauliflower, florets, 1 inch across	3 minutes
Beans, green or wax	3 minutes	Corn-on-the-cob	7–11 minutes
Beans, lima	2–4 minutes	Corn, kernel	4 minutes
Broccoli, florets, 1½ inches across	3 minutes	Greens	2 minutes
Brussels Sprouts	3–5 minutes	Peas, green	1½ minutes
Carrots, small	5 minutes	Turnips, diced	2 minutes

Boil

Pasta

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

Fluffy Rice

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

<i>Type of Rice</i>	<i>Liquid</i>	<i>Boiling Time</i>	<i>Type of Rice</i>	<i>Liquid</i>	<i>Boiling Time</i>
White, long-grain	4 cups	15–18 minutes	White, short-grain	3½ cups	18–23 minutes
White, medium-grain	3½ cups	15–18 minutes	Brown	4 cups	45–50 minutes

Deep Fry

When using the appliance for deep frying, you will need to attach the handle to the basket as instructed on page 2. **Prior to each use, make sure the lock bar on the basket handle is in the down (locked) position; see page 2, Fig. C.**

Important Safety Information

- Do not let the cord hang or drape over the counter or table edge within reach of children.
- Remove the cover from the appliance while the oil is heating or while frying.
- Always remove the plug from the wall outlet, then remove the heat control from the appliance when not in use.

WARNING! Burn Hazards

- Hot oil can cause serious and painful burns. Close supervision is necessary when any appliance is used by or near children.
- **Oil and water do not mix.** The combination can be dangerous. When the oil is heated, any water droplets in the oil superheat, becoming a volatile steam that can cause hot oil to spatter, boil over, or even erupt out of the appliance. Always remove ice crystals and excess moisture from foods by patting them dry with paper towels before frying.
- Uncooked potatoes contain a high percentage of moisture and extreme caution must be used when frying.
- Use caution when frying doughs, such as beignets, donuts, dumplings, hushpuppies, and fritters. These foods may develop air bubbles during heating, which may burst and cause burns. Use a slotted spoon or tongs, rather than a fork, to turn food during frying and to remove food from oil.
- Use caution when frying flour tortillas. Flour tortillas contain air bubbles. During frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Accordingly, after frying, carefully raise the tortillas out of the vegetable oil and allow to drain for approximately 30 seconds.
- Always allow the appliance to cool completely before moving, removing oil, or cleaning.

Helpful Hints

- Fry foods of uniform size and thickness as they will fry more evenly and at the same speed. Do not overfill the basket. Frying too much food at once lowers the oil temperature and causes food to absorb too much oil.
- Use only heat-resistant utensils. Hot oil damages most plastic or rubber utensils. Do not leave metal utensils in the deep fryer as they will become hot and can cause injury.
- Use vegetable oils, such as peanut, canola, corn, sunflower, soybean, and light olive oil, which can withstand the high temperatures required for deep frying. Do not use extra virgin olive oil or other vegetable oils as they deteriorate at temperatures below those required for deep frying.
- Do not use solid fat (shortening, butter, margarine, lard). Solid fat will not melt uniformly and will cause severe smoking.
- Avoid preheating the oil longer than necessary and turn off the deep fryer once the last batch of food has been removed. The longer the oil is heated, the more it deteriorates.
- When breading food, use any type of flour, corn meal, fine bread or cracker crumbs, or commercial breading to coat the food. To get the breading to adhere better to the food, dip the food first in a mixture of egg and milk; see Crispy Coating recipe on page 9.
- Foods that are battered may stick to the basket; therefore, you may wish to fry these foods without the basket. If, however, you want to use the basket, lower it into the oil before placing battered foods in the oil. When using the deep fryer without the basket, a heat-resistant scoop should be used to add or remove foods.

Handling Oil after Frying

After frying foods, allow the oil to cool. To strain oil for reuse, place a funnel into the original oil container or other airtight container and line the funnel with a filter or a double thickness of cheesecloth. Slowly pour the oil into the funnel. Store the oil in a cool, dark area.

The number of times the oil can be reused will depend on the type of oil used and the food that is fried in it. For example, the oil will need to be replaced more often if used for frying fish or food coated with bread or cracker crumbs. Replace the oil if it is dark in color, has an unpleasant odor, smokes when heated, or foams excessively during frying.

How to Fry

1. Place the deep fryer on a dry, level, heat-resistant surface away from the wall and the edge of the surface. Do not let the cord hang or drape over the edge of the counter or table within reach of children. Remove the cover from the deep fryer.

NOTICE: To prevent possible heat damage to your countertop, place a heat-resistant counter protector, such as aluminum foil, under the deep fryer. To keep the fryer from moving on the counter, do not place any portion of the foil under the legs.

2. Fill the deep fryer with vegetable oil up to the oil level line, which is located on the inside of the unit. Never use more than eleven 8-ounce cups of vegetable oil.
3. Plug cord into a 120VAC wall outlet only. Set the heat control to 400° and preheat 25 minutes. Leave heat control at 400° for frying.
4. While the oil is preheating, prepare the food for frying. Remove any excess moisture by patting dry with paper towels. Moist foods cause excess foaming and spattering. Place the basket on the countertop. The basket can be filled to the rim for most foods.

CAUTION! For homemade fries, only fill the basket ½ full. Overfilling can result in the oil boiling over, which may cause burns or damage to the appliance.

5. Once the oil has preheated, slowly lower the basket into the oil and fry food until golden brown. If the oil starts to boil up too quickly, lift the basket out of the oil for a couple of seconds, then lower it again. Repeat as necessary until the basket is completely lowered into the deep fryer.

WARNING! To prevent the risk of severe personal injury or property damage, use caution when cooking with hot oil.

6. When the frying time has elapsed, make sure the food is golden brown. Then lift the basket and hook it onto the deep fryer rim to allow the oil to drain from the food.
7. Allow the oil to cool completely before straining or before moving or cleaning the appliance.

Type of Food	Frying Time	Type of Food	Frying Time
Chicken, raw, breaded	13–18 minutes	French fries, homemade (see recipe below)	10–12 minutes
Fish, raw, battered or breaded	3–4 minutes	Onion rings, frozen	3–4 minutes
Fish, frozen	7–8 minutes	Onion rings, raw, battered	1½–2½ minutes
French fries, frozen	17–20 minutes	Shrimp, raw, breaded or battered	3–5 minutes

Recipes

Homemade French Fries (Double Fry Method)

Peel medium potatoes, if desired, and cut into ¼- to ½-inch thick strips. Place into a large bowl and cover with hot tap water. Soak potato strips 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels.

Because uncooked potatoes contain a high percentage of moisture, extreme care must be used when deep frying. Thoroughly dry potato strips before deep frying. Fill basket only ½ full. Slowly lower filled basket into oil. Do not use cover.

If oil starts to boil up too quickly, lift basket out of oil for a couple of seconds, then lower it again. Repeat as necessary until basket is completely lowered into deep fryer.

Fry 3 to 4 minutes, until fries are cooked through but not browned. Drain; let stand to cool for at least 10 minutes, but not more than 2 hours. Just before serving, fry potatoes at 400° for 7 to 8 minutes or until golden brown.

Crispy Coating

½ cup milk
1 egg

Flour
Salt and Pepper

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

Apple Pie Fritters

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

Mix flour, sugar, baking powder, and salt together in a medium bowl. Whisk milk, brandy, egg yolk, and melted butter together in a small bowl. Gradually stir wet ingredients into dry ingredients until smooth. Set aside. Mix sugar and cinnamon together. Sprinkle mixture over both sides of apple slices, saving remainder to dust over finished fritters. Then sprinkle slices lightly with nutmeg.

Beat egg whites in a small bowl until stiff, but not dry. Fold into reserved batter. Dip several apple slices into batter to coat evenly, letting excess drip off. Carefully place 3 to 4 slices at a time into preheated oil. Fry 3 to 4 minutes, turning once. Drain on paper towels. Sprinkle both sides of fried slices with reserved cinnamon and sugar mixture. Serve warm.

Quesadilla Crispers

4	ounces fresh sausage (chorizo, Italian, etc.)	4	ounces jalapeño jack cheese, shredded (1 cup)
1	cup refried beans	8	(7-inch) flour tortillas
¼	cup finely chopped onion	1	tablespoon flour
¼	cup diced canned green chilies, drained	2	tablespoons cold water

Cook sausage in a small skillet until done, breaking it up as it cooks. Mix cooked sausage, beans, onion, chilies, and cheese together.

Makes about 1½ cups.

Cut tortillas into quarters. Place about 1 teaspoon of bean mixture in center. Brush edges with a mixture of flour and water. Fold tortilla in half and press to seal; keep it covered as you work. Continue until all are made. *Makes 32.*

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

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance, or need parts or repair for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8 a.m. to 4 p.m. (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Chat at GoPresto.com weekdays 9 a.m. to 12 noon and 1 to 3 p.m. (Central Time)
- Write: National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way
Eau Claire, WI 54703-3703

Inquiries will be answered promptly by email, telephone, 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 appliance. These numbers can be found on the bottom of the plug guard. Please record this information:

Model _____ Series _____ Date Purchased _____

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

Product Registration

IMPORTANT: Please go online and register this product within 10 days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage, but it may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires.

To register your product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, call the Consumer Service Department at 1-800-877-0441 for assistance with registration.



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 delivery of the Presto® appliance, 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, call our Consumer Service Department at 1-800-877-0441 or visit www.GoPresto.com/contact. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto 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**