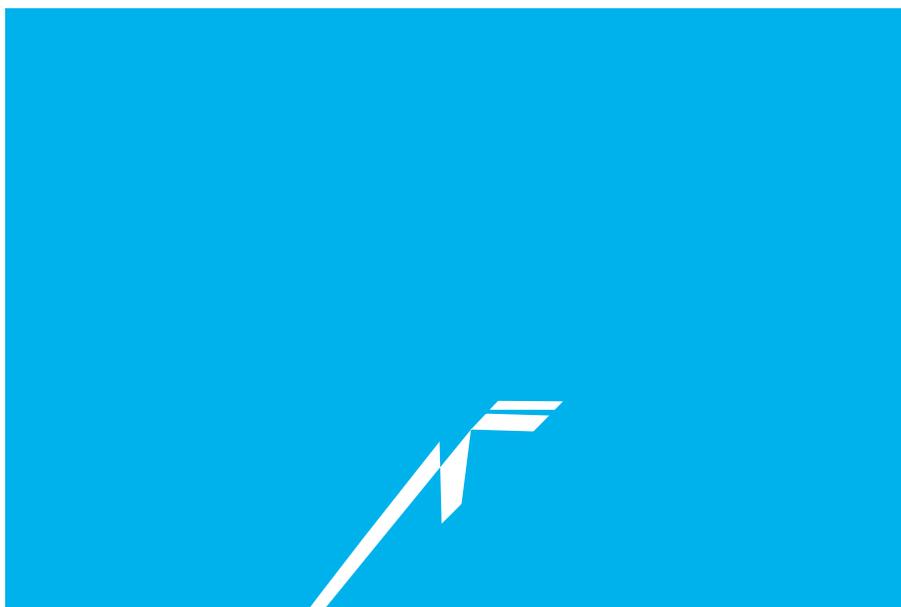


PRESTO

Kitchen Kettle[™] multi-cooker/steamer



- So versatile, you'll use it every day.
- Steams, stews, roasts, boils, and deep fries.
- Easy to clean. Nonstick surface, inside and out.

Visit us on the web at www.GoPresto.com

INSTRUCTIONS

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

IMPORTANT SAFEGUARDS

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

- 1. Read all instructions.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock or burns, do not immerse heat control or magnetic cord assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions on 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.

Basket
multi

Pilot light

Probe

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.



*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.

Brown Beef Soup Stock

2 pounds beef soup meat	1 small bay leaf
1 1/2 tablespoons cooking oil	1 1/2 teaspoons salt
2 quarts water	1/8 teaspoon pepper
3/4 cup diced onion	1/3 cup chopped celery
1/3 cup diced carrots	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 ribs celery, chopped
2 quarts water	2 carrots, diced
1 teaspoon salt	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 tablespoon chopped green pepper
1 1/2 quarts water	2 tablespoons diced celery
2 tablespoons dried lima beans, soaked	1/2 cup fresh or frozen peas
1/2 tablespoon salt	1/4 cup shredded cabbage
pepper	1/3 cup whole kernel corn
1/2 tablespoon cooking oil	1/2 cup diced carrots
1 small clove garlic, peeled	1 cup stewed tomatoes
2 tablespoons chopped onion	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 | 1 bay leaf |
| 2 quarts water | 1 teaspoon salt |
| 1 1/2 pounds ham shank | 1/4 teaspoon pepper |
| 1 onion, chopped | |

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

STEW

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 |
| 1/2 tablespoon salt | 1 cup peas |
| 1/8 teaspoon pepper | 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 | 1/2 teaspoon basil |
| 2 pounds chicken, cut up | 1 cup cubed cooked ham |
| 1 quart water | 2 potatoes, diced |
| 1/2 onion, chopped | 2 tomatoes, peeled and quartered |
| 1 teaspoon salt | 1/2 10-ounce package frozen lima beans |
| 1/8 teaspoon pepper | 1/2 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

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.

ROAST

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
Arm Roast
Heel of Round
Rib Roast
Blade Roast

Fore Shank
Standing Rump
Rolled Rump Roast
Flank Steak
Sirloin Tip

Rib Eye Roast
English Cut
Brisket
Shoulder Clod
Boston Butt

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

Olive Oil
Suet
Butter

Margarine
Vegetable Shortening
Vegetable Oil

Bacon Drippings
Poultry Drippings

Add 2 cups...

Water
Beer
Tomato Juice

Coffee
Red Wine
Fruit Juice

Vinegar
Carbonated Beverage

Add a pinch or two of...

Salt
Pepper
Garlic
Onion
Celery

Thyme
Rosemary
Oregano
Marjoram
Bay Leaf

Mustard
Dill
Caraway
Basil
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

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 or poultry
1 cup cooked seafood, shrimp, lobster, etc.	1/2 pound crumbled ground meat, well browned	1/2 pound grated or diced cheese

Add 2 cups of cooked...

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

Add 1 cup any cooked vegetable...

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

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

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

Sautéed minced garlic	Sliced black olives	Tabasco sauce
Sautéed chopped onion	Instant bouillon	Soy sauce
Sautéed 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.

Boston Beans with Pork

2 cups dried beans	1 teaspoon salt
water	3 tablespoons molasses
1/2 pound salt pork, diced	1/2 teaspoon dry mustard
1 small onion, diced	2 tablespoons catsup
3 tablespoons brown sugar	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 tablespoon butter
1 13 ¹ / ₄ ounce can pineapple chunks	1 onion, finely chopped
2 teaspoons soy sauce	¹ / ₂ green pepper, finely chopped
¹ / ₈ teaspoon ginger	2 tablespoons cornstarch
¹ / ₄ teaspoon salt	¹ / ₄ cup water
¹ / ₈ 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. 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
Asparagus	Wash. Break stalks, snapping where tender part starts.	10-15 minutes
Beans	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
Beets	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
Broccoli	Remove outer leaves and tough part of stalk. Split rest of stalk, almost to flowerets.	15-20 minutes
Brussels Sprouts	Cut off wilted leaves. Wash. Cut large Brussels sprouts in half lengthwise.	10-15 minutes
Cabbage	Remove wilted leaves. Cut in 6 to 8 wedges.	10-12 minutes
Carrots	Wash and pare or scrape. Leave whole. Or slice or cut in quarters or strips.	20-25 minutes 15-20 minutes
Cauliflower	Remove leaves and some of the stem. Leave whole.	20-25 minutes
Celery	Cut off leaves; trim roots. Wash.	10-15 minutes
Corn	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
Greens	Cut off roots. Wash.	5-10 minutes
Kohlrabi	Cut off leaves; wash, pare, and dice or slice.	25-30 minutes
Potatoes	Wash. Cook with skins on. Cook: whole quartered cubed	25-40 minutes 20-25 minutes 10-15 minutes
Rutabaga	Wash. Pare thinly. Slice or cube.	25-40 minutes
Turnips	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
Asparagus	Trim. Cut to package length or in 2 inch pieces. Sort according to stalk thickness.	2-4 minutes
Beans		
Green or wax	Snip ends and remove strings. Cut in 1 or 2 inch pieces or julienne.	3 minutes
Lima	Shell.	2-4 minutes
Broccoli	Peel stalks, trim. Cut to package length. No thicker than 1½ inches.	3 minutes
Brussels Sprouts	Remove outer leaves.	3-5 minutes
Carrots	Scrape or pare. Cut into package lengths. Or slice ¼ inch thick.	5 minutes 2 minutes
Cauliflower	Cut into 1 inch pieces.	3 minutes
Corn		
On Cob	Husk, remove silk, wash, and sort.	7-11 minutes
Kernel	Blanch ears; cool, cut off corn.	4 minutes
Greens	Cut and discard thick stems and imperfect leaves.	2 minutes
Peas	Shell.	1½ minutes
Rutabagas and Turnips	Pare. Cut into ½ 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.

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. 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 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 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.

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