

PRESTO®

Stainless Steel Electric Wok



- The quick and easy way to prepare sizzling stir-fry meals!
- Luxurious stainless steel body and handles.
- Aluminum clad bottom for even heating.
- Fully immersible and dishwasher safe for easy cleaning with heat control removed.

Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:


- Descargue en formato PDF en www.GoPresto.com/espanol
- Envíe un mensaje de correo electrónico a contact@GoPresto.com
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



Visit us on the web at www.GoPresto.com

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.
3. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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. Do not operate if the legs become cracked or damaged. Return the appliance to the Presto Factory Service Department (see page 7) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. This appliance is not intended for deep frying foods.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. It is recommended that this electric wok 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.
13. Always attach heat control to appliance first, then plug cord into wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

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

A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least 13A/125V/1625W. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. Connect the power supply cord to a 120VAC electrical outlet only.

Before First Use

1. Wash wok and cover in dishwasher or in hot, soapy water, rinse, and dry. Do not immerse Control Master® heat control or let the heat control come in contact with any liquid.
2. Season the wooden spatula which came with the wok. Mineral oil is recommended for this. Mineral oil will help prevent the wood from cracking and also prevent staining and absorption of food odors and bacteria. Apply the oil with a soft cloth. Allow the oil to soak in for a few minutes and then wipe off the spatula with a dry, clean cloth.

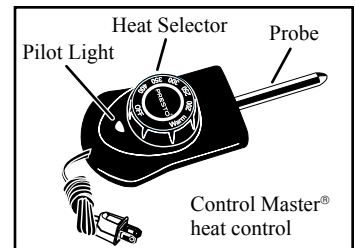
How To Use

Caution: This product is not intended to melt wax, gels, plastics, glue, or other materials for making candles or for other hobbyist activities, or in any commercial or business application.

1. Place wok on a dry, level, heat resistant surface. Cover should **not** be on the wok.
2. Prepare food for cooking.
3. Insert the Control Master® heat control probe into the wok so the two electrical pins on the wok are fully inserted into the heat control. Connect cord to a 120VAC electrical wall outlet only.
4. Preheat wok by turning Control Master® heat control to 375°F or the temperature specified in the recipe. Allow wok to preheat for 5 to 10 minutes. When using the wok for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.

Note: This wok has an impact welded aluminum-clad base, for fast, even high temperature cooking. Because of that base, your new wok cooks as fast and as hot as your stove. A temperature higher than 375°F may result in excessive smoking. Suggested temperature settings for a variety of foods can be found in a chart on page 3 and in the recipes that follow.

5. Add oil and food to wok according to recipe. Stir food frequently using the wooden spatula and cook for the length of time indicated in the recipe.
6. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance.
7. Allow wok to cool before cleaning.



Care and Cleaning

Before initial use and after each subsequent use, wash wok in hot, soapy water and rinse and dry thoroughly, or wash wok in an automatic dishwasher. Wipe Control Master® heat control with a damp cloth. **DO NOT IMMERSE HEAT CONTROL IN WATER OR LET IT COME IN CONTACT WITH ANY LIQUID. Note:** If you choose to wash the wok in a dishwasher, the aluminum bottom of the wok will likely discolor due to the caustic nature of the dishwashing detergent.

The wooden spatula should be washed in hot, soapy water. Like with all wooden utensils, do not soak the wooden spatula or put it in the dishwasher because this may cause it to crack. Periodically season the wooden spatula with mineral oil.

Food residue may be removed from the wok by scrubbing in a circular motion with a stainless steel scouring pad or a nylon mesh cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge.

Helpful Hint: For quick, effective and easy cleaning that virtually eliminates scrubbing, use the following method: Pour enough water into the emptied wok to cover food residue. Cover and turn Control Master® heat control to 250°F. Bring water to a boil and while water is boiling, scrape the wok with a wooden or plastic spatula until the food is loosened. Remove heat control and wash wok in hot, soapy water. Rinse and dry thoroughly.

If the cooking surface has mottling, stubborn, brown or tacky food residue, or if the wok has developed straw colored or rainbow discoloration as a result of prolonged exposure to high heat, use a powdered cleanser without chlorine or bleach, such as Bar Keepers Friend®

*Scotch-Brite is a trademark of 3M. Bar Keepers Friend is a trademark of Servaas Laboratories, Inc.

cleanser and polish or Cameo* copper, brass, & porcelain cleaner. Moisten the wok with water. Shake a film of cleanser over the cooking surface. Using a stainless steel scouring pad or a nylon mesh cleaning pad, such as Scotch-Brite* Multi-Purpose Scrub Sponge*, scrub the wok in a circular motion. Wash the wok in hot, soapy water. Rinse thoroughly and dry. THE FOLLOWING CAN CAUSE STAINLESS STEEL TO PIT OR CORRODE: STEEL WOOL, OVEN CLEANSERS, AND CLEANSERS CONTAINING BLEACH OR CHLORINE, SUCH AS COMET* AND AJAX*. DO NOT USE THEM.

To maintain the high quality appearance of stainless steel appliances, avoid using metal utensils in them. In addition, avoid cutting or chopping food in the appliance with a knife or other sharp utensil. To avoid pitting or creating white dots on the cooking surface, bring liquids to a boil before adding salt. Stir thoroughly.

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

IMPORTANT: To ensure continued accuracy of the Control Master® heat control, avoid rough handling in use and storage. Do not overheat or allow the wok to boil dry as this will cause the wok to discolor.

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 or property damage.

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

Do not handle hot cover with wet towel or place hot cover on a cold or wet surface. Sudden, extreme changes in temperature may cause glass to break. Allow cover to cool before washing. This cover is dishwasher safe. Keep the cover clean. 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. Do not scrape or gouge glass with hard or sharp utensils.

Helpful Hints for Stir-Frying

- ◆ Always preheat your wok for 5 to 10 minutes before adding any ingredients.
- ◆ When preparing your own recipes, use the following temperature table as a guide. Use the lower of the temperatures given and adjust upward as necessary.

| | |
|------------------------------|--------------|
| Meat and poultry stir frying | 375° – 400°F |
| Seafood stir-frying | 350° – 375°F |
| Vegetable stir-frying | 300° – 325°F |
| Keep prepared food warm | Warm – 200°F |
- ◆ To avoid excessive smoking, do not turn the control above 375°F. This wok has an impact welded aluminum-clad base, for fast, even high temperature cooking. Because of that base, your wok cooks as fast and as hot as your stove.
- ◆ Since stir-frying is a very quick cooking method, all food should be ready and measured for cooking (washed, peeled, cut to desired size, etc.) before plugging the wok in.
- ◆ Cut meat into very thin strips, 1/8 to 1/4 inch thick, and approximately 2 to 3 inches in length. Partially freeze meat and poultry for 30 minutes to 1 hour for easier slicing.
- ◆ If desired, a small amount of oil, 1 to 2 teaspoons, can be mixed in with the meat prior to cooking. You may find you use less oil this way.
- ◆ Drain off marinades before adding meat to wok. This will reduce the amount of splatter during cooking and prevent stewing.
- ◆ Stir fry thin cuts of meat and poultry for one to two minutes. Do not overcook as this will result in tough, dry meat.
- ◆ Stir fry meat and poultry in small batches, no more than 2 cups of food at a time. The food should be distributed so a portion of each piece is in direct contact with the cooking surface. Too much food prepared at the same time will lower the temperature of the wok, causing the food to simmer rather than fry.
- ◆ Use a tossing motion when stir-frying. This ensures that the food is evenly exposed to the heat. The food will cook quickly and evenly in just a couple of minutes.
- ◆ Stir-fried food is best served immediately after cooking to retain the crisp texture.
- ◆ Add ginger and garlic toward the end of cooking to prevent them from burning. Push vegetables and other ingredients to the sides of the wok and brown the ginger and garlic in the center of the wok for 15 to 30 seconds. Then return other food to the center of wok and combine with ginger and garlic.

*Scotch-Brite is a trademark of 3M. Cameo is a trademark of Church & Dwight Co., Inc. Comet is a trademark of Colgate-Palmolive Company. Ajax is a trademark of Procter & Gamble Corporation.

Recipes

Chicken with Snow Peas, Carrots, and Bean Sprouts

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|---|-----------------------------------------------------------------------------------|---|-----------------------------------------|
| 2 | teaspoons lite soy sauce | 1 | teaspoon cornstarch |
| 1 | teaspoon dry sherry | 2 | tablespoons vegetable oil, or as needed |
| ½ | teaspoon sugar | ½ | cup carrots, julienne cut |
| 1 | 20-ounce package boneless, skinless chicken breasts, cut into ¼-inch thick strips | 4 | ounces bean sprouts |
| ¾ | cup chicken low sodium broth or stock | 7 | ounces snow peas |
| | | 2 | tablespoons water |
| | | 1 | tablespoon minced garlic |

Combine soy sauce, sherry, and sugar, in a medium bowl. Add chicken and stir. Refrigerate, covered, for 30 minutes. Remove chicken and pat dry. Combine chicken broth and cornstarch in a small bowl. Reserve.

Preheat wok at 375°F for 5 minutes. Add 2 teaspoons of oil and heat until just smoking. Add half of chicken evenly to the center of the wok. Cook, without stirring, for 1 minute, then stir and cook until browned. Transfer chicken to clean bowl. Heat 2 teaspoons oil and repeat with remaining chicken.

Add remaining 2 teaspoons oil and heat. Add carrots, bean sprouts, and peas. Cook, stirring frequently, until vegetables begin to just soften, 2 to 4 minutes. Add water and continue to cook until vegetables are crisp tender, 1 to 2 minutes more. Push vegetables to sides of wok; add garlic to center of wok and cook for 15 to 30 seconds. Return vegetables to center of wok and combine with garlic. Return chicken and any juices to wok; stir to combine. Pour reserved broth into wok, stirring well before adding. Cook, stirring constantly, until chicken is cooked through and sauce is thickened, about 1 minute. Serve over rice.

4 servings

Teriyaki Chicken

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|---|----------------------------------|---|------------------------------------|
| ½ | cup teriyaki sauce* | 4 | boneless, skinless chicken breasts |
| ½ | cup dry sherry | 1 | tablespoon vegetable oil |
| 2 | teaspoons grated grapefruit peel | 2 | green onions, sliced, for garnish |
| 1 | clove garlic, minced | | |

Combine teriyaki sauce, sherry, grapefruit peel, and garlic in a small bowl. Reserve. Place chicken breasts on a cutting board and pound lightly with a meat mallet to even thickness. Preheat wok at 375°F for 5 minutes. Add 1 tablespoon of oil and heat until just smoking. Add 2 chicken breasts; brown well on both sides, about 4 minutes. Remove chicken to clean plate. Add remaining chicken breasts. Brown well on both sides. Return all chicken to the wok. Pour reserved sauce over chicken. Reduce heat until pilot light goes out. Cook, covered, turning chicken once, until cooked through, about 5 minutes. Remove chicken from wok and cut into ½-inch slices. Serve chicken slices topped with teriyaki sauce. Garnish with onions, if desired.

4 servings

*This ingredient can be found in the ethnic foods section of the supermarket.

Spicy Beef and Vegetable Stir-Fry

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|---|-----------------------------------------------------------------------|----|------------------------------------------------|
| 1 | cup beef broth | 10 | ounces snow peas |
| 3 | tablespoons lite soy sauce | 8 | ounces fresh mushrooms, cut into ¼-inch slices |
| 3 | tablespoons vegetable oil | 1 | medium red pepper, cut into ¼-inch slices |
| 2 | teaspoons sambal oelek* | 2 | tablespoons water |
| 1 | pound flank or sirloin steak, cut across the grain into ½-inch strips | 2 | cloves garlic, minced |
| 1 | tablespoon cornstarch | 2 | teaspoons minced fresh ginger |

Combine broth, soy sauce, 2 teaspoons vegetable oil, and sambal oelek in medium bowl. Add beef and stir. Refrigerate, covered, for 30 minutes to 1 hour. Remove beef and pat dry. Stir cornstarch into marinade and reserve.

Preheat wok at 375°F for 5 minutes. Add 2 teaspoons oil and heat until just smoking. Add half of beef evenly to the center of the wok. Cook, without stirring, for 1 minute, then stir and cook until browned. Transfer beef to clean bowl. Heat 2 teaspoons oil and repeat with remaining beef.

Add remaining 1 tablespoon oil and heat. Add snow peas, mushrooms, and red pepper; cook, stirring frequently, until vegetables begin to just soften, 2 to 3 minutes. Add water and continue to cook until vegetables are crisp tender, 1 to 2 minutes more. Push vegetables to sides of wok; add garlic and ginger to center of wok and cook for 15 to 30 seconds. Return vegetables to center of wok and combine with garlic and ginger. Return beef and any juices to wok; stir to combine. Pour reserved marinade into wok, stirring well before adding. Cook, stirring constantly, until thickened, about 30 seconds. Serve over rice.

Substitution Tip: Chili paste can be used as a substitute for the sambal oelek.

4 servings

*Sambal oelek is a chili based condiment found in the ethnic foods section of the supermarket and at Asian markets.

Szechwan Beef and Peanuts

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|---------------------------------------------------------------------------|---------------------------------------------------------------|
| 1/3 cup beef broth | 4 ounces bean sprouts |
| 2 tablespoons dry sherry | 1/2 cup frozen peas, thawed |
| 2 tablespoons vegetable oil | 5 green onions, white and green parts, cut into 1-inch pieces |
| 1 tablespoon lite soy sauce | 2 cloves garlic, minced |
| 2 teaspoons cornstarch | 1/2 cup dry roasted peanuts |
| 1 teaspoon sugar | |
| 1/4 to 1/2 teaspoon red pepper flakes | |
| 1 pound flank or sirloin steak, cut across the grain into 1/8-inch strips | |

Combine broth, sherry, 2 teaspoons oil, soy sauce, cornstarch, sugar, and red pepper flakes in a small bowl. Set aside. Preheat wok at 375°F for 5 minutes. Add 2 teaspoons of oil and heat until just smoking. Add half of beef evenly to the center of the wok. Cook, without stirring, for 1 minute, then stir and cook until browned. Transfer beef to clean bowl. Heat remaining 2 teaspoons oil and repeat with remaining beef.

Return beef and any juices to wok. Add bean sprouts, peas, onion, and garlic; stir to combine. Pour reserved sauce into wok, stirring well before adding. Cook, stirring constantly, until thickened, about 30 seconds. Stir in peanuts.

4 servings

Asian Vegetable Stir-Fry

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|---------------------------------------------------------------------|---------------------------------------------------------------|
| 1 1/2 tablespoons lite soy sauce | 6 ounces shiitake mushrooms, stemmed and sliced |
| 1 1/2 tablespoons orange juice | 5 green onions, white and green parts, cut into 2-inch pieces |
| 1 teaspoon grated orange peel | 1 tablespoon minced fresh ginger |
| 1/2 teaspoon sesame oil | 2 cloves garlic, minced |
| 1 to 1 1/2 tablespoons vegetable oil | |
| 3/4 to 1 pound head bok choy, sliced crosswise into 1/2-inch pieces | |
| 1 red bell pepper, cut into 1/4-inch slices | |

Combine soy sauce, orange juice, orange peel, and sesame oil in small bowl. Reserve. Preheat wok at 300°F for 5 minutes. Add 1 tablespoon oil to wok and heat. Add bok choy stalks, pepper, and mushrooms; cook, stirring frequently, until vegetables begin to just soften, 2 to 4 minutes. Add bok choy greens and onions and continue to cook for another 1 minute, adding remaining 1/2 tablespoon oil if necessary. Push vegetables to sides of wok; add ginger and garlic to center of wok and cook for 15 to 30 seconds. Return vegetables to center of wok and combine with ginger and garlic. Add reserved sauce. Cover and allow to cook until vegetables are crisp tender, about 1 minute.

Preparation Tip: Cut bok choy greens away from the triangular white stalk. Cut white stalk in half lengthwise and then crosswise into 1/2-inch thick pieces. Slice greens into 1/2-inch strips. Keep separate.

6 servings

Sesame Ginger Vegetables

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|-----------------------------------------------|-------------------------------------------------------------------|
| 2 teaspoons sesame seeds | 4 ounces mushrooms, cut into 1/4-inch slices |
| 1 tablespoon vegetable oil | 1 medium zucchini, halved lengthwise and cut into 1/4-inch slices |
| 2 teaspoons sesame oil | 2 teaspoons minced fresh ginger |
| 2 medium onions, cut into 1/4-inch slices | 3 tablespoons stir-fry sauce* |
| 1 medium red pepper, cut into 1/4-inch slices | |

Preheat wok at 300°F for 5 minutes. Add sesame seeds, heat until lightly browned. Remove seeds; reserve. Add oils to wok and heat. Add onions and pepper; cook, stirring frequently, until vegetables just begin to soften, 2 to 3 minutes. Add mushrooms and zucchini; continue to cook until mushrooms and zucchini just begin to soften, 1 to 2 minutes. Push vegetables to sides of wok; add ginger to center of wok and cook for 15 to 30 seconds. Return vegetables to center of wok and combine with ginger. Stir in stir-fry sauce. Cover and allow to cook until vegetables are crisp tender, about 1 minute. Sprinkle with toasted sesame seeds.

6 servings

*This ingredient can be found in the ethnic foods section of the supermarket.

Sweet and Spicy Pork

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|---|----------------------------------------------------------|---|------------------------------------------------------|
| 3 | tablespoons lite soy sauce | 2 | teaspoons cornstarch |
| 2 | tablespoons water | 2 | tablespoons vegetable oil |
| 1 | teaspoon sugar | 1 | large red or green pepper, cut into ¼-inch slices |
| 1 | pound boneless pork loin, cut into ¼-inch strips | 1 | tablespoon minced fresh ginger |
| 1 | 8-ounce can pineapple chunks, drained, juice reserved | 2 | cloves garlic, minced |
| | | ¼ | teaspoon crushed red pepper |

Combine soy sauce, 1 tablespoon water, and sugar in medium bowl. Add pork and stir. Refrigerate, covered, for 30 minutes to 1 hour, stirring occasionally. Remove pork and pat dry. Combine cornstarch and reserved pineapple juice in small bowl. Set aside.

Preheat wok at 375°F for 5 minutes. Add 2 teaspoons oil and heat until just smoking. Add half of pork evenly to the center of the wok. Cook, without stirring, for 30 seconds to 1 minute, then stir and cook until browned. Transfer pork to clean bowl. Heat 2 teaspoons oil and repeat with remaining pork.

Reduce heat to 300°F. Add remaining 2 teaspoons oil and heat. Add pepper; cook, stirring frequently, until pepper begins to just soften, 2 to 4 minutes. Add remaining 1 tablespoon water and continue to cook until crisp tender, 1 to 2 minutes more. Push pepper to sides of wok; add garlic, ginger, and crushed red pepper to center of wok and cook for 15 to 30 seconds. Return pepper to center of wok and combine with garlic, ginger, and crushed red pepper. Return pork and any juices to wok, stir to combine. Add pineapple and reserved pineapple juice mixture to wok. Cook, stirring constantly, until thickened, about 30 seconds.

4 servings

Chinese Mushrooms and Noodles

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|---|--------------------------------------------------|---|---------------------------------------------------|
| 6 | ounces rice stick noodles* | 2 | cloves garlic, minced |
| ½ | teaspoon sesame oil | ½ | cup sliced green onions, white and green parts |
| 1 | tablespoon vegetable oil | 3 | tablespoons beef broth |
| 8 | ounces shiitake mushrooms, stemmed and sliced | 2 | tablespoons lite soy sauce |
| 8 | ounces oyster mushrooms, sliced | | |

Bring 8 cups of water to a boil in a large pot. Add noodles; cook until noodles are al dente, 5 to 6 minutes. Pour out hot water and add several changes of cold water to remove starch. Drain noodles and return to pot. Add sesame oil and toss to combine. Reserve. Preheat wok at 300°F for 5 minutes. Add vegetable oil and heat. Add mushrooms; stir-fry 1 minute. Add green onions and garlic; stir-fry 1 minute. Stir in broth, soy sauce, and reserved noodles. Cook until mushrooms are tender and mixture is heated through.

4 servings

Shrimp and Scallops with Hoisin Sauce

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|----|---------------------------|---|--------------------------------------------|
| 2 | tablespoons hoisin sauce* | ½ | pound large shrimp, peeled and deveined |
| 2 | tablespoons rice vinegar | ½ | pound large scallops |
| 1 | tablespoon soy sauce | 2 | teaspoons minced fresh ginger |
| 1 | teaspoon cornstarch | 2 | cloves garlic, minced |
| 1½ | teaspoons brown sugar | ¼ | cup minced fresh cilantro, loosely packed |
| 2 | tablespoons vegetable oil | | |

Combine hoisin sauce, vinegar, soy sauce, cornstarch, and brown sugar in small bowl. Reserve.

Preheat wok at 350°F for 5 minutes. Add oil and heat. Add shrimp and scallops; stir-fry until shrimp turn pink and scallops are just tender, about 1 minute. Push shrimp and scallops to sides of wok; add ginger and garlic to center of wok and cook for 15 to 30 seconds. Return shrimp and scallops to center of wok and combine with ginger and garlic. Pour reserved sauce into wok, stirring well before adding. Cook, stirring constantly, until thickened, about 30 seconds. Top with cilantro. Serve over rice.

4 servings

*These ingredients can be found in the ethnic foods section of the supermarket.

Stir-Fried Citrus Shrimp

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|--------------------------------------------------|-------------------------------------------|
| ¼ cup sliced green onions, white and green parts | 2 teaspoons sesame oil |
| 3 tablespoons fresh lime juice | 1 teaspoon cornstarch |
| 1 tablespoon water | ¼ teaspoon white pepper |
| 1 tablespoon lite soy sauce | 2 tablespoons vegetable oil |
| 1 tablespoon brown sugar | 1 pound large shrimp, peeled and deveined |

Combine onions, lime juice, water, soy sauce, brown sugar, sesame oil, cornstarch, and pepper in a small bowl. Reserve. Preheat wok at 350°F for 5 minutes. Add vegetable oil and heat. Add shrimp; stir-fry until shrimp turn pink and are tender, about 1 to 2 minutes. Pour reserved sauce into wok, stirring well before adding. Cook, stirring constantly, until thickened, about 30 seconds.

4 servings

Consumer Service Information

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

- Call 1-800-877-0441 weekdays 8:00 AM to 4:30 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: NATIONAL PRESTO INDUSTRIES, INC.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number for the wok and the series code. These numbers can be found on the bottom of the plug guard.

Please record this information:

Model Number _____ Series Code _____ Date Purchased _____

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of problem when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY
Presto Factory Service Department
555 Matthews Dr., Canton, MS 39046-3251

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

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 Factory Service Department. When returning a product, please include a description of the problem 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