

Presto 06006

Presto 06006 Kitchen Kettle Multi-Cooker/Steamer User Manual

Your guide to operating and maintaining your versatile Presto Kitchen Kettle.

1. PRODUCT OVERVIEW

The Presto 06006 Kitchen Kettle is a versatile electric appliance designed for various cooking methods, including deep frying, steaming, boiling, roasting, and preparing soups and casseroles. Its ceramic nonstick surface ensures easy cooking and cleanup.



Figure 1: The Presto 06006 Kitchen Kettle Multi-Cooker/Steamer with its components.

Video 1: An overview of the Presto 06006 Kitchen Kettle Multi-Cooker/Steamer, demonstrating its features and versatility.

2. COMPONENTS AND FEATURES

2.1. Components

- **Main Unit:** The primary cooking pot with a ceramic nonstick surface.
- **Tempered Glass Cover:** Allows monitoring of food during cooking.
- **Fry/Steam Basket:** Used for deep frying and steaming.
- **Control Master® Heat Control:** Detachable temperature control unit.
- **Handles and Feet:** For safe handling and stable placement.



Figure 2: Labeled diagram of the Presto Kitchen Kettle components, including the stay-cool knob, tempered glass cover, fry/steam basket, ceramic nonstick surface, and Control Master® heat control.

2.2. Key Features

- **Ceramic Nonstick Surface:** PFAS-free, ensuring stick-free cooking and easy cleaning.
- **Multi-functional:** Capable of deep frying, steaming, boiling, roasting, and preparing casseroles.
- **Fully Immersible:** The main unit is fully immersible for cleaning once the heat control is removed.
- **Large Capacity:** 5-quart capacity, suitable for preparing up to six servings of french fries.

3. SETUP

Before first use, ensure all packaging materials are removed and components are clean. Assemble the unit as follows:

1. Attach the feet to the bottom of the main unit by aligning them with the designated slots and pressing firmly until they click into place.
2. Attach the handles to the sides of the main unit using the provided screws. Ensure they are securely fastened.
3. Insert the Control Master® heat control into the receptacle on the side of the main unit. Ensure it is fully seated.
4. Place the tempered glass cover on top of the main unit.



Figure 3: The Control Master® heat control unit, which detaches for cleaning and features a temperature dial.

4. OPERATING INSTRUCTIONS

4.1. Deep Frying

1. Ensure the Control Master® heat control is removed and the unit is unplugged.
2. Fill the main unit with cooking oil up to the indicated fill line. Do not overfill.
3. Insert the Control Master® heat control and plug it into a 120V AC electrical outlet.
4. Set the desired temperature using the dial (e.g., 350°F for most deep-fried foods). The indicator light will illuminate.
5. Allow the oil to preheat until the indicator light turns off, signaling the set temperature has been reached.
6. Place food into the fry/steam basket. Lower the basket slowly into the hot oil.
7. Fry until food is golden brown and cooked through.
8. Carefully lift the basket and hook it onto the rim of the cooker to allow excess oil to drain.
9. Remove food from the basket and place on paper towels to absorb any remaining oil.



Figure 4: The Kitchen Kettle in use for deep frying, with french fries in the basket.

4.2. Steaming

1. Add water to the main unit, ensuring it does not touch the bottom of the fry/steam basket when inserted.
2. Place food (e.g., vegetables, fish) into the fry/steam basket.

3. Insert the Control Master® heat control and plug it into a 120V AC electrical outlet.
4. Set the temperature to a high setting (e.g., 400°F) to bring the water to a boil.
5. Once boiling, reduce the temperature to maintain a steady steam.
6. Cover with the tempered glass lid and steam until food is tender.



Figure 5: The Kitchen Kettle used for steaming, with green beans and red peppers in the basket.

Video 2: A demonstration of the Presto Kitchen Kettle's steaming capabilities, showing it in use with various foods.

4.3. Other Cooking Functions

The Presto Kitchen Kettle can also be used for preparing soups, stews, casseroles, and roasting meats. Adjust the temperature as needed for your specific recipe.



Figure 6: The Kitchen Kettle cooking a creamy soup or stew, demonstrating its versatility beyond frying and steaming.

5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Presto Kitchen Kettle.

- **Always unplug and remove the Control Master® heat control before cleaning.**
- The main unit, tempered glass cover, and fry/steam basket are **fully immersible and dishwasher safe** once the heat control is removed.
- For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
- Do not immerse the Control Master® heat control in water or any other liquid. Wipe it clean with a damp cloth.
- Store the appliance in a dry place when not in use.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not heat up.	Heat control not properly inserted or unplugged.	Ensure heat control is fully inserted and plugged into a working outlet.
Food sticks to the surface.	Nonstick surface is damaged or food is not properly prepared.	Ensure proper oil/liquid levels and avoid using metal utensils that can scratch the nonstick surface.
Oil/liquid boils over.	Overfilling or incorrect temperature setting.	Do not exceed the maximum fill line. Adjust temperature to prevent excessive boiling.

7. SPECIFICATIONS

Feature	Detail
Model Number	06006
Brand	Presto
Color	Black
Material	Aluminum with Ceramic Nonstick Coating
Capacity	5 Quarts
Product Dimensions (L x W x H)	12.25" x 8.75" x 9.44"
Item Weight	16 ounces (1 pound)
Power Source	Electric

8. WARRANTY AND SUPPORT

This Presto appliance is manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your product or visit the official Presto website. For technical support or service inquiries, please contact Presto customer service.

Note: Keep your purchase receipt as proof of purchase for warranty claims.