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Presto 02142

Presto 02142 Precise 6-Quart Multi-use Programmable Plus Electric Pressure Cooker Instruction Manual

Model: 02142

Introduction

The Presto 02142 Precise 6-Quart Multi-use Programmable Plus Electric Pressure Cooker is designed to simplify your cooking process. This appliance combines the functions of a pressure cooker, slow cooker, rice cooker, and steamer, offering 19 programmed settings for various dishes. Its innovative technology senses the temperature inside the pot to maintain precise pressure, eliminating the need for altitude adjustments. The large digital display and control knob provide an intuitive interface for selecting cooking options.

Key Features:

- Multi-function cooker with 19 programmed settings for diverse cooking needs.
- Large digital display and control knob for easy function selection.
- Cooks up to 70% faster than traditional methods, saving time and energy.
- Nine built-in safety features, including a cover locking system that prevents opening until pressure is safely reduced.
- Removable nonstick pot for easy cleaning, dishwasher safe.



Image: The Presto Precise 6-Quart Multi-use Programmable Pressure Cooker Plus, highlighting its versatility.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions thoroughly before operating the pressure cooker.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is properly closed and locked before operating under pressure.
- Never force the lid open. Ensure all internal pressure has been released before attempting to open.
- Do not use the appliance for anything other than its intended use.
- Always ensure sufficient liquid is added to the cooking pot to generate steam for pressure cooking.
- Exercise extreme caution when moving an appliance containing hot liquids.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

Product Components

Familiarize yourself with the various parts of your Presto Precise Electric Pressure Cooker for safe and effective operation.



Image: Labeled diagram of the Presto 02142 Electric Pressure Cooker, showing key components and dimensions.

- **Main Unit:** The base of the cooker housing the heating element and control panel.
- **Removable Nonstick Pot:** The inner cooking pot where food is placed. It is nonstick for easy food release and cleaning.
- **Lid Assembly:** Includes the locking cover, quick pressure release valve, and temperature sensor.
- **Control Panel:** Features a large digital display and a control knob for selecting settings.
- **Cooking Rack:** Used for steaming or keeping food elevated from the liquid.
- **Instruction/Recipe Book:** Provides detailed usage instructions and recipes.



Image: Close-up of the lid's green locking handle.



Image: Hand adjusting the quick pressure release valve.



Image: The removable nonstick inner cooking pot.

Setup

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the removable nonstick pot, lid, and cooking rack in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the pressure cooker on a stable, level, heat-resistant surface, away from the edge of the countertop. Ensure there is adequate space around the unit for ventilation.
4. **Insert Inner Pot:** Place the clean, dry nonstick pot into the main unit. Ensure it is seated correctly.
5. **Power Connection:** Plug the power cord into a 120-volt AC electrical outlet. The display will illuminate.

Operating Instructions

The Presto Precise Electric Pressure Cooker offers a variety of cooking methods. Always refer to the included recipe book for specific cooking times and liquid requirements.



Image: The digital display and control knob for program selection.

1. Basic Pressure Cooking:

1. **Add Ingredients:** Place food and the required amount of liquid into the nonstick pot. Do not exceed the MAX fill line.
2. **Secure Lid:** Place the lid on the cooker, aligning the arrow on the lid with the arrow on the base. Rotate the lid clockwise until it locks into place. The green locking handle will engage.
3. **Set Pressure Release Valve:** Ensure the quick pressure release valve is in the "SEAL" position for pressure cooking.
4. **Select Program:** Use the control knob to scroll through the 19 programmed settings (e.g., Ribs, Roast, Fish, Poultry, Rice, Stew, Soup, Beans, Desserts, High/Low Pressure Cooking). Press the knob to select.
5. **Adjust Time (if needed):** For some programs, you can adjust the cooking time using the control knob after selection.
6. **Start Cooking:** The cooker will automatically begin the preheating phase, then build pressure. Once pressure is reached, the cooking timer will begin.
7. **Pressure Release:** Once cooking is complete, the unit will beep and automatically switch to the "KEEP WARM" function. You can choose between two pressure release methods:
    - **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop on its own.
    - **Quick Release:** Carefully turn the quick pressure release valve to the "VENT" position. Steam will rapidly escape. Keep hands and face away from the steam. Once the float valve drops, the lid can be opened.
8. **Open Lid:** Once pressure is fully released and the float valve has dropped, rotate the lid counter-clockwise and lift to open.

2. Using Other Functions (Brown, Sauté, Slow Cook):

- **Brown/Sauté:** Select the "BROWN" or "SAUTÉ" setting. Add oil or butter to the inner pot and allow it to heat. Add ingredients and cook as desired. The lid should be off or loosely placed during these functions.
- **Slow Cook:** Select the "SLOW COOK" setting and choose "HIGH" or "LOW". Adjust the cooking time as needed. Place the lid on the cooker, but the pressure release valve does not need to be sealed.

- **Keep Warm:** The cooker automatically switches to "KEEP WARM" after most cooking cycles. This function can also be selected manually to keep food warm for an extended period.

Maintenance and Cleaning

Regular cleaning ensures the longevity and proper functioning of your pressure cooker.



Image: The removable nonstick pot, designed for easy cleaning.

- **Inner Pot:** The nonstick inner pot is dishwasher safe for convenient cleaning. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid:** Wash the lid, including the sealing gasket and quick pressure release valve, in warm, soapy water. Ensure all food particles are removed from the valve and float valve mechanism. The sealing gasket should be inspected regularly for cracks or damage and replaced if necessary.
- **Exterior Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or rinse it under a tap.
- **Condensation Collector:** Empty and clean the condensation collector cup located at the back of the unit after each use.
- **Storage:** Ensure all parts are completely dry before storing. Store the cooker in a dry place.

Troubleshooting

If you encounter issues with your pressure cooker, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly sealed; pressure release valve in "VENT" position; sealing gasket damaged or missing; insufficient liquid.	Ensure lid is fully locked. Turn valve to "SEAL". Check gasket for proper placement and condition. Add minimum required liquid.
Steam leaking from lid.	Sealing gasket not seated correctly or damaged; food debris on rim; lid not closed properly.	Reposition or replace gasket. Clean lid and pot rim. Ensure lid is fully locked.
Food is undercooked.	Insufficient cooking time; not enough liquid to reach pressure; power interruption.	Increase cooking time. Ensure adequate liquid. Check power connection.

Problem	Possible Cause	Solution
Display shows an error code.	Specific internal issue.	Refer to the full instruction manual for specific error code meanings. Unplug and plug back in. If issue persists, contact customer support.

Specifications

Feature	Detail
Brand	Presto
Model Number	02142
Capacity	6 quarts
Material	Plastic, Stainless Steel
Color	Black Stainless Steel
Special Features	Programmable
Wattage	1005 watts
Control Method	Touch, Mechanical knob
Operation Mode	Automatic
Voltage	120 volts
Item Dimensions (D x W x H)	33D x 38.1W x 34.9H centimetres
Item Weight	6.36 kg

Warranty and Support

This Presto 02142 Precise 6-Quart Multi-use Programmable Plus Electric Pressure Cooker comes with a **1-year Limited Warranty** from the date of purchase. This warranty covers defects in material and workmanship under normal household use.

For warranty service, technical support, or inquiries regarding your product, please contact the manufacturer directly:

Manufacturer: Presto

Manufacturer Contact Information: EAU CLAIRE, WI, 54703 US

Please have your model number (02142) and proof of purchase available when contacting support.

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