

NEWS RELEASE  
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**NATIONAL PRESTO INDUSTRIES, INC. ANNOUNCES  
ELECTION OF DIRECTORS AT ITS ANNUAL STOCKHOLDER MEETING  
AND DEFENSE SEGMENT SUBCONTRACT AWARD**

Eau Claire, Wisconsin (June 1, 2020) – The shareholders of National Presto Industries, Inc. (NYSE: NPK) re-elected Randy Lieble and Joseph G. Stienessen to new three-year terms as directors at the May 28, 2020, annual stockholders meeting. The shareholders also approved a new, non-employee director compensation plan; ratified the appointment of BDO USA, LLP, as the Company's independent registered public accounting firm for the year ending December 31, 2020; and approved the compensation of the company's executives in a non-binding advisory vote. In addition, during the meeting, the 2020 new Housewares/Small Appliance products were shown to the shareholders.

The first product shown was the Power Bento™ electric cooker, a compartmentalized “cook, heat, and eat” product that cooks ramen, eggs, and vegetables in minutes. It is also ideal for heating soups and stews. It's the perfect size for one or two servings, ideal for singles or college students. The Power Bento™ is designed to be eaten out of as well and includes a spoon and fork for that purpose. The product also comes with a two-egg holder and on-board cord storage.

The next product was the 12-quart Presto Precise™ digital pressure canner, the first digital canner to process food in accordance with the USDA Complete Guide to Home Canning. Pressure canning is the only method recommended by the USDA for safely canning low-acid foods like vegetables, meats, poultry, fish, and spaghetti sauce. The new canner uses patent-protected technology that includes an innovative sensor that automatically holds the precise processing temperature (240°F) required for safe processing. The canner's LED display icons guide the user through each step of the process, ensuring proper preheating of jars, full venting of air from the jars, and maintenance of the proper temperature throughout the process for the appropriate length of time. Because the sensor monitors temperature rather than pressure, there is no need to adjust pressure based on altitude. Best of all, there is also no need to stand over a hot stove on a warm summer day monitoring gauges or regulators. The canner handles both temperature regulation and timing automatically. The digital canner also contains technology enabling its use as a water bath canner for high-acid food. The temperature sensor detects the boiling point and activates the process, automatically keeping the temperature at boiling throughout the required time to preserve fruits, jams, jellies, pickles, and salsa. The canner holds five quart, eight pint, or ten half-pint standard jars. Like the smaller pressure cookers in the Presto Precise™ line, the new canner is beautifully styled and features a black stainless steel finish.

The third product shown was the Dorothy™ rapid cold brewer. The Dorothy™ makes 22 ounces of delicious cold brew coffee in minutes at home. Using a patent pending technology, the Dorothy™ rapidly spins coffee grounds through a “tornado” of water for quick flavor extraction, eliminating the long 12- to 24-hour wait required by traditional cold brewers or the need to visit a coffee shop. The resulting coffee is smooth and flavorful without a bitter taste because the coffee grounds are never exposed to high temperatures. The spinning water rapidly circulates coffee grounds for complete flavor extraction in as little as 15 minutes. Cleanup is easy as well. The carafe, filter, and grounds cup are dishwasher safe, and the cord detaches from the power base for easy storage.

The final product shown was the Stuffer™ stuffed waffle maker. The Stuffer™ bakes incredibly delicious Belgian-style waffles with toppings stuffed inside. As a result of the Stuffer™, waffles are no longer just for breakfast, but also make a tasty hot lunch, hearty dinner, or delightful snack. The stuffed waffle maker works with most any batter, from traditional commercial and homemade waffle mixes to cake, quick breads, potato-based, and nut-based batters, to bread, tacos, and even egg/cheese mixtures for delicious stuffed Keto waffles. In terms of stuffing, the only limit is the user’s imagination. Selecting the stuffing is a fun family activity. The possibilities run the gamut—fresh fruits, jams, jellies, pie fillings, meats, poultry, fish, cheese, eggs, vegetables, and nuts, as well as most any dessert ingredient including caramel, chocolate, marshmallows, and cheesecake. The Stuffer™ is also easy and convenient to use. The rotating design flips 180° degrees to evenly spread the batter, ensuring waffles that are crispy on the outside and tender inside. The Stuffer™ tongs provide a handy means to lift, remove, and serve the finished waffle. Even storage is a breeze. The Stuffer™ locks in a vertical position, and its cord stores in the base.

The Company also announced today that on May 29, 2020, Spectra Technologies, LLC, a wholly owned subsidiary within National Defense Corporation, Presto’s Defense segment holding company, received a follow-on subcontract for production of the warhead for the Small Diameter Bomb program. This award has a total value of approximately \$32.7 million. Deliveries will commence later in 2020.

National Presto Industries, Inc. operates in three business segments. The Housewares/Small Appliance segment designs and sells small household appliances and pressure cookers under the PRESTO® brand name. The segment is recognized as an innovator of new products. The Defense segment manufactures a variety of products, including medium caliber training and tactical ammunition, energetic ordnance items, fuzes, and cartridge cases. The Safety segment currently consists of two startup companies. The first is Rusoh, Inc., which designs and markets the Rusoh® Eliminator® fire extinguisher, the first self-service fire extinguisher. The second is OneEvent Technologies, Inc. It offers systems that provide early warning of conditions that, if not rectified, could ultimately lead to significant losses.

This release contains “forward looking statements” made pursuant to the safe harbor provision of the Private Securities Litigation Reform Act of 1995 that are subject to certain risks and uncertainties, as well as assumptions, that could cause actual results to differ materially from historical results and those presently anticipated or projected. In addition to the factors discussed above, other important risk factors are delineated in the Company’s various SEC filings.