

GoWISEUSA®

Instruction Manual

Multi-Functional Electric Pressure Cooker

COPPER- GW22700 (6QT.), GW22701 (8QT.), GW22702 (10QT.)

SILVER- GW22703 (6QT.), GW22704 (8QT.), GW22705 (10QT.)



WWW.GOWISEUSA.COM

TABLE OF CONTENTS

Product Introduction	3
Important Safeguards	4
Product Structure & Features	6
Pressure Cooker Settings	8
Before First Use	10
Pressure Canning	13
Cleaning	16
Troubleshooting	17
Warranty	19

PRODUCT INTRODUCTION

The GoWISE USA GW2270-01-02/GW22703-04-05 Multi-functional pressure cooker is a new model of programmable pressure cooker. It features several presets for quick cooking, or a manual option to set a custom time and temperature.

You can set the pressure time manually, and switch between low and high pressure, as well as temperature settings for the slow cook function. It also comes with a removable non-stick insert pot, stainless steel steam rack, steam basket, rice scooper, and measuring cup.

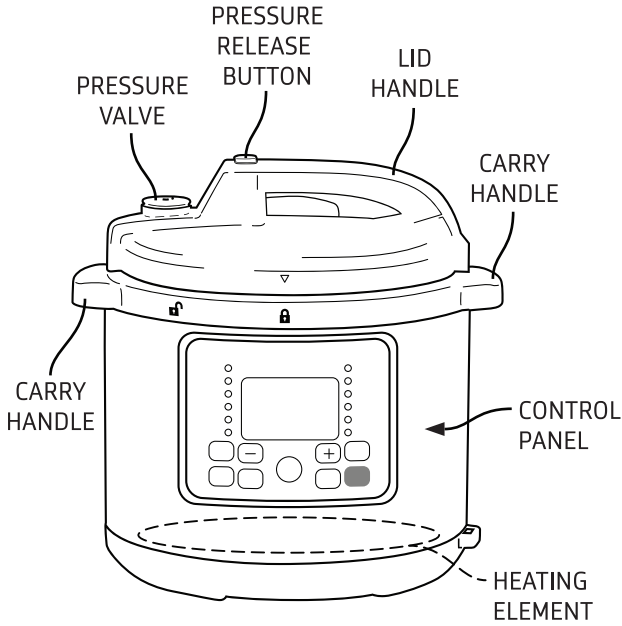
IMPORTANT SAFEGUARDS

1. READ THE MANUAL.
2. This appliance cooks under pressure; please do not attempt to remove the lid while the cooker is operating. Improper use may result in burn or injury.
3. Do not touch hot surfaces. Always use the handles.
4. Do not overfill the cooking pot. Certain foods, such as rice or vegetables may expand during cooking. Overfilling the cooker may result in developing more pressure or clogging the vent pipe.
5. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can froth, and sputter, and clog the pressure release device (steam vent).
6. DO NOT use your pressure cooker for deep frying.
7. Always check the pressure release vent for clogs before use.
8. DO NOT immerse the cord, plug, or cooker in water or any other liquids to avoid electrical shock or damaging the cooker.
9. Keep cooking unit out of children's reach.
10. Unplug the appliance when not in use and before cleaning. Wait until cooker and parts are cooled down to a safe temperature before removing or replacing any cooker parts.
11. Do not operate this appliance with a damaged cord or plug. If your cooker experiences any malfunctions or has been damaged in any way, don't attempt to use it.
12. DO NOT use outdoors.
13. DO NOT use below hanging cabinets to avoid damage from steam that is released from the regulator knob.
14. Use of any accessories that are not intended for this product may damage the unit and is subject to void of warranty.
15. DO NOT place the cooker on an unstable surface. DO NOT use on newspaper, foam, or any other material that may block the vent at the bottom.
16. The inner pot should be washed before first use.
17. Do not touch the lid or any of the stainless steel surface when in use, as these surface will become hot during operation.
18. When handling and lifting the pressure cooker, use the side handles and pot holders.

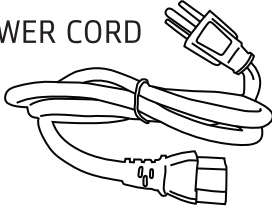
IMPORTANT SAFEGUARDS(continued)

19. DO NOT lift the pressure cooker by the lid handle.
20. This pressure cooker is equipped with a cooking timer and will switch to warm/cancel when cooking cycle is complete. HOWEVER, DO NOT LEAVE appliance unattended during operation. Close supervision is necessary when any appliance is used by or near children to avoid injury to themselves or others.
21. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
22. Do not use the pressure cooker near or under surfaces that are heat sensitive or those that may be damaged by steam.
23. To avoid scalding from escaping steam while removing the lid, carefully lift the lid angled away from yourself.
24. Never open the lid as the contents are under pressure , extremely hot, and could cause burns. To prevent injury and scalding, do not open the lid by force. Contents are under pressure and extremely hot.
25. If you use the quick release method by using the pressure release button steam and liquids will be released through the pressure relief valve. USE CAUTION, as the steam and liquids will be very hot. DO NOT attempt to open the lid by force as the contents are under pressure and extremely hot and could cause burns.
26. SAVE THESE INSTRUCTIONS.

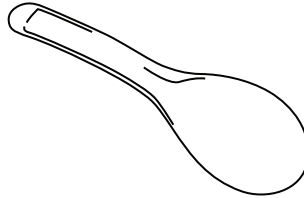
PRODUCT STRUCTURES & FEATURES



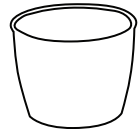
POWER CORD



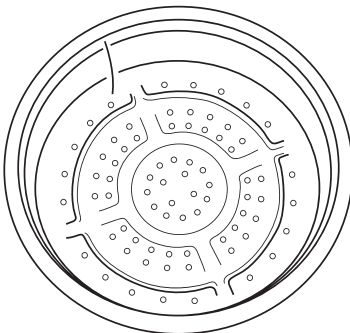
RICE SCOOPER



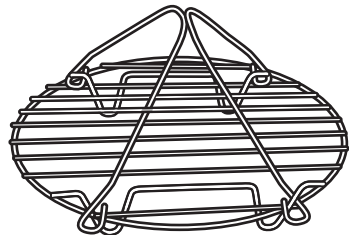
MEASURING CUP



STEAM BASKET



STEAM RACK



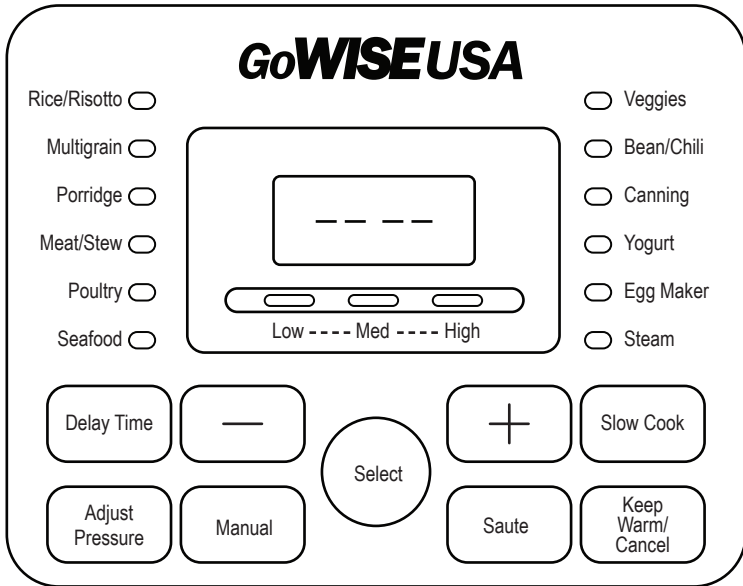
PRODUCT STRUCTURES & FEATURES (continued)



1. LID HANDLE
2. LID
3. PRESSURE RELEASE BUTTON
4. PRESSURE LIMITING EXHAUST VALVE
5. EXHAUST PIPE
6. FLOAT VALVE
7. FLOATER

8. INNER COOKING POT
9. CONTROL PANEL
10. HEATING ELEMENT
11. CONDENSATION CUP
12. MAIN UNIT
13. LOCK
14. SEALING RING
15. COOKER LID - UNDERSIDE

PRESSURE COOKER SETTINGS



When the pressure cooker is plugged in "----" will appear on the LED Display. When a cook preset is selected, such as "canning", the default time will be displayed for 5 seconds in the LED window. Once the pressure builds, the cook timer will begin countdown.

PRESSURE COOKER SETTINGS

Function	Default Time	Cook Time Adjust Range	Default Pressure	Pressure Adjust
Rice	8 mins.	5-25 mins.	High	Y
Multigrain	40 mins.	20-60 mins.	High	Y
Porridge	20 mins.	10-30 mins.	High	Y
Meat/Stew	35 mins.	10-45 mins.	High	Y
Poultry	15 mins.	5-30 mins.	High	Y
Seafood	8 mins.	1-15 mins.	High	Y
Veggies	5 mins.	2-10 mins.	High	Y
Bean/Chili	30 mins.	25-45 mins.	High	Y
Canning	45 mins.	10 mins. - 2 hours	High	-
Yogurt	8 hours	6-24 hours	-	-
Egg Maker	4 mins.	3-5 mins.	High	Y
Steam	8 mins.	1-20 mins.	High	Y
Saute	20 mins.	1-30 mins.	-	-
Slow Cook	2 hours	1-20 hours	-	-

Function	Pressure Range (PSI)			Temperature (Fahrenheit)		
	L (Low)	M (Medium)	H (High)	L (Low)	M (Medium)	H (High)
Rice	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Multigrain	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Porridge	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Meat/Stew	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Poultry	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Seafood	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Veggies	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Bean/Chili	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Canning	N/A		11.99	N/A		240.8 °
Yogurt	N/A			100 ° ~ 108 ° (+/- 37.4)		
Egg Maker	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Steam	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °
Saute	N/A			356 ° (+/-37.4)		
Slow Cook	N/A			196 ° (+/-37.4)		
Manual	6.96	7.97~ 8.70	9.28-10.15	231.8 °	234.5 °	238.5 °

BEFORE FIRST USE

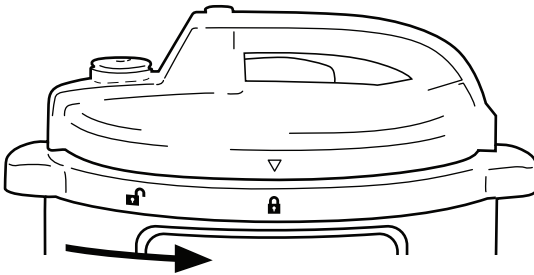
BEFORE FIRST USE

1. Remove all packaging materials. Please locate the power cord before throwing away packaging materials.
2. Clean the inner pot and lid with hot water, dish soap, and non-abrasive sponges only.
3. Wipe the inside and outside of the appliance with a soft cloth.

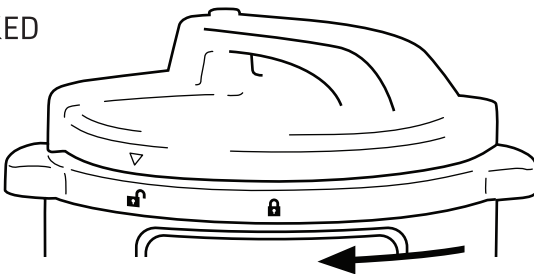
USING THE APPLIANCE

1. Open the lid with the control panel facing you. Grasp the lid handle and turn the lid clockwise until the arrow aligns with the Unlocked icon.
2. Add the ingredients into the insert pot, in the pressure cooker.
 - Food and liquid cannot exceed $\frac{2}{3}$ of the cooking pot height.
 - For food that expands in water, the liquid level cannot exceed $\frac{1}{2}$ of the cooking pot height.
3. Close the lid by turning the lid on the pressure cooker so the arrow aligns in the Locked position icon. See image below:

LOCKED



UNLOCKED



BEFORE FIRST USE (continued)

4. In order to cook under pressure, the lid must be correctly installed and secured.
5. Set the time and temperature by using one of the cook presets or the manual setting. The cooking time can be increased by pressing the plus or minus buttons. The pressure can be adjusted between Low, Med, and High by using the "Adjust Pressure" button.

Note: The cooker will automatically start after 5 seconds of inactivity, so do not delay when setting up the time and temperature.

6. Once the time and temperature are set, the cooker will automatically enter start mode and 4 red dashes will display and begin. Once the correct pressure has been reached, the set time will display and begin to count down.

Note: During the initial cooking cycle, it is normal for air to release from the floater valve for 10 to 20 seconds. After the cold air is expelled, the remaining interior air temperature increases and the float valve will close.

7. After pressure cooking is complete, the cooker will beep and enter "Keep Warm" mode while the cooker is naturally releasing pressure. Be sure to press the "Keep Warm/Cancel" button to turn off the "Warm".
CAUTION: If the lid does not open easily, there is still pressure inside the cooker. DO NOT open the lid by force.

BEFORE FIRST USE (continued)

8. The pressure can be released manually using the pressure release button. Always use caution when manually releasing pressure as hot steam will be released from the valve. If a recipe states that the pressure needs to be released on its own, let the cooker sit for 10-30 minutes depending on the amount of contents inside the unit. Be sure to press the pressure release button before attempting to open the lid.

WARNING: Do not release steam manually with recipes containing liquid such as soups or stews. If the cycle has not completed, press the keep Warm/Cancel button and unplug the cooker to allow the pressure to release naturally.

9. There is no pressure in the cooker when :
 - The unit is in warm mode
 - The pressure and steam escaping from the valve is no longer audible
 - The lid opens easily without force
10. Remove the lid by twisting from the lid handle. The lid will not open unless all the pressure has been released. Never force open the lid. If it does not open freely, it is still under pressure.
11. To prevent over-cooking, press the "Keep Warm/Cancel" button to turn the "Warm" mode off.

PRESSURE CANNING

Canning allows you to preserve fresh and cooked vegetables, fruits, meat, jellies, and jam. It is very important that you read this guide and follow all steps carefully to ensure that the food has been processed properly and is safe for consumption.

Experimenting with cooking times, ingredients and temperatures is very dangerous and risky when it comes to canning. Be sure that you are using the exact time, temperature, and method specified in the canning recipe. This will help protect the food, from harmful bacteria, molds, and enzymes. In addition, adding too much time to a recipe will destroy the nutrients and flavor.

Food enzymes promote the growth of molds and yeasts, which will cause food to spoil that can be destroyed by achieving a temperature of 212°F with steam canning methods, however other contaminants such as salmonella, staphylococcus aureus, and clostridium botulinum (cause of botulism) may develop. A temperature of 240°F must be reached to kill these harmful bacteria.

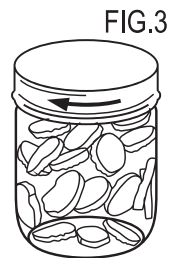
NOTE: Improper canning can lead to serious healthy consequences. The temperature at which water can boil varies depending on sea level. The GoWISE USA pressure cooker will operate up to a maximum altitude of 2,000 ft. above sea level. DO NOT USE THIS UNIT FOR PRESSURE CANNING ABOVE AN ALTITUDE OF 2,000 FT.

PRESSURE CANNING

NOTE: Improper canning can lead to serious healthy consequences. The temperature at which water can boil varies depending on sea level. The GoWISE USA pressure cooker will operate up to a maximum altitude of 2,000 ft. above sea level. DO NOT USE THIS UNIT FOR PRESSURE CANNING ABOVE AN ALTITUDE OF 2,000 FT.

1. Prepare and mix ingredients as instructed.
2. Fill a 16-oz. clean canning jar to the level shown in Fig. 1. Do not exceed the level shown, there needs to be at least 1-inch worth of head space at the top.
3. Gently press between food and the jar to remove any trapped air bubbles as show in Fig. 2.
4. Install a clean lid on top of the jar and then add a screw band and tighten in place. (Fig. 3.)

FIG.1



PRESSURE CANNING

NOTE: Do not retighten lids after processing jars. The contents contract as jars cool, pulling the self-sealing lid firmly against the jar to form a high vacuum. If screw bands are too tight, liquid will escape from jars during the process and it will not seal. Over tightening the lids will also cause damage to the lid and jar. They should be removed after jars have cool.

5. Place the insert pot inside the pressure cooker, and the rack inside the pot.
6. Place filled, sealed jars onto the rack.
7. Pour hot water over the jars into the insert pot until the water level is about 1/4 of the way up the sides of the jars.
8. Select the "Canning" button and the unit will default to canning program. Program the cooker following the canning recipe.
9. Once the cooking process has completed, press the "Keep Warm/Cancel" button and press the pressure release button to release the pressure.
10. Once all the pressure is released, carefully remove the lid.
11. Remove the hot jars using canning tongs and place them on a heat-resistant surface. Allow the jars to cool to room temperature.

CAUTION: Be careful removing the jars from the insert pot, and always use heat resistant gloves or tongs. The jars will be very hot.

12. Once the jars are cool, remove the screw bands. The lids should be tightly sealed to the jars, there should not be a springing or popping sound when pressing the middle of the lid. If they do, you can't store this food for future use. It must be reprocessed immediately or refrigerated and used within a few days.

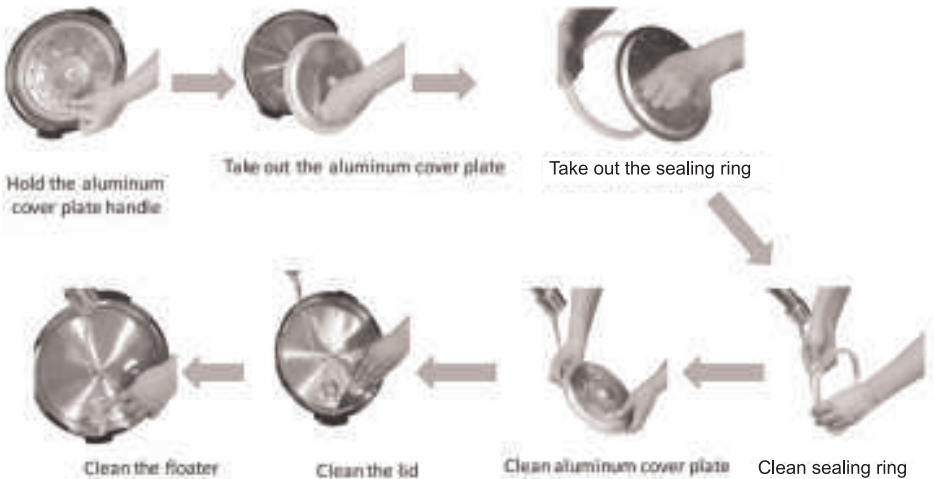
CAUTION: The GoWISE USA pressure cooker will not effectively operate as a pressure canner at an altitude level above 2,000 ft. above sea level.

CLEANING

BE SURE TO CLEAN THE COOKER AND ITS PARTS AFTER EVERY USE.

1. Switch pressure cooker to the Unlocked position, unplug and allow to cool completely before cleaning.
2. Wash inner pot, condensation cup and lid in hot water with dish soap. Rinse and dry thoroughly. To clean the condensation cup, remove from the side of the cooker. Once clean and dry, snap the condensation back onto the side of the cooker.
3. Wipe the exterior of the pressure cooker with a soft damp cloth and dry surfaces with a soft dry cloth. Do not use detergent or abrasive brush or sponges as they will scratch the coating.

NOTE: Never immerse or place water inside the pressure cooker housing.



TROUBLESHOOTING

Problem	Reason	Solution
It is difficult to close the lid.	The sealing ring is out of place.	Place the sealing ring properly.
	The float valve is stuck in the push rod.	Push the rod in place.
It is difficult to open the lid.	After releasing, the float valve has not gone down.	Press the float valve down.
Steam is leaking from the lid.	Sealing ring is not fitted.	Re-install sealing ring.
	Food residue on sealing ring.	Clean the sealing ring.
	The sealing ring is damaged.	Replace sealing ring.
	Lid is not secured properly.	Make sure lid is secured.
Steam is leaking from the flat valve.	There is food residue on the sealing ring.	Clean the sealing ring.
	Sealing ring or floating valve is damaged.	Replace the sealing ring or flat valve.
The float valve will not rise.	The float valve is not aligned with the position of the sealing ring.	Set the flat valve to the correct position.
	There is not enough food or liquid in the pot.	Place enough liquid or food inside the pot.
	Steam is leaking from the lid or the float valve.	Refer to notes about lid or float valve leaking.

TROUBLESHOOTING (continued)

Problem	Reason	Solution
E01	Temperature sensor disconnected.	Contact GoWise USA customer support.
E02	Temperature sensor has short circuited.	Contact GoWise USA customer support.
Displays E03 as soon as power cord is plugged in.	Temperture at the bottom of the cooking pot is too high. Power board is burned.	Replace power board.
Displays E03 in the middle of cooking process.	Food burned or stuck on the bottom of the pot; heat cannot transmit.	Clean the sticky or burned food off the pot. Note: Do not scrub too hard as it may damage the pot.
Displays E04 as soon as power cord is plugged in.	Loose connection of the exterior power cord.	Plug in the exterior power cord again to ensure both connections with the cooker and with the outlet are tight.
Displays E04 as soon as power cord is plugged in.	Loose connection of the interior red wire.	Contact GoWise USA customer support
Displays E04 as soon as power cord is plugged in.	The pressure switch is disconnected.	Contact GoWise USA customer support
Displays E04 after pressure cooking starts.	Signal switch has loose connection.	Contact GoWise USA customer support

WARRANTY

General Warranty (Excluding Refurbished/Auction Items)

GoWISE USA has a 1-year limited warranty for all products. Products are warrantied against defects in materials and workmanship for 1-year from the date of purchase, when used in accordance with the instructions provided. This warranty does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

For all GoWISE USA Pressure Cookers / Smoker, the removable lid and all components (float valve, regulator knob, sealing ring, steam basket, stainless-steel rack, insert pot) are warrantied for 30 days from the day of purchase and DO NOT fall under the 1-year limited warranty of the unit.

For all GoWISE USA Air Fryers, the removable basket, tray, and all components are warrantied for 30 days from the day of purchase and DO NOT fall under the 1-year limited warranty of the unit.

GoWISE USA shall not be liable for loss of use or any other incidental, consequential or indirect costs, expenses or damages. There are no express warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

CALL: 1-855-233-9199 for RETURN INSTRUCTIONS.

WE DO NOT SERVICE PRODUCTS OUTSIDE THE 48 CONTINENTAL UNITED STATES. (WE WILL SHIP TO A FREIGHT FORWARDER FOR CUSTOMERS)

NOTE: Customers are responsible for all return shipping costs. When item(s) are returned under warranty as being defective, they are thoroughly tested to verify manufacturer defect. If any item(s) are determined to be in proper working order after testing, all shipping costs to have the product returned to the customer will be the responsibility of the customer.

Return Period: 30 Days

All return requests must be made within 30 days from the date our customers purchase their product(s). Refunds are only applicable during the

WARRANTY(continued)

30-day return period and may be subject to restocking fees up to 15% of the original purchase amount. If the product is defective within 30 days, GoWISE USA will cover the cost of return shipping, however, a picture and/or video is required to receive a prepaid label. If the product is missing any accessories that were included in the original shipment or the product is damaged, altered, or used, the item may no longer be eligible for a refund or replacement. Any decision of refund and/or replacement will be decided at the discretion of GoWISE USA.

NOTE: Customers are responsible for all return shipping costs after 30 days.

Defective / Freight Damaged:

Products that are within the 30-day return period and have been determined by customer service to be defective are qualified for a return label for the product to be returned to GoWISE USA for inspection and testing. GoWISE USA will provide a return shipping label for defective product(s) only. Customers must contact the Carrier (shipping company) for products that have arrived damaged after initial transit. Clear photographic AND video proof of damage and/or defective products is REQUIRED prior to GoWISE USA authorizing the return of any product.

Regarding Purchase From 3rd Parties

In order for the GoWISE USA customer service team to look up the warranty information regarding the product(s), the original order information and/or proof of purchase is required. Without this information GoWISE USA will be unable to move forward with providing a replacement under warranty, as we do not know the date or origin of the purchase. GoWISE USA does not have a working business relationship with 3rd party selling sites or services or individuals which are not listed below as one of our Authorized Retailers. GoWISE USA is not responsible for making inquiries to such 3rd parties for the purpose of obtaining documentation. It is the responsibility of the person(s) making the warranty claim to provide original documentation such as order information and/or a receipt so that customer service can process your request. Any claim made under GoWISE USA warranty guidelines must be made by original purchaser of the product(s). Any defective product will be replaced as long as the issues with the device fall within warranty guidelines.

GoWISEUSA®

www.gowiseusa.com

support@gowiseusa.com

1-855-233-9199

8:30AM - 4PM (AZ Time)

- To ensure correct use of this appliance, read these instructions carefully and thoroughly.
- Please keep this manual for future reference.
- Thank you for purchasing this GoWISE USA Pressure Cooker.