



Instruction Manual

Electric Pressure Cooker

Model: YBW50B
YBW80B



Table of Contents

Important Safeguards.	3
Product Structure & Features.	5
Pressure Cooker Settings.	7
Before First Use	9
Cleaning	12
Troubleshooting.	13
Warranty.	15

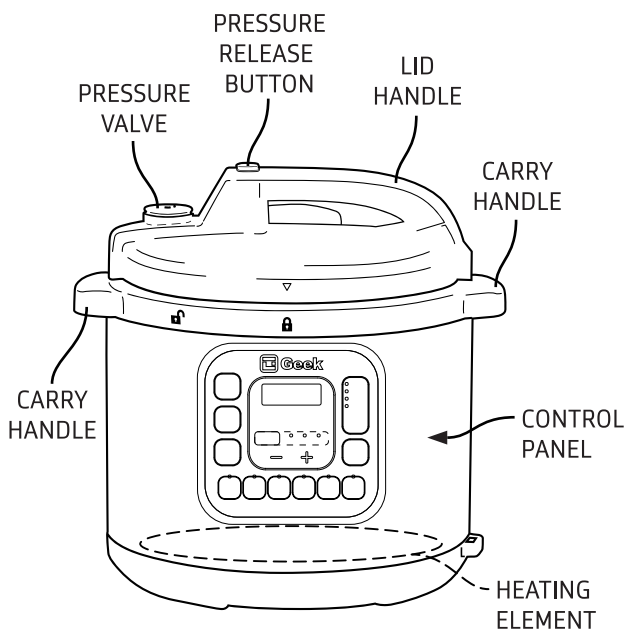
IMPORTANT SAFEGUARDS

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. Always check the pressure release vent for clogs before use.
7. DO NOT immerse the cord, plug, or cooker in water or any other liquids to avoid electrical shock or damaging the cooker.
8. Keep cooking unit out of children's reach.
9. 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.
10. 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.
11. DO NOT use outdoors.
12. DO NOT use below hanging cabinets to avoid damage from steam that is released from the regulator knob.
13. Use of any accessories that are not intended for this product may damage the unit and is subject to void of warranty.
14. 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.
15. The inner pot should be washed before first use.
16. Do not touch the lid or any of the stainless steel surface when in use, as these surface will become hot during operation.
17. When handling and lifting the pressure cooker, use the side handles and pot holders.

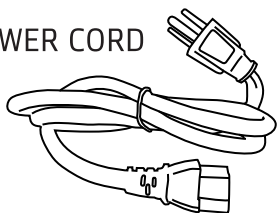
IMPORTANT SAFEGUARDS(continued)

18. DO NOT lift the pressure cooker by the lid handle.
19. 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.
20. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
21. Do not use the pressure cooker near or under surfaces that are heat sensitive or those that may be damaged by steam.
22. To avoid scalding from escaping steam while removing the lid, carefully lift the lid angled away from yourself.
23. 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.
24. 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.
25. SAVE THESE INSTRUCTIONS.

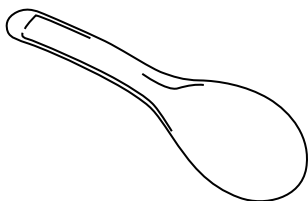
PRODUCT STRUCTURES & FEATURES



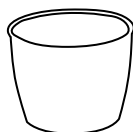
POWER CORD



RICE SCOOPER



MEASURING CUP



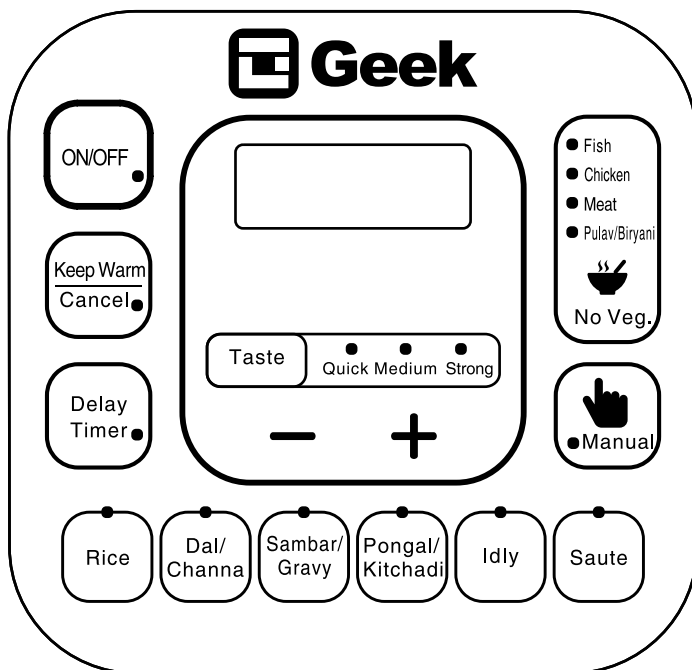
PRODUCT STRUCTURES & FEATURES (continued)



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, 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 Taste	Time (Minutes)			Cooking Time Range	Pressure Adjust	Keep Warm Adjust	Preset Adjust
		Quick	Medium	Strong				
Rice	Medium	10	12	18	10-18	Yes	Yes	Yes
Dal/Channa	Medium	20	40	60	20-60	Yes	Yes	Yes
Sambar/Gravy	Medium	5	8	15	5-15	Yes	Yes	Yes
Pongal/Kitchadi	Medium	10	15	20	10-20	Yes	Yes	Yes
Idly	Medium	10	15	25	10-25	N/A(cooking without pressure)	Yes	Yes
Saute	Medium	20	30	40	20-40	No	Yes	Yes
Manual	Medium	1	10	60	1-60	Yes	Yes	Yes
Pulav / Biriyani	Medium	5	15	25	5-25	Yes	Yes	Yes
Meat	Medium	20	40	60	20-60	Yes	Yes	Yes
Chicken	Medium	10	20	30	10-30	Yes	Yes	Yes
Fish	Medium	8	10	15	8-15	Yes	Yes	Yes
Keep Warm	60-70° C							

Note:

Idly function cooking should keep pressure valve open.

All menus can start heating with lid open for pre-cooking purpose. Be sure to close lid properly after pre-cooking for menus function.

SPECIFICATIONS

Model	Power Supply	Rated Power	Capacity of Inner Pot	Working Pressure
YBW50B	220V-50Hz	900W	5 Qt	0-70 kPa
YBW80B	220V-50Hz	1300W	8 Qt	0-70 kPa

BEFORE FIRST USE

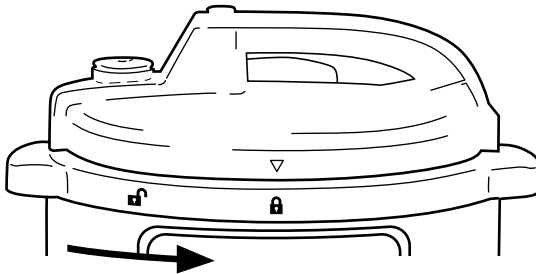
BEFORE FIRST USE

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.

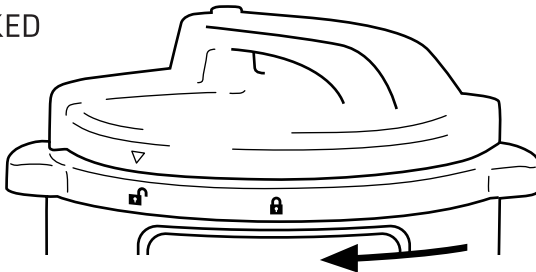
USING THE APPLIANCE

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.

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 customer services
E02	Temperature sensor has short circuited.	Contact customer services
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 customer services
Displays E04 as soon as power cord is plugged in.	The pressure switch is disconnected.	Contact customer services
Displays E04 after pressure cooking starts.	Signal switch has loose connection.	Contact customer services

Warning

USE EXTREME CAUTION DURING OPERATION

1. Do not place hands near, or come in close contact with the pressure release valve when pressure release is in process. Burns, scalding and/or injury may result.
2. Do not touch the lid during the cooking process, or while unit is hot and pressurized.
3. Do not cover the gap between the lid and the outer cooker. Do not cover the pressure cooker.
4. Keep away from children
5. Do not place the Inner Pot on other heat sources.
6. Do not use metal utensils when removing food from the Inner Pot as they may scratch the surface of the pot.
7. Do not disassemble the unit. Only use replacement parts certified and provided by the manufacturer.
8. During operation, if the unit sounds an alarm and/ or the display shows Error codes (E01, E02, E03 or E04), please stop using and contact Customer Service for assistance.
9. After cooking, unplug the power supply before enjoying your meal.

