

1. Product Overview

The CARORI 1200W 12-in-1 Electric Pressure Cooker is a multi-functional kitchen appliance. It functions as a pressure cooker, slow cooker, rice cooker, steamer, yogurt maker, sauté pan, food warmer, and sterilizer. The unit has an 8-quart capacity, a stainless steel exterior, and a ceramic non-stick inner pot.



Model: HPC-812-SUS

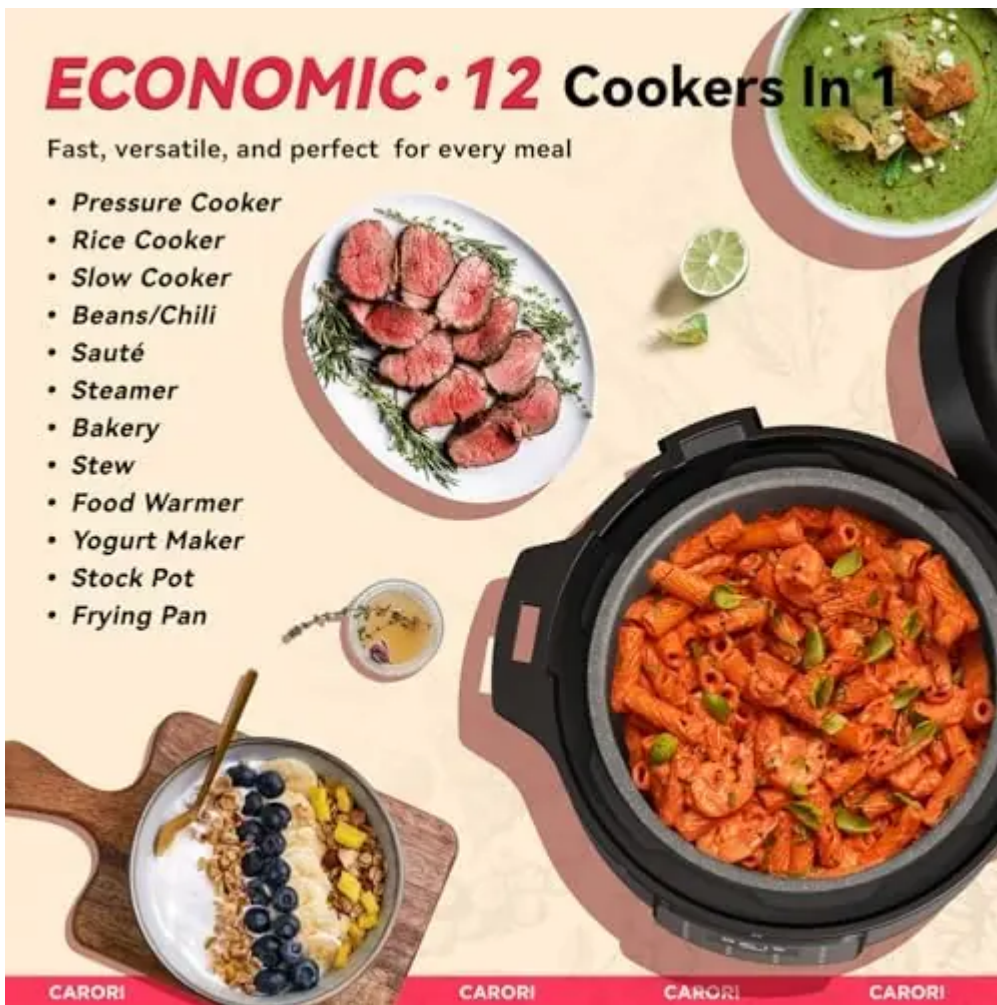
Voltage: 120V, 60Hz

Power: 1200W

2. Included Items

- 1 x Silver Electric Pressure Cooker (main unit)
- 1 x Ceramic Non-Stick Inner Pot
- 1 x Condensation Cup
- 1 x Steaming Rack
- 1 x Measuring Cup
- 1 x Rice Spoon
- 1 x Recipe Book
- 1 x User's Manual
- 1 x Power Cord





3. Control Panel and Indicators

The appliance features a touch control panel with multiple pre-set programs and adjustable settings.

3.1 Pre-set Programs

The unit includes 14 customizable smart programs for various cooking functions. Common programs likely include:

- **Pressure Cook:** For cooking meats, soups, and beans under pressure.
- **Slow Cook:** For simmering dishes over a longer period.
- **Rice:** For cooking white or brown rice.
- **Steam:** For steaming vegetables or other foods.
- **Sauté:** For browning or searing ingredients.
- **Yogurt:** For fermenting yogurt.
- **Keep Warm:** Maintains food at a safe serving temperature after cooking.
- **Sterilize:** For sanitizing utensils or baby bottles.

3.2 Control Buttons and Displays

- **Program/Function Buttons:** Select the desired cooking mode.
- **Time Adjustment Buttons (+/-):** Adjust cooking time or delay timer.
- **Pressure Level Button:** May allow selection between high and low pressure (if applicable).
- **Start/Stop or Cancel Button:** Begins the selected program or cancels the current operation.
- **Keep Warm Button:** Manually activates or deactivates the keep warm function.
- **Delay Timer Button:** Used to set cooking to begin at a later time, up to 24 hours in advance.
- **Display Screen:** Shows selected program, remaining time, temperature, or pressure status.

Note: Refer to the physical control panel on your unit for the exact layout and labeling of buttons.

4. Safety Features

The appliance incorporates over 16 built-in safety mechanisms.

- **Lid Safety Lock:** Prevents the lid from being opened while the unit is pressurized.
- **Steam Release Button/Valve:** Allows for manual or automatic venting of steam.
- **Pressure Limit Protection:** Automatically regulates internal pressure to prevent exceeding safe limits.
- **Overheat Protection:** Cuts power if the unit overheats.
- **Leak-Proof Design:** Seals are designed to prevent steam or liquid leaks during operation.
- **Automatic Shut-off:** Turns the appliance off when cooking is complete or if an error is detected.
- **Dry-Boiling Protection:** Prevents operation if insufficient liquid is detected.

LARGE • 8 Quart Capacity

Great for serving a family of 8



5. Before First Use

1. Remove all packaging materials, stickers, and protective films from the appliance, inner pot, and accessories.
2. Wash the inner pot, condensation cup, steaming rack, measuring cup, and rice spoon with warm, soapy water. Rinse and dry thoroughly. The inner pot is dishwasher safe.
3. Wipe the exterior of the main unit and the inside of the lid with a damp cloth. Do not immerse the main unit in water.
4. Perform a test run by adding 3 cups of water to the inner pot, closing the lid securely, and selecting the "Steam" function for 5 minutes. This cleans the interior and verifies operation.

6. Basic Operation Guide

6.1 General Cooking Steps

1. **Prepare Ingredients:** Place food and any required liquid into the ceramic inner pot. Do not exceed the maximum fill lines indicated inside the pot.

2. **Position the Inner Pot:** Ensure the inner pot is clean, dry, and correctly seated inside the main housing.
3. **Close the Lid:** Align the lid with the main unit and rotate it clockwise until it locks into place. You should hear a click.
4. **Connect Power:** Plug the power cord into the appliance and then into a standard 120V wall outlet.
5. **Select Program:** Press the touch button for your desired cooking function (e.g., "Soup," "Meat," "Rice").
6. **Adjust Settings (Optional):** Use the "+" and "-" buttons to adjust cooking time or pressure level as needed for your recipe.
7. **Set Delay Timer (Optional):** To schedule cooking, press the "Delay" or "Timer" button and set the hours until you want cooking to begin (up to 24 hours).
8. **Start Cooking:** Press the "Start" button. The display will show the countdown timer. The appliance will take time to build up pressure before the countdown begins.
9. **Natural or Quick Release:** After cooking, pressure must be released before opening the lid.
 - **Natural Release:** Allow the appliance to sit undisturbed. Pressure will drop gradually as it cools (10-30 minutes).
 - **Quick Release:** Carefully turn the steam release valve to the "Vent" position using a long utensil to avoid steam burns. Steam will be released forcefully.
10. **Open the Lid:** Once the pressure indicator has fully dropped, unlock and rotate the lid counterclockwise to open.

Warning: Never attempt to force the lid open while the unit is pressurized. Hot steam can cause severe burns.

6.2 Using as a Slow Cooker

1. Place ingredients in the inner pot.
2. Close the lid but ensure the steam release valve is in the open ("Vent") position to prevent pressure build-up.
3. Select the "Slow Cook" program.
4. Adjust the time and temperature setting (e.g., Low/High) if available.
5. Press "Start."

6.3 Using the Sauté Function

1. Place the inner pot in the cooker.
2. Select the "Sauté" function. The display may show a default time.

3. Add oil or ingredients. You can leave the lid open during this function.
4. Stir as needed. Press "Cancel" when finished to stop heating.

6.4 Using the Keep Warm Function

This function may activate automatically after most programs finish. To activate it manually:

1. After cooking is complete, the unit may automatically switch to "Keep Warm."
2. To manually activate, press the "Keep Warm" button. The display will indicate the function is on.
3. This function typically maintains food at a temperature of 145°F–172°F (63°C–78°C) for up to 24 hours.

7. Cleaning and Maintenance

7.1 After Each Use

1. Unplug the appliance and allow it to cool completely.
2. Remove the inner pot, condensation cup, and steaming rack.
3. Wash the inner pot, lid (removable sealing ring, anti-block shield), condensation cup, steaming rack, and accessories in warm, soapy water. They are dishwasher safe (top rack recommended for the lid components).
4. Wipe the exterior housing, control panel, and the interior of the main unit (excluding the heating element) with a damp, soft cloth. Do not use abrasive cleaners or scouring pads.
5. Ensure all parts are completely dry before reassembly or storage.

7.2 Cleaning the Sealing Ring and Lid

The silicone sealing ring can absorb odors. Remove it from the lid regularly and wash it separately. Allow it to air dry fully before reinserting it into the lid groove.

7.3 Descaling

If you have hard water, mineral deposits (scale) may form. To descale, add 2 cups of white vinegar and 2 cups of water to the inner pot. Run the "Steam" function for 5 minutes. Discard the solution, rinse thoroughly, and wipe clean.

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8. Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in. Power outlet issue.	Ensure the power cord is firmly connected to the unit and the wall outlet. Try a different outlet.
Lid will not lock.	Lid is misaligned. Sealing ring is misplaced. Food debris on rim.	Align the arrow on the lid with the unlock symbol on the base. Check that the sealing ring is properly seated. Clean the lid and pot rims.
Steam is leaking from the lid.	Lid is not locked properly. Sealing ring is dirty, damaged, or missing. Overfilled pot.	Ensure the lid is fully locked. Clean or replace the sealing ring. Do not fill past the MAX line.
"Burn" or "Food Burn" message appears.	Insufficient liquid. Food stuck to bottom.	Add at least the minimum liquid required by the recipe. Ensure ingredients are not burnt onto the pot bottom before pressure cooking.
Pressure does not build.	Steam release valve is open. Lid not sealed.	Ensure the steam release valve is in the "Sealing" position. Check lid seal.
Food is undercooked.	Insufficient cooking time or liquid.	Follow recipe guidelines for time and liquid amounts. Ensure the lid is properly sealed during cooking.

9. Technical Specifications

- **Brand:** CARORI
- **Model:** HPC-812-SUS
- **Capacity:** 8 Quarts
- **Power:** 1200 Watts
- **Voltage:** 120 Volts
- **Control Method:** Touch
- **Material (Exterior):** Stainless Steel, Metallic Finish
- **Material (Inner Pot):** Ceramic Non-Stick Coating
- **Product Dimensions:** 15.15"D x 15.15"W x 14.37"H

- **Item Weight:** 13.7 lbs
- **Special Features:** 16+ Cooking Functions, Dishwasher Safe Parts, Keep Warm, Delay Timer (24-hour), Programmable, Locking Lid.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.