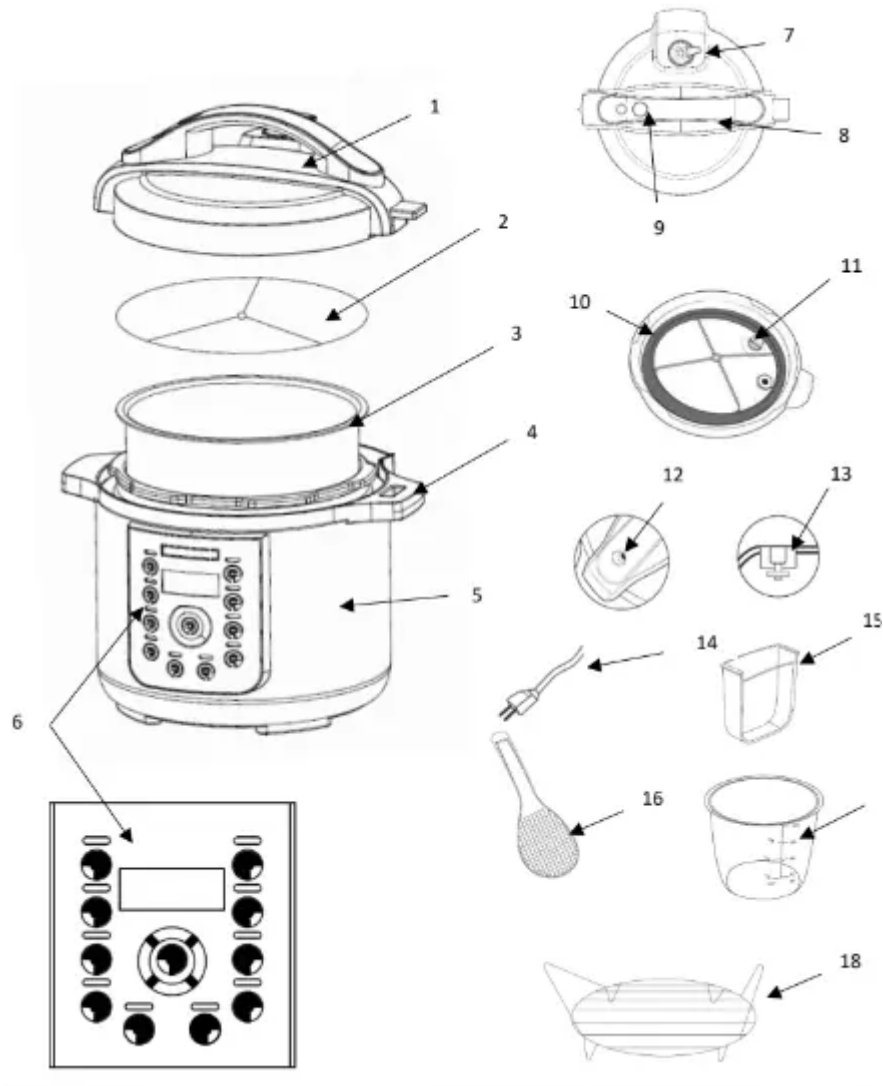


PARTS DESCRIPTION



1. Lid
2. Gasket holding ring
3. Removable cooking pot
4. Cooker handle
5. Exterior Housing
6. Control panel
7. Steam release knob
8. Lid Handle
9. Lid release button
10. Silicon gasket

11. Anti-block shield
12. Float valve hole
13. Float valve
14. Power cord
15. Condensation collector
16. Rice paddle
17. Measuring cup
18. Steaming rack

PARTS FUNCTION

Steam release knob: Should be set to the 'Sealing' position before using the unit, for the cooker to build pressure. Set to the 'Venting' position to release the pressure manually or to cook without pressure.

Removable cooking pot: L/6.3qt capacity stainless steel removable pot, provides even heat distribution.

Silicon gasket: Creates the air-tight seal needed for the pressure cooker.

Gasket holding ring: Holds up the silicon gasket.

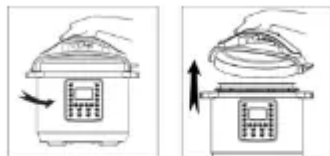
Condensation collector : Collects any condensation on the lid or the sides of the pressure cooker

Control panel functions:

There are 16 presets in addition to a Keep Warm and Delay start setting. More details about each preset are presented in the Settings table.

BEFORE THE FIRST USE

- Remove all packing materials and literature.
- To remove the lid, press the button on the lid, hold the handle, turn in a counterclockwise direction, and lift off. Make sure not to lift off the pot while lifting the lid



- Wash all removable parts and accessories in warm, soapy water.
- Rinse and dry all parts thoroughly.

- Wipe the outer housing with a clean damp cloth.
- **Make sure the silicon gasket is properly fitted on the gasket holding ring.**
- Place the gasket holding ring into the underside of the lid. It will only fit in one way.



- Push the dew collector on the back of the pressure cooker.

OPERATION

Cooking under pressure



- Remove the lid: press the button on the lid, hold the handle, turn in a counterclockwise direction, and lift off.
- The lid can rest in a vertical position when placed on the lid rests located on each of the handles.
- Check that the silicon gasket is in good shape.
- Make sure that the silicon gasket is present in the gasket holding ring and the gasket holding ring is fitted inside the lid.
- Add food and or liquids to the cooking pot. Do not fill the removable cooking pot to more than $\frac{2}{3}$ for liquids and not more than $\frac{1}{2}$ full for solids. Highly-expanding food should not fill the pot more than $\frac{1}{2}$ of its capacity. At minimum, fill at least 2 cups measuring cup is provided) when using pressurized settings.
- Place the removable pot inside the appliance. Make sure that the outside of the inner pot, surface of the heater and the inner cavity are clean and dry.



- Each time before using the pressure cooker, check to be sure that the silicon gasket and the pressure regulator valve are clean and in the down position properly. Make sure the anti-block shield is clean and free of food debris.
- Close the lid. Hold the handle and turn the lid in a clockwise direction to lock it.



Note: The directions for opening and closing the lid are also present on top of the lid for reference.

CAUTION: SURFACE GETS HOT. DO NOT TOUCH. Failure to follow the directions below may result in serious injury.

- A. Be certain that the Steam Release ring is in the Sealing position before turning on the power and selecting a function.
 - B. The Steam Release ring must be in the Venting position and the Float Valve in the down (open) position prior to opening the lid.
 - C. When cooking liquids, be certain the Float Valve is in the down (open) position prior to releasing the Exhaust from the Steam Release ring.
 - D. Keep hands and face away from Steam Release ring when pressure is being vented.
- Place the steam release knob in the 'Sealing' position and check that the float of the floating valve is down.



- Plug the cord into a wall outlet and the other end inside the pressure cooker. The display will show 'OFF'.
- When unit is on standby mode, press on a preset. The presets are Rice, Fruit, Soup/ Broth, Multi Grain, Cake, Fish, Sterilize, Bean/Chili, Meat/Stew, Poultry, Egg, Steam,

Slow Cook, Sauté, Yogurt, Manual, Keep Warm and Delay Start setting. To indicate that the preset has been selected, the LED light above the preset will light up.

- Each preset will be displayed with the corresponding default time and default pressure (Low or High). To change time, press the '+' or buttons. To adjust the pressure level, press 'Pressure Hi/Lo'
- Each preset has been calibrated with settings allowing variations of the same dish. For each preset, select between 'Less', 'Normal' or
- More' modes by pressing the Adjust button to find your perfect cooking program.
- The cooking process automatically begins 10 seconds after making a selection.
- While the unit is building up pressure, the bars on the screen will go up and down as indicators. The unit will only begin to count down time after the pressure has been reached. It may take several minutes to begin the countdown. This depends on the fullness of the pot. When the desired pressure level is reached, the timer will start counting down.
- When the cooking cycle is complete, the pressure cooker will beep and automatically switch to the Keep Warm function. Turn off the cooking or Keep warm function by pressing the 'Keep
- Warm/Cancel' button. This button can be pressed at any time during the cooking cycle.
- Once turned off, let the pressure drop on its own (natural release method) or release the pressure immediately by sliding the steam release knob to the 'Venting' position until the pressure is released quick release method).

CAUTION! When turning the steam release knob to release the pressure, hot steam/ liquid will escape. Risk of scalding! USE KITCHEN GLOVES OR OVEN MITTS! Do not place hands, face or skin over the pressure outlet. When preparing soup or other liquids, make sure that the Floating Valve is in the down (open) position before carefully turning the steam release knob.

WARNING: Hot steam/liquid will be ejected. Keep hands and face away from steam vents, use pot holders when removing the removable pot or touching any hot items. Never force the lid open. The lid will only open once the pressure is released. Remove the lid by lifting it away from you to avoid being burned by the steam.

- To take the inner pot out, use oven mitts or kitchen gloves and lift up to remove. Place on a heat-resistant surface.
- Use the included spoon to remove the food as required
- Let the appliance cool completely before cleaning. See the 'Cleaning' section for more details

Adjust' button:

The 'Adjust' button on the Kalorik pressure cooker allows the user the convenience of a quick selection of different times based on the type of food, quantity and/or the cooking level required. There are three types of modes for each preset- the 'Less', 'Normal' and 'More' which are also visible on the display screen. To operate this, follow the below steps:

1. With the pressure cooker on standby mode, press the desired preset required. By default, the selected preset will be set in the 'Normal' mode.
2. Press the 'Adjust' button to switch to the 'More' mode. Press the 'Adjust' button again to switch to the 'Less' mode. Selected modes are displayed on the screen.
3. If needed, the times may be further changed by pressing the '-' or '+' at any time before cooking has begun.
4. The pressure cooker automatically starts operating 10 seconds after the setting and mode have been selected.

Note: Please refer to the settings table below for cooking program options:

Slow cook' setting

This program enables you to cook food at low temperature, in liquids, for an extended period of time.

- Place the food to be slow cooked in the cooking pot.
- Place the lid on the pressure cooker and lock it in place by turning it clockwise.
- **Turn the steam release knob to the Venting position.**
- Press the '**Slow Cook**' button.

Note: This function will cook food at 190-208°F

- By default, the unit is set to the 'Normal' mode with an 8-hour cooking time indicated in the display.
- Press the '+' or '-' buttons to set the desired cooking time or alternatively press the 'Adjust' button to easily adjust between the 'Normal', 'More' or 'Less' modes. The longest cooking time is 12 hours.
- The pressure cooker will automatically start functioning after 10 seconds.

Sauté' setting

Use the 'Sauté' or browning function to brown meats or caramelize vegetables. Searing or browning ingredients keeps them moist, tender and flavorful.

- **Always ensure the lid is removed from the appliance before using the 'Sauté' function**
- Add a small amount of oil or butter to the bottom of the removable cooking pot.
- Place the food in the cooking pot.

- Once the pressure cooker is on standby mode, press the 'Sauté' button to select the function.
- Adjust the time up or down, depending on your desired cooking time. The default cooking time is 15 minutes.

Note: For optimal results, meat searing should be done in small batches.

- When finished, use tongs to remove ingredients or select 'Slow Cooking' or one of the preset pressure cooking menus to continue preparing your meal.

Delay Start' setting

This function allows you to begin cooking food up to 24 hours later. You can use the delayed start setting with the slow cook or pressurized settings.

Caution: Perishable foods such as meat and poultry products, fish, cheese and dairy products cannot be left at room temperature for more than 2 hours (no longer than 1 hour when the room temperature is above 90F). When cooking these foods, do not set the delay start function for more than 1-2 hours!

- Select 'Delay start' and keep pressing the 'Delay start' button to adjust the time to your desired starting time (up to 24 hours delay).
- Time can be delayed in 30 minutes increments up to 24 hours. The delayed start pilot light will turn on.
- Select one of the preset functions to validate the delayed start and select a cooking mode and adjust time or pressure as necessary.
- The appliance automatically starts the delay time countdown 10 seconds after the selection of a preset.
- Once the delayed time is complete, the pressure cooker will automatically start the cooking process.

NOTE: Delay start can also be set after selecting one of the presets.

Yogurt' setting

The yogurt function in the Kalorik 6 Qt. pressure cooker makes making yogurt at home easy. Simply follow the below steps:

1. Open the pressure cooker and remove the cooking pot.
2. Fill the cooking pot with the desired amount of milk and place the cooking pot back inside the pressure cooker and shut the lid.
3. Turn the steam release knob to the 'Sealing' position.
4. Plug the pressure cooker into an outlet. The pressure cooker will be on Standby mode and will display 'OFF'.

5. Press the 'Yogurt' button once and then immediately press the Adjust' button once. The display screen should display 'boiL'.
6. The pressure cooker will automatically begin to pasteurize the milk, which is an important step in the yogurt making process.
7. Once the pasteurization is complete, the pressure cooker will beep indicating that this step is complete.
8. Let the milk cool to a little above room temperature- around F (38-40°C). You can let it cool inside the pressure cooker or take the pot out to let it cool faster.
9. Place the live yogurt strains inside the pot and place the pot back inside the pressure cooker. Shut the lid and place the steam release knob to the 'Sealing' position.
10. With the display on 'OFF' position, press the Yogurt button and the display will show 8:00hrs. You can adjust this time by pressing the '+' or '-' buttons respectively for how long you require the yogurt to be fermented for. The time can be adjusted from 4hrs to 24hrs.
11. The pressure cooker will reach the fermentation temperature and will continue functioning until the cooking time has elapsed.

Tip: The longer the yogurt is fermented for, the tangier the yogurt will be.

Keep warm' setting

This program reheats or keeps cooked food warm for extended periods of time. This mode is automatically selected after the cooking time is elapsed, unless the 'Keep Warm/Cancel' button is pressed to stop the unit. The display starts to count up from the time 'Keep Warm' was selected. 'Keep Warm' can be started directly without any other cooking process. To do this, once the pressure cooker is on standby mode and the display shows 'Off', press the 'Keep Warm/Cancel' button. The 'Keep Warm' function will switch on automatically and will count up from the time 'Keep Warm' was selected. Food can be kept warm up to 24 hours.

This mode can be entered at any time during cooking, by pressing the Keep Warm/Cancel" button twice.

Note: The unit will turn to keep-warm automatically after it finishes a cycle of pressure cooking, but some residual pressure might still be present in the cooking pot. You can release this pressure manually or simply wait for the pressure to release naturally.

Using the accessories

The provided heat resistant rack can be used for cooking foods that need to be cooked without direct heat from the bottom of the cavity or those that do not need to come into contact with water. The rack can be a great accessory for steaming foods (using the 'Steam' preset) and for making cakes (using the 'Cake' preset). To use the rack:

- Use the rack handles to lift the rack and place it inside the empty removable pot.

- Add about 1.5 cups (12oz) of water to the pot so that the rack surface is above the liquid.
- Add the food either by placing it directly on the rack or by placing it in a heat-resistant bowl or a baking pan (in the case of cake).
- Make sure that the rack handles are standing upright inside the pot. The rack handles can rest on the removable pot if required.
- Lock the lid and turn the Steam Release knob to the 'Sealing' position.
- Select the 'Steam' or 'Cake' setting as desired and adjust the time according to your preference.
- After the cooking has elapsed, and the steam has been released by turning the knob to 'Venting' position, carefully open up the lid.
- Use oven mitts to grab the rack using the two rack handles and lift up vertically to remove the rack.

Note: Take care while removing the rack and watch out for steam and/or hot food on the racks. Alternatively, you can use tongs to pick out food that has directly been placed on the rack.

PRACTICAL HINTS FOR PRESSURE COOKING

- To ensure the best cooking performance when cooking under pressure, **always use at least 2 cups of water or liquid** in your recipes to enable enough steam to be created to produce pressure.
- When using the pressure settings, the timer will not begin counting down until there is enough pressure.
- When cooking under pressure, if you are unsure of the cooking time, it is better to under cook and use the quick release method and check for doneness. If not done, just continue cooking under pressure.
- Never fill the pressure cooker more than half full with food or 2/3 full with liquid.
- If the electric circuit is overloaded with other appliances, your appliances may not operate. The pressure cooker should be operated on a separate electrical circuit.
- Tougher cuts of meat are better suited for the pressure cooker because cooking under pressure breaks the fibers down for tender results.
- Add a tablespoon of oil to the water to reduce the amount of foaming that beans produce.
- You can use frozen meats and poultry. Rule of thumb is, if it is frozen then add ten minutes for every inch of the thickness of the food.

Cooking rice

For better results, always rinse rice before cooking. Cook rice in liquid such as water or broth.

On the next page is a table of recommended cooking times for different types of rice.

Rice type	Time in minutes	Uncooked rice (cups)	Liquid (cups)
Arborio	6 to 8	1	2
Basmati	4 to 6	1	1 ½
Emperor's Rice	20 to 25	1	2 ¾
Jasmine	4 to 7	1	1 ½
Long-grain, Brown	10 to 18	1	1 ½ to 2

Long-grain, White	4 to 5	1	1 ½
Parboiled	6 to 8	1	1 1/2
Red rice	7 to 9	1	2 ½
Short-grain, Brown	12 to 20	1	1 ½ to 2
Short-grain, White	6 to 8	1	1 ½
Wild rice	20 to 25	1	3 to 4

CLEANING AND MAINTENANCE

- Unplug the unit and let it cool before cleaning.
- Wash the inner cooking pot with hot soapy water, using a clean dishcloth. Rinse and dry. Wipe dry with a soft cloth. It can also be placed in a dishwasher
- The accessories including measuring cup and spoon can also be cleaned under warm, soapy water if required.
- Wash the inner surface of the lid thoroughly, including the steam release knob, gasket holding ring, anti-block shield and float valve.
- Wipe the outer housing with a clean damp cloth. DO NOT submerge in water!
- Always clean the pressure cooker thoroughly after every use or if it has not been used for an extended period.
- Always check that the gasket is clean and in good shape. If you need to remove the gasket for cleaning, turn the lid upside down, grasp the gasket holding ring and pull up to remove it out. Pull out the silicon gasket from the gasket holding ring and clean both the ring and the gasket under warm soapy water. Rinse and dry thoroughly. Replace the gasket back on the ring by lining it along the edge of the gasket holding ring. Make sure the inner center of the gasket is wedged into the ring.
- Place the ring back on the lid by pushing the center of the ring onto the center of the lid.



- Make sure to empty, clean and replace the dew collector before each use.

Note: If the gasket is not positioned properly, the unit will not build pressure. The silicon gasket must always be properly positioned. Check periodically to make sure that it is clean, flexible, and not cracked or torn.

- If the silicon gasket is damaged, do not use the appliance and contact our Customer Service department (see the 'WARRANTY' section).
- Never use abrasive cleaners or scouring pads to clean any of the parts.
- Make sure that the parts are clean and dry before storing

DO NOT IMMERSE THE HOUSING IN WATER OR ANY OTHER LIQUIDS!

To clean the valves

- Check that the steam release knob and the pressure safety valves are in good working order before each use.
- After the unit has cooled, remove the lid.
- Turn the lid upside down and remove the anti-block shield. Simply pull firmly on the anti-block shield to remove. Check the exhaust valve (also referred to as pressure regulator valve) and clean if necessary.
- Using a brush, check for and remove any food or foreign particles that may be lodged in the exhaust valve or floating valve.
- Replace the anti-block shield on the bottom of the exhaust valve. Firmly push the anti-block shield to secure it in position.

Any other servicing should be performed by an authorized service representative!

TROUBLESHOOTING

If you have not added sufficient liquid and you notice that the floating valve has not risen, but the timer is counting down, perform the following steps:

- Stop the pressure cooker by pressing the 'Keep Warm/Cancel' button
- Turn the steam release knob to the 'Venting' position, until the pressure is fully released.
- Carefully remove the lid and add approximately 1 cup of water/stock or any liquid. Stir food to disperse liquid.
- Replace the lid and lock into position.
- Select your desired preset menu and adjust the cooking time and pressure if necessary.
- The cooking process will begin automatically in a couple of seconds
- If steam is leaking from under the cover because the cover is not properly closed, the gasket is not positioned properly or is damaged, or the pressure cooker is over-filled, follow these steps:
- Unplug. Release any pressure using the quick release method.

- Remove the gasket and check for tears or cracks.
- Check to be sure that the gasket is positioned properly.
- If the cooker is too full, remove excess liquid and continue cooking.

If you cannot open or remove the cover:

- Be sure all the pressure has been released.
- If you still cannot open it, bring the contents of the cooker up to pressure again.
- Release the pressure completely and try again.

If you cannot hear steam escaping during the cooking:

This is perfectly normal. Unlike a manual pressure cooker that relies on constant heat and constant release of the pressure to maintain optimal pressure conditions, the pressure inside the unit is electronically controlled, and little to no steam will be released in normal working conditions.

Error messages

In some rare instances you could get error messages displayed on the control panel. See below for the error description and solutions when appearing.

E1: Means open circuit of the sensor. When this happens:

- Press 'Keep warm/Cancel'
- Unplug from wall outlet
- Make sure no condensation water stays in the housing cavity or in the socket that could cause a short circuit. Make sure the housing's cavity is dry. If the socket was ever immersed in water, discontinue use and contact Customer service. Let the inner housing cool down before checking for condensation as it could be hot.
- If the inner housing is dry and the unit doesn't seem damaged, plug the cord back after 10 minutes and resume usage.
- If the problem persists or appears on a regular basis, contact Customer Service for maintenance/repair.

E2: Means short-circuit of the sensor. If the case:

- Press 'Cancel' and unplug the device.
- Let the unit cool down completely.
- Make sure there is enough water in the pot. Add a little bit of water in the cooking pot if required
- If the unit is already cool, wait at least 10mins before plugging back the device.
- The function should then be restored. If the problem persists, contact Customer Service

E3: Means 'Overheating'. When this happens:

- Stop the cooking process by pressing 'Cancel'. Release the steam and let the unit cool down before opening.
- Check if there is anything burnt inside or at the bottom of the cooking pot
- Add a little bit of water in the cooking pot if the water level is very low.
- Let the unit cool down completely. The function should then be restored.
- If this E3 error message appears again on a regular basis, then it is likely that the cooking pot or the heating plate inside the base are deformed and create an uneven heat. The cooking pot or the heating plate need to be replaced. Please contact Customer service for maintenance/repair.

E4: The signal switch has malfunctioned. Follow the steps:

- Unplug the unit from the wall outlet
- Wait around 15 minutes to plug it back in
- Press the 'Cancel' button on the pressure cooker and select the desired setting to begin cooking
- If the problem persists or appears on a regular basis, contact
- Customer Service for maintenance/repair.

RECIPES

MUSHROOM RISOTTO

Ingredients:

- 4 cups chicken or vegetable stock
- 1 1/2 lb. mixed mushrooms, trimmed and sliced, remove stems
- 4 tbsp. olive oil
- Kosher salt and ground black pepper
- 4 tbsp. unsalted butter
- 1 medium yellow onion, chopped
- 2 garlic cloves, minced
- 2 cups Arborio rice
- 2 tsp. soy sauce
- 3/4 cup dry white wine
- 1 oz. Parmigiano cheese, grated
- 1/2 cup fresh herbs, minced

- 1/4 cup heavy cream
1. Place broth in a small pot and heat up until simmering. Alternatively, use microwave-safe container and microwave on high power for about 5 minutes.
 2. Using the sauté function of your pressure cooker, heat olive oil until shimmering. Add the mushrooms and season with salt and pepper. Cook, stirring occasionally, until excess moisture is evaporated and mushrooms are well browned, about 8 minutes.
 3. Add butter, onion, garlic, and cook, stirring frequently, until onions are softened and aromatic, about 4 minutes. Add rice and cook, stirring, until rice is evenly coated in oil and toasted but not browned, 3-4 minutes. Stir in soy sauce.
 4. Add wine and cook, stirring, for about 2 minutes.
 5. Pour stock into the pot. Make sure all the rice, mushrooms, garlic and onions are fully submerged. Close pressure cooker and bring up to low pressure. Cook at low pressure for 7 minutes, then depressurize using the quick release method. Open pressure cooker and stir to combine rice and cooking liquid until it forms a creamy consistency. Stir in cream, cheese, and herbs. If risotto isn't thick enough, cook for a few minutes longer, stirring, until it begins to thicken more. Season to taste with salt and pepper and serve immediately.

POT ROAST

Ingredients:

- 3 lb. boneless beef chuck roast, trimmed
 - 1 can (14 oz.) beef broth
 - 1 tbsp. Worcestershire sauce
 - 1 large onion, in wedges
 - 4 carrots, peeled and cut in 1 in. pieces
 - 4 potatoes, peeled and cut in 1 in. cubes
 - 2 tbsps. Vegetable oil
 - Salt, black pepper and onion powder, to taste
1. Using the sauté function, heat oil until shimmering. Brown the roast on all sides in the hot oil and season with pepper, salt, and onion powder.
 2. Pour in beef broth and Worcestershire sauce, add the onion, close the lid, set the cooking time for 30 minutes, the pressure on high and press Start.
 3. Use the quick-release method to lower the pressure. Open the lid and add the carrots and potatoes. Close the lid again, and cook for an additional 15 minutes.
 4. At the end of the cooking time, use the quick-release method again and transfer the roast and vegetables to a serving dish.

TURKEY CHILI

Ingredients:

- 1 tbsp. vegetable oil
- 1.25 lb. ground turkey
- 1 medium onion chopped
- 1 medium green bell pepper coarsely chopped
- 1/2 tsp. garlic powder
- 3 tsp. ground cumin
- 1 tsp. salt
- 3 tsp. chili powder
- 1 (29 oz.) can tomato sauce
- 1 (29 oz.) can crushed tomatoes
- 1 1/2 cup water
- 1 cup V-8 Juice spicy hot flavor or bloody Mary mix
- 1 lb. dried kidney beans; washed
- Shredded Cheddar cheese, sour cream

1. Using the sauté function, heat the vegetable oil until shimmering.
2. Add the ground turkey and begin browning the meat. When meat begins to brown, stir in the chopped onion and pepper along with the seasonings. Stir and cook about 1 minute.
3. Stir in the crushed tomatoes, the tomato sauce and the water. Add the spicy V-8 juice or bloody Mary mix and the washed kidney beans.
4. Secure the lid and set valve to the closed/seal position. Cook for 35 minutes.
5. When cooking time has elapsed, let the pressure release naturally.
6. Open the lid and stir the chili. Taste and adjust seasonings if needed.
7. Serve hot with cheddar cheese and some sour cream.

LENTIL SOUP

Ingredients:

- 1 tbsp. vegetable oil
- 1 cup red lentils, rinsed
- 1 cup green/brown lentils, rinsed
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 2 tsp. cumin

- 1 1/2 tsp. smoked paprika
- 1 tsp. salt
- 2 carrots, sliced into 1/4 inch pieces
- 1 lb. waxy potatoes, such as Yukon Gold
- 1 bunch Rainbow Chard or similar greens, chopped
- 8 cups water
- Salt and pepper, to taste

1. Using the sauté function, heat the vegetable oil until shimmering.
2. Sauté onions, garlic, spices, carrots, and potatoes for 3-5 minutes, or until onions begin to soften.
3. Stir in the lentils to combine.
4. Add water to cover.
5. Lock the lid into place, select High pressure and set the time for 12 minutes.
6. Use the quick release method to release the pressure until it is safe to unlock the lid.
7. Stir in the chard, season to taste with salt and pepper, and serve.

PRESSURE COOKER CHICKEN

Ingredients:

- 1 whole chicken
- 1 tbsp. olive oil
- 1 tsp. paprika
- 1 1/2 cups bone broth
- 1 tsp. dried thyme
- 1/3 tsp. black pepper
- 2 tbsp. lemon juice
- 1/2 tsp. sea salt
- 6 garlic cloves, peeled

1. In a small bowl, combine paprika, thyme, salt, and pepper. Rub seasoning on the chicken.
2. Using the sauté function, heat the vegetable oil until shimmering.
3. Add chicken, breast side down and cook on high pressure for 6-7 minutes.
4. After the cooking time has elapsed, use the quick release method to release the pressure. Flip the chicken and add broth, lemon juice and garlic cloves.
5. Lock pressure cooker lid and set for 25 minutes on high.

6. Let the pressure cooker release naturally.
7. Remove from pressure cooker and let stand for 5 minutes before carving.

WARRANTY

We suggest that you complete and return the enclosed Product

Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties.

This KALORIK product is warranted in the U.S.A. and in Canada for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, if the KALORIK product, upon inspection by KALORIK, is proven defective, it will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Customer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product, or send it, postage prepaid by the user (all Kalorik customers are responsible for the initial shipment back to the warranty center), along with proof of purchase and a return authorization number indicated on the outer package, given by our Customer Service Representatives. Send to the authorized KALORIK Service Center

When sending the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Customer Service Department (please see below for complete contact information), Monday through Thursday from 9:00am - 5:00pm (EST) and Friday from am - 4:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

KALORIK Customer Service Department

Team International Group of America Inc.

NW 49th Avenue

Miami Gardens, FL 33014 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.

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.