

## PARTS AND ACCESSORIES



Soup Spoon



Rice Paddle

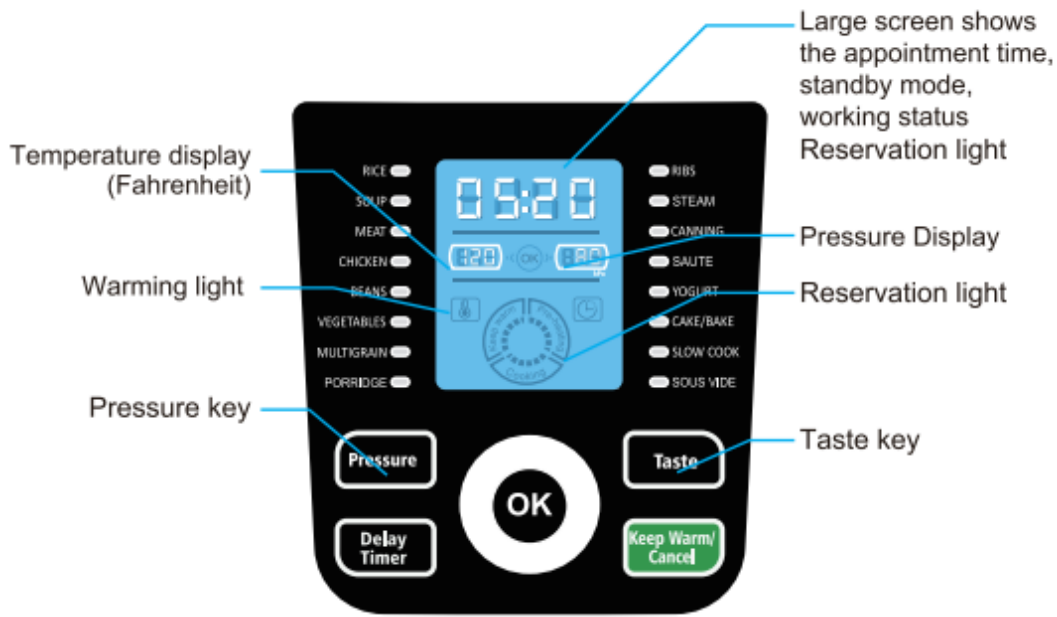


Measuring Cup



Power Cord

# CONTROL AND FEATURES



# PROGRAM SETTINGS

Function	Default taste time	Taste			Adjustable time range	Default pressure (kPa)
		Low	Normal	High		
Rice	12mins	8mins	12mins	25mins	8-25mins	Low(50)
Soup	30mins	20mins	30mins	40mins	20-40mins	High(80)
Meat	35mins	15mins	35mins	45mins	15-45mins	High(80)
Chicken	15mins	5mins	15mins	30mins	5-30mins	Low(50)
Beans	30mins	25mins	30mins	40mins	40mins	High(80)
Vegetables	5mins	2mins	5mins	20mins	2-10mins	Low(50)
Multigrain	40mins	20mins	40mins	60mins	20-60mins	High(80)
Porridge	15mins	5mins	15mins	30mins	5-30mins	High(80)
Ribs	30mins	15mins	30mins	45mins	15-45mins	High(80)
Steam	10mins	3mins	10mins	15mins	3-15mins	Low(50)
Canning	45mins	10mins	45mins	2H	10mins-2H	High(80)
Saute	20mins	10mins	20mins	30mins	1-3mins	
Yogurt	8H	24H	8H	boil	6-36H	//
<p>The default standard 8 is the yogurt function, the temperature is controlled at 38-42 degrees, and the countdown is reached after reaching the temperature; Press the "Taste" button to low position is used for making wine at 24 hours, the temperature is controlled at 30-34 degrees, and press the "Taste" button to high position for "Boil" can making pasteurized, the digital tube has always shown "boil" that the temperature reaches 83 degrees (180°F) into standby. After the three function work results, the three sounds will enter the standby state, and the digital tube display "Yogurt".</p>						
Cake/bake	35mins	30mins	35mins	60mins	30-60mins	//
Slow cook	4H	2H	4H	12H	2-12H	//
Sous vide	6H	2H	6H	12H	2-12H	//





# GENERAL OPERATING INSTRUCTIONS

## BEFORE THE FIRST USE

Please pay attention to manual and cautions to avoid any injury or property damage. Please wash the inner pot, lid, lid filter plate and silicon gasket with soapy water. Rinse with clean water and dry thoroughly.

## GETTING STARTED

1. To open the lid, Slide the rapid release button on the lid from the  position to  position when the floater valve dropped to unlock the lid and turn counterclockwise then you can open the lid.

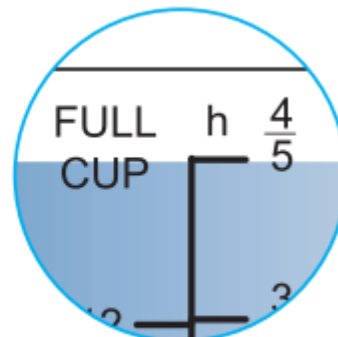
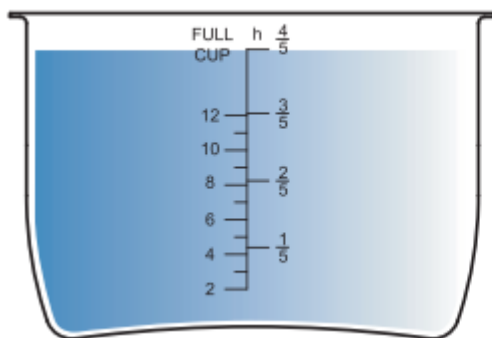


 Sealing & Lock

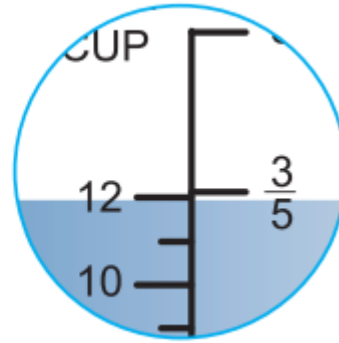
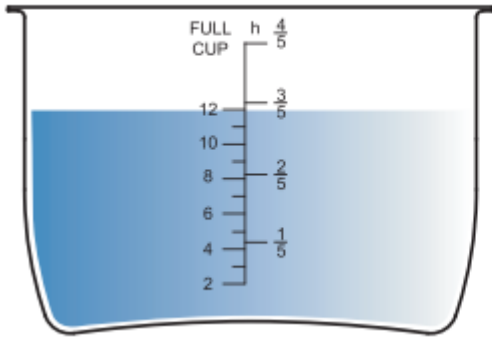


 Unlock

2. Remove the inner pot and place cooking ingredients inside. Monitor the level of the water and ingredients per cooking instructions to ensure they do not exceed the MAX LINE "4/5" marking on the inner pot.




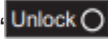

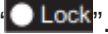
Rice, beans, or other ingredients that will expand during cooking should not be filled beyond the "12 CUP" marking.




3. Clean and towel dry the external surface of the inner pot, place Inner Pot inside the cooker, rotating it slightly to ensure proper contact with the heating element. Make sure there is no material between the inner pot and the exterior pot before you insert it into the cooker.



4. To close Lid, place lid on pressure cooker,

Align the “” on the lid with the unlock mark “” on the shell and rotate clockwise when “” aimed at the lock mark “”.

At this point the lid handle aligned with the product handle indicating that the lid is locked. At last, slide the button on the lid to the Sealing position “”.



 Unlock

 Sealing & Lock

### SAFE LID OPENING

Push the button to the venting position to release pressure from the pressure valve until the float valve drops down.

Releasing pressure in one of the following ways.



 Venting




Float valve rise up



Float valve drop down

## HOW TO RELEASE PRESSURE AND OPEN LID

Slip the button to Venting  position to release pressure rapidly.

Slip the button to Unlock  position when the Red Floater down, then rotate lid counterclockwise.

### CAUTION

Please keep hands and face away from the hole on the top of the Pressure Valve when using Quick Release. The escaping steam is very hot and can cause scalds. During pressure releasing process, protect your skin by avoiding any contact with escaping steam or the stainless steel portion of the Lid. Press down gently on Lid and turn anticlockwise until Lid meets resistance. Lift carefully and place aside. Avoid personal injury resulting from hot unit surfaces and dripping liquids.

For food in large liquid volume or starch content (e.g. porridge, congee), use Natural Release instead as thick liquid may splatter out.

### Natural Release

Allow the cooker to cool down naturally until the float valve drops down.

This may take up to 15 to 40 minutes, or even more, depending on the amount of food in the cooker. Place a wet towel on the lid to speed up cooling. After cooking is finished, turn OFF Keep Warm mode if it is turned ON.

**CAUTION**

DO NOT open the lid until pressure inside the pot is completely released.

As a safety mechanism, until the float valve drops down, the lid is locked and cannot be opened.

**INSTALL THE CONDENSATION COLLECTOR**

The condensation collector easily picks up any moisture that may drip off when using your pressure cooker. Simply align and push the collector into the channels on the back of the cooker, Empty and clean after each use.



**REMOVE AND INSTALL THE LID SEALING RING**



Pull Up

Remove the Sealing Ring from the lid as outlined above. Wash inside Sealing Ring with warm soapy water.





Press Down

To reinsert the Sealing Ring, align the center hold in the Lid Liner with raised metal shaft located in the center of the Inner Lid and press firmly into place.

### **INSTALL THE ANTI-BLOCK SHIELD**

To install: Position the Anti-Block Shield in place and push down.



To remove: Using your thumb, push the side of the Anti-Block Shield towards the lid rim and lift up with some effort.

The Anti-Block Shield should pop out.



## TEMPERATURE ADJUSTMENT

Only the Saute, cake/bake, slow cook, sous vide menus can be used to adjust the temperature.

After the time adjustment is completed, press the OK button to enter the temperature adjustment;

After adjusting the temperature, press the OK button again, the electric pressure cooker will emit three beeps, and then enter the working state; Specific adjustable range reference table 1

## PRESSURE ADJUSTMENT

Press the "Pressure" button after selecting the function to enter the pressure adjustment;

The pressure display window displays the selected pressure value, the high pressure display is 80kPa, and the low pressure display is 50kPa; Refer to Table 1 for specific adjustable functions and ranges. (The working pressure is not adjustable. For example, when the high pressure is selected, the pressure display box always displays 80kPa)

"Saute", "Yogurt", "CAKE/BAKE", "Slow cook", "SOUS VIDE" are pressureless; canning function pressure is not adjustable.

## TASTE SELECTION

After selecting the function, the display shows the default taste time.

At this time, press the "Taste" button to adjust the taste.

The taste adjustment can only select the corresponding taste time.

Refer to Table 1. for the specific display time selection range.


## DELAY TIMER

Press the delay timer to enter the preset status, and the screen displays the default time for reservations 30 minutes;

Turn the knob or press the delay timer continuously to adjust the appointment time. The appointment time range is 0:30-24:00.


After adjusting the appointment time, press the OK button to select the menu function.

You can select the appointment time before selecting the function menu;

You can also select the function menu first, then select the appointment time, press the reservation button, and the appointment icon on the screen  will light up.

## KEEP WARM / CANCEL

Press the "Keep Wam/Cancel" button in standby mode to enter the holding state; After the work is completed, it will automatically enter the keep warm state, and the icon on the screen will be on;

The screen displays the holding time, and the standby mode KEEP WARM lights up. The screen lights up one by one to show the progress of the heat preservation; when all the 6 progress lights are lit, the backlight of the LCD screen is turned off, only the heat-insulating indicator light  and the holding time 00:00 are displayed.

## NOTE

1. Never load food above the inner pot MAX line. Rotate the inner pot to make certain that it is seated properly in the exterior pot. Don't use the hard objects to knock the Inner Pot.
2. Always be certain the pressure valve is free floating and clear of any obstructions.
3. Steam and pressure must be released completely from the cooker before the lid will open.
4. After use, remove any foreign objects from the silicon gasket and Anti-Block Shield.
5. Keep the Silicon Gasket clean to avoid odor.
6. Never pull the silicon gasket by force, as the pulling may cause deformation and affect its function in sealing the pressure.

## SAFETY AND COOKING TIPS

Extreme caution should be taken when moving the pressure valve handle to Venting position. Keep hands and face away from the pressure valve openings. Failure to comply may result in burning or serious injury.

- Do not open the lid until pressure inside the cooker is completely released. As a safety feature, until the float valve drops down the lid is locked and cannot be opened. DO NOT force lid open.
- When opening the lid, the inner pot may adhere to the lid. This is caused by vacuum due to cooling. To release the vacuum, move the pressure valve handle to the Venting position.
- If the float valve is stuck, move the pressure valve to the Venting position. After all the steam is released, push the float valve down with a pen or long stick.
- Always add at least 1 cup / 250 ml of water or other liquids so enough steam can be generated to cook under pressure. These include cooking sauces, wine, beer, stocks, juices of fruits and vegetables. Oils and oil-based sauces do not have enough water content and will not account for the required liquid volume.
- Time to pressurize and cooking time will vary according to the temperature and quantity of the ingredients. Food that is cold or frozen will take longer to cook than food that is at room temperature.
- When using the Preset Time (Delay Start) program, allow sufficient cooling time before serving.

- The Preset Time (Delay Start) program is not recommended for porridge, oatmeal or other foamy and thick liquids. Cooking progresses should be monitored when cooking these foods.

## CARE AND CLEANING

Regular care or maintenance is essential in ensuring that pressure cooker is safe for use. The pressure cooker must be cleaned thoroughly after each use in order to avoid staining caused by a build-up of food or cooking residue.

### WARNING

Unplug your pressure cooker and let it cool to room temperature before cleaning.

DO NOT POUR COLD WATER INTO A HOT pressure cooker.

### CAUTION

Always remove the Pressure Valve and clean the opening with pin to remove any blockage that might have occurred during the cooking process.

This must be done after each use.

Do not try to repair pressure valve yourself. Contact customer service for qualified repair information.

- Both the inner pot and lid are dishwasher safe.
- Remove the inner pot and lid and wash with detergent. Rinse with clear water and wipe dry with a soft cloth.
- Wipe the inner cooker base rim and slot dry with cloth to prevent rusting of the exterior cooker rim.
- Remove the lid filter plate and anti-block shield from the underside of the lid.
- Wash with warm, soapy water, rinse with clear water and wipe dry with a soft cloth. When cleaning the lid filter plate, the Sealing Ring must be removed and washed separately with warm, soapy water, rinse with clear water and wipe dry with a soft cloth. The Silicon Gasket must always be properly positioned on the Lid Filter Plate.
- Clean the outer body with a damp soft cloth or sponge.
- Never use harsh chemical detergents, scouring pads or powders on any of the parts or components.
- Periodically check that the pressure valve and float valve are in good working order and free of debris.
- Never immerse the outer housing and power cord in water or any other liquid.

# HOW TO USE

## Pressure Cooking



Rice	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "RICE" function.</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the "pressure" button to adjust the pressure,the high pressure display is 80kPa and the low pressure is display 50kPa.</li> </ol>
Soup	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "SOUP" function</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the " pressure" button to adjust the pressure,the high pressure display is 80kPa and the low pressure is display 50kPa.</li> </ol>
Meat	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "Meat" function</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the "pressure" button to adjust the pressure,the high pressure display is 80kPa and the low pressure is display 50kPa</li> </ol>
Chicken	<ol style="list-style-type: none"> <li>1. Rotate the knob to the" Chicken" function</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the "pressure" button to adjust the pressure.the high pressure display is 80kPa and the low pressure is display 50kPa</li> </ol>
Beans	<ol style="list-style-type: none"> <li>1. Rotate the knob to the" Beans"function</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the "pressure" button to adjust the pressure.the high pressure display is 80kPa and the low pressure is display 50kPa.</li> </ol>
Vegetables	<ol style="list-style-type: none"> <li>1. Rotate the knob to the"Vegetables"function.</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the" pressure" button to adjust the pressure.the high pressure display is 80kPa and the low pressure is display 50kPa.</li> <li>4. Cooking starts automatically in 5 seconds after the last key is press.</li> </ol>

## Multigrain

1. Rotate the knob to the "MULTIGRAIN "function.
2. Press the "OK "button and rotary encoder to adjust the cooking time,
3. Press the 'pressure" button to adjust the pressure.the high pressure display is 80kPa land the low pressure is display 50kPa.
4. Cooking starts automatically in 5 seconds after the last key is press.

Porridge	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "PORRIDGE" function.</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the pressure button to adjust the pressure,the high pressure display is 80kPa and the low pressure is display 50kPa</li> <li>4. Cooking starts automatically in 5 seconds after the last key is press.</li> </ol>
Ribs	<ol style="list-style-type: none"> <li>1. Rotate the knob to the RIBS function,</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time,</li> <li>3. Press the "Pressure" button to adjust the pressure,the high pressure display is 80kPa and the low pressure is display 50kPa</li> <li>4. Cooking starts automatically in 5 seconds after the last key is press.</li> </ol>
Steam	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "STEAM"function.</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time,</li> <li>3. Press the "Pressure" button to adjust the pressure,the high pressure display is 80kPa and the low pressure is display 50kPa</li> <li>4. Cooking starts automatically in 5 seconds after the last key is press.</li> </ol>
Pressure	<ol style="list-style-type: none"> <li>1. Press the "PRESSURE", button to adjust the pressure.</li> <li>2. Low Pressure will display 50kPa, high pressure will display 80kPa</li> </ol>
Delay Time	<ol style="list-style-type: none"> <li>1. Press the "DELAY TIME" button will default 30 minutes.</li> <li>2. Turn the knob or press the "DELAY TIME button to adjust the time, the step is 10 minutes, the appointment time range is 0:30-24:00.</li> </ol>
Taste	<ol style="list-style-type: none"> <li>1. Press the "TASTE" button to adjust the taste,the taste adjustment only shows the corresponding taste time, (reference sheet 1)</li> </ol>
Keep Warm/ Cancel	<ol style="list-style-type: none"> <li>1. Press the "KEEP WARM/CANCEL" button the standby mode or finish cooking mode enter to keep warm and display 00:00.</li> <li>2. Press the "KEEP WARM/CANCEL" button to cancel the working mode</li> </ol>

## Canning

1. Rotate the knob to the "CANNING" function.

2. Press the "OK" button and rotary encoder to adjust the cooking time.
3. Press the "Pressure" button to adjust the pressure, the high pressure display is 80kPa and the low pressure is display 50kPa
4. Cooking starts automatically in 5 seconds after the last key is press.

## **NOTE**

For more info, please visit the National Center for Home Food Preservation website. Do not use over-ripe fruit. Bad quality degrades with storage.

- Do not add more low-acid ingredients (onions, celery, peppers, garlic) than specified in the recipe. This may result in an unsafe product.
- Do add acid (lemon juice, vinegar or citric acid) especially to tomato products when directed in the recipe. If necessary, you can balance the tart taste by adding sugar.
- Do not over-season with spices. Spices tend to be high in bacteria making canned goods unsafe.
- Do not add butter or fat. Fats do not store well and may increase the rate of spoilage.
- Thickeners - never use flour, starch, pasta, rice or barley.
- Use only USDA recommended Clear Jel.

## **Non-pressure Cooking**

Saute	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "STAUTE" function.</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the "OK" button to adjust the temperature.</li> <li>4. Cooking starts automatically in 5 seconds after the last key is press.</li> </ol>
Yogurt	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "YOGURT" function.</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the "OK" button to adjust the temperature.</li> <li>4. Press the Taste button to low position is used for making wine at 24:00 hours, press the "Taste" button to high position for, can making pasteurized.</li> <li>5. Cooking starts automatically in 5 seconds after the last key is press.</li> </ol>
Cake/ Bake	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "CAKE/BAKE" function,</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time,</li> <li>3. Press the "OK" button to adjust the temperature.</li> <li>4. Cooking starts automatically in 5 seconds after the last key is press.</li> </ol>
Slow cooker	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "SLOW COOKER" function.</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the "OK" button to adjust the temperature.</li> <li>4. Cooking starts automatically in 5 seconds after the last key is press.</li> </ol>
Sous Vide	<ol style="list-style-type: none"> <li>1. Rotate the knob to the "SOUS VIDE" function</li> <li>2. Press the "OK "button and rotary encoder to adjust the cooking time.</li> <li>3. Press the "OK" button to adjust the temperature.</li> </ol>

4. Cooking starts automatically in 5 seconds after the last key is press.

## NOTE

- The built-in cooking time is suitable for general purpose food. Please use the cooking time table in the recipe book to determine the appropriate cooking time based on the specific food, the quantity of food and your texture preference.
- You may override pre-programmed time by selecting the taste key.
- The pressure is automatically controlled, no need to adjust manually.
- Depend on the food content, the quantity and its temperature (frozen or not), the preheat cycle can range between 10 to 40 minutes. As the pressure increases inside the cooker, it is perfectly normal for traces of steam to escape from the float valve until the float valve pops up.
- During this pressurized state, you should not see any steam gushing out anywhere from the lid, However, from time to time you may see a small smoke effect coming from the pressure valve and occasionally a little sputtering.
- This is perfectly normal. During the cooking operation, the cooker makes low clicking sounds. This comes from normal operation in switching the heating element on and off.
- To serve the food, press "Warm/Cancel" to stop the keep warm cycle and open the lid according to the Safe Lid Opening.
- When opening the lid, the inner pot may appear to be stuck on the lid. This is caused by contraction of air due to cooling. Please turn the pressure valve handle to "Venting" to let in air to release the vacuum.

## TROUBLE SHOOTING

PROBLEM	PROBABLE CAUSE	SOLUTION
Difficulty with closing the lid	Silicon gasket is not properly installed	Position the silicon gasket well.
	Float valve in the popped-up position	Slightly press the float valve downward.
Difficulty with opening the lid	Pressure exists inside the cooker	Position the steam release valve to the venting position to reduce the internal pressure. Open the lid after the pressure is completely released.
Steam leaks from the rim of the lid	No silicon gasket (sealing ring)	Install the silicon gasket
	Food debris attached to the silicon gasket	Clean the silicon gasket
	Silicon gasket damaged	Replace the silicon gasket
	Lid not closed properly	Open then close the lid again
Steam leaks from the float valve	Food debris on the float valve silicone seal	Clean the float valve silicone seal
	Float valve silicone ring worn-out	Replace the float valve silicone ring

<b>PROBLEM</b>	<b>PROBABLE CAUSE</b>	<b>SOLUTION</b>
Steam comes out from the pressure valve non-stop	Pressure valve not in sealing position	Turn the pressure valve handle to the sealing position
	Pressure control fails	Contact customer service
Rice is half cooked or too hard	Too little water	Adjust dry rice and water ratio according to recipe
	Lid opened too early	After cooking cycle completes, leave the lid on for 5 more minutes
Rice is too soft	Too much water	Adjust dry rice and water ratio according to recipe
Display remains blank after connecting the power cord	Bad power connection or no power	Inspect the power cord to ensure a good connection, check if the power outlet is active
	Cooker's electrical fuse has blew	Contact customer service
Occasional ticking or light cracking sound	The sound of power switching and expanding pressure board when changing temperature	This is normal
	Bottom of the inner pot is wet	Wipe bottom of the inner pot dry before cooking
Displays "E03" error code	Food burned on the bottom of inner pot	Clean the sticky or burned food off the inner pot
	Overheating, power board is malfunctioning	Contact customer service

Displays "E01", "E02" or "E04" error code	The cooker is malfunctioning	Contact customer service
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**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.