

Features of your Sunbeam PE6100 Pressure Cooker

Safety Locking Lid

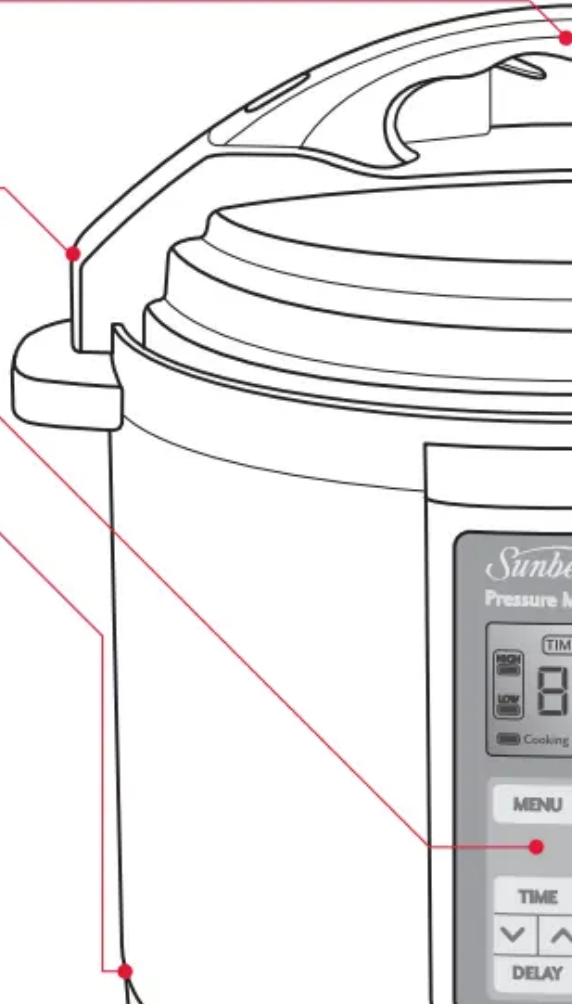
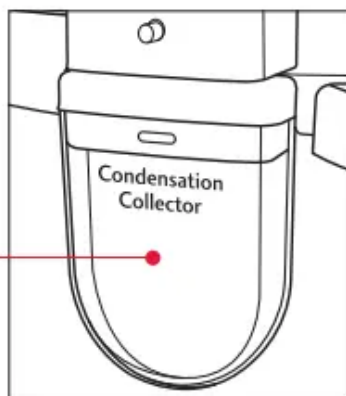
The lid is used for all menus except Frypan. Remove the lid whilst in Frypan (Brown, Sauté, Simmer) menus

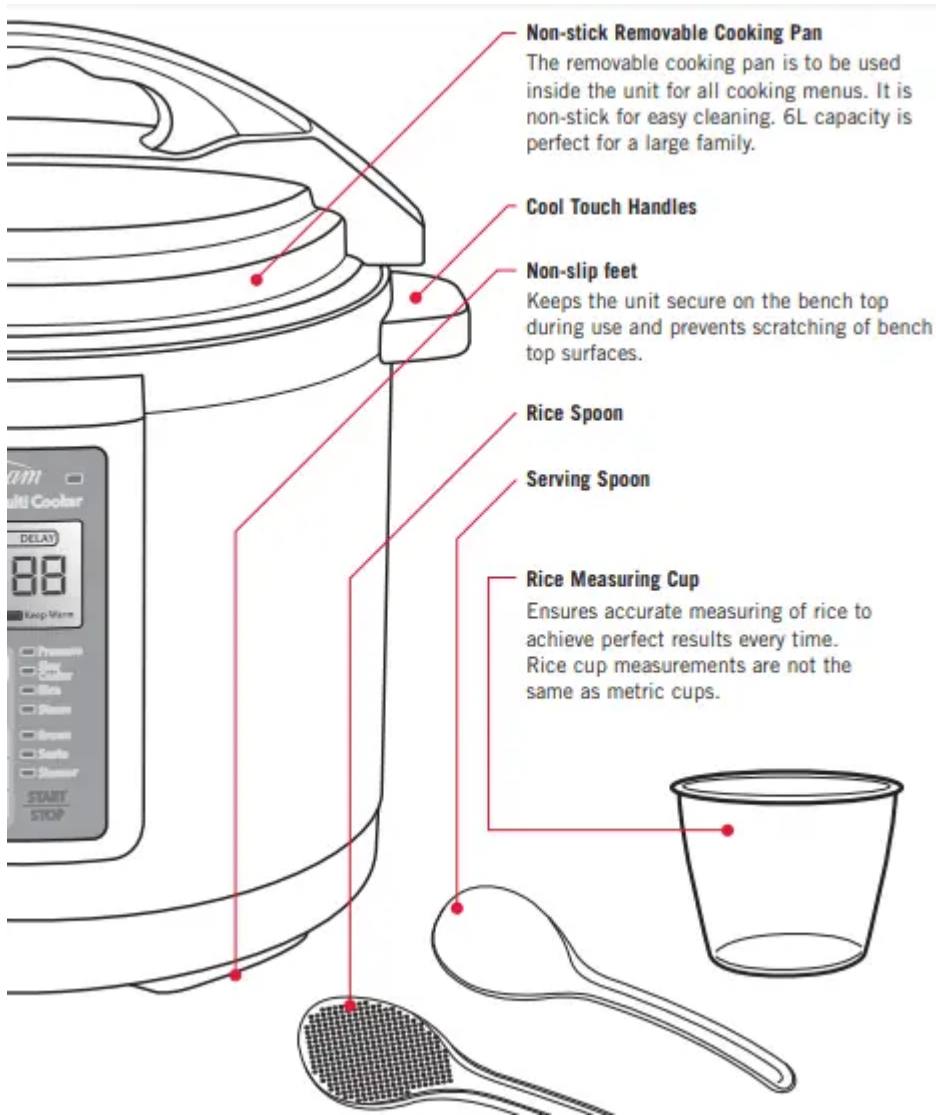
Condensation Collector

Control Panel

Marking inside the pan

Max PC marking is for Pressure and Slow Cooker menus. Full RC Cup marking is for the Rice menu.



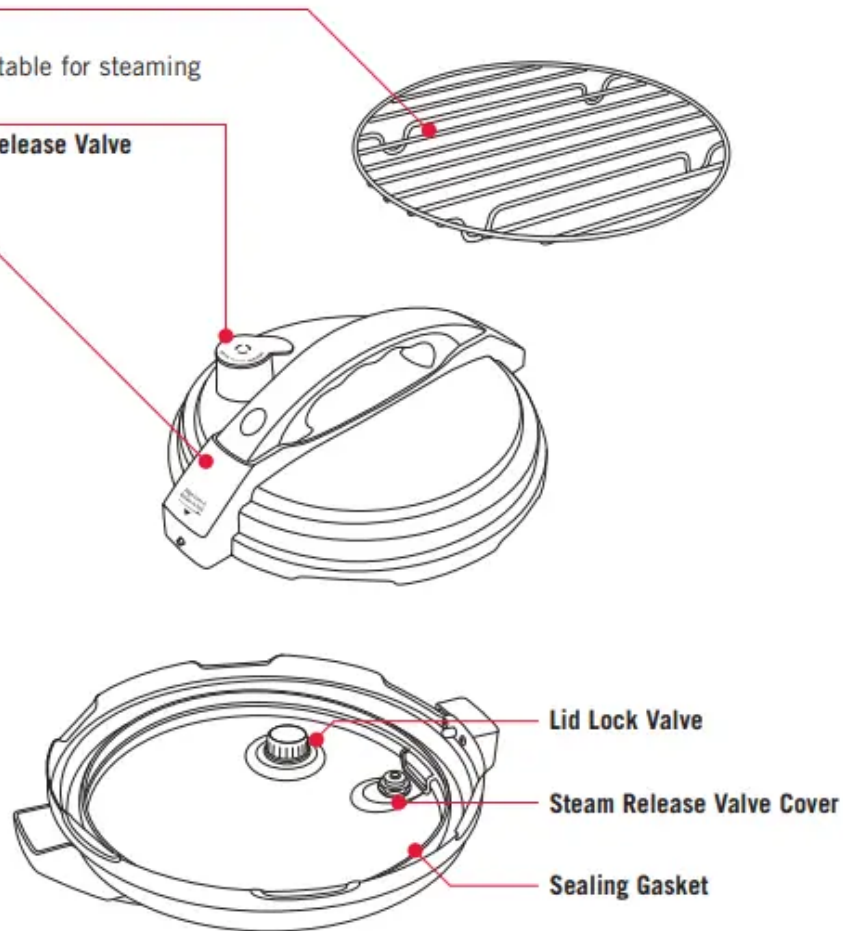


Cooking Rack

Cooking rack is suitable for steaming

Pressure & Steam Release Valve

Lid Lock Rod



The Control Panel

The control panel on the Pressure Cooker is designed to ensure easy use and to show the progress of your cooking. Choose from the 7 cooking menus – Pressure Cook, Slow Cook, Rice, Steam and Frypan (Brown, Sauté, Simmer). Choose your cooking menu, set the time and start cooking.

1. Menu Button

Scroll through the Cooking menus available by pressing the MENU button.

2. Cooking Menu indicator

A light will display next to the various cooking menus, when the MENU button is selected.

Pressure Cook Menu

The Pressure Cook menu has two selectable heat settings LOW (30kpa) and HIGH (70kpa).

Slow Cook Menu

The Slow Cook menu has two selectable heat settings LOW and HIGH.



Rice Cook Menu

Steam Menu

Frypan Menu (Brown, Sauté, Simmer)

The Frypan menu has three heat settings Brown, Sauté and Simmer.

3. Time Button

After you've selected your Cooking menu, set the cooking time required by pressing the  and  buttons. (No need to set for frypan menus).

4. Delay Button

You can delay the start of your cooking on all menus except the Frypan. DELAY is displayed when the unit is in Delay setting.



5. Start/ Stop button

Press the START button to begin the selected cooking menu once all settings have been chosen. Press and hold the STOP button for 3 seconds if you wish to change your setting.

6. LCD Screen

The unit needs to gain pressure and/ or temperature before cooking can commence.

Cooking and Keep Warm

These lights indicate if the unit is in cooking or keep warm mode. When the COOKING light is flashing, the unit is gaining pressure or gaining temperature. When the COOKING light is solid the unit has commenced cooking. When KEEP WARM light is on, cooking time is completed and the unit has automatically switched to Keep Warm setting.

High and Low

When you've selected Pressure or Slow Cook menu, HIGH or LOW setting will display in the LCD Screen.

Clock display

Will show the remaining time in the COOKING menus, or elapsed time in the KEEP WARM mode.

Time and Delay

DELAY will display when the unit is in the delay start setting. TIME will display otherwise.

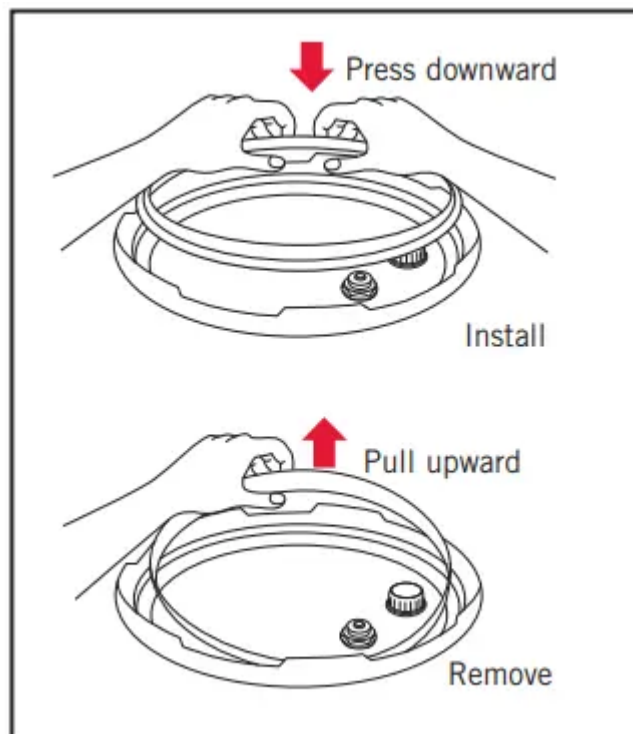
7. Power Light

This light will illuminate when the power is switched on. When the unit is not in use, switch off power at the power outlet. **Tip:** During programming if no button has been pressed after 20 minutes, the unit will enter the stand-by mode, and the LCD screen will turn off.

Before the first use

1. Remove all packaging, plastic, paper and cardboard from the unit.
2. The LCD screen (timer panel) has an electrostatic sticker on the screen. This is part of the packaging. Please remove prior to use.
3. Ensure the power is switched off at the power outlet, and remove the power cord from the unit.
4. Remove the safety locking lid by turning clockwise to unlock. Remove the sealing gasket from the lid and wash the gasket and the lid in warm soapy water. Dry the sealing gasket and lid thoroughly before reattaching the sealing gasket to the lid. See figure below. Ensure the sealing gasket is smoothly and securely in place in the gasket holder. If the

sealing gasket is not in the correct position the lid will not be able to form a seal and will not be able to gain pressure.



5. Remove the cooking pan and the condensation collector and wash in warm, soapy water. Dry thoroughly before replacing back in the unit.

The Safety Lid

The Sunbeam Pressure Cooker has been designed with safety in mind and has various switch off safety measures.

1. Pressure will not build if the lid is not shut correctly and has not sealed.
2. Pressure will not build if the lid is not locked in the LOCK position.
3. Pressure will not build if the pressure and steam valve has not been switched to the 'SEAL' position.
4. Pressure will not build if the gasket or the valves have become clogged. The gasket and the valves can be removed for cleaning. (See page 24).
5. The pressure and steam release valve has an extended finger tab, designed to keep the hand away from the top of the steam valve. Flick the tab to 'RELEASE' position to release pressure.
6. Once the pressure increases, the lid can not be opened. Safety sensors ensure the pressure remains within the set range.
7. The pressure cooker requires liquid to work. If the unit has become dry, a Dry error will appear in the LCD screen.

8. At the end of cooking the lid can not be unlocked until all the pressure is released. This can be done using the natural release or quick release methods listed below

Releasing Pressure at the End of Cooking

a. Natural Release Method. The unit is turned off and left to cool gradually until the pressure releases on its own. The lid is then able to be removed. Depending on the volume of food, this can take 5 – 20 minutes.

b. Quick Release Method. Using an oven mitt flick the tab on the pressure and steam release valve to the 'RELEASE' setting. Do not place any part of your hand or body over the steam outlet on the top of the valve as steam is very hot and may scald. **Never use this method when cooking liquid ingredients such as casseroles, stocks and soups.** The pressure is released when steam is no longer escaping from the valve and the lid opens freely with no force. Only then is it safe to remove the lid and serve food.

Note: Do not force the lid to open. If it does not open freely this means that the unit is still under pressure.

Note: During cooking, steam will build up in the unit, so when lifting the lid use a kitchen glove or mitt to protect your hand.

Tip: Remember if the lid is not shut correctly, if the valves and gasket are clogged and if the pressure and steam valve is not in the 'SEAL' position, the unit can not gain pressure and an ERROR message will appear in the LCD screen. Check the gasket seal is placed evenly in the lid. Program Errors are summarised in the Trouble Shooting Display Information Guide on page 30.

Cooking Menus Overview

Pressure Cooking

Pressure Cooking is an ideal way to create quick, flavoursome and delicious meals. Pressure Cooking is a method of cooking food in liquid (water, stock, wine etc) in a sealed cooking pan. The sealed unit retains steam and builds pressure raising the temperature of the liquid inside the pan above boiling point. The increased temperature of the liquid and the steam results in reduced cooking times. It also causes the fibres in food to break down more quickly, resulting in tender, flavoursome meats. Vitamins and minerals are retained, natural flavours and colours are intensified and less seasoning can be required. As the meats cooked in a pressure cooker tend to be more tender; tougher and mostly cheaper yet flavour filled cuts of meats can be used such as chuck steak.

HIGH Pressure Setting is 70kpa. It is suitable for a wide range of foods.

LOW Pressure Setting is 30kpa. It is more suited to delicate foods like chicken fillet, fish and some vegetables.

KEEP WARM Setting. When cooking time is completed, the Pressure Cooker automatically switches to the Keep Warm setting to prevent overcooking and to keep your cooked food warm until serving - perfect for busy families, those on the run and those who need flexible meal times. This setting is not hot enough to cook, and should only be used to keep hot, cooked food warm for serving.

Ideal Meals to Pressure Cook.

Soups, stocks, casseroles, sauces (e.g. pasta sauces), meat, dried beans (not split peas), rice, firm vegetables (beetroot, potatoes) and desserts (such as pudding, crème caramel).

Capacity. When the unit is used on the Pressure Cook menu, the maximum capacity to use is the MAX PC marking on the inside of the cooking pan. The unit can not gain pressure and therefore can not work without liquid. Using without liquid can severely damage the machine.

Note: The unit can not work without liquid. Ensure a minimum of 250ml of liquid is used inside the removable cooking pan.

Releasing Pressure at the End of Cooking

1. Natural Release Method. The unit is left to cool gradually until the pressure releases on its own. The lid is then able to be removed. Depending on the volume of food, this can take 5 – 20 minutes.
2. Quick Release Method. Using an oven mitt flick the tab on the pressure and steam release valve to the 'RELEASE' setting. Do not place any part of your hand or body over the steam outlet on the top of the valve as steam is very hot and may scald. Never use this method when cooking liquid ingredients such as casseroles, stocks and soups. The pressure is released when steam is no longer escaping from the valve and the lid opens freely with no force. Only then is it safe to remove the lid and serve food.

Note: During cooking, steam will build up in the unit, so when lifting the lid use a kitchen glove or mitt to protect your hand.

Slow Cooking

Slow Cooking achieves flavour filled meals, and tender moist meats cooked to perfection. As the name suggests, meals are not cooked under pressure but are cooked over a long period of time. Slow Cooking provides healthy, simple and economical cooking.

It requires minimal supervision, short preparation times and quick clean up times.

LOW Setting. This is suitable for simmering and slow cooking.

HIGH Setting. This is for faster cooking. Typically 1 hour on HIGH = approximately 2 - 2.5 hours on LOW.

KEEP WARM Setting. When cooking time is completed, the Aviva automatically switches to the Keep Warm setting to prevent overcooking and to keep your cooked food warm until serving -

perfect for busy families, those on the run and those who need flexible meal times. This setting is not hot enough to cook, and should only be used to keep hot, cooked food warm for serving.

The Slow Cook menu does not require pressure to cook. It cooks similar to standard slow cookers and uses low temperatures and longer cooking times to achieve tender, flavoursome meals.

Capacity. When the unit is used on the Slow Cook menu, the maximum capacity to use is the MAX PC marking on the inside the cooking pan.

Rice Cooking

When cooking rice, use the 'Rice' menu. This is suitable for all types of rice including White and Brown rice.

The Rice menu cooks under pressure for faster cooking. When using the Rice Menu, for rice measurements use the Sunbeam Rice measuring cup included with your Aviva Pressure Cooker.

Capacity. When the unit is used on the Rice menu, the maximum capacity is the 12 CUP marking inside the cooking pan.

Sunbeam Rice Cup

Use the Sunbeam rice cup provided for all rice dishes. Rice cup measurements are not the same as metric cups. One rice cup is approximately 2/3 standard cup measurement.

Steaming

The Steam menu is perfect for gently steaming fish and vegetables. It is pre-programmed to use the Low pressure cooking setting. When steaming, use the cooking rack.

The Steam menu does not cook under pressure as foods tend to be more delicate.

Capacity. When the unit is used on the

Steam menu, the maximum capacity of liquid should be just under the rack wires, so that the liquid is not touching the food.

Brown, Sauté, Simmer

The Frypan mode has three heat settings Brown, Sauté and Simmer. Change the heat setting depending on the food that you are cooking, and your style of cooking. It is ideal to use prior to Pressure Cooking, and Slow Cooking to brown meats, sauté onions, vegetables etc for easy one pot cooking. The Brown, Sauté and Simmer menus do not cook under pressure but cook similar to a frypan. Therefore unless instructed in your recipe, do not use the lid on these menus.

Brown is the highest heat setting and can be used to sear meats for casseroles and soups.

Browning meat prior to pressure cooking and slow cooking not only gives your food great colour, it also seals in the juices and flavours and keeps the meat tender.

Sauté is a medium temperature and is suitable to sauté onions, and mire poix (mixture of chopped onion, carrot, celery) often used in pressure cooker and slow cooker recipes. Sautéing onions allows caramelisation which contributes to flavour and colour in the end dish.

Simmer is a lower temperature, around boiling point. Use it to gently simmer sauces.



Capacity. When the unit is used to Brown, Sauté or Simmer it may be best to cook in batches to ensure the food is evenly cooked.

Using the Pressure Cooker menu

Place the Pressure Cooker on a flat, level surface.

Plug in the unit. The unit will beep, and the indicator lights and the LCD screen will illuminate. The Pressure Cooker will default to the Pressure Cooker menu, on the HIGH (70kpa) setting.

'Pressure' and 'HIGH' will flash on the display.

1. Place your food and liquid inside the removable cooking pan.
2. Place the lid on, and lock by rotating anticlockwise to the LOCK position.
3. Using the finger tab, flick the pressure and steam valve to the 'SEAL' position.
4. If the menu is not set to Pressure Cook, set the cooking menu by scrolling through the MENU button until a light appears next to Pressure on the control panel, and HIGH is flashing in the LCD screen.
5. To select the pressure setting of LOW (30kpa), press the MENU button, and LOW will flash in the LCD screen.
6. To select the cooking time, press the TIME button, and then press the  and  buttons, until your desired time appears in the LCD screen. Each button press will adjust the time by 1 minute up to 20 minutes, and increments of 5 mins thereafter to a maximum cooking time of 2 hours.
 - **Note:** the minimum cooking time is 2 minutes, and the maximum cooking time is 2 hours.
7. Once you have set the desired MENU and cooking TIME settings, press START.
8. The Pressure Cooker needs to gain pressure before pressure cooking can commence. When the unit is gaining pressure, 'Cooking' will flash in the LCD screen and the time will not count down. When pressure has been reached, 'Cooking' will stop flashing and the time will begin to count down.
9. After the set cooking time has elapsed, the unit will beep and will automatically switch to the KEEP WARM setting. The LCD screen will therefore change from 'Cooking' to 'Keep Warm'. The Pressure Cooker can stay in the Keep Warm setting for 4 hours.

TIP: The Pressure Cooking settings are in the Cooking Menu Settings Table on page 13.



NOTE: *The unit can not work without liquid. Ensure a minimum of 250ml of liquid is used inside the removable cooking pan.*

Note: During cooking, steam will build up in the unit, so when lifting the lid use a kitchen glove or mitt to protect your hand.

The Slow Cook menu does not cook under pressure, but does need the lid locked to commence cooking. It cooks similar to standard slow cookers and uses low temperatures and longer cooking times to achieve tender, flavoursome meals.

Place the Pressure Cooker on a flat, level surface.

Plug in the unit. The unit will beep, and the indicator lights and the LCD screen will illuminate. The Pressure Cooker will default to the Pressure Cooker menu, on the HIGH setting. 'Pressure' and 'HIGH' will flash on the display.

1. Place your food and liquid inside the removable cooking pan.
 - **Note:** All food must be completely covered by liquid to ensure even cooking results.
2. Place the lid on, and lock by rotating anticlockwise to the LOCK position.
3. Using the finger tab, flick the pressure and steam valve to the 'RELEASE' position.
4. If the menu is not set to Slow Cook, set the cooking menu by scrolling through the MENU button until a light appears next to 'Slow Cooker' on the control panel, and HIGH is flashing in the LCD screen.
5. To select the slow cooker setting of LOW, press the MENU button, and LOW will flash in the LCD screen.
6. To select the cooking time, press the TIME button, and then press the  and  buttons, until your desired time appears in the LCD screen. Each button press will adjust the time by 30 minutes to a maximum cooking time of 9 hours.
 - **Note:** The minimum cooking time is 30 minutes, and the maximum cooking time is 9 hours.
7. Once you have set the desired MENU and cooking TIME settings, press START.
8. 'Cooking' will show in the LCD screen and the time will begin to count down. (Note that in the Slow Cooker menu setting, the unit does not cook using pressure but works like a standard slow cooker.)
9. After the set cooking time has elapsed, the unit will beep and will automatically switch to the KEEP WARM setting. The LCD screen will therefore change from 'Cooking' to 'Keep Warm'. The Pressure Cooker can stay in the Keep Warm setting for 4 hours.



Note: As the Slow Cook menu does not cook under pressure, you can remove the lid during cooking to check your slow cooking progress. Only lift the lid if necessary as slow cooking uses very low temperatures to cook, so the unit does not recover lost heat quickly.

TIP: The Slow Cooking settings are in the Cooking Menu Settings Table on page 13.

Using the Steam menu

Place the Pressure Cooker on a flat, level surface.

Plug in the unit. The unit will beep, and the indicator lights and the LCD screen will illuminate. The Pressure Cooker will default to the Pressure Cooker menu, on the HIGH setting. 'Pressure' and 'HIGH' will flash on the display

1. Place water in the bottom of the removable cooking pan and insert the cooking rack. Ensure water is just under the wires of the rack so that food is not touching water.
2. Place your food on the cooking rack.
3. Place the lid on, and lock by rotating anticlockwise so that the two triangle icons are aligned to the LOCK position.
4. Using the finger tab, flick the pressure and steam valve to the 'SEAL' position.
5. If the menu is not set to Steam, set the cooking menu by scrolling through the MENU button until a light appears next to Steam on the control panel.
6. To select the cooking time, press the TIME button, and then press the  and  buttons, until your desired time appears in the LCD screen. Each button press will adjust the time by 1 minute up to a maximum cooking time of 30 minutes.
 - **Note:** The minimum cooking time is 1 minute, and the maximum cooking time is 30 minutes.
7. Once you have set the desired MENU and cooking TIME settings, press START.
8. The Pressure Cooker needs to gain temperature before steam cooking can commence. When the unit is gaining temperature, 'Cooking' will flash in the LCD screen and the time will not count down. When temperature has been reached, 'Cooking' will stop flashing and the time will begin to count down.
9. After the set cooking time has elapsed, the unit will beep and cooking will end.

Note: As steamed food is delicate, there is no Keep Warm setting on the Steam menu.

TIP: The Steam Cooking settings are in the Cooking Menu Settings Table on page 13.

Note: *The unit can not work without liquid. Ensure a minimum of 250ml of liquid is used inside the removable cooking pan.*

Note: During cooking, steam will build up in the unit, so when lifting the lid use a kitchen glove or mitt to protect your hand.

Using the Brown, Sauté, Simmer menus

These 3 Frypan menus do not cook under pressure. They work similar to standard frypan cooking, requiring dry heat and therefore do not need a lid. Do not use a lid on these 3 menus. If you wish

to cover the pan with the lid (e.g. to prevent splatters) do not lock the lid and use the finger tab to turn the pressure and steam valve to the 'RELEASE' position.

Place the Pressure Cooker on a flat, level surface.

Plug in the unit, and ensure the removable cooking pan is inside the unit. The unit will beep, and the indicator lights and the LCD screen will illuminate. The Pressure Cooker will default to the Pressure Cooker menu, on the HIGH setting. 'Pressure' and 'HIGH' will flash on the display.

1. If the menu is not set to Brown, Sauté or Simmer, set the cooking menu by scrolling through the MENU button until a light appears next to the desired frypan setting on the control panel.

2. Press START.

Note: No TIME setting is needed for these 3 frypan menus.

Note: No lid is to be used for these 3 frypan menus.

3. When the unit is gaining temperature, 'Cooking' will flash in the LCD screen. When the temperature has been reached, 'Cooking' will stop flashing and using tongs carefully add your food to the hot pan.

Note: There is no Keep Warm setting on the Brown, Sauté and Simmer menus.

TIP: Brown, Sauté and Simmer settings are in the Cooking Menu Settings Table on page 13.



How to use the Time Delay

Time Delay is available on the Pressure Cooker, Slow Cooker, Rice and Steam menus only. The Pressure Cooker allows you to delay the start of your cooking so that cooking finishes when you need it.

Note: Do not use the Time Delay when the recipe has perishable ingredients such as meat, fish, eggs, or dairy as these may spoil.

1. Set the MENU and cooking TIME using the instructions on pages 15 to 22.

2. After setting the cooking TIME, press the DELAY button, 0:00 and DELAY will flash on the LCD screen to indicate the unit is being programmed on the delay setting.

3. Press the  and  buttons, until you reach the number of hours and minutes you want your cooked to be delayed. I.e. set the amount of time you wish to start the delay of your cooking cycle.

4. Press START button to commence the delay program. DELAY will stop flashing to indicate the unit has been set on the delay setting. The LCD screen will countdown the delay time until 0:00 is reached. When 0:00 is reached, DELAY will remove from the screen to show that time delay has finished, and TIME will be display to show that cooking time will commence. The unit will begin to gain pressure. As per the previous menu instructions, when the unit is gaining pressure, 'Cooking' will flash in the LCD screen and the time will not count down. When pressure has been reached, 'Cooking' will stop flashing and the time will begin to count down.

Example.

It's 4pm and you want to have 12 cups of white rice cooked and ready in 2 hours time for dinner at 6pm. You want to set the machine now so you are free to do other things.

By looking at the Rice Cooking chart on page 19, you see it takes 15 minutes to cook. Time to gain pressure varies according to humidity and water temperature, but say it takes 15 minutes to gain pressure. Therefore total time is 30 minutes. Therefore to have the rice ready by 6pm, you will need to delay the start of your cooking by approximately 1 hour and 30 minutes.

1. Set the MENU to rice
2. Set the cooking TIME to 00:15
3. Press the DELAY button and set for 01:30
4. Press START

Care and Cleaning

Cleaning should only be carried out when the Pressure Cooker is switched off and the plug removed from the socket. Allow the unit to completely cool before cleaning.

Do not use the removable cooking pan on the stovetop, inside a microwave oven or inside an oven. Use the pan only inside the Pressure Cooker unit.

Wash the sealing gasket and lid by hand in warm, soapy water. Dry all parts thoroughly.

Cooking Pan To remove food that is cooked onto the bottom of the removable cooking pan, soak the pan in warm water before cleaning. Wash the removable cooking pan by hand in warm, soapy water. Dry thoroughly before replacing the pan in the unit.

Exterior

Wipe the exterior of the Pressure Cooker with a damp cloth and polish dry. DO NOT use harsh abrasives, scourers or chemicals as these will damage the surfaces. To prevent damage to the unit do not use alkaline cleaning agents when cleaning, use a soft cloth and mild detergent.

Condensation Collector

Empty the condensation collection of water after each use. Wash in warm, soapy water.

Lid and Sealing Gasket

Always examine the gasket before each use. The silicon sealing gasket on the inside of your pressure cooker lid may deteriorate over time. Remove and replace the sealing gasket for cleaning as per Figure 1 below. Hand clean using warm, soapy water and dry thoroughly. Leave the lid upturned for storage as this will also extend the life of the gasket. Sealing gaskets will need to be replaced every 1 – 2 years depending on regular use. Contact your nearest Sunbeam Service Centre.

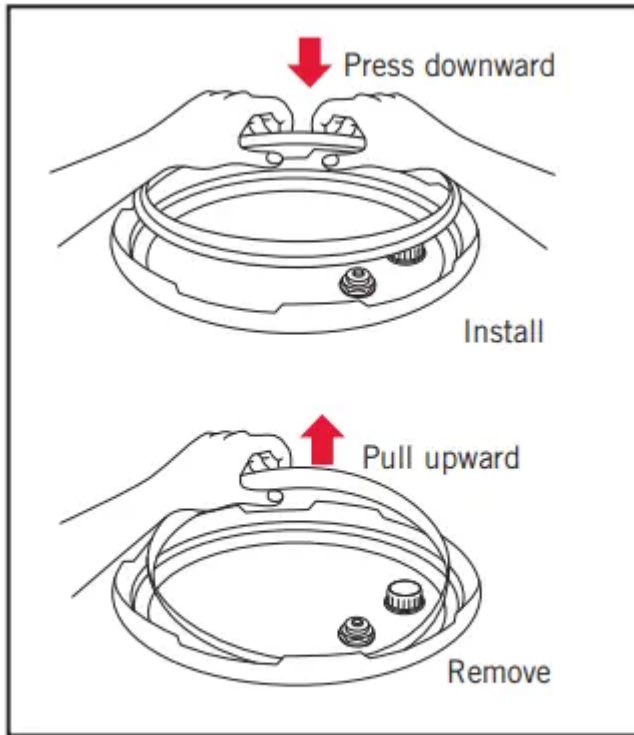


Figure 1. Removing and reaffixing the sealing gasket.

Pressure and Steam Release Valve

Ensure the pressure and steam release valve is clear from debris before you commence using the unit. Remove the valve and gently clean. Ensure it is completely dry before replacing.

Steam Release Valve Cover

The steam release valve cover is on the underside of the lid. Ensure it is clear from debris before you commence using the unit. Gently hand clean the cover using warm, soapy water. Do not try to remove the valve cover, just gently lift it up and down to clear debris. Ensure it is completely dry before returning it to your unit.

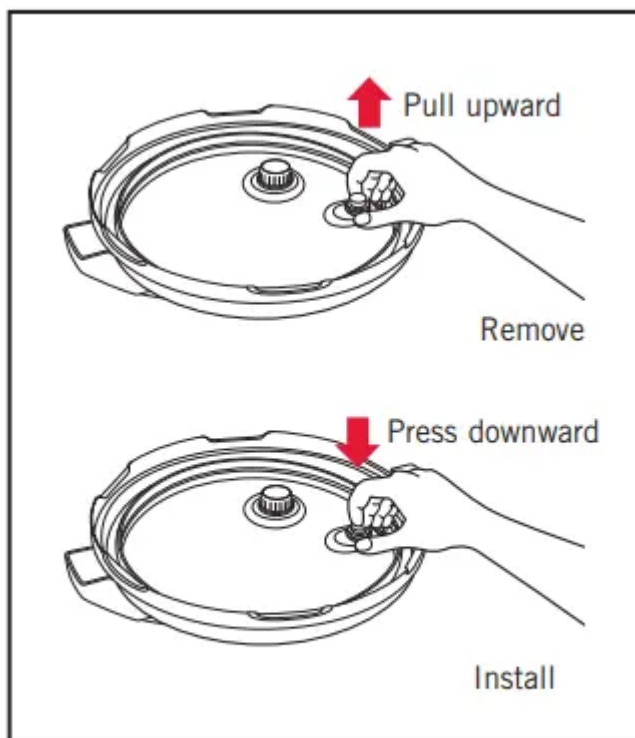


Figure 2. Clearing the steam release valve cover.

Lid Lock Valve

Gently lift the valve and ensure it is clear from debris before you commence using the unit.

Note: Condensation may collect inside the unit under the removable cooking pan. This is normal. Wait until cool, and then remove using paper towelling or kitchen cloth.

Note: Always make sure that each component (pan, valves, gasket) is completely dry before you put them back into your unit.

Trouble Shooting Guides



Problem	Possible Reason	Solution
Menu lights on the control panel are flashing	The program has not been set	Set the MENU, TIME and press START
'Cooking' light is flashing on the LCD screen	The unit is warming up and/or gaining pressure. For the frypan menus, the unit is warming up to the set temperature	Wait until 'Cooking' light stops flashing. For the frypan menus, wait until the set temperature has been reached, the 'Cooking' light stops flashing and then add food.
	The unit can not gain pressure as the sealing gasket may not be correctly positioned	Carefully remove the lid, and check the sealing gasket is smoothly in place in the gasket holder. Alternatively the sealing gasket may need to be replaced.
	The unit can not gain pressure as the pressure and steam safety valve is not in the 'Seal' position	Check the valve and flick to the 'Seal' position
The LCD screen is blank	The unit has no power	Check the cord is inserted into the machine, and that the power is switched on at the power outlet
	The unit is in standby mode as the programming has not been completed and no button has been pressed in 20 minutes	Press any button to return to default screen
Difficult to close the lid	The sealing gasket may not be correctly positioned	Carefully remove the lid, and check the sealing gasket is smoothly in place in the gasket holder. Alternatively the sealing gasket may need to be replaced.
Unit not gaining pressure	The pressure and steam safety valve is not in the 'Seal' position	Check the valve and flick to the 'Seal' position
	The sealing gasket may not be correctly positioned	Carefully remove the lid, and check the sealing gasket is smoothly in place in the gasket holder.

		Alternatively the sealing gasket may need to be replaced.
	The Pressure and Steam release valve and the safety valve may be clogged	Ensure the valves are clear of debris.
Difficult to open the lid	The unit still has pressure	Wait for the unit to release the pressure. See 'Releasing Pressure at the end of Cooking' on page 10. Alternatively check to see if the lid lock rod on the top of the lid is raised. If it's raised, press gently with a small pencil or chopstick to allow the steam to release.
E01	Sensor malfunction	Contact Sunbeam Customer Service on Australia 1300 881 861 New Zealand 0800 786 232
E02		
E04	Pressure can not gain	Remove gasket entirely from the lid. Clean and dry and replace firmly back into the lid. Refer to page 24 for cleaning guide. Ensure the lid is locked on, and the pressure valve is in the 'SEAL' position. If this error occurs again, ensure the gasket and the valves are clear from debris. Then reset the unit.
E05	Temperature is too high.	Open the lid and allow to cool. After the message disappears, relock the lid, ensure the valve is in the 'SEAL' position and reset the program.
Dry	Dry Error.	There is not enough liquid in the pan Carefully use the finger tab on the pressure release valve and flick to 'RELEASE'. When pressure has been released, carefully remove the lid using oven mitts and add liquid to the pan. Replace and lock lid, and ensure the valve is in the 'SEAL' position.
Lid	Lid Error. The lid is locked using the frypan menu	Do not lock the lid on the frypan menus. Remove the lid and reset the program.

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.

Document generated by [ManualsFile](#)