



Electric Pressure Cooker

SKA-PRS-301-SMT

120V 60Hz 1000W

IMPORTANT SAFEGUARDS

The product you have purchased is a state of the art appliance. It adheres to all of the latest safety and technology standards; however, as with any electric appliance, there are some potential risks. Only operate this cooker following the instructions provided and only for its intended household use.

PLEASE READ ALL THE INSTRUCTIONS BELOW BEFORE USING THE APPLIANCE.

1. **DO NOT** use this cooker in a combustible or wet environment.
2. The height of food and water in the electric pressure cooker cannot exceed the maximum capacity specified.
3. **DO NOT** damage the seal, if it is damaged, it must be replaced with a plastic seal. You also don't need to use tension seal to enhance the sealing effect.
4. **DO NOT** rotate the rims of the cover with your hands or other tools. If the rim falls, stop using the pressure cooker and send it to the maintenance department for repair.
5. The anti-clogging cover should be cleaned frequently to keep it clean. The pressure limiting valve and float valve should remain unblocked.
6. **DO NOT** force open the electric pressure cooker if the float valve does not fall.
7. **DO NOT** place any heavy objects on the pressure limiting exhaust valve or replace it.
8. **DO NOT** use rags to block the lid and fixed points in the pot.
9. **DO NOT** use the inner pot for cooking in other heated places, or replace it with other containers. The bottom of the pot and its contact surface with the heating plate should be kept clean.

10. There is a non-stick layer in the pot, so please use a wood or plastic spoon to avoid scratches.

11. Keep children away from the electric pressure cooker.

12. **DO NOT** put your hands or face close to the working pressure limiting exhaust valve. **DO NOT** touch the lid during the cooking process to avoid burns.

13. If you find continuous exhaust during the cooking process, it means an abnormality has occurred. Please cut off the power immediately and stop using the induction cooker, and then contact customer service for repair.

14. If the electric pressure cooker fails during work, please move it from the bottom and do not use the handle on the lid.

15. If you need to move the cooker, please hold the electric pressure cooker from the bottom, don't use the handles on the lid.

16. **DO NOT** disassemble the product or replace it with other parts.

17. If the power cord is found to be damaged, it must be replaced with a power cord of the same model. Please go to a professional repair shop or contact the customer service center for repair.

18. **DO NOT** touch hot surfaces. Use handles or knobs.

19. To protect against electrical shock **DO NOT** immerse cord, plugs, or the appliance body in water or other liquid.

20. Intended for countertop use only.

21. Unplug the power plug from the socket when not in use and before cleaning. Please cool down before installing or removing parts.

22. **DO NOT** operate the device after the power cord or plug is damaged, or the device fails. Please contact customer service for inspection, repair or adjustment.

23. Using accessories not recommended by the manufacturer may cause injury.
24. **DO NOT** use outdoors .
25. **DO NOT** let cord hang over the edge of the table or counter, or touch hot surfaces.
26. **DO NOT** place electric pressure cooker on or near the hot gas, electric burner, or in a heated oven.
27. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
28. Always attach plug to appliance first, and then plug cord into the wall outlet. To disconnect, turn any control to “off ”, then remove plug from wall outlet.
29. **DO NOT** use appliance for other than intended use.
30. Close supervision is necessary when any appliance is used by or near children.
31. WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. **NEVER** drape cord over the edge of counter. **NEVER** use outlet below counter, and try not to use it with extension cords.
32. A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
33. Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
34. NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- ☐ Reorient or relocate the receiving antenna.
- ☐ Increase the separation between the equipment and receiver.
- ☐ Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- ☐ Consult the dealer or an experienced radio/TV technician for help.

35 This equipment complies with FCC RF radiation exposure limits set forth for an uncontrolled environment. The antenna(s) used for this transmitter must be installed and operated to provide a separation distance of at least 20 cm from all persons and must not be collocated or operating in conjunction with any other antenna or transmitter. Installers must ensure that 20cm separation distance will be maintained between the device and users.

SAVE THESE INSTRUCTIONS




Thank you for choosing our product!

Congratulations on the purchase of your Smart Pressure Cooker. It has been designed to help you quickly prepare and cook delicious meals.

To make sure you get the most out of this multi-functional cooker, we recommend you read all the instructions, including the safety warnings, before using the product. For your own safety, please only use the product as described in this manual.

Keep the manual in a safe place so you can easily refer to it and pass it on to any future owners of the product.

Appliance symbols

	The appliance is made from food-safe materials that will not affect the taste or smell of food.
	Warning! The appliance may become extremely hot during operation. Do not touch hot surfaces
	Warning! The appliance may release hot steam during operation.

Intended purpose

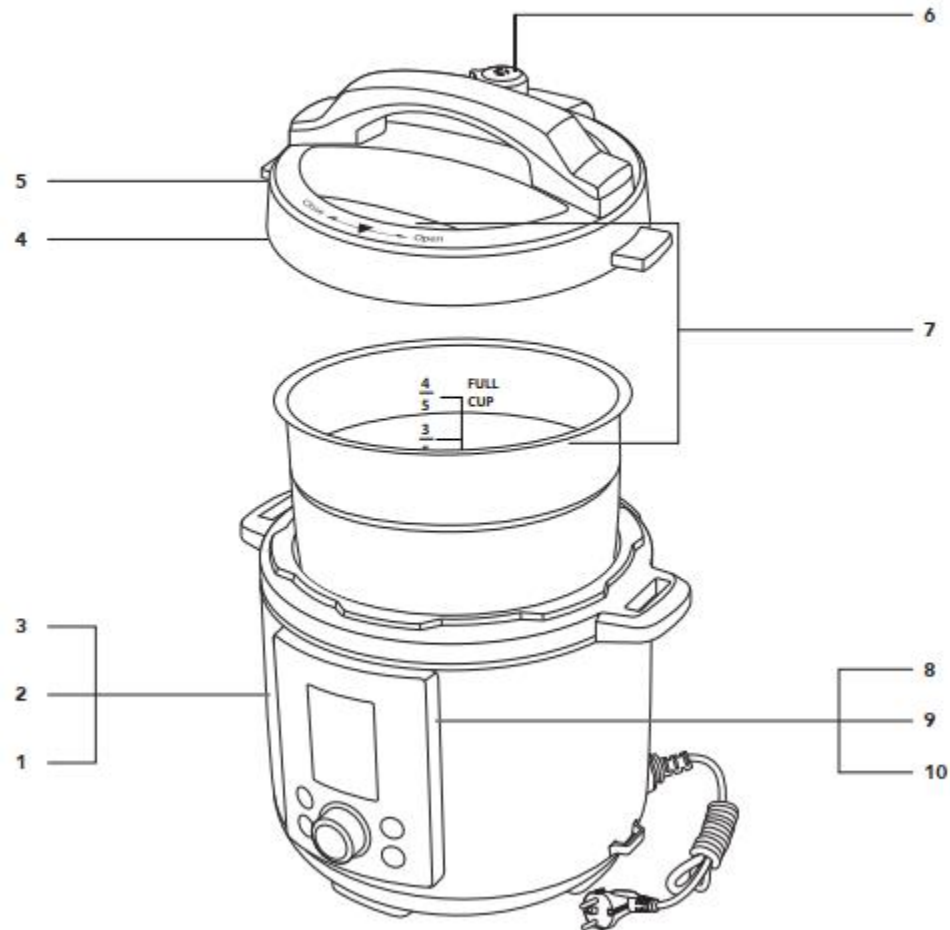
Your appliance is used to cook food using pressure and non-pressure methods as well as sauté, steam and make yogurt.

These user instructions describe the cooker's functions. For information on the preparation of special dishes, refer to the recipe.

The appliance is designed for private, domestic use only. The appliance must only be used indoors and must not be used for commercial purposes.

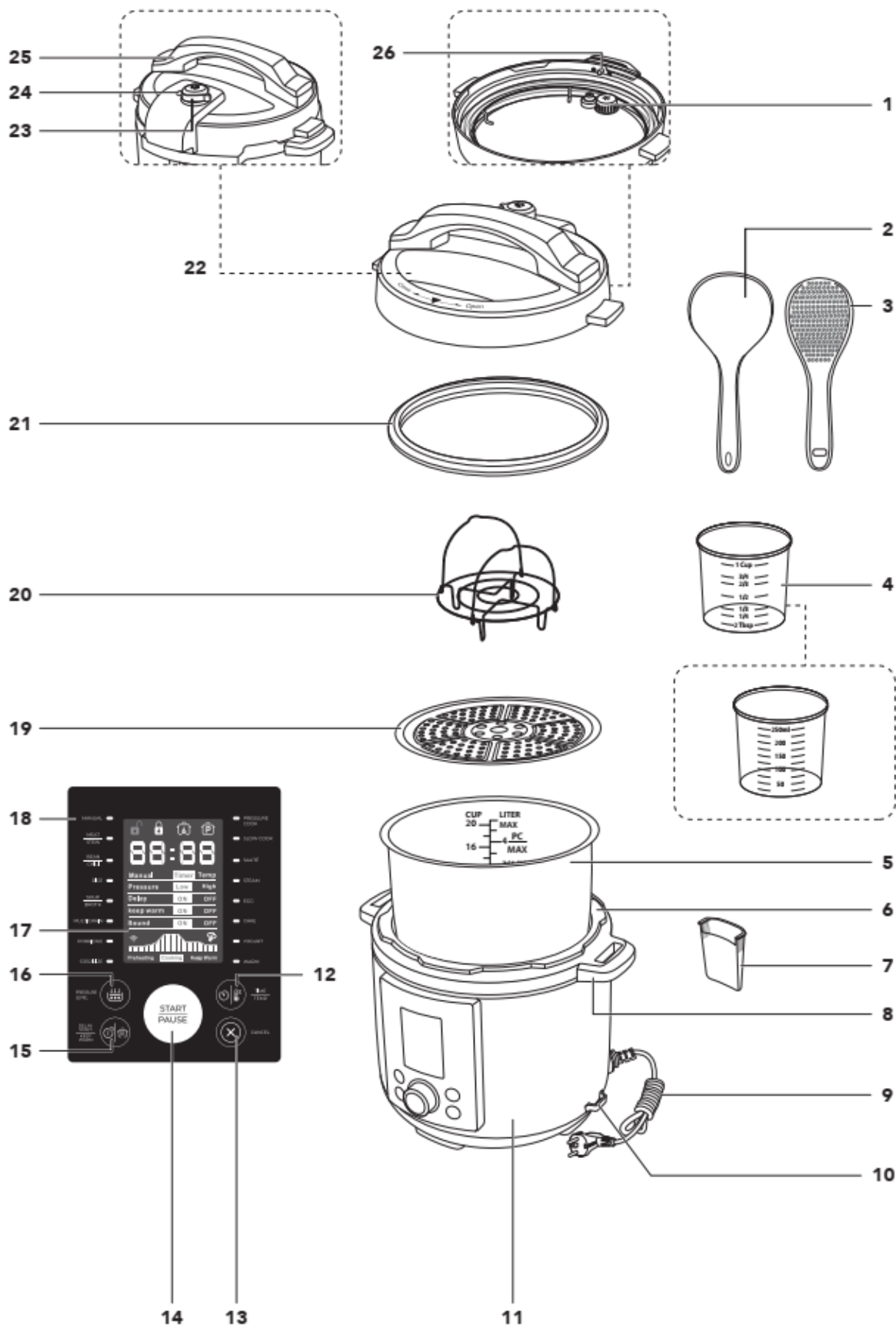
Pressure Cooker Safety Features

The pressure cooker has several built-in safety features. If the pot's temperature or pressure exceeds the safety parameters, then the automatic protection system will stop the cooking process. Cooking will only resume when the pressure and temperature have returned to normal levels.







1. **Excess pressure protection:** when there is excess pressure, this feature will stop the pressurizing and maintain a safe level.
2. **Automatic pressure control:** ensures a safe range of pressure levels.
3. **Pressure regulator protection:** regulates the pressure based on the function that has been selected.
4. **Safety indicator and lid lock mechanism:** if the lid is not shut and sealed correctly, pressure will not build. This feature prevents the opening of the lid while the cooker is pressurized.
5. **Anti-block shield:** prevents food debris from blocking the steam release vent. It must be installed before use.
6. **Steam release vent:** Controls the release of steam and disperses it upwards away from the handle. Houses the steam release valve that regulates the cooker's internal pressure and the steam release pipe that enables steam to come out of the inner pot and be released through the steam release valve and vent.
7. **Lid close detection:** a magnetic sensor monitors whether the lid is in the locked position.
8. **Automatic temperature control:** regulates the temperature based on the function that has been selected.

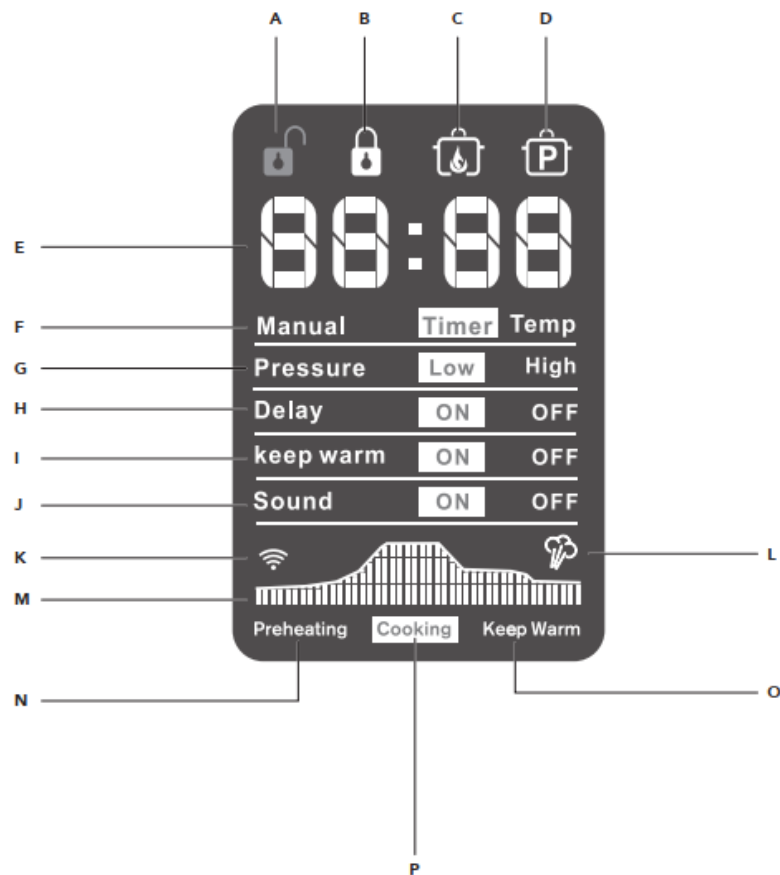
9. **Extreme temperature and power protection:** if the cooker's internal temperature exceeds safety limits, the power will automatically turn off.
10. **High temperature warning:** if the temperature is too high, the power will automatically be turned off and an error code will display.











2. Overview




1.		Anti-block shield
2.		Soup ladle
3.		Rice spoon
4.		Measuring cup
5.		Inner pot
6.		Outer pot with heating plate
7.		Condensation collector
8.		Cool-touch handle with hole for storing the lid
9.		Power cord with plug
10.		Spoon holder
11.		Base
12.		TIME / TEMP button
13.		CANCEL button
14.	START PAUSE	START / PAUSE button and SETTING dial
15.		DELAY START / KEEP WARM button
16.		PRESSURE LEVEL button
17.		LCD screen
18.		Indicator light
19.		Steaming rack
20.		Rack
21.		Sealing ring (silicon gasket)
22.		Lid
23.		Steam release vent
24.		Float valve (with silicone cap on the underside)
25.		Cool-touch lid handle
26.		Self-locking pin

3. Screen display




A		Lid unlocked
B		Lid locked
C		Heating in progress
D		Pressure cooker is in use
E		Time or temp displays in celsius or fahrenheit
F	Manual	Change the timer or temperature manually
G	Pressure	Pressure cooker is set to a low or high level
H	Delay	Delay start function is on or off
I	Keep Warm	Keep warm function is on or off
J	Sound	Sound function is on or off
K		
L		The pressure cooker is depressurising and steam is being released
M		Progress indicator
N	Preheating	The pressure cooker is heating to the desired temperature
O	Cooking	The set temperature has been reached and cooking is in progress
P	Keep Warm	The keep warm function is in progress

4. Functions in an overview

Button / Component	Function	Notes
SETTING dial 23	<ul style="list-style-type: none"> – Select 1 of the 16 available modes – Adjust the time or temperature 	The indicator light appears next to the selected option
START / PAUSE button 23	Press to start or pause the cooking process	Always make sure the lid is properly shut before starting an operation
 DELAY START button 23	Delay the cooking start time	Can be set up to 24 hours
 KEEP WARM button 23	Keep food warm after cooking	Can be set for up to 10 hours
 PRESSURE LEVEL button	Set the pressure level to low or high	
 TIME / TEMP button	Set the timer or the temperature	Refer to the charts on the setting parameters
 CANCEL button 23	<ul style="list-style-type: none"> – End a selected cooking process – Cancel a setting so that you can enter a new setting – Turn the key press beep sound on or off 	

5. Screen Messages

Message	Meaning
Off	The cooker is plugged in and in standby mode. No programs are running.
Lid	The lid is not properly secured into place.
On	The cooker is preheating.
	<ul style="list-style-type: none"> • In delay start mode, it counts down the time until the program starts. • When a program is running, it displays the remaining cooking time. • In keep warm mode, it displays the amount of time the food has been kept warm.
SOFF	Button press sound is off.
SON	Button press sound is on.
hot	The sauté cooking temperature has been reached.

6. Items supplied


- 1 pressure cooker base
- 1 inner pot
- 1 pressure cooker lid with float valve
- 1 steam release vent
- 1 anti-block shield
- 1 sealing ring
- 1 steamer, comprising
 - steaming basket
 - steaming lid **30**
 - rack
- 1 rice spoon **31**
- 1 soup ladle **32**
- 1 measuring cup
- 1 power cord and plug
- 1 copy of the user instructions

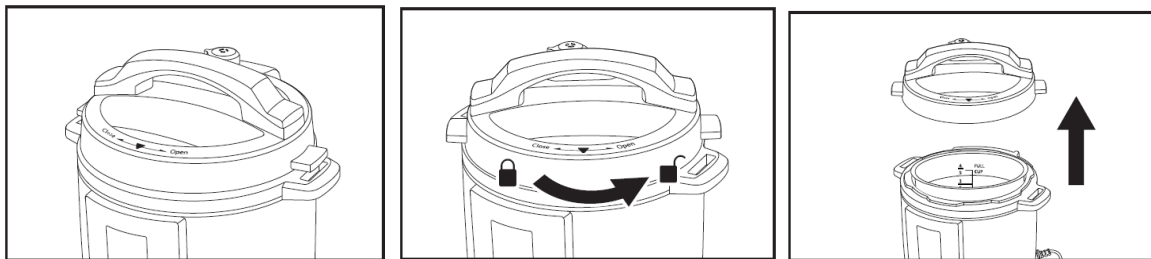
7. Before first use

Read all the warning labels on the packaging and all safety instructions. Prior to the first use, follow all the steps in this section to unpack, clean, assemble and run a test with water. The test will remove any residues or odors from the manufacturing process and will help to familiarize you with the pressure cooker.

NOTE: When in operation for the first time, some odor may be generated by the appliance. This is harmless. Please ensure adequate ventilation.

7.1 Unpacking

1. Unpack and remove all packing materials including any materials found between the inner pot and the heating plate.
2. To open the pressure cooker lid, turn the lid anticlockwise towards the unlock symbol  and take it off. Then lift out the inner pot.



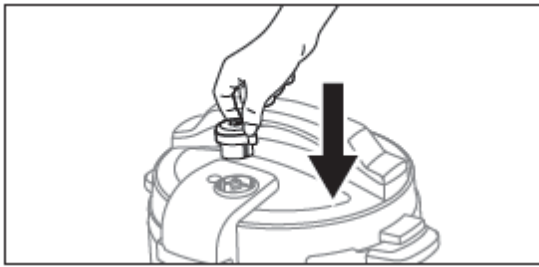
(Follow the instructions in reverse to lock the lid into place.)

3. Make sure that all parts are present and undamaged.
4. **Clean the appliance prior to its first use!** (See “Cleaning” on page .)

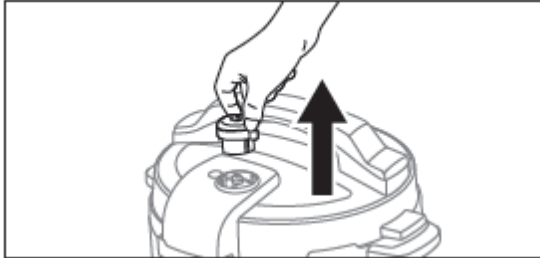
7.2 Assembly/disassembly

Steam release vent

- On the top of the steam release vent is a nodule that protrudes. Align this nodule halfway between the **Sealing** and **Venting** markings on the top of the lid (on the opposite side from the float valve) and then push down. It should fit loosely.



- Pull the steam release vent upwards to remove it.

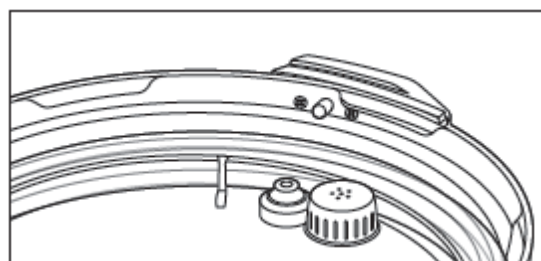
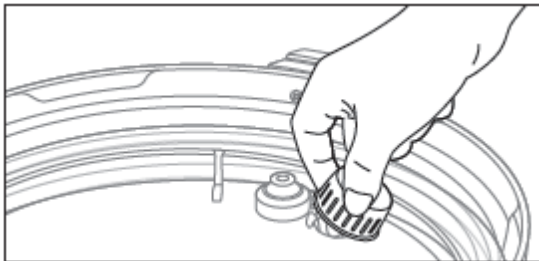


WARNING!

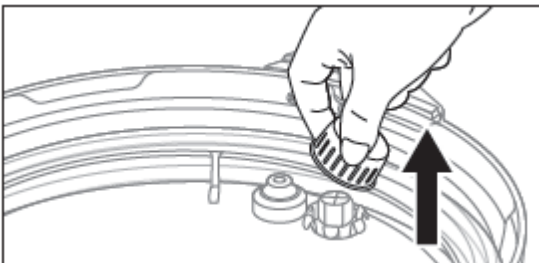
- Risk of scalding. When removing the steam release vent, always make sure the appliance is cool and that there is no hot or pressurized food in the cooker.

Anti-block shield

- Turn the lid over and push the anti-block shield onto the underside of the steam release vent.



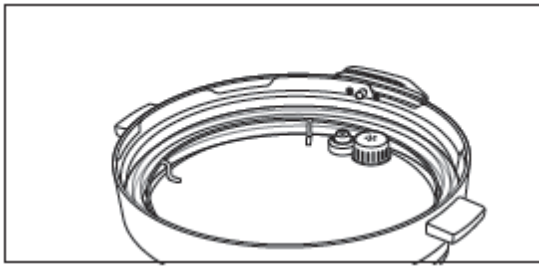
- Pull it off when you want to remove and clean it.



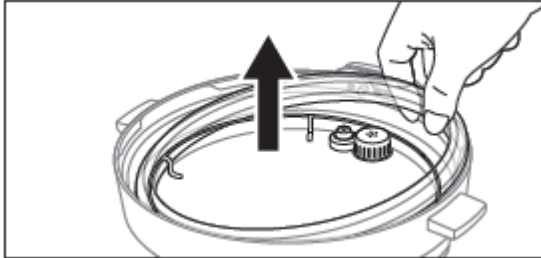
Sealing ring

The sealing ring on the underside of the lid, creates the airtight seal and stops steam escaping when cooking.

- Install the sealing ring by slotting it behind the metal wire frame that is on the underside of the lid. Press down bit by bit until it fits snugly all the way around the lid.



- To remove the sealing ring , simply pull it out.

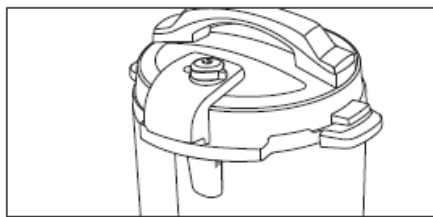
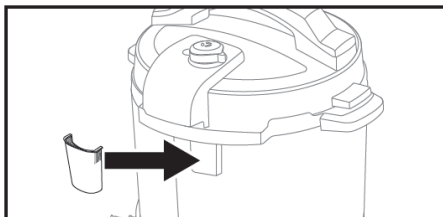


NOTE:

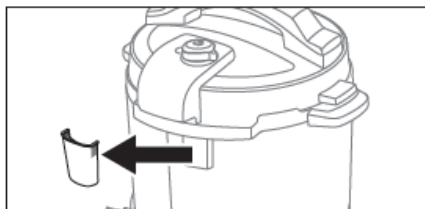
- Always check the sealing ring is correctly installed before each use. Remove and clean the sealing ring after each use.
- Sealing rings stretch over time and should be replaced every 12-18 months or sooner if they become loose or deformed.

Condensation collector

- Attach the condensation collector at the rear of the housing by sliding it into the matching slot.



- Slide it off to remove and empty the condensation.

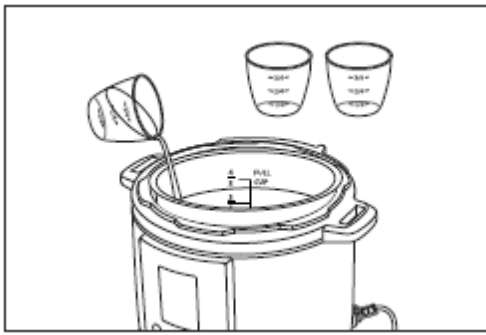


Location

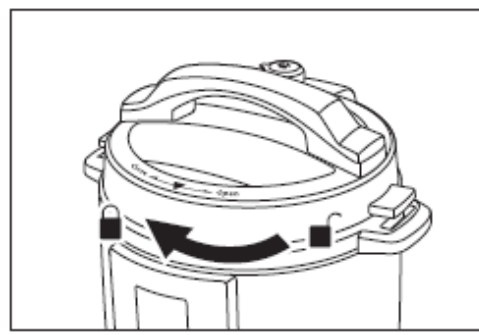
Place the assembled pressure cooker on a level, dry, non-slip, heatproof and waterproof surface where it cannot easily fall or slip off.


7.3 Initial test run

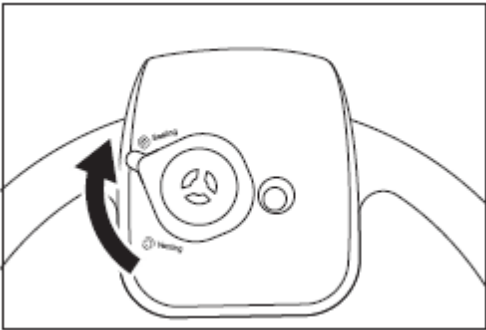
Perform an initial test run using water by following these instructions:



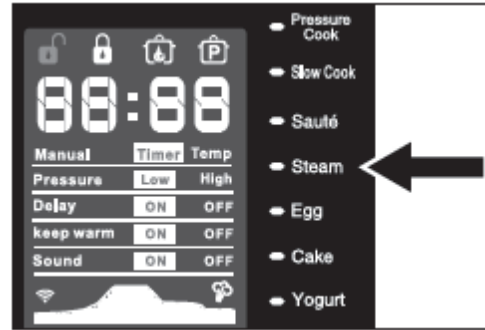
1. Fill the inner pot with 3 cups of water.



2. Close and lock the lid: put the lid on the cooker making sure you line up the unlock symbol  on the base with the arrow ▼ on the lid.



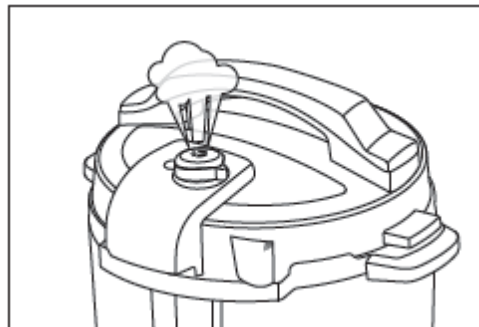
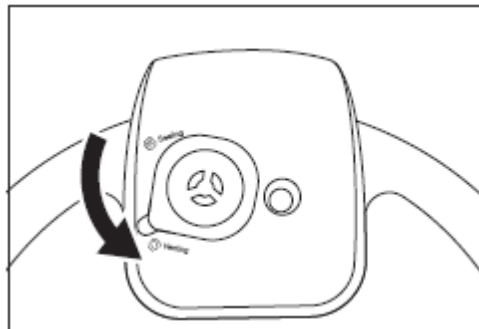
3. Turn the steam release valve to the **Sealing** position.



4. Select the steam function: turn the **SETTING** dial until the indicator light next to **STEAM** illuminates.



5. Press the **TIME / TEMP** button and then turn the **SETTING** dial counterclockwise until 2 minutes displays. Press the **START** button.



6. When finished, while wearing oven mitts turn the steam release valve to the **Venting** position to release the pressure. Alternatively, you could use wooden utensil to move the valve.

WARNING! Do not place your hands or face near the steam release vent.

8. Operating the appliance

For safety reasons, the settings described in this chapter, can only be selected when the appliance has been assembled completely.

8.1 Turning the appliance on and off

- Plug the power cord **8** into the back of the pressure cooker and insert the plug into a suitable wall socket. A beep will sound and **Off** displays on the screen. The appliance is in standby mode.

NOTE: The wall socket must continue to be easily accessible after the appliance is plugged in.

- After approximately 20-30 seconds of inactivity and displaying **Off**, the screen will turn off, yet the appliance continues to be in standby mode.
- To activate the appliance and start using it, turn the **SETTING** dial to select a cooking option. The screen will turn on and a beep will sound.
- To fully turn off the appliance, unplug it from the wall socket.

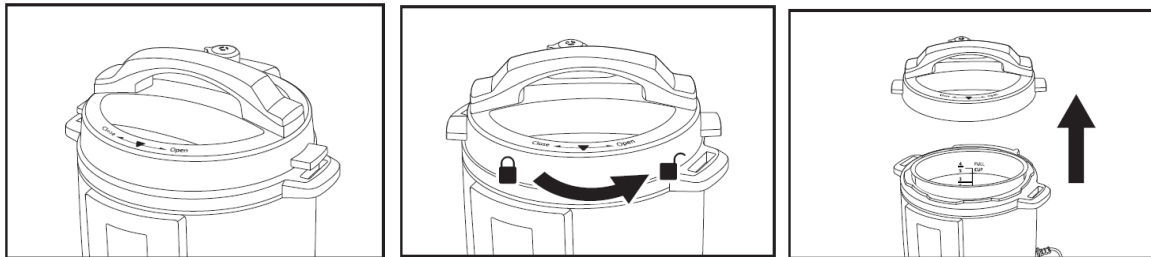
8.2 Opening and closing the lid

When the cooker is in standby mode, a jingle will play when the lid is opened or closed.

Opening the lid

- Holding the handle, turn the lid counterclockwise in the direction of the arrow pointing to **OPEN**.

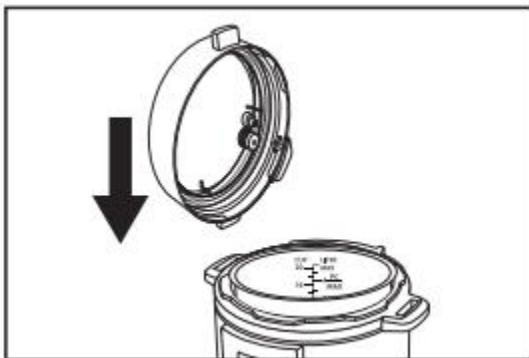
When the lid is open, the unlock symbol  will display on the screen.






NOTE: The cooker will not operate if the lid is incorrectly placed on the base.

Lid standing position

- When you remove the lid, it can be easily and conveniently stowed by slotting it onto one of the base handles.



Closing the lid

1. Put the lid on the cooker, make sure you line up the unlock symbol  on the base with the arrow ▼ on the lid. The unlock symbol  will display on the screen.
2. Holding the handle, turn the lid clockwise in the direction of the arrow pointing to **CLOSE**. When the lid is firmly closed the lock symbol  will display on the screen.

NOTE: Always check the lid for damage before cooking.

8.3 Selecting a mode

- Turn the **SETTINGS** dial clockwise or counterclockwise to select 1 of the 16 available modes. The indicator light illuminates next to the selected mode and the display shows the default settings for that program. See page to see each setting's parameters.

8.4 Setting the time

You can adjust the time in all modes except for the **RICE** mode.

1. Press the **TIME** button **21** to set the cooking time.
 2. Turn the **SETTING** dial **20** clockwise to increase the time.
 3. Turn the **SETTING** dial **20** counterclockwise to decrease the time.
- You can adjust the timer in increments as follows:

Mode	Increments
Manual, Meat/Stew, Bean/Chill, Soup/Broth, Multigrain, Porridge, Pressure Cook, Sauté, Steam, Egg, Cake and Yogurt	1 minute
Warm	10-minute intervals
Slow Cook	20-minute intervals

- The time set is shown on the screen **26**.
- The timer counts down after the mode has started.
- When the countdown is finished, the appliance stops and 10 beeps sound to confirm that the cooking is complete.

TIPS

- Cooking time and pressurizing time will vary depending on the temperature you are using as well as the ingredients. If food is cold or frozen, it will take longer to cook.
- Do not use the delay start function for foods such as oatmeal, porridge, or other thick liquids because they may clog the steam release valve or vent. These types of foods should be monitored while they are cooking.

8.5 Setting the temperature

You can only change the temperature setting for the following programs:

- Manual
 - Pressure Cook
 - Slow Cook
 - Sauté
 - Yogurt
 - Warm
1. Press the **TEMP** button **18** to set the cooking temperature.
 2. Turn the **SETTING** dial **20** clockwise to increase the time.
 3. Turn the **SETTING** dial **20** counterclockwise to decrease the time.
- You can adjust the temperature in increments of 1°F/°C from 104°F to 338°F or 40°C to 170°C.
 - The set temperature is shown on the screen **26**.



8.6 Changing the temperature scale – °C or °F


- When you are in a mode that allows the temperature to be changed, such as manual mode, and the temperature is displayed, press and hold the **TEMP** button for 5 seconds to switch between **C** (Celsius) and **F** (Fahrenheit).

8.7 Progress indicator

- During cooking the progress indicator advises which stage of the process the cooker is currently in.

Stage	Meaning	Screen
Preheating	The cooker is heating up to the set temperature or pressure required for cooking.	
Cooking	The cooker has reached the temperature or pressure required for cooking. The cooking time counts down.	
Keep Warm	After cooking, the keep warm function will activate and the screen will start to countdown the keep warm time.	

8.8 Setting the pressure level

When you are in a mode that uses the pressure cooker,  displays on the screen and you can change the pressure-cooking level.

- Press the **PRESSURE LEVEL** button repeatedly to toggle between **HIGH** and **LOW** pressure.

8.9 Setting the delay start function

The delay start function allows you to delay the start of the pressure cooking for up to 24 hours.

- Press the **DELAY START** button. **On** will appear next to **Delay Start** on the display.
- Turn the **SETTING** dial to increase the delay start time in increments of 10 minutes.



- Turn the **SETTING** dial to **00:00** to turn this function off.

NOTE: The delay start function is disabled for the non-pressure-cooking programs such as manual, sauté, slow cook and yogurt.

WARNING!

- Do not allow perishables such as meat, poultry, fish or dairy products to sit at room temperature for more than 2 hours or more than 1 hour in high room temperatures.
- Do not use the delay start function for foods such as oatmeal, porridge, or other thick liquids because they may clog the steam valves. These types of food should be monitored while they are cooking.

8.10 Setting the keep warm function

The keep warm function allows you to keep food warm for up to 99 hours and 50 minutes and the default set time is 10 hours.

- Press the **KEEP WARM** button to toggle between until you see **On** appear next to **Keep Warm** on the display. Press the **KEEP WARM** button again to turn it off.
- When it is activated the timer will count up to show the amount of time the food has been kept warm.
- You can also use this function independently to warm up food by pressing the **WARM** button and adjusting the settings to your desired time and temperature.

8.11 Starting and pausing the appliance

- When you have selected your settings, press the **START / PAUSE** button **20** to turn on the appliance. The cooker will beep 3 times to confirm that it is turned on and the screen will display all the settings for the program.
- Press the **START / PAUSE** button to stop the appliance cooking at any time.

8.12 Cancel

- Press the **CANCEL** button at any time to exit a setting or cancel a cooking program that is in progress.

8.13 Sound settings

- To turn off the sound (except for safety or error alert messages), press and hold the **CANCEL** button for 5 seconds until **SOFF** appears on the screen.
- To turn the sound on again, press and hold the **CANCEL** button for 5 seconds until **SON** appears on the screen.

9. Pressure cooker

The pressure cooker can be used with the following programs: Meat/Stew, Bean/Chili, Soup/Broth, Rice, Multigrain, Porridge/Oats, Steam, Egg, Cake, Sterilize, and Pressure Cook.

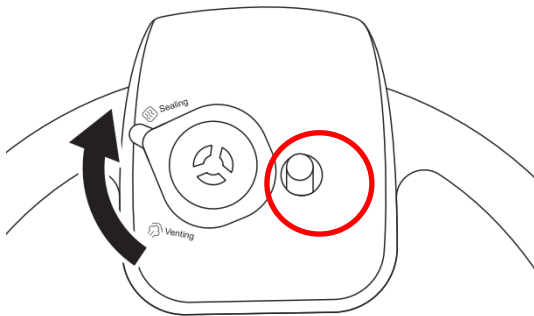
NOTE: These user instructions describe the basic functions such as using a preset program for cooking certain types of food, using the pressure cooker and steaming foods. For information on the preparation of special dishes refer to the recipe.

9.1 Understanding the pressure cooker and float valve

Pressure cooking is an energy efficient way of cooking that minimizes the time you spend in the kitchen.

Stage 1 – Preheating

- The cooker preheats to create steam pressure by increasing the boiling point of water above 212°F / 100°C. The steam cooks the food but also makes sure all the flavors are kept in the cooking pot.
- While it is preheating, the screen displays as follows:
- As the pressure from the steam increases in the inner pot, it pushes up the float valve on the lid. When the float valve has fully popped up the silicon cap on the underside of the float valve seals the cooker.



- When the cooker is pressurized the lid is locked into place for safety.
- During preheating, some steam will escape through the float valve. No steam should escape from the sides of the lid. If this happens, the seal on the lid is not correctly installed (see the “Troubleshooting” section on page).

Stage 2 – Cooking

- Once the pressure level and temperature have been reached, the cooking phase will begin and the time on the screen will start to countdown in hours and minutes.
- While cooking, you can turn the keep warm function on or off.

Stage 3 – Depressurizing

- Once the pressure cooking is done the pressure cooker needs to depressurize (refer to the “Depressurizing the cooker” section).
- If the keep warm function is on, the timer will start to count up to 10 hours.
- If the keep warm function is off, the screen will display **End** and the cooker will return to standby mode.
- You will know when the unit is fully depressurized as the float valve will have sunk back into the lid.



WARNING! Never try to open the lid when the float valve is still up or try to force the lid open. The cooker is under an immense amount of pressure that must be released in a controlled manner to avoid injury.

9.2 Pressure cooking steps (manual mode)



NOTE:

- Make sure the outside of the inner pot, the outer pot with the heating plate is dry before inserting the inner pot.
- Keep the power turned off until the lid is placed on the cooker and you are ready to input the setting mode (except for sautéing mode when the lid must remain off).

1. Add the ingredients to the inner pot .

NOTE:

- Never put food or liquid into the cooker outer pot .
- Always add at least 1 cup / 250ml of liquid (such as water, stock, sauce, beer or wine) to the inner pot when cooking to produce sufficient steam to cook under pressure.
- Be aware that oils and oil-based sauces do not contain a high enough water content, and therefore they do not fulfill the minimum amount of liquid that is required for cooking.
- Never fill the pot above the **PC** (Pressure Cooker) **MAX** mark.
- When cooking food that expands, such as rice, beans, or dried vegetables, only fill up to the halfway mark which is equivalent to approximately 3 liters or 12 cups.

2. Place the inner pot into the outer pot .
3. Put the lid on the cooker. Turn the lid clockwise until the closed jingle plays and the locked symbol  displays on the screen.
4. Plug the power cord into the appliance and the wall socket. It will enter standby mode.
5. Turn the **SETTING** dial to select the desired program. The indicator light will illuminate next to the selected option. When you select a pressure cooker program,  displays on the screen.
6. The 11 pressure cooker modes have preset temperatures, times and pressure levels for optimal cooking according to food type. Refer to the chart on page to see which settings can be adjusted and the setting ranges for each pressure cooker mode.

NOTE: You cannot change the cooking time for the rice program.

7. Press the **START** button to begin cooking. Three beeps will sound and **Preheating** displays on the screen.

NOTE: Preheating can take anywhere from a few minutes to more than 40 minutes. During preheating, steam may release and the float valve will rise as the pressure builds.

8. When the appropriate amount of pressure and preheating has been reached, cooking will begin. The display will show **On** and the timer will start.

NOTE: You may hear a clicking sound during cooking. This is a normal occurrence.

9. During cooking you can cancel the current program at any time by pressing the **CANCEL** button.
10. Depending on the program you are using (refer to the charts on pages) you can adjust the following settings at any time:
 - Pressure level
 - Cooking time

- Keep warm mode on / off
11. When cooking has finished, you will hear a beep, and the cooker will enter keep warm mode if that function has been turned on. The cooker will automatically turn itself off and enter standby mode after 24 hours.

9.3 Depressurizing the cooker

When the cooking has been completed, you can depressurize the cooking using either the quick release or natural release method.



WARNING!

- When you turn the steam release valve to the **Venting** position or when you **remove** the lid, hot steam will be released.
- Use extreme caution and wear protective gloves.
- Keep your hands, face, and skin away from the steam release vent to avoid the risk of burns.
- Never block the steam release vent .
- Never try to open the lid when the appliance is in operation, releasing steam or the float valve is still up.
- See the "Safety Guide" section on page for more information on safety precautions to observe.

Quick-release method


1. Turn the steam release vent to **Venting** to release the pressure. If spatter occurs, turn the steam release vent back to **Sealing**. Wait for a few minutes then try again.
2. When the steam has been released and the float valve has dropped, carefully open the lid so that any residual steam escapes away from you.

Natural-release method

The natural release method takes up to 40 minutes longer (or more) than the quick-release method.

Use this method for foods with:

- a large volume of liquid (soups, congee)
- a high starch content (pasta, oatmeal)
- a tendency to expand when cooking (beans, grains)

1. When cooking is complete, leave the steam release valve in the **Sealing** position . The pressure will release on its own.
2. Turn off the keep warm function to speed up the process.
3. When the steam has been released and the float valve has dropped, carefully open the lid so that any residual steam escapes away from you.

NOTE: After 10 to 15 minutes, you can turn the steam release vent to the **Venting** position to release pressure if you are short on time or wish to stop the cooking process.

9.4 Steam mode

In steam mode you can steam vegetables, dumplings and meats such as fish and chicken. The steam rack in the inner pot raises the food above the water so that it steams the ingredients instead of boiling them. The pressure cooker default setting keeps the cooker temperature just below boiling.

1. Fill the inner pot with approximately 1 inch / 2.5 cm of water into the inner pot. The water should not be touching the food otherwise the food will be boiled.
2. Put the steam rack in the inner pot.
3. Place a heat-resistant bowl on the steam rack.
4. Add the ingredients to heat-resistant bowl.
5. Put the lid on the cooker and turn the steam release vent/valve to the **Venting** position.
6. Plug the power cord into the appliance and the wall socket. It will enter standby mode.
7. Turn the **SETTING** dial until the indicator light turns on next to **STEAM**.
8. Adjust the time (1 minute to 4 hours).

NOTE: You cannot adjust the temperature in this mode

9. Press the **START** button to begin cooking. Three beeps will sound and **On** displays on the screen while it is heating up.
10. When you have finished cooking, press the **CANCEL** button if the full cooking time has not elapsed. **Off** displays on the screen and the cooker enters standby mode.

10. Cooking without pressure

The pressure cooker function is disabled when you select the following programs: Manual, Slow Cook, Sauté, Yogurt and Warm.

10.1 Slow cook mode

You can slowly cook ingredients for 30 minutes or up to 20 hours. Regularly check the food while cooking to prevent overcooking or burning if the food becomes too dry.

1. Add the ingredients to the inner pot .
2. Place the inner pot into the outer pot .
3. Put the lid on the cooker and turn the steam release vent/valve to the **Venting** position.
4. Turn the **SETTING** dial until the indicator light turns on next to **SLOW COOK**.
5. Adjust the time (30 minutes to 20 hours) and temperature as desired.
6. Press the **START** button to begin cooking.
7. When you have finished cooking, press the **CANCEL** button if the full cooking time has not elapsed. **Off** displays on the screen and the cooker enters standby mode.

10.2 Sauté mode

You can sauté or simmer foods in the inner pot. Leave the lid off when sautéing and do not leave the appliance unattended.

1. Place the inner pot into the outer pot .
2. If you are simmering the food and want to keep the moisture, put the lid on the cooker and turn the steam release vent to the **Venting** position. If you are sautéing, leave the lid off.
3. Turn the **SETTING** dial until the indicator light turns on next to **SAUTÉ**.
4. Adjust the time (up to 30 minutes) and temperature as desired.

TIP

- Use lower temperatures to simmer or thicken a sauce.
 - Use medium temperatures to brown food.
 - Use higher temperatures to stir fry or brown meat.
5. Press the **START** button to begin heating. **hot** displays when the set temperature has been reached.
 6. Add the ingredients to the inner pot .
 7. When you have finished sautéing, press the **CANCEL** button if the full cooking time has not elapsed. **Off** displays on the screen and the cooker enters standby mode.

10.3 Yogurt mode

1. Place the inner pot into the outer pot .
2. Add the milk to the inner pot .
3. Put the lid on the cooker and turn the steam release vent to the **Venting** position.
4. To pasteurize the milk, turn the **SETTING** dial until the indicator light turns on next **YOGURT**.
5. Adjust the time to 30 minutes and the temperature to the maximum 176°F / 80°C.
6. Press the **START** button .
7. When the program time has completed, **Off** displays on the screen and the cooker enters standby mode.
8. Take off the lid and remove the inner pot and let the milk cool to 112°F / 44°C.
9. Add the live culture to the milk.
10. Return the inner pot to the cooker and close the lid. The steam release vent can be in either position, venting or sealing.
11. Turn the **SETTING** dial to **YOGURT**.
12. To set the fermentation time, adjust the time to 8 hours and the temperature to the minimum 104°F / 40°C.
13. Press the **START** button . When the program has completed remove the yogurt and store in the fridge.

TIP

- The longer you ferment the yogurt the thicker it becomes.

10.4 Warm mode

The warm mode can be used to warm up food and keep it warm for up to 24 hours. It is the same program that kicks in if you have the keep warm function set to turn on after cooking.

1. Add the ingredients to the inner pot .
2. Place the inner pot into the outer pot .
3. Put the lid on the cooker and turn the steam release vent/valve to the **Venting** position.
4. Turn the **SETTING** dial until the indicator light turns on next to **SLOW COOK**.
5. Adjust the time (30 minutes to 20 hours) and temperature as desired.
6. Press the **START** button to begin cooking.
7. When you have finished cooking, press the **CANCEL** button if the full cooking time has not elapsed. **Off** displays on the screen and the cooker enters standby mode.

13 Settings for pressure cooking modes

NOTE: The cooking times specified in the chart do not include the amount of time it takes for the cooker to reach the desired temperature and amount of pressure, nor the amount of time that it takes for the pressure to release after cooking is complete. Where "N/A" is written, the temperature is automatically set and cannot be adjusted.

Function	Time Range	Temperature Range	Default Time in Minutes	Default Temperature	Pressure (Low/ High)	Delay Start
Meat / Stew	1 minute to 6 hours	N/A	35	N/A	Yes	Yes
Bean / Chili	1 minute to 4 hours	N/A	30	N/A	Yes	Yes
Rice	Auto	N/A	15	N/A	Yes	Yes
Soup / Broth	1 minute to 6 hours	N/A	30	N/A	Yes	Yes
Multigrain	1 minute to 4 hours	N/A	40	N/A	Yes	Yes
Porridge / Oats	1 minute to 4 hours	N/A	20	N/A	Yes	Yes
Sterilize	1 minute to 6 hours	N/A	30	N/A	Yes	N/A
Pressure Cook	1 minute to 6 hours	176°F-320°F 80°C-160°C	35	293°F 145°C	Yes	Yes
Steam	1 minute to 4 hours	N/A	10	N/A	Yes	Yes
Egg	1 to 30 minutes	N/A	5	N/A	Yes	Yes
Cake	1 minute to 4 hours	N/A	40	N/A	Yes	Yes

14 Settings for cooking without pressure

Function	Time Range	Temperature Range	Default Time	Default Temperature	Pressure (Low/ High)	Delay Start
Slow Cook	30 minutes to 20 hours (30-minute increments)	104°F-208°F 40°C-98°C	4 hours	194°F 90°C	No	Yes
Sauté	1 to 30 minutes	104°F-338°F 40°C-170°C	30 min.	284°F 140°C	No	No
Yogurt	30 minutes to 99.5 hours (in 30-minute increments)	104°F-176°F 40°C-80°C	8 hours	104°F 40°C	No	No
Warm	10 minutes to 99.5 hours (in 10-minute increments)	104°F-194°F 40°C-90°C	10 hours	149°F 65°C	No	No
Manual	1 minute to 99 hours	104°F-338°F 40°C-170°C	35 min.	293°F 145°C	No	Yes

15 Cleaning



WARNING! Risk of electric shock!

- Always disconnect the power cord from the appliance and the wall socket and allow to cool before cleaning.
- Never immerse the base in water.
- Make sure everything is completely dry before use and storage.

WARNING! Never use any abrasive, corrosive or scratchy cleaning agents as they might damage the appliance.

15.1 Cleaning the base and outer pot

Clean the outside of the base and the outer pot with heating plate using a damp soft cloth. You can also use a mild detergent solution.

15.3 Cleaning in mild detergent

Remove and clean the following parts in a mild detergent solution after each use to remove food or liquid.

- Lid
- Anti-block shield
- Steam release valve
- Condensation collector
- Float valve
- Silicone cap

15.2 Cleaning in the dishwasher

The following parts are dishwasher safe, although we recommend handwashing in a mild detergent solution:

- Inner pot
- Sealing ring
- Measuring cup
- Ladle
- Rice spoon
- Steaming rack
- Rack

NOTE: Some discoloration of parts may occur after dishwashing, but this will not affect their performance.

TIP

For tougher stains on the inner pot, either use a 1-part water to 3-parts vinegar solution or soak the pot for a few hours before cleaning.

Storage

- If storing the appliance for a long time, make sure the unit is fully cleaned and dry.
- The ladle and rice spoon can be placed in the slot on the side of the base of easy stowage.
- Store the appliance in a clean, dry, dust-free environment away from direct sunlight.

14. Troubleshooting

If your appliance fails to function as required, please try this checklist first. Perhaps there is only a minor problem, and you can solve it yourself.



WARNING! Risk of electric shock!

- Do not attempt to repair the appliance yourself under any circumstances.

14.1 Malfunctions during operation

Malfunction	Cause	Remedy
Appliance does not start.	The lid is not closed properly.	Remove and reinstall the lid .
	No power supply.	Check the power cord is securely attached to the base and the plug to the wall socket. The fuse may need replacing.
The lid will not close.	The sealing ring is incorrectly installed.	Remove and reinstall the sealing ring .
	The float valve is in the up position.	Gently press the float valve down.
The lid will not open.	There is still pressure in the cooker.	Turn the steam release vent to Venting and once the steam has stopped coming out, open the lid.
	The float valve is in the up position.	If you have released all the steam pressure, use a pencil or the handle of a wooden utensil to push the float valve down.
Steam is coming out from the sides of the lid.	There is no sealing ring , or it has been incorrectly installed	Remove (if in place) the sealing ring and reinstall it.
	The sealing ring is defective or dirty.	Clean the sealing ring . Check for damage. Replace if necessary.
	The lid is not closed properly.	Remove and reinstall the lid .
Steam leaks from the float valve for longer than 2 minutes.	The float valve is dirty.	Remove, clean and reinstall the float valve .
	The float valve's silicone cap is defective.	Replace the silicone cap .
Float valve does not pop up.	There is insufficient water or food in the inner pot .	Add water.
A few cracking sounds can be heard when in use.	This is the sound of parts adapting to the rise in pressure and temperature.	It is normal. No action required.
	The inner pot bottom is wet.	Make sure the bottom is dry before use.

16.2 Error codes on the screen

Error Code	Cause	Solution
Err1	The thermostat is malfunctioning.	Discontinue use and unplug the appliance. Contact customer service.

Err 2	The thermostat is malfunctioning.	Discontinue use and unplug the appliance. Contact customer service.
Err 3	The temperature is too high, the inner pot is incorrectly positioned, or the inner pot is not inside the base.	Discontinue use and unplug the appliance. Remove and reinstall the inner pot .
	The temperature is too high, or the inner pot does not contain enough liquid.	Discontinue use and unplug the appliance. Carefully remove the inner pot from the base and allow it to cool down. Add the appropriate amount of liquid.
Err 4	High-pressure sensor is faulty.	Discontinue use and unplug the appliance. Contact customer service.
Err 5	Low-pressure sensor is faulty.	Discontinue use and unplug the appliance. Contact customer service.