

The **PRESSURE COOKER** *by MegaChef*

12-QUART DIGITAL PRESSURE COOKER MCPR3500



OWNER'S MANUAL

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

CAUTION HOT STEAM

**RISK OF SCALDING: USE TONGS OR LONG UTENSIL
TO TURN THE PRESSURE LIMITING VALVE.**

**KEEP HANDS AND FACE AWAY FROM PRESSURE
LIMITING VALVE WHILE IN THE EXHAUST POSITION.**



FAILURE TO COMPLY MAY CAUSE SERIOUS INJURY.

**DO NOT RELEASE PRESSURE UNDER HANGING
CABINETS WHICH CAN BE DAMAGED BY STEAM.**

Always use an oven mitt to reduce risk of injury.

**To avoid liquid splatter, do not manually release the pressure
from the valve for foods with a high volume of liquid (stews,
soups, porridges, etc.).**



**DO NOT ALLOW
CHILDREN TO
OPERATE UNDER ANY
CIRCUMSTANCES**



**CLOSE SUPERVISION IS
MANDATORY WHEN THE PRESSURE
COOKER IS USED NEAR CHILDREN.**

Thank you for purchasing our product.

Make sure you have read the manual before using this product.

Please use the appliance in accordance with the instructions.

Please save these instructions. This item is intended for household use only.

IMPORTANT:

Do not use this appliance until you have read this entire manual thoroughly!

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IMPORTANT SAFEGUARDS



When using pressure cooker, basic safety precautions should always be followed:

1. Read all instructions before operation.
2. DO NOT touch hot surfaces. Use handles and a potholder.
3. **This appliance should not be used by or near children, or individuals with certain disabilities.**
4. **DO NOT ALLOW CHILDREN TO OPERATE UNDER ANY CIRCUMSTANCE.**
5. **NEVER ATTEMPT TO OPEN LID WHILE THE UNIT IS OPERATING. Do not open the pressure cooker until the unit has cooled down and all internal pressure has been released.** If the lid is difficult to rotate, this indicates that the cooker is still pressurized. Do not force it to open. Any pressure in the cooker can be hazardous.
6. DO NOT place the pressure cooker on or near a hot gas stove-top, electric burner or in a heated oven.
7. Extreme caution must be used when moving a pressure cooker containing hot liquids.
8. DO NOT use pressure cooker for other than its intended use.
9. This appliance cooks under pressure. **IMPROPER USE MAY RESULT IN SCALDING INJURY.**
10. Ensure that the unit is properly closed before operating. (See "BEFORE FIRST USE" section, page 11)
11. To protect against electrical shock, do not immerse cord, plugs, or the outer vessel in water or other liquids.
12. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking (such as rice, legumes, beans or dried vegetables) do not exceed the 1/2 full mark. Overfilling may result in clogging of the pressure limiting valve and excess pressure. Failure to follow this instruction may result in injuries or damages to the unit.
13. Please note that certain foods (such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, spaghetti or rhubarb) can foam, froth, and sputter, clogging the pressure release valve and the filter. These foods should not be cooked in a pressure cooker.
14. Always check the pressure release valve and the filter for clogging **before use.**
15. DO NOT use this pressure cooker for pressure frying of oil.

16. Clean the filter regularly to keep the cooker clean.
17. DO NOT tamper with the sealing ring in the lid using any tools or external forces. If the sealing ring is damaged, please stop using and contact us immediately at 424 - 543 - 1628.
18. Never use additional weight on the pressure limiting valve or replace it with any other object.
19. The surface of contact between the inner pot and the heating plate should always be clean. DO NOT use the inner pot with other heating sources. DO NOT replace the inner pot with a container other than what is recommended by MegaChef.
20. The inner pot features a non-stick surface. We recommend using wooden or plastic utensils to avoid scratching and damaging the non-stick surface.
21. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on, or removing parts.
22. Do not operate this appliance with a damaged cord or plug, or after it malfunctions or has been damaged in any manner. In case of damages or for any warranty questions, contact us directly at 424 - 543 - 1628 .
23. Always attach the plug to the appliance prior to plugging the cord into the wall outlet. To disconnect the unit from power, press the "KEEP WARM/CANCEL" button, then unplug from the wall outlet.
24. Do not use outdoors.
25. Some counter-top and table surfaces, such as Corian®, wood and/or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by counter-top manufacturers that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.
26. Do not use under hanging or wall cabinets; steam from pressure release may cause damage. DO NOT disassemble the product, or replace parts with parts not intended for this unit.
27. Do NOT operate your appliance in a garage. To avoid a risk of fire, always unplug the unit from the electrical outlet when storing in a garage.
28. Any servicing should be performed by an authorized service representative.
29. The use of accessories or attachments not recommended by MegaChef may cause injuries and is strictly prohibited.

SAFETY WARNINGS



- There is a potential risk of fire, electric shock or injury to persons if the product is not used as instructed. Protection against electric shock is assured only if the main power cord is connected to a properly grounded 120V | 60Hz power outlet.
- This product is to be used indoors, in a dry environment only, and is not intended for commercial use.
- All parts and accessories for this appliance must be used properly according to the instructions and must be the original provided from manufacturer. The use of any other parts or accessories that are not intended for use with this appliance and/or not recommended by MegaChef is strictly prohibited.
- The use of an extension cord, power adapter or other electric devices is not recommended. If an extension cord must be used, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled by children or tripped over.
- Use only three-pronged extension cords with a three-blade grounding plug. Ensure that the marked electrical rating of the extension cord matches that of the appliance. The electrical rating is located at the bottom or at the back of the unit.

LED ERROR INDICATOR

If any of the below error codes appear on the LED display, unplug the appliance and re-plug after 10 minutes.

If the error code remains, contact us at 424-543-1628. Refer to the TROUBLESHOOTING section (p.38) for more information about error code E4.

Indicator Code	Problem / Cause
E1	Open Circuit of the Sensor
E2	Short Circuit of the Sensor
E3	Overheating
E4	Signal Switch Malfunction

ABOUT YOUR PRESSURE COOKER

This digitally controlled and automatic pressure cooker uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking.

Your Megachef Pressure Cooker seals in steam to cook hotter and quicker, while maintaining important nutrients for healthier meals. Cooking fast and with less water saves vital natural resources and energy!

The unit features easy touch-button settings, a countdown timer, and a cooking pot big enough for family gatherings! This pressure cooker is simple to use, makes meals quick and easy, and saves you money!

PRESSURE COOKER WITH MULTIPLE FUNCTIONS

Multiple functions for cooking, stewing, steaming, simmering and much more.

Cooking will be done automatically by selecting the different menu choices on the unit.

The pressure cooker also has its own memory; in case of interruptions, such as a power failure, the unit will automatically resume the cooking cycle where it was left off.

RAPID COOKING; TIME & POWER SAVING

By using high pressure and high temperature, food will be cooked much faster. This will reduce the cooking time and consumption of power. For example: when cooking rice, this pressure cooker will save up to 20% of the electricity and up to 15% of the time when compared to a conventional rice cooker. When cooking stews, soups or braising meats, this cooker will save more than 40% of time and more than 45% of power as compared to a conventional slow cooker. Cooking can also be done at high altitudes.

PRESERVES NUTRIENTS & PROMOTES HEALTHY EATING

Airtight cooking methods preserve nutrients and the original flavor of food.

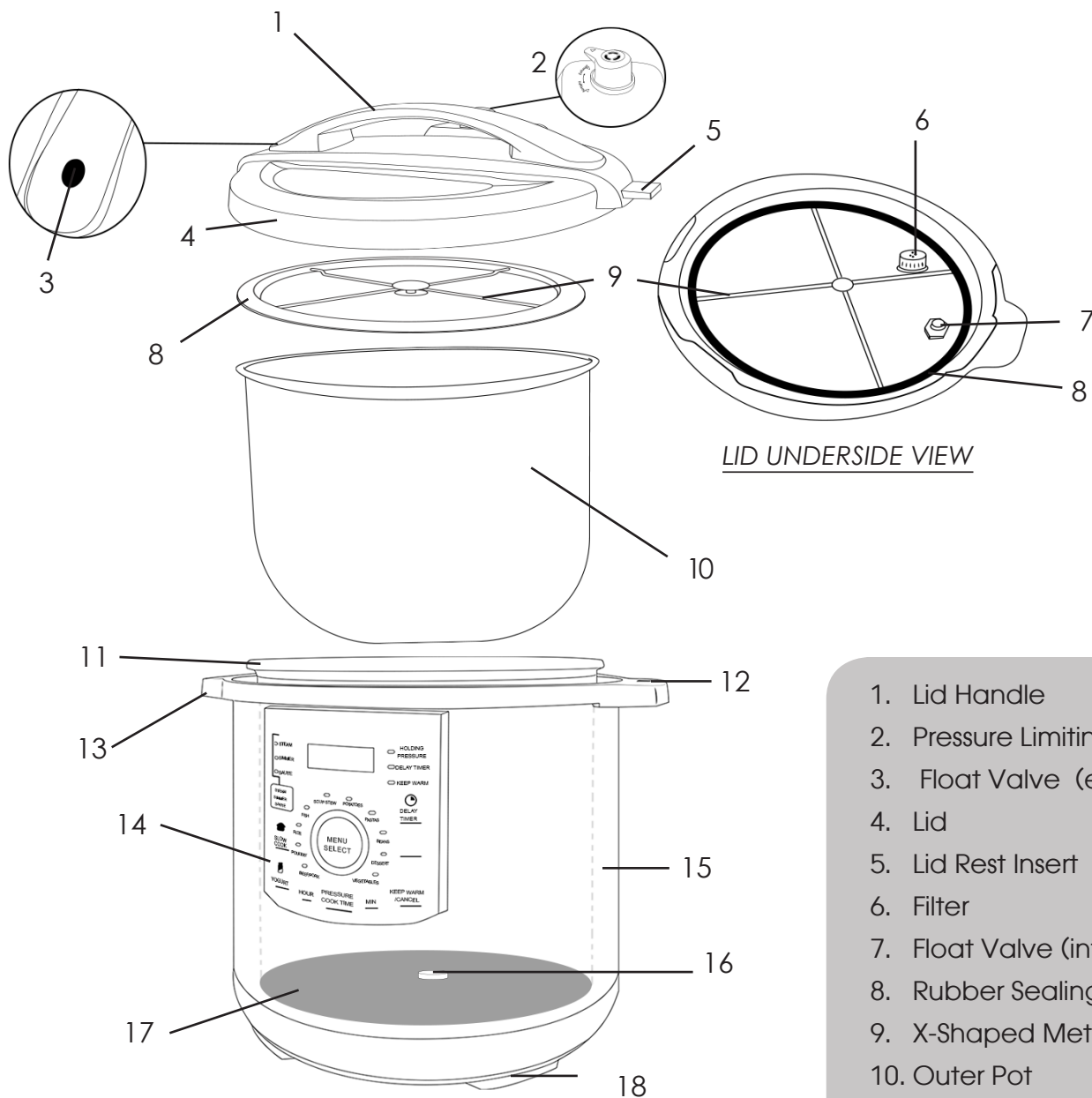
SPECIFICATIONS

Working pressure	Psi	Maximum Pressure	Keep Warm Temperature
0-70KPa	12 Psi	90KPa	140°F - 175°F

Voltage/ Frequency : 120V | 60Hz

Power : 1600W

PARTS IDENTIFICATION



LID UNDERSIDE VIEW

1. Lid Handle
2. Pressure Limiting Valve
3. Float Valve (external view)
4. Lid
5. Lid Rest Insert
6. Filter
7. Float Valve (internal view)
8. Rubber Sealing Ring
9. X-Shaped Metal Ring
10. Outer Pot
11. Inner Pot
12. Lid Rest Slot
13. Handles
14. Control Panel
15. Main Body
16. Sensor
17. Heating Plate
18. Anti-Slip Feet

ACCESSORIES



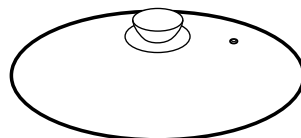
Measuring Cup



Spoon



Condensation Cup

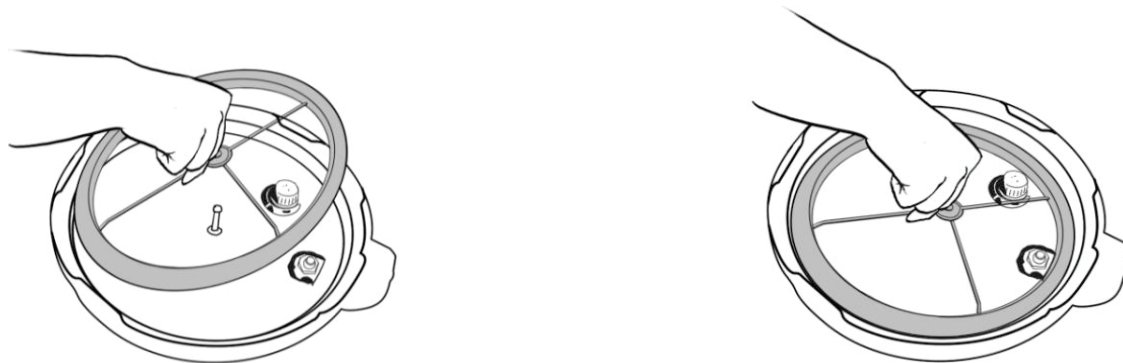


Tempered Glass Lid

BEFORE FIRST USE

1. Remove packaging materials such as cardboard, plastics or Styrofoam and discard appropriately.
2. Clean all the parts by wiping with a soft damp cloth or sponge and dry thoroughly.
3. Thoroughly clean the cooking pot in the dishwasher or with warm soapy water. Rinse, towel or air-dry, and place in the pressure cooker.

RUBBER SEALING RING ASSEMBLY



Always ensure the rubber sealing ring (9) is securely fitted onto the X-shaped metal ring (10). Make sure the crease in the rubber sealing ring meets with the outside of the X-ring all the way around. Then place the X-ring and rubber seal ring back into the lid (5), making sure the hole in the center of the X-ring's cross-section is lined up with the metal pin in the center of the lid. Press down firmly until the X-ring is secured onto the lid.

PRESSURE LIMITING VALVE

Turn the pressure valve so it points towards the “Airtight” position (fig 1); the pressure limiting valve should wobble in the airtight position. To release pressure, turn it 45° clockwise so it points towards the “Exhaust” position (fig 2); the pressure valve should feel tight in the exhaust position.



Fig. 1



Fig. 2

INSTALLING THE CONDENSATION CUP

The condensation cup can be inserted into the pressure cooker for a mess-free cooking experience. It will collect liquid produced whenever the unit pressurizes and during cooking.

1. Facing the unit, locate the indented grooves at the back of the unit.
2. Align the condensation cup's protruding edges to the indented grooves of the unit. Slide the condensation cup backwards to secure it in place.

** We recommend washing the cup after every use.*



OPENING LID

With the lid on the close position, turn it clockwise so that the front arrow points towards OPEN

** The lid may be slightly tighter during the first uses; it will loosen up once it has been opened and closed several times.*



CLOSING LID

1. Align the lid to the unit so that the front arrow points towards OPEN.
2. Turn the lid counter-clockwise so that the front arrow points towards CLOSE. A rattle will indicate that the unit is now locked.



- If any steam is escaping around the lid, the rubber seal ring may not have completed a tight seal when the lid locked. Cancel the cooking process, release pressure manually, remove the lid and reposition the rubber seal ring properly.
- Please note that steam escaping from the valve or around the lid is normal for the first 5 minutes or so of the cooking process. If it continues beyond 10 minutes, please cancel the process and follow the instructions to release all the pressure before removing the lid to check the valve or the rubber sealing ring.

LID REST FEATURE

In order to use the lid rest feature, simply put the lid rest insert (6) into one of the lid rest slots on either handles (13).



ADDITIONAL SAFETY TIPS

- Always keep hands and face away from the pressure limiting valve, especially whenever releasing pressure.
- Use extreme caution whenever opening the lid after cooking. Always point the lid away from you to avoid receiving any steam in the face.
- Never attempt to open the lid while cooking or before all the pressure has escaped after cooking. Never force the lid open. Ensure that the float valve has completely lowered to indicate that all pressure has escaped before attempting to open the lid.
- Do not cover or block the pressure valve.
- Do not touch the pot or lid while or immediately after cooking. Always use the lid handle, tongs or kitchen mitts.
- Allow the food to cool down before tasting to prevent burns and scalds. The temperature of the food will exceed that of meals prepared using conventional cooking methods.
- Ensure that the rubber sealing ring is properly positioned and free of food particles or damages.
- Do not manually release pressure whenever following recipes where a large amount of liquid is required, such as soups and stews. Ensure that the "Keep Warm" indicator is lit up prior to unplugging the cooker. Allow the food to sit and the pressure to naturally release prior to opening the lid; the lid should easily open. Do not force open the lid.
- Ensure that the unit is properly closed and that the pressure limiting valve is on the "Airtight" position prior to operating the appliance.
- Always check the pressure limiting valve for clogging prior to using the appliance.
- Never use the unit without liquids. Failure to do so may result in severe damages to the unit.
- Do not use this appliance for storage purposes. Do not insert any utensils in the unit.
- NEVER place this appliance or any of its parts or components on or near a stove top, range or open flame. Failure to follow this instruction may result in serious injuries and damages to the unit.
- The "HOLDING PRESSURE" light will illuminate whenever the unit is pressurized and the cooking process is started, and will turn off whenever the unit has switched to the "KEEP WARM" mode. Please note that the "HOLDING PRESSURE" turning off DOES NOT indicate that pressure has been released; the pressure will still need to be naturally or manually released. The float valve needs to be completely lowered to indicate that all pressure has escaped before the lid can be opened.

PREPARING YOUR PRESSURE COOKER

For the first use, to ensure correct assembly of the rubber sealing ring, it is recommended to fill the inner pot (12) with water to the 2/3 line and program to pressure cook for 30 minutes. (Refer to “Operating Instructions” section on page 16 for how to start the unit.)

Once completed, pour out the water. Rinse and towel dry the inner pot . The pressure cooker is now ready for use.

Make sure to wait 60 minutes for the pot to cool before usage.

Note: The total volume of food and liquid must not exceed 2/3 of the capacity of the cooking pot.

For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 1/2 the capacity. Overfilling may clog the pressure limiting valve, which can cause excess pressure. Always use at least ½ cup liquid when pressure cooking.

Warning: to avoid a serious burn injury when cooking foods other than rice, the combined volume of liquids and solids should never exceed the 2/3 mark.

Ensure that the inner receptacle, where the heating plate (18) is located, is clean and dry before inserting the inner pot into the pressure cooker. If necessary, adjust the pot left and right to ensure optimal contact between the inner pot and the heating plate.

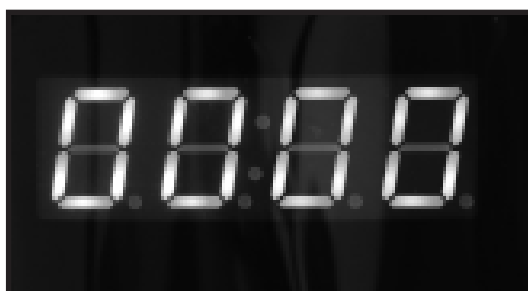
OPERATING INSTRUCTIONS



USING PRESETS

The MCPR3500 comes with 15 presets for convenience and ease of use; each one of these settings has a defaulted preset time for quick cooking, and is programmed to detect the weight of the food being cooked, and the volume of liquid inside the pot during the cooking process. When using one of the presets, the unit will automatically build up the pressure, cook the food, and then switch to “KEEP WARM” to keep the food warm once cooking is complete. Please note that the presets have been programmed for foods that are less than 3 pounds or 6 cups. We recommend manually setting cooking time for foods exceeding 3 pounds or 6 cups (see p.19).

1. Prepare desired food and place it into the inner cooking pot. *(The food should be less than 3 pounds, or less than 6 cups.)*
2. Secure the lid onto the unit and turn it counter clockwise to lock it in place (See page 12).
3. Move the pressure limiting valve to the “Airtight” position (see page 11) and ensure that the float valve (4) has sunk in.
4. Plug the power cord into a 120V outlet. The LED screen will display 0000



BEEF/PORK, POULTRY, RICE, FISH, SOUP/STEW, POTATOES, PASTA, BEANS, DESSERT, VEGETABLES are accessible directly from the front display panel.

5. Choose a preset from the front panel . A red light will illuminate next to the selected setting. Once a preset has been selected, the LED display will blink.

** Please note: When choosing a setting, the LED will display a letter P followed by numbers. This represents the amount of time in minutes during which the food will be cooking and can not be modified.*

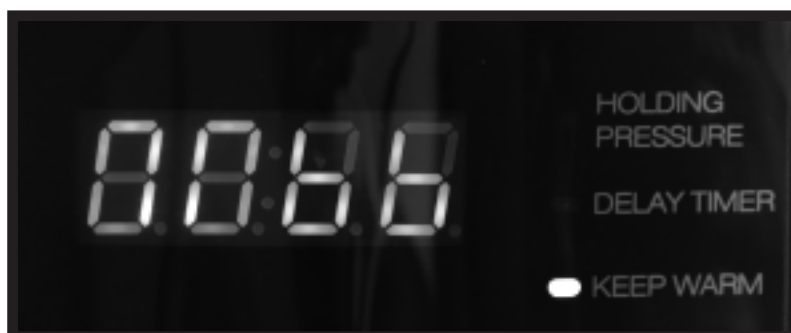


6. Press the START button. The float valve will rise to indicate that the unit is pressurizing; once the appropriate pressure is reached, the unit will beep to indicate the start of the cooking process, the timer will start counting down and the "HOLDING PRESSURE" light will illuminate.

** You may hear hissing or sizzling sounds during the cooking process.*

7. When cooking is complete, the pressure cooker will beep 3 times before automatically switching to "KEEP WARM". The display will show "bb" and the "KEEP WARM" light will illuminate to indicate that the cooking is complete and that the unit is now only keeping the food warm.

** It is not recommended to stay on the "keep warm" mode for more than 4 hours.*



8. At this point, you may release the pressure before opening the lid by moving the pressure limiting valve to the “Exhaust” position. Once the pressure has released, the lid should open easily. If the lid feels tight, do not force it open and allow additional time for the pressure to fully release. Refer to the RELEASING PRESSURE section p.21 for information about natural or quick release.

CAUTION HOT STEAM RISK OF SCALDING: USE TONGS OR LONG UTENSIL TO TURN THE VALVE. KEEP HANDS AND FACE AWAY FROM THE PRESSURE LIMITING VALVE WHILE IN THE EXHAUST POSITION. ALWAYS MAKE SURE THAT THE PRESSURE IS COMPLETELY RELEASED BEFORE UNLOCKING AND OPENING THE LID.

9. Press the “KEEP WARM/CANCEL” button to end operation and remove food to serve immediately. The light indicator will go off and the display will show 0000 to indicate that the unit is no longer warming up the food.

You can refer to the below chart for cooking time ranges for each preset.

PRESET	DEFAULT COOKING TIME
BEEF/PORK	26 mins
POULTRY	20 mins
RICE	12 mins
FISH	05 mins
SOUP/STEW	25 mins
POTATOES	12 mins
PASTA	15 mins
BEANS	40 mins
DESSERT	18 mins
VEGETABLES	04 mins

**It can take from 5 to 40 minutes for the unit to pressurize depending on the amount of liquids and weight of the ingredients.*

NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING. WAIT FOR ALL PRESSURE TO ESCAPE AND FOR THE FLOAT VALVE TO SINK PRIOR TO ATTEMPT OPENING THE LID.

MANUALLY SETTING COOKING TIME

1. Prepare desired food and place it into the inner cooking pot. *(The food should be more than 3 pounds, or more than 6 cups. Refer to the COOKING CHART section p. 32 for guidelines about cooking times)*
2. Secure the lid onto the unit and turn it counter-clockwise to lock it in place.
3. Move the pressure limiting valve to the “Airtight” position (see page 11) and ensure that the float valve (4) has sunk in.
4. Plug the power cord into a 120V outlet. The LED screen will display 0000.



5. Press the “PRESSURE COOK TIME” button. The LED will display a letter P followed by numbers. This represents the amount of time in minutes during which the food will be cooking.
6. Press the “MIN” button to adjust the cooking time. The timer will increase by 1 minute with each press of the “MIN” button. Hold down the “MIN” button for faster increase of the cooking time. The timer can be set to up to 99 minutes.
**If you accidentally pass the desired number, keep pressing the “MIN” button until it circles back to it, as there is no button for backward selection.*

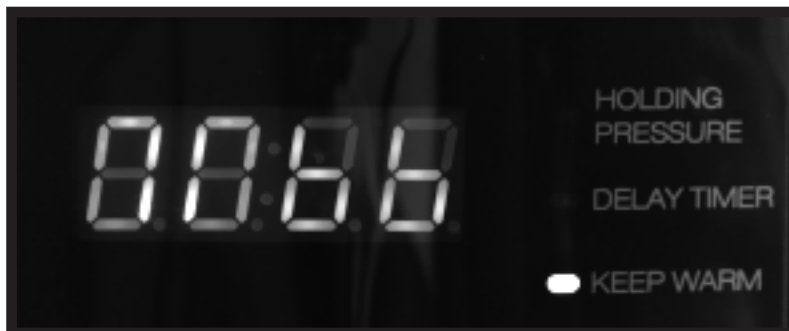


7. Press the START button. The float valve will rise to indicate that the unit is pressurizing; once the appropriate pressure is reached, the unit will beep to indicate the start of the cooking process, the timer will start counting down and the “HOLDING PRESSURE” light will illuminate.

** You may hear hissing or sizzling sounds during the cooking process.*

8. When cooking is complete, the pressure cooker will beep 3 times before automatically switching to “KEEP WARM”. The display will show “bb” and the “KEEP WARM” light will illuminate to indicate that the cooking is complete and that the unit is now keeping the food warm.

** It is not recommended to stay on the “keep warm” mode for more than 4 hours.*



9. At this point, you may release the pressure before opening the lid by moving the pressure limiting valve to the “Exhaust” position. Once the pressure has released, the lid should open easily. If the lid feels tight, do not force it open and allow additional time for pressure to fully release. Refer to the RELEASING PRESSURE section p.21 for information about natural or quick release.

CAUTION HOT STEAM RISK OF SCALDING: USE TONGS OR LONG UTENSIL TO TURN THE VALVE. KEEP HANDS AND FACE AWAY FROM THE PRESSURE LIMITING VALVE WHILE IN THE EXHAUST POSITION.

ALWAYS MAKE SURE THAT THE PRESSURE IS COMPLETELY RELEASED BEFORE UNLOCKING AND OPENING THE LID.

10. Press the “KEEP WARM/CANCEL” button to end operation and remove food to serve immediately. The light indicator will go off and the display will show 0000 to indicate that the unit is no longer warming up the food.

**It can take from 5 to 40 minutes for the unit to pressurize depending on the amount of liquids and weight of the ingredients.*

NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING. WAIT FOR ALL PRESSURE TO ESCAPE AND FOR THE FLOAT VALVE TO SINK PRIOR TO ATTEMPT OPENING THE LID.

RELEASING PRESSURE

Whenever the cooking process is complete, the unit will automatically switch to the “KEEP WARM” mode . At this point, you may opt for NATURAL RELEASE or QUICK PRESSURE RELEASE:

- **NATURAL RELEASE:**

Leave the unit on the “KEEP WARM” mode after the cooking is complete; the pressure will naturally drop. The amount of time required for the pressure to naturally drop will depend on the amount of liquid in the cooker and the length of time the pressure was maintained for during cooking. Natural release can take from 15 to 30 minutes.

**Please note that despite being in “KEEP WARM” mode, the food will keep on cooking if you decide to use the natural release method. This release method is recommended for certain cuts of meat, soups, rice and some desserts.*

NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING. WAIT FOR ALL PRESSURE TO ESCAPE AND FOR THE FLOAT VALVE TO SINK PRIOR TO ATTEMPT OPENING THE LID.

- **QUICK RELEASE:**

Once the unit switches to “KEEP WARM” mode, press the “KEEP WARM/CANCEL” button to exit the “KEEP WARM” mode. The display will show “0000”.

Using a long utensil or mitts, turn the pressure limiting valve to the exhaust position to manually release the pressure.

**To avoid splattering, DO NOT use the quick release method for recipes high in liquid content such as soups, stews and porridges. The quick release method is ideal for medium to medium-rare results.*

NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING. WAIT FOR ALL PRESSURE TO ESCAPE AND FOR THE FLOAT VALVE TO SINK PRIOR TO ATTEMPT OPENING THE LID.

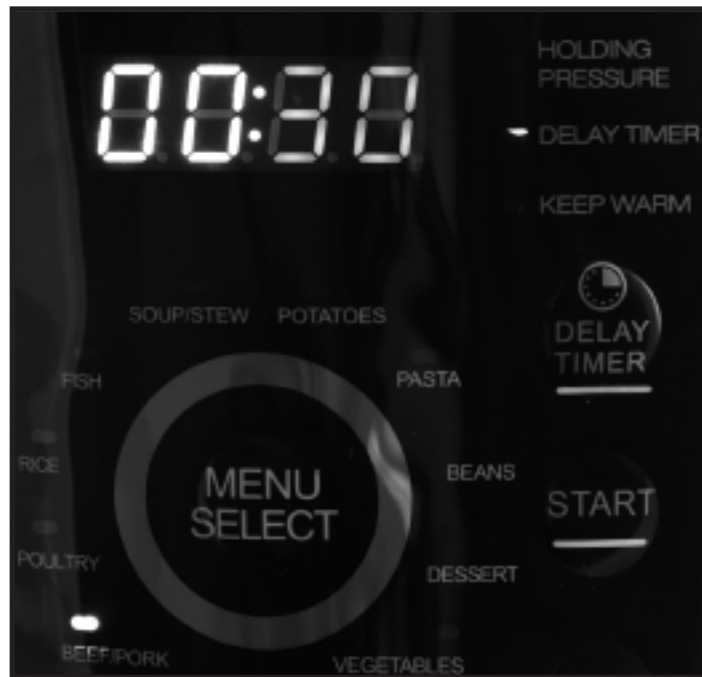
KEEP HANDS AND FACE AWAY FROM THE PRESSURE LIMITING VALVE TO AVOID BURNING OR SCALDING.

SETTING THE DELAY TIMER

The delay timer is available to you if you wish to program your pressure cooker to automatically start at a later time. The delay timer can be set to delay cooking for up to 24-hours. It can be used in combination with the PRESETS or with the manual setting.

DELAY TIMER WITH PRESETS

1. Press the “DELAY TIMER” button. A green light will indicate that this mode has been selected.
2. The timer will appear on the display; the minimum for delay timer is 30 minutes.



3. Use the “HOUR” button to adjust the delayed time by 30 minutes increments.
4. Follow steps 5 & 6 of the “USING PRESETS” section

** When in delay timer mode, the unit will start pressurizing only after the delayed timer countdown has reached 0.*

DELAY TIMER WITH MANUAL SETTING

1. Press the “DELAY TIMER” button. A green light will indicate that this mode has been selected.
2. The timer will appear on the display; the minimum for delay timer is 30 minutes.
3. Use the “HOUR” button to adjust the delayed time by 30 minutes increments.
4. Follow steps 5 to 7 of the “ MANUALLY SETTING COOKING TIME” section

** When in delay timer mode, the unit will start pressurizing only after the delayed timer countdown has reached 0.*

STEAM, SIMMER AND SAUTÉ PRESETS

The use of the tempered glass lid is recommended whenever using one of these presets.

STEAM

We recommend using a steam rack (not included) to prevent the food from sticking to the bottom of the pot or burning.

Please note that the preset time for the steaming setting is set to 20 minutes and can not be adjusted. The optimal amount of time for steaming will vary according to the type of food being steamed and its consistency/texture. If you wish to have your ingredients steam for less than 20 minutes, pay close attention to the timer and press the “KEEP WARM/CANCEL” button to end the steaming process whenever desired. If you wish to steam your ingredients for more than 20 minutes, repeat steps 7 and 8 as many times as needed after the first steaming cycle is complete .

1. Place a steam rack (not included) inside of the inner pot.
2. Place a heat resistant dish or container on top of the rack.
3. Add water until it reaches a level right below the steam rack.
4. Prepare desired food and place it into the heat resistant pot or container. Do not fill the pot more than 2/3. If steaming rice, place the rice in a bowl that is 8 inch or smaller and place it on top of the steam rack.
5. Close the unit using the tempered glass lid.
6. Plug the power cord into a 120V outlet. The LED screen will display 0000.
7. Press the “STEAM-SIMMER-SAUTE” button once, the STEAM indicator light will illuminate and the display will read P 20.
8. Press the “START” button to begin the steaming process; once the appropriate temperature has been reached, the timer will start counting down on the display.



9. When cooking is complete, the unit will beep 3 times and automatically switch to “KEEP WARM”.
10. Press the “KEEP WARM/CANCEL” button to end operation.

PROCEED WITH EXTREME CAUTION WHEN REMOVING THE LID.

TO AVOID THE RISK OF BURN INJURY, KEEP AWAY FROM FACE AND HANDS AS HOT STEAM WILL ESCAPE FROM THE POT.

SIMMER

Please note that the preset time for the simmering setting is set to 40 minutes and can not be adjusted. The optimal amount of time for simmering will vary according to the type of food being simmered and its consistency/texture. If you wish to have your ingredient simmer for less than 40 minutes, pay close attention to the timer and press the “KEEP WARM/CANCEL” button to end the simmering process whenever desired. If you wish to simmer your ingredients for more than 40 minutes, repeat steps 4 and 5 as many times as needed after the first simmering cycle is complete .

1. Prepare desired food and place it inside of the inner pot.
2. Close the unit using the tempered glass lid
3. Plug the power cord into a 120V outlet. The LED screen will display 0000.
4. Press the “STEAM-SIMMER-SAUTE” button twice, the SIMMER indicator light will illuminate and the display will read P40.



5. Press the “START” button to begin the simmering process; once the appropriate temperature has been reached, the timer will start counting down on the display.
6. When cooking is complete, the unit will beep 3 times and automatically switch to “KEEP WARM”.
7. Press the “KEEP WARM/CANCEL” button to end operation.

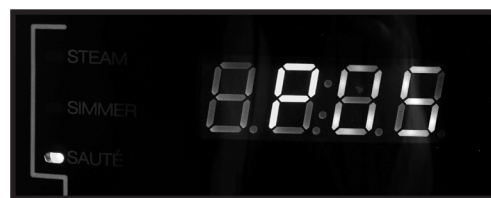
PROCEED WITH EXTREME CAUTION WHEN REMOVING THE LID.

TO AVOID THE RISK OF BURN INJURY, KEEP AWAY FROM FACE AND HANDS AS HOT STEAM WILL ESCAPE FROM THE POT.

SAUTÉ

Before pressure cooking, most recipes will benefit from the golden color, richer flavors and moist results gained from browning/sautéing. Please note that the preset time for the sauté setting is set to 5 minutes and can not be adjusted. The optimal amount of time for sautéing will vary according to the type of food being sautéed and its consistency/texture. If you wish to have your ingredient sautéed for less than 5 minutes, pay close attention to the timer and press the "KEEP WARM/CANCEL" button to end the sautéing process whenever desired. If you wish to sauté your ingredients for more than 5 minutes, repeat steps 3 to 5 as many times as needed after the first sautéing cycle is complete .

1. Remove the lid and plug in the pressure cooker.
2. Add oil or butter as directed in your recipe and then place food into the inner pot.
3. Press the "STEAM-SIMMER-SAUTE" button 3 times, the SAUTE indicator light will illuminate and the display will read P05.



4. Press the "START" button to begin the sautéing process; once the appropriate temperature has been reached, the timer will start counting down on the display.
5. Stir or turn food as needed until desired color and consistency is reached.
6. Press the "KEEP WARM/CANCEL" button if you want to cancel the SAUTÉ function before the timer finishes counting down.
7. If you would like to pressure cook the sautéed food, wait 2 to 3 minutes prior to adding the desired amount of liquid. Place and close the lid before selecting the desired preset or cook time.

COOKING FROZEN FOODS

Cooking frozen food inside a pressure cooker is quick and easy, but has certain restrictions. Only cook individual cuts of frozen meats that are up to 1 inch thick, the cooking time does not need to be adjusted for frozen foods.

** Please note that the pressure point may take longer to be reached when cooking frozen foods*

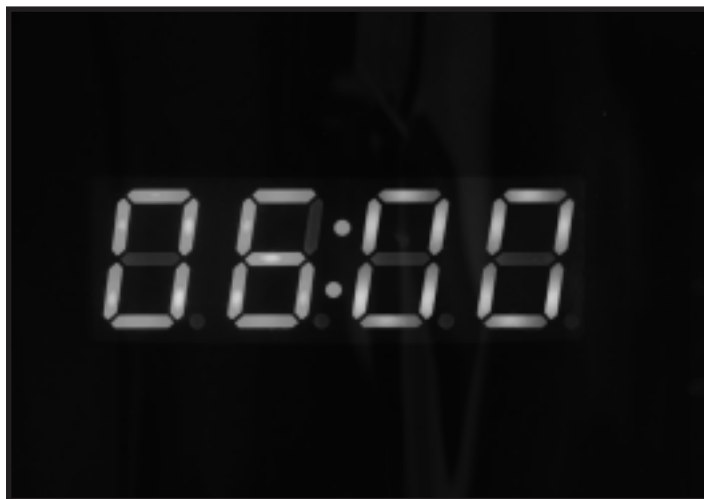
It is not recommended to pressure cook larger cuts of frozen meats such as a whole roast, a block of frozen ground meat or a whole chicken. Larger cuts will require increased cooking times of up to one third more, and the results may vary from meats that were completely or partially thawed and browned before cooking.

HOW TO SLOW COOK WITH YOUR PRESSURE COOKER

1. Prepare desired food and place it into the inner cooking pot.
2. Cover the pressure cooker with the included tempered glass lid.

** Please ensure the appliance is not disturbed in any way while in the slow cooking function. Please exercise **extreme caution** when removing the lid; there will be hot steam escaping the pressure cooker as is standard during any cooking process.*

3. Plug the power cord into a 120V outlet. The LED screen will display 0000
4. Press the "SLOW COOK" button. The display will blink with a defaulted time of 06:00.



5. Press the "SLOW COOK" button in order to set the cooking time. The timer will increase by 30 minutes with each press of the "SLOW COOK" button. Hold down the "SLOW COOK" button for faster increase of cooking time. The timer can be set from 30 minutes to up to 9 hours and 30 minutes.
6. Press the START button. The timer will start counting down on the LED display.
7. When cooking is completed, the pressure cooker will beep 3 times before automatically switching to "KEEP WARM". The display will show "bb" and the "KEEP WARM" light will illuminate to indicate that the cooking is completed and that the unit is now keeping the food warm.

** It is not recommended to stay on the "keep warm" mode for more than 4 hours.*

MAKING YOGURT WITH YOUR PRESSURE COOKER

You can use your pressure cooker to make yogurt. This yogurt making process involves two steps : pasteurizing the milk, then incubating it.

In order to use your pressure cooker to make yogurt, you will need:

TOOLS

Mesh Strainer or Nut Milk Bag
Digital Thermometer
Bowl
Whisk
Glass jars for storing

INGREDIENTS

1 Gallon of Milk
2 Tbs. of Starter Yogurt
1-2 Tbs. Vanilla Extract (Optional)
Sugar (Optional)

1. Pour the milk into the inner pot and press the “SAUTÉ” , then the “START” buttons.
2. Whisk your milk continuously during the boiling process.
3. Monitor the temperature of the milk: it should be no lower than 180°F , and no higher than 185°F. You may restart the sauté mode more than once until the desired temperature is achieved as this mode can not exceed 5 minutes of cooking time.
4. Once the desired temperature has been achieved, press the “KEEP WARM/CANCEL” button to discontinue the boiling process,
5. Remove the inner pot from the pressure cooker and set it aside for it to cool down. We recommend putting the pot in a sink filled with ice or cold water to speed up the cooling process.
6. Monitor the temperature of the milk until it reaches 110°F to 115°F. Occasionally stirring the milk inside of the pot will help it cool down.

7. Whisk in your starter yogurt once the desired temperature has been reached. Add the vanilla and sugar if desired
8. Dry off the outside of the inner pot if it was sitting in water during the cooling period, and set it back into the pressure cooker for incubation.
9. Place and close the lid and press the "YOGURT" button. The defaulted incubation time of 12 hours will appear on the LED display.
10. Press the "YOGURT" button to adjust the incubation time by 30 minutes increment for each press. Shorter incubation yields sweeter and thinner yogurt whereas longer incubation will create tarter and thicker yogurt.
11. Once incubation is complete, press the "KEEP WARM/CANCEL" button, set the inner pot aside and let it cool.
12. Strain if desired using the nut milk bag or a mesh strainer .
13. Scoop into the glass jars and store.

** You may choose to use conventional methods for the boiling process, such as a pot on a stove-top, or using a microwave. Ensure to constantly monitor the temperature of the milk during the boiling process until it reaches 180°F -185°F.*

** The timer can be set from 8 to 24 hours. If you accidentally pass the desired time, keep pressing the "YOGURT" button until it circles back to it, as there is no button for backward selection. Hold down the "YOGURT" button for faster increase of cooking time.*

COOKING CHART



Please note that the below information is for reference purposes only and can be adjusted according to your preferences.

MEAT

- Always use at least 1 to 3 cups of liquids whenever cooking meat. As a general rule, use 2 cups of liquids for cooking time longer than 15 minutes, and 3 cups of liquid for meats exceeding 3 pounds. Preserved or salted meats should be immersed in water.
- Please note that cooking times will vary depending on the type, quality and quantity of the meat being cooked.
- Unless indicated, the cooking times listed below are for meats weighing 3 pounds or less. The denser the cut, the longer the meat should be cooked.

TYPE OF MEAT	APPROX. COOKING TIME	PRESSURE RELEASE
Beef/Veal, Roast or Brisket	38-42 mins	Quick Release
Beef, Meatloaf, 2 lbs.	13-18 mins (or MEAT preset)	Quick Release
Beef, Meatballs, 1-2 lbs.	7-12 mins (or MEAT preset)	Natural Release
Beef, Corned	55-65 mins	Natural Release
Pork, Roast	43-47 mins	Natural Release
Pork, Ribs, 2 lbs	18 mins (or MEAT preset)	Quick Release
Pork, Ham Shank	25-28 mins	Natural Release
Lamb, Leg	42-45 mins	Natural Release
Chicken, Whole, 2-3 lbs.	15-18 mins (or MEAT preset)	Quick Release
Chicken, Pieces, 2-3 lbs.	12-15 mins (or MEAT preset)	Quick Release
Cornish Hens, 2	12-15 mins (or MEAT preset)	Quick Release
Meat/Poultry Soup/Stock	15-20 mins (or MEAT preset)	Quick Release

MEAT (LARGER CUTS)

TYPE OF MEAT	APPROX. COOKING TIME
Beef, Rib Roast, Bone-in (4-6 lbs.)	42-80 mins
Beef, Rib Roast, Boneless, Rolled (4-6 lbs.)	60-90 mins
Beef, Round or Rump Roast (2.5-4 lbs.)	30-45 mins
Turkey, Fresh Unstuffed, Breast (4-8 lbs.)	30-80 mins
Turkey, Fresh Unstuffed (8-12 lbs.)	35-45 mins
Chicken, Fresh, Whole Roasting Hen (5-7 lbs.)	25-35 mins
Chicken, Fresh, Breast, Halves, Bone-in (6-8 oz.)	8-15 mins (or CHICKEN preset)

TYPE OF MEAT	APPROX. COOKING TIME
Chicken, Fresh, Breast, Halves, Boneless (4 oz.)	6-10 mins (or CHICKEN preset)
Chicken, Fresh, Legs or Thighs (4-8 oz.)	8-20 mins (or CHICKEN preset)
Pork, Fresh, Loin Roast, Bone-in or Boneless (2-5 lbs.)	25-50 mins
Pork, Fresh, Crown Roast (4-6 lbs.)	35-70 mins
Pork, Fresh, Tenderloin (0.5-1.5 lbs.)	8-15 mins
Smoked Ham, Fresh, Half, Bone-in (5-7 lbs.)	45-70 mins
Smoked Ham, Fully Cooked, Half, Bone-in (5-7 lbs.)	35-60 mins
Smoked Ham, Spiral Cut, Whole or Half (7-9 lbs.)	50-85 mins

SEAFOOD

- Seafood should be cooked on a cooking rack (not included). Add a minimum of 3/4 liquid and lightly grease the cooking rack with the desired oil whenever cooking fish.
- Please note that cooking times will vary depending on the type, quality and quantity of the seafood being cooked.

TYPE OF SEAFOOD	APPROX. COOKING TIME	PRESSURE RELEASE
Clams	3-5 mins	Quick Release
Crabs	3-5 mins	Quick Release
Lobster, 1 1/2 - 2 lbs.	3-5 mins	Natural Release
Mussels	3-5 mins	Quick Release
Shrimp	3-5 mins	Quick Release
Fish, Whole, Guttled	3-5 mins	Quick Release
Fish Soup/Stock	3-5 mins	Quick Release

VEGETABLES

- Add a minimum of 1 to 2 cups of liquid whenever cooking vegetables.
- Allow for an additional 1 to 2 minutes of cooking whenever cooking frozen vegetables.
- We recommend using the quick release method to avoid overcooking of the vegetables.
- Split peas, applesauce, cranberries and rhubarb can foam and sputter, which can result in clogging of the filter. These foods should not be cooked in the pressure cooker.

TYPE OF VEGETABLE	APPROX. COOKING TIME	PRESSURE RELEASE
Asparagus, Thick, Whole	2-5 mins	Quick Release
Asparagus, Thin, Whole	1-2 mins	Quick Release
Beans, Fava, Shelled	5 mins	Quick Release
Beans, Green, Whole, 1.5 lbs.	4-5 mins	Quick Release
Beans, Lima, Shelled	3 mins	Quick Release
Beets, Small, Whole	2-3 mins	Quick Release
Beets, Large, Whole	23 mins	Quick Release
Beets, 1-inch, Sliced	5 mins	Quick Release
Broccoli, Flowerets	3 mins	Quick Release
Brussels Sprouts, Whole	5 mins	Quick Release
Carrots, 1-inch, Chunks	5 mins	Quick Release
Carrots, 0.25-inch, Sliced	1-2 mins	Quick Release
Cauliflower, Flowerets	3-5 mins	Quick Release
Corn-on-the-Cob, 4-6	4 mins	Quick Release
Escarole, Coarsely Chopped	2-3 mins	Quick Release
Kale, Coarsely Chopped	2-3 mins	Quick Release
Okra, Small Pods	3-5 mins	Quick Release
Onions, Whole	3 mins	Quick Release
Potatoes, 1.5-inch Chunks	7 mins	Quick Release
Potatoes, Small, Whole	6 mins	Quick Release
Sweet Potatoes/Yams, Med, Whole	10-12 mins	Quick Release
Sweet Potatoes/Yams, 2-inch, Chunks	7-8 mins	Quick Release
Spinach, Fresh, Coarsely Chopped	3 mins	Quick Release
Squash, Acorn, Halved	8 mins	Quick Release
Squash, Butternut, 1-inch Chunks	5 mins	Quick Release
Squash/Zucchini, 0.5-inch Slices	6 mins	Quick Release
Turnips, Small Quartered	4 mins	Quick Release
Turnips, 1.5-inch Chunks	4 mins	Quick Release

DRIED BEANS AND LEGUMES

- Ensure to discard any broken or shriveled beans or bits of dirt and debris. Rinse thoroughly and drain before cooking.
- Pre-soaking is not necessary whenever cooking under pressure.
- Onions, garlic, celery, springs of fresh herbs or a bay leaf may be added for additional flavoring. Do not salt before cooking as salt to prevent inhibiting the cooking process.
- Never cook more than 2 cups of beans per batch (2 cups + 8 cups of water + seasonings + onion/garlic/herbs to taste + 4 teaspoons of oil)
- Add 2 teaspoons of oil per cup of beans to prevent foaming.
- Always clean the lid, rubber sealing ring, the pressure valve and the float valve after cooking beans.
- Cooking times may vary according the quality of the bean or legumes. If the beans are not thoroughly cooked after the suggested cooking times, continue cooking uncovered, monitoring the consistency every so often. Add water if necessary.

TYPE OF VEGETABLE	APPROX. COOKING TIME (SOAKED OVERNIGHT)	APPROX. COOKING TIME (UNSOAKED)	PRESSURE RELEASE
Azuki	7-8 mins	10-15 mins	Natural Release
Black Beans	20-25 mins	28-32 mins	Natural Release
Black Eyed Peas	11-12 mins	15 mins	Natural Release
Chick Peas (Garbanzo)	35-40 mins	50-60 mins	Natural Release
Gandules (Pigeon Peas)	8-10 mins	11-13 mins	Natural Release
Great Northern	25-30 mins	30-35 mins	Natural Release
Kidney Beans, Red	20 mins	25-30 mins	Natural Release
Lentils, Green	N/A	10-12 mins	Natural Release
Lentils, Soup	N/A	8-10 mins	Natural Release
Lentils, Red	N/A	10-15 mins	Natural Release
Lima Beans	7-8 mins	9-12 mins	Natural Release
Cannellini	18-22 mins	33-38 mins	Natural Release
Pinto	20-24 mins	30-35 mins	Natural Release
Navy Beans	22-25 mins	30-35 mins	Natural Release
Soybeans	26-33 mins	33-40 mins	Natural Release

RICE AND GRAINS

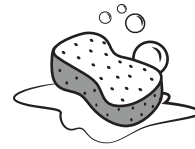
- Grains like wheat berries should be soaked in four times their volume for at least 4 hours, preferably overnight, before being cooked.
- Do not soak rice before cooking.
- For optimal results, do not add salt to the water.
- When used in soups and casseroles, rices and grains are best undercooked.
- Use oil or butter to prevent foaming.
- Pearl barley, oatmeal and other cereals that can foam, froth or sputter can clog the pressure release valve and should not be cooked in the pressure cooker.
- The measurements listed below are referencing the included rice measuring cup.

TYPE OF GRAIN	APPROX. COOKING TIME	PRESSURE RELEASE
Kamut	30 mins	Natural Release
Arborio	6 mins (sauté until opaque first)	Natural Release
Quinoa (2.25 cup of liquid per 1.5 cup of quinoa)	3 mins	Natural Release
Brown Rice, 1.5 cup	RICE preset	Natural Release
Wild Rice, 3 cups	RICE preset	Natural Release
Wheat, Berries, 3 cups	30 mins	Natural Release
Amaranth (2 cups liquid per 1 cup amaranth)	7 mins	Natural Release

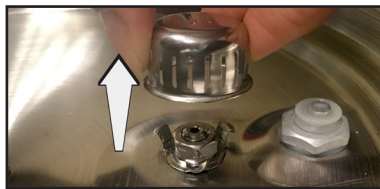
WHITE RICE

- When measuring white rice, use only the included measuring cup, do not use a standard measuring cup.
- Use the measuring cup and the pots markings for perfect rice every time.
- The water to rice ratio for perfect rice is 1 to 1 : 1 cup of water per 1 cup of rice.
- The maximum amount of rice that can be cooked in the pressure cooker is 12 cups.
- Whenever cooking 2 cups or less of uncooked rice, use 1 tablespoon of butter or oil. Use 2 tablespoons of butter or oil when cooking more than 2 cups of uncooked rice. This will prevent foaming during the cooking process.
- For optimal results, we recommend rinsing the uncooked rice until the water becomes clear prior to cooking.

CLEANING INSTRUCTIONS



1. Always make sure the pressure cooker is unplugged, depressurized and completely cooled down before taking it apart.
2. Use a non-abrasive sponge or damp wash cloth to clean the exterior of the outer body and the exterior surface of the pressure cooker. NEVER immerse the pressure cooker in any liquids.
3. Clean the rubber sealing ring with a damp sponge or wash cloth.
4. Remove the filter by pulling it vertically. To re-attach, simply align it to the protrusions and push it down.



5. The pressure limiting valve pops off easily by gently pulling it up. Be careful not to damage the thin wire spring under it.
6. Clean the lid with warm soapy water, including the rubber seal ring, pressure limiting valve, filter, float valve and let dry thoroughly. Clean the pressure limiting valve and the holes with a small brush to ensure smooth flow of steam during the release cycle
7. Let parts dry completely before reassembling.
8. Wash the inner pot with a non-abrasive sponge and allow to air dry or use a towel to towel dry.
9. It is not recommended to use any type of scouring pad that can scratch the surface of the inner pot.
10. Store the inner pot inside of the pressure cooker. Store the pressure cooker in a cool, dry location.

TROUBLESHOOTING

- ***Nothing happens after choosing a preset.***

- * Ensure that the lid is securely locked and that the pressure limiting valve is set to "Airtight". The unit will start pressurizing once the "START" button has been pressed; pressurization can take anywhere from 5 to 40 minutes, depending on the quantity of food in the pot. The cooking process will start after the unit has reached the appropriate amount of pressure.

- ***The unit starts heating up and switches to "KEEP WARM" after a few minutes without having cooked my food.***

- * The overheating protection may have turned on. Ensure that there is enough liquid in the inner pot. Release all the pressure prior to opening the lid, then add more liquid by 1/2 cup increments until the unit is able to build enough pressure for thorough cooking.
- * The lid may not be sealed, preventing the pressure to build properly. Safely remove the lid after releasing all pressure, and ensure that the rubber sealing ring is placed properly. Reset the unit by unplugging it for 10 seconds. Add some more liquid if necessary. When ready to restart the cooking process, close the lid by firmly pressing it down, and put the pressure valve to the "Airtight" position.

Please note: Every time the lid is open, liquid evaporates. Ensure to add a little more liquid when troubleshooting this issue to avoid continuously encountering the same problem.

- ***Steam is being released around the rim of the lid during pressurization.***

- * Some steam escaping from the pressure valve or around the lid is normal and should disappear after about 5 minutes. If steam is still showing after 10 minutes, or after the timer has started its count down, the rubber sealing ring may not have sealed properly. Try pressing firmly down on the lid to allow a tighter sealing of the unit.
- * If steam is still escaping after you have tried pressing down on the lid, press the "KEEP WARM/CANCEL" button, release all pressure prior to removing the lid; check the red float valve and/or the rubber sealing ring. Ensure that the rubber sealing ring is properly installed (see p. 11). Rub a wet cloth along the sealing ring to ensure it is free of debris. Verify that the red float valve is properly installed (you should be able to easily pull it upwards and downwards). Reposition and secure the lid, and restart the cooking process.

- ***Steam is being released from the pressure limiting valve during pressurization.***

- * Some steam escaping from the pressure valve is normal and should disappear after about 5 minutes. If steam is still showing after 10 minutes, or after the timer has started its count down, the pressure valve may not be positioned properly. Use tongs or a similar utensil, and oven mitts to carefully adjust the valve by gently tapping it side to side until it seals properly.
- * If steam continues to escape from the valve after you have done the above steps, Press the "KEEP WARM/CANCEL" button , release all pressure before opening the lid, then check the thin wire spring on the underside of the lid. The wire spring should not be bent or loose.
- * If the unit continues to release steam after you have tried both solutions, the unit may be faulty. Please contact us at 424-543-1628.

- ***Steam is being released from the red float valve during pressurization.***

- * Some steam escaping from the valve during pressurization is normal and should disappear after about 5 minutes. If steam is still showing after 10 minutes, or after the timer has started its count down, the red float valve may not be positioned correctly. Use tongs or a similar utensil, and oven mitts to carefully adjust the valve until it seals properly. This will help settle the lid and valves. The pressure will quickly push up on the float valve and seal properly to finish the pressurization.

- ***The lid is stuck after cooking is complete and the pressure has been released.***

- * Ensure that ALL pressure has been released and that the red float valve is no longer in the upward position. If the red float valve is stuck in the upward position, gently tap the lid to allow the red float valve to sink back in. If the lid is still stuck after the red float valve has sunk in, try unplugging the unit for a few minutes.

- ***The unit has no power.***

- * A fuse may have shorted out, which usually results from cooking without enough liquid in the inner pot, or from too much electrical current going through the cooker. Please contact us at 424-543-1628.

- ***The LED shows error code E4.***

- * Unplug the power cord from the wall outlet. Wait approximately 15 minutes before plugging the unit back into the wall. Press the "KEEP WARM/CANCEL" button, select the desired preset to start the cooking process. If the problem persists, contact customer service at 424-543-1628.

- ***The food is burned at the bottom.***

- * There isn't enough liquid in the inner pot. Add more liquid to the inner pot.

HELPFUL TIPS



- Read this manual thoroughly and follow all instructions.
- Be familiar with the recipe and have all ingredients prepped before you begin.
- Be sure the lid is secured and locked properly before beginning.
- You may wish to brown some meats before cooking with other ingredient (see p.15).
- Cut foods into equal-sized pieces to promote even cooking. In recipes that call for multiple ingredients, cut those that cook more quickly into larger pieces, and those that take longer to cook into smaller pieces.
- A large variety of liquids can be used for pressure cooking, such as wine, beer, bouillon, fruit juices, water, broth and more.
- After becoming familiar with your pressure cooker, you can adapt conventional recipes to be used with it. As a general rule, cut cooking times of your conventional recipes by two thirds. The amount of liquid used may also have to be reduced because there is very little evaporation in the pressure cooker. Remember, however, there must always be some liquid in the pressure cooker to produce the necessary steam and pressure. As a rule of thumb, add 1 cup of liquid for the first 15 minutes of pressure cooking then 1/3 cup of liquid for each subsequent 15 minutes. This rule may vary depending on the type and amount of food cooked.
- In the event that the unit is unable to build pressure, simply add more liquid until it can pressurize.
- Since pressure cooking enhances flavors, we recommend reducing the amounts of herbs and seasonings when adapting conventional recipes.
- The use of fresh herbs is recommended as they will have a more intense flavor than dried herbs.
- In general, pressure cookers cook foods in about 1/3 of the time of conventional cooking methods.
- Increase cooking times by about 10% when cooking in high altitudes of over 3,500 feet.
- If you wish to cook food in less time than the preset timer default setting, observe the timer and press "KEEP WARM/CANCEL" when you would like to stop the cooking process before the timer has reached 0.
- Never fill the inner pot above the fill line whenever cooking under pressure.
- Never manually release pressure whenever cooking soups, stews, or any recipes requiring large amounts of liquids.

- Never attempt to open the lid when the red float valve is in the upward position. Always open the unit with the lid facing away from you.
- Whenever releasing the pressure, some evaporation of liquid may occur. Always use caution whenever releasing pressure to prevent injuries.
- When cooking soups or stews with hearty ingredients such as potatoes or meats, as much as 5 to 6 cups of liquid must be used to prevent overcooking or burning.
- Ensure that the lid is tightly secured and moved as far clockwise as it will go to ensure proper locking.
- The unit will pressurize faster foods or liquids that are already hot or warm.

FOR WARRANTY AND SUPPORT, PLEASE CONTACT US AT
424-543-1628