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IMPORTANT SAFEGUARDS

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

1. Read all instructions before operation.
2. Do not operate while unattended.
3. Do not touch hot surfaces. Use handles or knobs.
4. Close supervision is necessary when the pressure cooker is used near children.
5. DO NOT allow children to operate under any circumstance.
6. Do not place the pressure cooker 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 intended use.
9. Never immerse product in water or other liquids.
10. This appliance cooks under pressure. Improper use may result in scalding injury.
11. Make certain unit is properly closed before operating. See "Operating Instructions".
12. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Failure to follow this procedure can result in injury to person(s) and/or damage to the unit.
13. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
14. When the normal operating pressure is reached, turn the heat down so all the liquid which creates the steam does not evaporate.
15. Always check the pressure release devices for clogging before use.
16. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See Operating Instructions.
17. Do not use this pressure cooker for pressure frying with oil.

18. DO NOT place the product near flammable materials or use in a humid environment.
19. DO NOT damage the Seal Belt and DO NOT replace it with anything other than the replacement belt designated for this unit.
20. DO NOT tamper with the Steel Ring in the Lid (2) with any tools or external forces. If the Steel Ring is damaged, please stop using immediately and replace the Lid.
21. Clean the Filter (17) regularly to keep the cooker clean.
22. NEVER use additional weight on the Pressure Limiting Valve (3) or replace the Pressure Limiting Valve (3) with anything not intended for use with this unit.
23. The surface of contact between the Inner Pot (6) and the Electronic Heater (14) 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 the manufacturer.
24. The Inner Pot consists of a non-stick layer surface. To avoid scratching the non-stick surface, please use wooden or plastic utensils.
25. Food should not be kept warm for more than 4 hours in order to maintain the freshness of the food. The pressure cooker should not be used for more than 6 hours continuously. Serious Injury and/or damage may occur if any safeguards are ignored.
26. If steam releases around the Lid (2) during the cooking process, please unplug from the power supply immediately, let cool, remove contents and return the product to the manufacturer for exchange or repair. The Pressure Discharging Device has activated. This is a safeguard to alert the user that the Pressure Limiting Device is malfunctioning
27. If there is any malfunction of the cooker during the cooking process, please stop using the device and return to the manufacturer for repair or exchange.
28. Do not let cord hang over edge of table or counter, or touch hot surfaces.
29. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
30. Do not operate this appliance with a damaged cord or plug or after it malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment. DO NOT disassemble the product, or replace parts with parts not intended for this

unit.

31. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.

32. Do not use outdoors.

33. Do not place on or near a hot gas or electric burner, or in a heated oven.

34. Any other servicing should be performed by an authorized service representative.

35. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SAFETY WARNING: 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 receptacle.

- This product is to be used in an indoor environment only and is not intended for commercial use. Dry locations only.
- All parts and accessories for this appliance must be used properly according to the instructions. All parts and accessories must be the original provided from manufacturer. All other parts or accessories that is not intended for use with this appliance is strictly prohibited.
- The use of an extension cord, power adapter or other electric devices is highly not recommended.

LED ERROR INDICATOR

Indicator code	Problems/Causes
E1	Open Circuit of the Sensor
E2	Short Circuit of the Sensor
E3	Overheating
E4	Signal Switch Malfunction

ABOUT YOUR PRESSURE COOKER

This digital pressure cooker uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking. Your Pressure Cooker seals in steam to cook hotter and faster while maintaining important nutrients for healthier meals. Cooking fast and with less water saves vital natural resources and energy! It's the easiest pressure cooker to use on the market. It may seem like a complicated unit but rest assured, this pressure cooker is simple to use, makes meals quick and easy, and overall it saves you money! Please accept our thanks for purchasing our Pressure Cooker and Enjoy!

PRESSURE COOKER WITH MULTIPLE FUNCTIONS

- Multiple functions for cooking, stewing, braising and simmering.
- Cooking will be done automatically by selecting the different menu choices on the unit.
- The pressure cooker also has its own memory. During interruptions such as a power failure, the unit will automatically renew the cooking cycle where the unit left off when the power resumes.

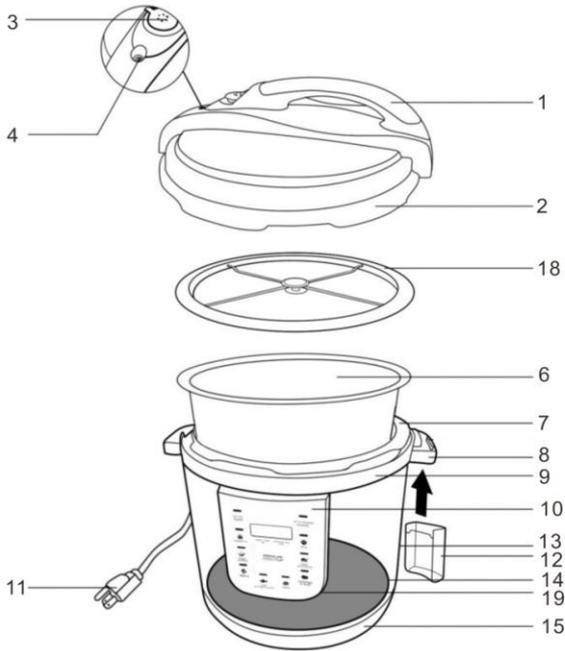
RAPID COOKING; TIME & POWER SAVING

- By using high pressure and high temperature, food will be cooked much more rapidly. 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 stew, 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.

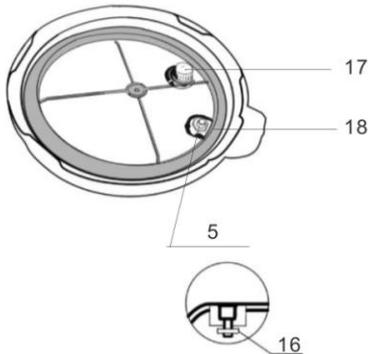
PRESERVES NUTRIENTS & PROMOTES HEALTHY EATING

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

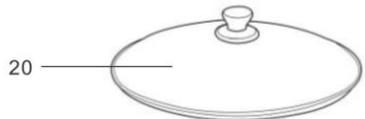
PARTS IDENTIFICATION



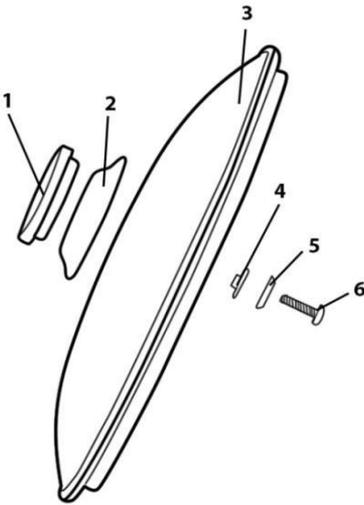
1. Handle
2. Lid
3. Pressure Limiting Valve
4. Float Valve (external view)
5. Float Valve (internal view)
6. Inner Pot
7. Outer Pot
8. Handle
9. Upper Ring
10. Control Panel
11. Power Cord
12. Condensation Cup
13. Main Body
14. Heating Plate
15. Bottom Ring
16. Seal Ring for Float Valve
17. Filter
18. Rubber Seal Ring
19. Sensor
20. Tempered Glass Lid



ACCESSORIES



GLASS LID ASSEMBLY



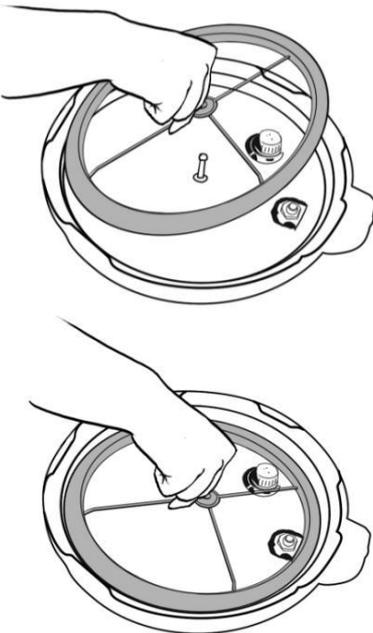
Your Pressure Cooker is equipped with a Tempered Glass Lid (20) that can be used with the STEAM, or SLOW COOK functions. Please do not use this Glass Lid (20) with any other functions on this Pressure Cooker.

Assembly of the Knob on the Glass Lid will require a Phillips Screwdriver (not included).

Follow the diagram to assemble the knob on the Glass Lid (20).

1. Handle
2. Handle Base
3. Glass Lid Body
4. Silicon Gasket
5. Gasket
6. M4 Screw

RUBBER SEAL RING ASSEMBLY



Always ensure the Rubber Seal Ring (18) is securely fitted onto the metal X-shaped ring in the interior of the Lid (2). Make sure the crease in the Rubber Seal Ring (18) meets with the outside of the X-Ring all the way around. Then place the X-Ring and Rubber Seal Ring (18) back into the Lid (2) 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 (2). Press down firmly until the X-Ring is secured onto the Lid (2).

BEFORE FIRST USE

Model	Voltage / Frequency	Power	Working pressure	Maximum pressure	Keep warm temperature
048-GM-48257	120V/60Hz	800W	0-70KPa	90KPa	140°F-175°F
048-GM-48258	120V/60Hz	1000W	0-70KPa	90KPa	140°F-175°F
048-GM-48259	120V/60Hz	1200W	0-70KPa	90KPa	140°F-175°F
048-GM-48260	120V/60Hz	1400W	0-70KPa	90KPa	140°F-175°F
048-GM-48261	120V/60Hz	1600W	0-70KPa	90KPa	140°F-175°F

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.

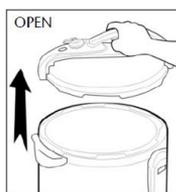
LID ASSEMBLY:

How to open the lid: Hold the handle (1) firmly, turn the lid (2) clockwise until it loosens and lift vertically. (Figures 1-2)

Note: For new units, the seal of the lid (2) may be slightly stronger than normal and may be slightly difficult to unlock. Once the lid (2) has been opened and closed several times, it will loosen up.

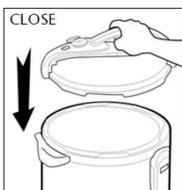


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How to close the lid: Hold the handle (1) and close it downwards at the Opened Lid position (Figure 3). Turn counter-clockwise until you reach the Closed Lid position. (Figure 4).

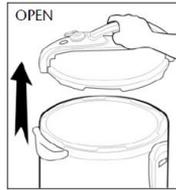


PREPARING YOUR PRESSURE COOKER

1. Opening the lid: Hold the handle (1) firmly, turn the lid (2) clockwise until it loosens and lift vertically. (Figures 5-6)

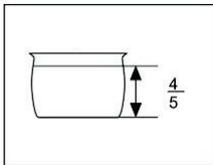


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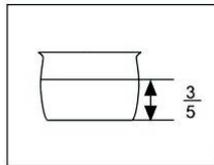


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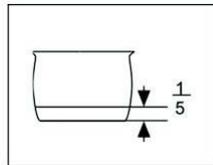
2. Remove the inner pot (6) and add desired ingredients. The amount of water and food should not exceed $\frac{4}{5}$ of the height of the inner Pot (6) (Figure 7). For food that will expand in water, the level should not exceed $\frac{3}{5}$ of the Inner Pot (6) (Figure 8). The minimum level for cooking would be $\frac{1}{5}$ of the Inner Pot (6) (Figure 9).



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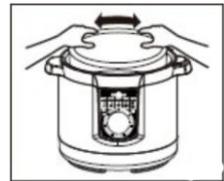


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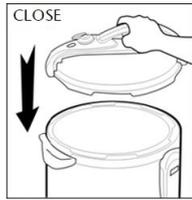
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3. Be certain the inner receptacle, where the Electronic Heater is located, is clean and dry before inserting the Inner Pot (6) into the pressure cooker and adjust the pot left and right to ensure optimal contact between the Inner Pot and the Electronic Heater (Figure 10). 10



4. Closing the Lid: Make sure the Rubber Seal Ring (18) is fitted properly onto the inner part of the lid (2). Observe the Rubber Seal Ring (18) inside the lid (2) and ensure that it is evenly fitted onto the track. **(Caution: If the rubber seal ring is damaged, do not use the pressure cooker. Contact Customer Service to repair or replace.)**

5. Lift the lid (2) from the rested position. Close the lid (2). Hold the handle (1) and turn it Counter-Clockwise to the "LOCKED" position.



11



12

6. Adjust the Pressure Limiting Valve (3) to the “Air Tight” position , and ensure that the Float Valve (5) sinks.

7. When adjusting the Pressure Limiting Valve (3) to either the "Airtight" or the "Exhaust" positions, line up the marking on the Pressure Limiting Valve (3) with the arrow on the Handle (1).

NOTES & TIPS

1. Please note that the Pressure Limiting Valve (3) will be loose when you are not using the unit for cooking. It will rock slightly and will turn 360° manually. Once the pressure cooker is in operation and the pressure has built up to its capacity, the Pressure Limiting Valve (3) will tighten but on the surface it will resemble a bobble-head, only allowing itself to be turned to “Exhaust”.Once all the pressure has released, it will become loose again.

2. During the Pressure Building process, you may notice steam or pressure escaping from the Pressure Limiting Valve (3). Carefully adjust the valve by moving it gently or turning it side to side gently using tongs or similar utensil until it seals properly.

If any steam is escaping around the lid, it means that the Rubber Seal Ring (18) may not have completed a tight seal when the lid was locked. Cancel the cooking process, release pressure manually or naturally, remove the lid and check the Rubber Seal Ring (18). Reposition the lid and ensure that it is secure. Start the cooking process again.

Please note that steam escaping from the Valve (3) or around the lid is normal for the first 5 minutes or so of the cooking process. If it continues beyond 10 minutes, please turn the knob counter-clockwise to “on/off” position and follow the instructions to release all the pressure before removing the lid to check the Valve or the Rubber Seal Ring.

3. **At any point during the selection process or the cooking process, you can turn the knob counter-clockwise to “on/off” position to cancel your selection or to cancel the cooking process.

OPERATING INSTRUCTIONS

HOW TO USE THE PRE-SET MENU BUTTONS:

There are 13 Pre-Set MENU BUTTONS programmed for your pressure cooker. They are White Rice, Brown Rice, Soup, Porridge, Multigrain, Fish, Beef, Beans, Meat/Poultry, Stew. The default times are preset for quick and easy cooking for small portions of food. (When cooking food that is more than 3lbs. or more than 6-cups, please use the Timed Cooking function.) Each of the default times is programmed to detect the weight of food being cooked and how much liquid is inside the pot during the cooking cycle. The unit will automatically build up the pressure, cook the food and go to KEEP WARM when cooking is complete.

FUNCTION	DEFAULT COOKING TIME	COOKING TIME RANGE
White Rice	12MIN	8-15MIN
Brown Rice	MIN	MIN
Soup	25MIN	15-40MIN
Porridge	15MIN	10-25MIN
Multigrain	25MIN	20-60MIN
Fish	5MIN	3-10MIN
Beef	25MIN	20-60MIN
Meat/Poultry	13MIN	13-60MIN
Beans	40MIN	20-60MIN
Stew	40MIN	25-60MIN
Slow Cook	6.0HOUR	0.5-9.5HOUR
Saute	5MIN	3-8MIN
Yogurt	12.0HOUR	8-24HOUR

With the lid secured, unit on and the LED displayed, select the button for the desired cooking function by reading the following instructions.

1. Press the MENU button to scroll through the Menu Functions. The Cook-Time will display for each selection. Press START once you have reached the desired MENU Function.
2. Once you press START, the LED screen will display 00 XX (XX stands for the selected cook time, if you want to change the cook time, you choose the

MENU Function ,quickly press the button “+/-” to adjust the pressure cook time in one minute ,You can press the “Adjust” button to adjust the pressure cook time Light /Standard and Strong ,If you choose White Rice ,the LED shows P12 and the light stand for standard will be on ,quickly press adjust button once ,the strong light will be on ,LED shows P 15 ,quickly press adjust button twice,the Light will be on LED shows P 8).

3. As the unit heats up and pressure builds, the Float Valve (4) will rise. The amount of liquid and other ingredients in the pressure cooker determines the length of time needed for full pressure to build - generally 5 to 40 minutes, depending on the recipe.

4. When proper pressure is achieved, the unit will beep once and the display will show P: XX. the cook-time will begin to count down

5. The raised Red Float Valve (4) indicates you are cooking under pressure. The lid is now locked and cannot be opened. ***YOU SHOULD NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING.***

HOW TO USE Manual BUTTON:

Setting your own cook time is ideal for cooking meat or poultry that weighs more than 3-pounds. It is also suggested for slow-cooking certain recipes that require cooking for more than 30-minutes. The programmed cook time can be set up to 99-minutes.

1. Prepare desired food and place into cooking pot.
2. Secure the Lid (2) onto the unit, turn it Counter-clockwise to lock it in place properly.
3. Make sure the Pressure Limiting Valve (3) is set to the “Airtight” position.
4. Plug the power cord into a 120V power outlet.
5. The LED screen will display 00 00.
6. Press the Manual BUTTON and then quickly press the +/- BUTTONS to adjust your custom cooking time to between 1 – 99 minutes.
7. Each incremental press of the button increases/decreases the cooking time by 1 minute. Or you can hold down +/- BUTTONS for rapid increase/decrease of time.
8. Once you have selected your desired cook time,press the Start button ,the unit starts working.

HOW TO USE THE TIMER BUTTON:

If you wish to Program your pressure cooker to automatically cook prepared food at a later time, you can program the pressure cooker to delay cooking by up to 24-hours. This setting is used in combination with the MENU BUTTON SELECTIONS in the chart shown on page 13 and with the PRESSURE COOK TIME BUTTON.

1. Prepare desired food and place into cooking pot.
2. Secure the Lid (2) onto the unit, turn it Counter-clockwise to lock it in place.
3. Make sure the Pressure Limiting Valve (3) is set to the "Airtight" position.
4. Plug the power cord into a 120V power outlet.
5. The LED screen will display 00 00.
6. Press the preset time button. The LED screen will show 0:30 which is equal to 30 minutes of delay time. Then press the "+/-" button to adjust the delay time, Press +/- once for each 0.5-hour increase or decrease ,it can hold for rapid increase/decrease. The maximum Delay period is 24-hours .(The time that displays on the LED screen shows how long the user wants the unit to wait before the cooking process begins.)
7. EX: If you wish to program the pressure cooker to automatically turn on in 3-hours, press the DELAY TIMER button until the LED screen displays 3:00.
8. After programming a Delay time of 3 hours, choose your MENU BUTTON or PRESSURE COOK TIME.

MENU SELECT BUTTONS:

Select one of the Pre-Set MENU BUTTONS.

Once you have selected your desired function, the pressure cooker will count down the delay time of 3 hours and then start cooking.

PRESSURE COOK TIME:

Press the BEAN button and then the "+/-" button to reach the desired cook time. Follow the instructions under "How to use the Pre-set menu button."

Once the desired delay time and the pressure cook time are selected, the indicator light and the BEAN button will illuminate and the unit will begin to countdown 3 hours until cooking begins.

1. Once the pressure cooker completes its countdown, the unit will begin to pressurize and follow the cooking sequence for the chosen PRESSURE

COOK TIME selection.

2. When cooking is complete, the pressure cooker will beep 3-times and go to KEEP WARM. The display will show bb during KEEP WARM.

3. The KEEP WARM indicator light will illuminate. This indicates the Pressure Cooker is Naturally Releasing the pressure.

HOW TO USE THE SLOW COOK FUNCTION:

1. Prepare desired food and place into Inner Pot (6).

2. Place the Tempered Glass Lid (14) onto the pressure cooker.

3. Plug the power cord into a 120V power outlet.

4. The LED screen will display 00 00.

5. Press the SLOW COOK button once and the display will show the default SLOW COOK time of 06:00. Quickly continue to press the SLOW COOK button to increase cook time in increments of 30 minutes.

6. Hold the SLOW COOK button down for rapid increase of cooking time.

NOTE: The longest SLOW COOK time allowed is 9.5 hours.

TIP: If you cannot adjust the SLOW COOK time, it is because too much time has passed since you first pressed the SLOW COOK BUTTON. Cancel the cooking process. Then press the SLOW COOK button continually until you've reached the desired cook time.

HOW TO USE THE KEEP WARM/CANCEL FUNCTION:

Food can be prepared at an earlier time and kept warm inside the pressure cooker using the KEEP WARM function. Food should not be kept warm for more than 4-hours. Additional time may cause a change in flavor, appearance and cause food to spoil.

1. Prepare desired food and place into cooking pot.

2. Secure the Lid (2) onto the unit, turn it Counter-clockwise to lock it in place properly.

3. Plug the power cord into a 120V power outlet.

4. The LED screen will display 00 00.

5. Press the KEEP WARM/CANCEL button once. The KEEP WARM/CANCEL indicator light will illuminate solid and the display will read bb. It is recommended to set the Pressure Limiting Valve (3) to "Exhaust" at this time since you are only keeping food warm and not pressurizing.

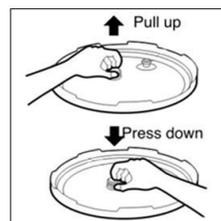
HOW TO CLEAN PRESSURE COOKER

1. Always make sure the Pressure Cooker is unplugged, depressurized and completely cooled down before dismantling.
2. Use a non-abrasive sponge or damp wash cloth to clean the exterior of the outer body (13) and the exterior surface of the pressure cooker. NEVER immerse the pressure cooker in any liquids.
3. Remove the Condensation Cup (12) and rinse it thoroughly and let dry. Clean the Upper Ring (9) with a damp sponge or wash cloth.
4. Clean the Lid (2) with warm soapy water, including the Rubber Seal Ring (18), Pressure Limiting Valve (3), Filter (17), Vent, Float Valve (5) and let dry thoroughly.
 - The Pressure Limiting Valve (3) pops off easily by gently reaching underneath it and gently prying upwards. Be careful not to damage the thin wire spring under it.
 - On the underside of the lid below the Pressure Limiting Valve (3), is a small metal filter cap which can be removed easily to clean.
5. Let parts dry completely before reassembling.
6. Wash the Inner Pot (6) with a non-abrasive sponge and allow to air dry or use a towel. It is not recommended to use any type of scouring pad that can scratch the non-stick surface of the Inner Pot (6).
7. Clean the Pressure Limiting Valve(3)and the holes with a small brush to ensure smooth flow of steam during the release cycle.
8. Store the inner pot inside of the Pressure Cooker.
Store Pressure Cooker in a cool, dry location.

How to Clean the Filter:

If you wish to clean the filter (17), you may remove it by pulling vertically. To re-attach, simply line up the filter(17)

and press down to secure the filter(Figures 16)



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