



Gourmia

MODEL# GPC400

MULTI-MODE SMARTPOT PRESSURE COOKER





Welcome to **Amazingly** Easy & Delicious Meals from Gourmia!

With the purchase of the Multi-Mode SmartPot Pressure Cooker, you've opened the door to a wonderfully tender, moist and delicious world of cooking. Cooking with pressure has been a popular method of cooking for many years, dating all the way back to the old manual cookers with pressure rockers that sat on your grandmother's stove top. Toss out those old memories and the many warnings that went with them, and enjoy the newest, fully-refined and automated pressure cooking technology from Gourmia!

The possibilities for fast, delicious pressure-cooked meals are endless. Think about tender roasts, mouth-watering soups and stews, savory puddings and warm fruit desserts, zesty barbecue beans and delicate steamed fillet of fish. Almost every food cooks quickly and effortlessly to perfection inside the SmartPot Pressure Cooker! With Auto Modes for quick and easy selections and manual settings you can choose for your favorite recipes, the Multi-Mode SmartPot Pressure Cooker will quickly become your new best friend in the kitchen!

The following pages of this manual offer full and complete instructions for all the functions and features of your Multi-Mode SmartPot Pressure Cooker. Inside, you'll find helpful cooking guides, information on cooking methods and modes, and complete step-by-step instructions for assembling, operating, cleaning and maintaining your Pressure Cooker. Please read all safety instructions and complete directions carefully for safe usage at all times.

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.

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The Steelstone Group
Brooklyn, NY

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IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed. Refer to the following for these instructions

1. **READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING PRESSURE COOKER.**
2. **EXERCISE EXTREME CAUTION: AVOID ELECTRICAL SHOCK.** DO NOT immerse cord, plugs or the PRESSURE COOKER BASE in water or other liquid.
3. **THIS PRESSURE COOKER IS A SELF-CONTAINED PRESSURIZED APPLIANCE. DO NOT USE ON A STOVETOP OR WITH ANY OTHER HEATING ELEMENT.**
4. Do not touch the Pressure Cooker Base or Inner Pot while the Cooker is working. The exterior of the Base and Lid will be HOT.
5. USE EXTREME CAUTION when removing the Inner Pot from the Base to ensure hot ingredients are not spilled. Wear potholders whenever moving the Pot with hot ingredients and avoid the hot steam or water that may spill upon opening the Lid.
6. When opening the LID after cooking, open it AWAY from your face. Hot steam and water may escape while opening the Lid.
7. Do not use the Pressure Cooker for any use other than intended. Do not use the pressure cooker Inner Pot or Base in a standard oven. Do not use the Pressure Cooker or Inner Pot on a stovetop, gas or electric burner or any other heat-producing element. Do not use outdoors. DO NOT attempt to deep-fry in this Pressure Cooker.
8. Do not attempt to open the Pressure Cooker Lid at any time during cooking. Do not attempt to open the Lid until the Pressure Release Valve has dropped and the pressure has been completely released, either naturally or via the Airtight/Exhaust Valve. Use pot holders to open the Lid and remove the Inner Pot and keep face and hands away from steam or hot water that escapes.
9. Do not tamper with the Seal or Seal Wire Support in the Lid with any tools or other force.
10. Do not allow the Valves to become clogged. Clean the Filter regularly.
11. Do not allow liquids or food to fall between the Inner Pot and the Base. If needed, unplug the Pressure Cooker and, when cool, clean the Base interior with a soft, slightly damp cloth. Do not use cleaners, harsh chemicals in the interior of the Base and DO NOT immerse the Base in water.

12. Do not place any items, other than heat-proof containers that are manufactured as accessories for the Pressure Cooker, inside the Inner Pot or Base. Do not attempt to heat any non-food items in the Pressure Cooker, as it may cause fire and serious physical damage.
13. Do not fill the Inner Pot more than two-thirds (2/3) full with ingredients and/or liquid. When cooking foods that expand while cooking, such as rice, beans or dried foods, do not fill the Inner Pot more than one-half (1/2) full. Over-filling may clog the vents and develop excess pressure, leading to injury and/or damage.
14. DO NOT add additional weight on the Valves or alter the Valves in any way.
15. The Inner Pot has a non-stick surface. Use wooden or heat-proof plastic utensils only inside the Pot.
16. Certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, pasta, rhubarb, etc. may foam, froth and sputter, causing clogging of the Pressure Release Valve or Airtight/Exhaust Valve. Use extreme caution if cooking these foods in the Pressure Cooker and allow pressure to escape naturally at the end of the cooking cycle.
17. When cooking is complete, always allow the steam to escape naturally or via the Airtight/Exhaust Valve. If the Lid resists opening, wait for 5-10 minutes to continue to allow steam to escape before attempting to open. When all steam has escaped, the Lid will unlock and open easily.
18. UNPLUG the Pressure Cooker from outlet when not in use or before cleaning. Allow the Inner Pot and Base to cool before cleaning. Do not let cord hang over edge of table or counter or touch hot surfaces.
19. Children should never use the Pressure Cooker; close supervision is required when appliance is used near children. Do not leave the Pressure Cooker unattended while in operation.
20. Never operate the Pressure Cooker with a damaged cord or plug or one that has malfunctioned or been damaged in any way. Immediately contact Customer Service for analysis.
21. DO NOT add unauthorized accessory attachments. Such use may result in electric shock, injury or fire.
22. This appliance cooks under pressure. Improper use may result in scalding injury.

23. Use only factory cord supplied; NEVER add extension cords. When done using, first press Cancel Button, then pull plug from outlet.
24. Prevent possible damage to countertops by placing the Pressure Cooker on a trivet or sturdy hot pad BEFORE heating.
25. All parts and accessories for this appliance must be used properly according to the instructions. There is a potential risk of fire, electric shock or injury to persons if the product is not used as instructed.
26. Do not cover or block the Pressure Release Valve or the Airtight/Exhaust Valve while using the Pressure Cooker.
27. If any servicing of the Pressure Cooker, Inner Pot or accessories is required, contact the Gourmia customer service center for instructions.

SAVE THESE INSTRUCTIONS

Note: This Pressure Cooker functions with a median pressure between 12-15psi.

FOR HOUSEHOLD USE ONLY



Electrical 3-conductor Cord Set: This Pressure Cooker is equipped with a 3-conductor cord set that has a 3 prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, purchase a 2-prong adaptor and ground it to the outlet. Consult a qualified electrician if in doubt. Do not use an adaptor unless you are confident it is grounded. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance.

WARNING: This product contains a chemical known to the State of California to cause cancer.

WARNING: This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.

FEATURES & FUNCTIONS

A. EasyGrip Lid with Handle: The EasyGrip Lid has several key features built into it, all designed to be easy-to-use and helpful in the pressure cooking process. Note the special features of the Lid, including the small arrow on the side lip and the locking assembly that securely keeps the Lid in place while cooking. Because the Lid contains the Airtight/Exhaust Valve and a unique Flexible Seal Ring, it should never be put in the dishwasher or immersed for cleaning. Check the maintenance tips in this Guide for further instructions.

1. **Airtight/Exhaust Valve.** This Valve can be turned to either "Airtight," the closed/locked position, or the quick release valve, titled "Exhaust" on the Lid.
2. **Flexible Seal Ring.** A sturdy ring of rubberized plastic creates the perfect Seal to hold the pressure intact while cooking.
3. **Seal Wire Support.** An intersected wire ring of support helps hold the Flexible Seal Ring in place. Check the assembly instructions to correctly insert the Flexible Seal Ring into the Seal Wire Support and then into the Lid.
4. **Filter.** Positioned inside the Lid, the Filter is especially designed to allow the steam to escape efficiently. If the Filter becomes clogged, clean per maintenance directions in this Guide.

B. Nonstick Inner Pot: Containing an easy-to-clean nonstick coating, the Inner Pot holds the foods and liquids to be pressure cooked. Check the Fill Lines inside the Inner Pot (see B-1) carefully to determine the proper quantities for cooking. Carefully avoid overfilling.



C. Pressure Cooker Base: The stainless steel Base holds the Inner Pot, houses the pre-programmed Control Panel, and is locked with the EasyGrip Lid during pressure cooking.

1. **Pressure Cooker EasyGrip Handles.** Use the handles when transferring the Base or when positioning the Lid into place for pressure cooking. Whenever the Pressure Cooker is in use, protect hands from hot surfaces by using potholders or oven mitts.
2. **Pre-programmed Control Panel.** Holding the “brains” of the Pressure Cooker, the Control Panel contains the LED Display and all Auto Modes, Methods and Preset functions. Refer to the section of this Guide titled, “Pre-programmed Control Panel” for specific information.
3. **Mini Cup.** The small clear cup collects any condensation water that accumulates during the cooking process. It is included in your package and attaches easily to the upper lip of the Base.

D. Accessories: To make pressure cooking even easier, you’ll find a Stainless Steel Steaming Rack, Measuring Cup and Plastic Spoon included in this package.

E. Pressure Safety Fail-Safe System: This system includes the Pressure Release Valve. It prevents the lid from opening when unsafe pressure levels are present. The Pressure Release Valve in this system will drop and the Lid will turn to unlock when safe to do so.





PRE-PROGRAMMED CONTROL PANEL

- 1 Preset/Time Button: Press to set the Delay Timer
- 2 Soup Button: Press to set Soup Auto Mode
- 3 Meat Button: Press to set Meat Auto Mode
- 4 Poultry Button: Press to set Poultry Auto Mode
- 5 Steam Button: Press to set the Steam Auto Method
- 6 Sauté Button: Press to set the Sauté Auto Method
- 7 Slow Cook Button: Press to set the Slow Cook Auto Method
- 8 Dessert Button: Press to set the Dessert Auto Mode
- 9 Beans Button: Press to set the Bean Auto Mode
- 10 Porridge Button: Press to set the Porridge Auto Mode
- 11 Rice Button: Press to set the Rice Auto Mode
- 12 Warm/Cancel Button: Press to set the Keep Warm Mode, Press to cancel any operation
- 13 LED Display
- 14 — and + Buttons: Press to alter preset Mode times
- 15 Pressure Cook Time Button: Press to set Custom Time Mode



ASSEMBLY BEFORE USE

1. Place the Pressure Cooker Base on a flat, stable surface. If the countertop may possibly be damaged by heat, use a trivet positioned under the Base for safety (See Fig.1).
2. To open the Lid, firmly grasp the Lid handle and rotate clockwise until the arrow on the Lid is positioned over the "Open" indicator on the Base (See Fig. 2). Lift the Lid straight up and remove from the Base.

Note: When the Lid is NOT fully opened or closed, the indicator Pin will be extended (see image at left). When the Lid is in an opened or closed position, the indicator Pin will be flush with the Lid handle.

3. Remove the Inner Pot from the Base. Grasp the Lip of the Inner Pot and lift straight up until it clears the Base.
4. Clean the Inner Pot and Lid with a warm, soapy cloth and dry well.

Cooking Modes, Methods & Features

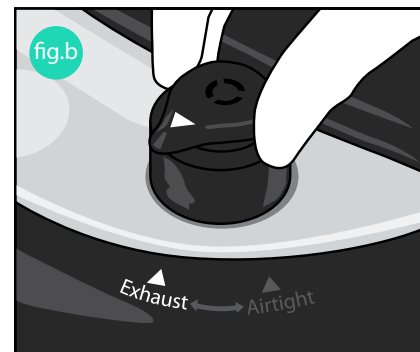
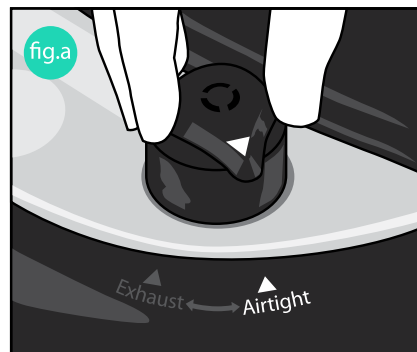
Before setting the Control Panel for Modes or Methods, assemble the Pressure Cooker and ingredients as directed in the Step-by-Step Cooking section of this Guide. Choose which Mode or Method to use and add the Timer Delay or Keep Warm features, if desired.

Refer to the following information for releasing the pressure when food is cooked.

NATURAL RELEASE & QUICK RELEASE

This Pressure Cooker is equipped with two (2) forms of pressure release:

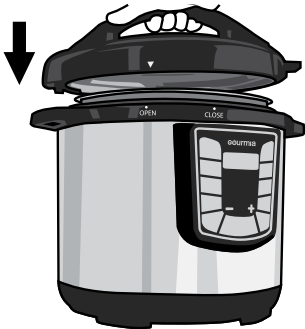
- 1.) Natural – allow the Cooker to rest after cooking until the pressure naturally subsides. When the Pressure Release Valve drops, the Lid can be opened. When foods have high liquid contents, such as soups, stews and beans, they will respond best using the natural release method. This avoids splattering and foaming when the Lid is opened. Foods that can rest and continue cooking while the pressure drops, such as roasts and whole chickens, can be used with the natural release method, as well.
- 2.) Quick Release (“Exhaust”) – After foods are cooked, turn the Airtight/Exhaust Valve from Airtight (Fig. A) to “Exhaust” (Fig. B) to quickly release the pressure. This allows the Pressure Release Valve to quickly drop and the Lid can be opened. If foods such as vegetables or seafood require a precise cooking time, turn the Airtight/Exhaust Valve to “Exhaust” to quickly release the pressure and open the Lid. Do not use this feature when pressure cooking grains, beans, rice, oatmeal and other foods that can splatter or foam when the Lid is opened.



:: IMPORTANT COOKING NOTE ::

LID OPERATION

Because the lid forms a tight seal with the base of the unit, it is important to lower the lid completely into the base before turning the handle to lock the lid. As a safety precaution, the lid will not turn to the closed position unless it is completely nested in the base.



Align lid with “open” position indicator on the base..



Firmly press down until lid is completely secured onto base.



Once the lid is completely secure, turn counter-clockwise to the “closed” position indicator on the base.



AUTO MODE

Preset for Soup, Meat, Poultry, Dessert, Beans, Porridge & Rice Buttons

1. Follow assembly instructions for the pressure cooker. Plug into the outlet.
2. Press the desired Auto Mode Button.
3. The LED Display will blink, "P:XX" This indicates the number of preset minutes. For example, "P05" indicates preset for five (5) cooking minutes.
4. The cooker will beep five (5) times and start building heat and pressure.
5. When the pressure reaches the optimum level, the cooking cycle will begin.
6. The LED Display timer will begin to countdown until the cooking time is complete.

**AUTO MODE:
+ OR — MINUTES**

1. Follow assembly instructions for the pressure cooker. Plug into the outlet.
2. Press the desired Auto Mode Button.
3. The LED Display will blink, "P:XX" indicating number of preset minutes.
4. For example, "P05" indicates preset for five (5) cooking minutes.
5. Quickly press the Plus (+) or Minus (—) Button on the LED Display to increase or decrease the time by one (1) minute increments within the preset range. For example, if the preset range is 9-15 minutes, the cooking time can be adjusted between 9 and 15 minutes.
6. The LED Display will begin to countdown until the cooking time is complete.

CUSTOM TIME MODE

1. Follow assembly instructions for the pressure cooker. Plug into the outlet.
2. To start, press a Mode or Method for your cooking process.
3. The LED Display will blink "P:XX" five (5) times.
4. Quickly press the "Pressure Cook Time" Button.
5. The LED Display will indicate "P:01" (1 minute).
6. Press the + or — Button to set the custom cook time from 1-99 minutes.
7. The LED Display will begin to countdown until the cooking time is complete.

**AUTO METHOD:
STEAM**

1. Follow assembly instructions for the pressure cooker. Plug into the outlet.
2. Steaming may or may not include cooking with pressure; cook as preferred.
3. Press the "Steam" Button. The LED Display will indicate "P10" (10 minutes) as the default time.
4. If using the default time, no further action is needed.
5. To change the default time, quickly press the Plus (+) or Minus (—) Button on the LED Display to increase or decrease the time by one (1) minute increments within the preset range. Steam times range between 3-25 minutes.
6. When done, the Control Panel will beep three (3) times and switch to "Keep Warm" Mode. The LED Display will indicate "bb" during the "Keep Warm" Mode.
7. Press the "Warm/Cancel" Button to stop the process. If using pressure, allow the pressure to release naturally or use the "Airtight/Exhaust" Button as a quick release valve.

**AUTO METHOD:
SAUTÉ**

1. Follow assembly instructions for the pressure cooker. Plug into the outlet.
2. Press the "Sauté" Button. The LED Display will indicate "P05" (5 minutes) as the default time.
3. If using the default time, no further action is needed.
4. To change the default time, quickly press the Plus (+) or Minus (—) Button on the LED Display to increase or decrease the time by one (1) minute increments within the preset range. Sauté times range between 3-8 minutes.
5. When done, press the "Warm/Cancel" button. Allow the Pressure Cooker to rest 2-3 minutes after cancelling the sauté function before continuing with a Mode or Method.

**AUTO METHOD:
SLOW COOK**

1. Follow assembly instructions for the pressure cooker. Plug into the outlet.
2. Press the "Slow Cook" Button. The LED Display will indicate "06:00" as the default time of 6 hours.
3. If using the default time, no further action is needed.
4. To adjust the cooking time in thirty (30) minute increments, immediately continue pressing the "Slow Cook" Button until the desired time is indicated, up to a 9½ hour maximum.
5. The LED Display will blink five (5) times and begin the countdown after the cook temperature has been reached (between 5-30 minutes).
6. When done, the Control Panel will beep three (3) times and switch to "Keep Warm" Mode. The LED Display will indicate "bb" during the "Keep Warm" Mode.
7. Press the "Warm/Cancel" Button to stop the process and remove cooked food.

DELAY TIMER

1. To delay the start of the cooking process, press the "Preset Time" Button.
2. The LED Display will blink "00:30" (30 minute delay).
3. Quickly press the "Preset Time" Button to set the delay time in thirty (30) minute increments, from 30 minutes to a 24 hour delay time.
4. When the "Preset Time" is set, select the desired cooking Mode or Method.
5. When the cooking Mode or Method is set, the LED Display will indicate the Delay Timer countdown.
6. When the delay time is done, the cooking process will start.

KEEP WARM FUNCTION

1. After cooking in the Pressure Cooker, use the "Keep Warm" preset to hold food at a warm temperature for up to four (4) hours until serving. Do not hold food longer than four (4) hours, as contamination may occur after that time frame.
2. Press the "Keep Warm/Cancel Button" once. The LED Display will indicate solid lights "bb". The "Keep Warm" feature will stay activated for up to four (4) hours.
3. To cancel, press the "Keep Warm/Cancel" Button until the Display indicator turns off.



SOUP

Prepare steaming hot, *flavorful* soup for any occasion!

Auto Preset Times:

| Mode | Preset Time | Time Range |
|-----------|-------------|--------------------|
| Soup | 25 minutes | 15-35 minutes |
| Slow Cook | 6 hours | 30 min – 9 ½ hours |

TIPS for Soup Perfection:

- » Cut foods into uniform-sized pieces for best results.
- » Change up your soup! Add juice, beer, or wine to your broth or water.
- » When making hearty soups with potatoes or meat, use at least five (5) to six (6) cups liquid to ensure that the ingredients have enough liquid for best cooking results.
- » Use fresh herbs when pressure cooking, as pressure cooking develops intense flavors.
- » In general, soup recipe cooking times will be cut by one-third (1/3) of conventional cook times.
- » To add Sauté, Delay Timer or Keep Warm, see pages 24-25 for specific instructions.

1

ASSEMBLY:

- » Place recipe ingredients in the Inner Pot. Make sure ingredients and liquid are above the Minimum Fill line (1/5) and below the Maximum Fill line (4/5) in the Inner Pot.
- » If cooking ingredients that may expand, such as grains or rice, do not fill the Inner Pot more than the 3/5 line indicates. (this reduces splattering upon opening when cooking is done.)
- » Carefully place the Inner Pot into the Base; do not spill contents into interior of Base.

- » Lock the Lid on the Base: Position the Lid so the arrow on the Lid aligns over the Open indicator on the Base lip. Rotate the Lid counterclockwise until the Lid stops and the arrow on the Lid aligns with the Close indicator on the Base Lip.
- » If cooking with pressure, turn the Airtight/Exhaust Valve to the Airtight position. If slow cooking, turn to the Exhaust position.

2

CHOOSE your Soup Cooking Mode Option:

AUTO MODE

AUTO MODE:
+ OR — MINUTES

CUSTOM TIME MODE

AUTO METHOD:
SLOW COOK

3

When Cooking is COMPLETE

- » The Display will beep three (3) times and switch to “Keep Warm.”
- » “Keep Warm” Mode will hold up to four (4) hours. The Display will indicate “bb” with no countdown.
- » Release pressure naturally or use a potholder to turn the “Airtight/Exhaust” valve to “Exhaust” for quick pressure release.
- » The Pressure Release Valve will drop. Press the “Warm/Cancel” Button to stop cooking.
- » Rotate the EasyLift Handle clockwise until the arrow on the Lid aligns with the “Open” indicator on the Base Lip. Using a potholder, lift the Lid up and away from face and hands. Remove cooked food with a heat-proof plastic utensil.

MEAT

Even the most lean, tough meat cuts cook to tender *perfection* in the Smartpot Pressure Cooker!

Auto Preset Times:

| Mode | Preset Time | Time Range |
|-----------|-------------|--------------------|
| Meat | 15 minutes | 10-30 minutes |
| Slow Cook | 6 hours | 30 min – 9 ½ hours |

TIPS for Cooking Meat:

- » Cut foods into uniform-sized pieces for best results. Stew meat should be cut in 1-2 inch cubes.
- » Remove excess fat while cutting meat.
- » Add at least 2 cups water, broth or wine to meat for the first 15 minutes of pressure cooking. If cooking longer, add one-third (1/3) cup liquid for every additional 15 minutes of cooking.
- » Use fresh herbs when pressure cooking, as pressure cooking develops intense flavors.
- » To add Sauté, Delay Timer or Keep Warm features, see pages 24-25 for specific instructions.

1

ASSEMBLY:

- » Place meat, herbs and spices with liquid in the Inner Pot.
- » Make sure ingredients and liquid are above the Minimum Fill line (1/5) and below the Maximum Fill line (4/5) in the Inner Pot.
- » Carefully place the Inner Pot into the Base; do not spill contents into interior of Base.

- » Lock the Lid on the Pressure Cooker Base: Position the Lid so the arrow on the Lid aligns over the “Open” indicator on the Base lip. Rotate the Lid counterclockwise until the Lid stops and the arrow on the Lid aligns with the “Close” indicator on the Base Lip.
- » If cooking with pressure, turn the Airtight/Exhaust Valve to the Airtight position. If slow cooking, turn to the Exhaust position.
- » Meat may be pressure-released naturally or quickly. Check the Meat Cooking Chart (p. 43) for specific information.

2

CHOOSE your Meat Mode Option:

AUTO MODE

AUTO MODE:
+ OR — MINUTES

CUSTOM TIME MODE

AUTO METHOD:
SLOW COOK

3

When Cooking is COMPLETE

- » The Display will beep three (3) times and switch to “Keep Warm.”
- » “Keep Warm” Mode will hold up to four (4) hours. The Display will indicate “bb” with no countdown.
- » Release pressure naturally or use a potholder to turn the “Airtight/Exhaust” valve to “Exhaust” for quick pressure release.
- » The Pressure Release Valve will drop. Press the “Warm/Cancel” Button to stop cooking.
- » Rotate the EasyLift Handle clockwise until the arrow on the Lid aligns with the “Open” indicator on the Base Lip. Using a potholder, lift the Lid up and away from face and hands. Remove cooked food with a heat-proof plastic utensil.

POULTRY

Pressure cooking poultry results in the most moist and juice flavors. Choose a variety of Modes or Methods to create your next *perfect* meal!

Auto Preset Times:

| Mode | Preset Time | Time Range |
|---------|-------------|--------------|
| Poultry | 13 minutes | 8-20 minutes |
| Steam | 10 minutes | 3-25 minutes |
| Sauté | 5 minutes | 8-20 minutes |

TIPS for Cooking Poultry:

- » Place up to three (3) pounds chicken pieces or whole prepared chicken in Inner Pot.
- » For boneless, skinless chicken breasts, choose Sauté Method for 5 minutes, then pressure cook in Poultry Mode for 8 minutes.
- » Add at least 2 cups water, broth or wine to poultry for the first 15 minutes of pressure cooking. If cooking longer, add one-third (1/3) cup liquid for every additional 15 minutes of cooking.
- » Use fresh herbs when pressure cooking, as pressure cooking develops intense flavors.
- » Strain and use the cooled chicken broth as a base for delicious soups.
- » To add Delay Timer or Keep Warm features, see page 25 for specific instructions.

1

ASSEMBLY:

- » Place poultry, herbs and spices with liquid in the Inner Pot.
- » Make sure ingredients and liquid are above the Minimum Fill line (1/5) and below the Maximum Fill line (4/5) in the Inner Pot.

- » Carefully place the Inner Pot into the Base; do not spill contents into interior of Base.
- » Lock the Lid on the Pressure Cooker Base: Position the Lid so the arrow on the Lid aligns over the “Open” indicator on the Base lip. Rotate the Lid counterclockwise until the Lid stops and the arrow on the Lid aligns with the “Close” indicator on the Base Lip.
- » If cooking with pressure, turn the Airtight/Exhaust Valve to the Airtight position. If slow cooking, turn to the Exhaust position.
- » Poultry may be pressure-released naturally or quickly. Check the Meat Cooking Chart (p. 43) for specific information.

2

CHOOSE your Meat Mode Option:

AUTO MODE

AUTO MODE:
+ OR — MINUTES

CUSTOM TIME MODE

AUTO METHOD:
STEAM

AUTO METHOD:
SLOW COOK

3

When Cooking is COMPLETE

- » The Display will beep three (3) times and switch to “Keep Warm.”
- » “Keep Warm” Mode will hold up to four (4) hours. The Display will indicate “bb” with no countdown.
- » Release pressure naturally or use a potholder to turn the “Airtight/Exhaust” valve to “Exhaust” for quick pressure release.
- » The Pressure Release Valve will drop. Press the “Warm/Cancel” Button to stop cooking.
- » Rotate the EasyLift Handle clockwise until the arrow on the Lid aligns with the “Open” indicator on the Base Lip. Using a potholder, lift the Lid up and away from face and hands. Remove cooked food with a heat-proof plastic utensil.

DESSERT

Create incredibly *delectable* steamed puddings, warm fruit desserts, or tender custards and flan... all in a few easy steps with Auto Modes or Methods!

Auto Preset Times:

| Mode | Preset Time | Time Range |
|-----------|-------------|--------------------|
| Dessert | 18 minutes | 5-33 minutes |
| Steam | 10 minutes | 3-25 minutes |
| Slow Cook | 6 hours | 30 min – 9 ½ hours |

TIPS for Desserts:

- » Unless your recipe calls for quick release, use the natural release method.
- » When cooking desserts in silicone molds or other heat-proof containers, always use the Steaming Rack. Add enough water in the Inner Pot to reach or exceed the Minimum Fill line.
- » If slow cooking, use lower amounts of liquid as the recipe directs.

1

ASSEMBLY:

Using the Steaming Rack:

- » Add enough water to reach or exceed the Minimum Fill line in the Inner Pot.
- » Arrange the Steaming Rack in the Inner Pot. Place heat-proof container filled with ingredients on the Rack.
- » Cooking without the Steaming Rack:
- » Make sure ingredients and liquid are above the Minimum Fill line (1/5) and below the Maximum Fill line (4/5) in the Inner Pot.
- » Carefully place the Inner Pot into the Base; do not spill contents into interior of Base.

- » Lock the Lid on the Pressure Cooker Base: Position the Lid so the arrow on the Lid aligns over the “Open” indicator on the Base lip. Rotate the Lid counterclockwise until the Lid stops and the arrow on the Lid aligns with the “Close” indicator on the Base Lip.
- » If cooking with pressure, turn the Airtight/Exhaust Valve to the Airtight position. If steaming or slow cooking, turn to the Exhaust position.

2

CHOOSE Your Dessert Mode/Method:

AUTO MODE

AUTO MODE:
+ OR — MINUTES

CUSTOM TIME MODE

AUTO METHOD:
STEAM

AUTO METHOD:
SLOW COOK

3

When Cooking is COMPLETE

- » The Display will beep three (3) times and switch to “Keep Warm.”
- » “Keep Warm” Mode will hold up to four (4) hours. The Display will indicate “bb” with no countdown.
- » Release pressure naturally or use a potholder to turn the “Airtight/Exhaust” valve to “Exhaust” for quick pressure release.
- » The Pressure Release Valve will drop. Press the “Warm/Cancel” Button to stop cooking.
- » Rotate the EasyLift Handle clockwise until the arrow on the Lid aligns with the “Open” indicator on the Base Lip. Using a potholder, lift the Lid up and away from face and hands. Remove cooked food with a heat-proof plastic utensil.



BEANS

Welcome to the *quick & easy* world of pressure-cooked beans! Choose from a variety of options to create creamy, tender & nutritious beans every time.

Auto Preset Times:

| Mode | Preset Time | Time Range |
|-----------|-------------|--------------------|
| Bean | 40 minutes | 20-60 minutes |
| Slow Cook | 6 hours | 30 min – 9 ½ hours |

TIPS for Cooking Beans:

- » Pick through dry beans and discard any that are unsuitable.
- » Rinse beans thoroughly and drain in a colander.
- » Although not required, for soft, tender beans, pre-soak in salted water for at least 8 hours. Stir 2 tablespoons salt into 6 cups water and add beans. When done soaking, drain well.
- » Place beans in Inner Pot and add 1 tablespoon oil. This helps reduce foaming.
- » Add 4 cups water if cooking ½ pound dry beans. Add 8 cups water if cooking 1 pound dry beans.
- » Add aromatics such as onion, salt, garlic, bay leaves, ground cumin, etc.
- » In general, beans can be pressure cooked (without pre-soaking) in 50-55 minutes. Pre-soaked beans can be cooked in 40-45 minutes. Check the Bean Cooking Chart (p. 48) for specifics.
- » To add Delay Timer or Keep Warm features, see page 25 for specific instructions.

1

ASSEMBLY:

- » Place beans, aromatics and spices with liquid in the Inner Pot.
- » Make sure ingredients and liquid are above the Minimum Fill line (1/5) and below the Maximum Fill line (4/5) in the Inner Pot.
- » Carefully place the Inner Pot into the Base; do not spill contents into interior of Base.
- » Lock the Lid on the Pressure Cooker Base: Position the Lid so the arrow on the Lid aligns over the Open indicator on the Base lip. Rotate the Lid counterclockwise until the Lid stops and the arrow on the Lid aligns with the Close indicator on the Base Lip.
- » If cooking with pressure, turn the Airtight/Exhaust Valve to the Airtight position.
- » If slow cooking beans, follow recipe instructions. Use the Exhaust setting on the Airtight/Exhaust Valve.
- » Use the natural release method to stop the pressure cooking process. Check the Bean Cooking Chart (p. 48) for information.

2

CHOOSE

your Bean Mode/Method:

AUTO MODE

AUTO MODE:
+ OR — MINUTES

CUSTOM TIME MODE

AUTO METHOD:
SLOW COOK

3

When Cooking is COMPLETE

- » The Display will beep three (3) times and switch to “Keep Warm.”
- » “Keep Warm” Mode will hold up to four (4) hours. The Display will indicate “bb” with no countdown.
- » Release pressure naturally or use a potholder to turn the “Airtight/Exhaust” valve to “Exhaust” for quick pressure release.
- » The Pressure Release Valve will drop. Press the “Warm/Cancel” Button to stop cooking.
- » Rotate the EasyLift Handle clockwise until the arrow on the Lid aligns with the “Open” indicator on the Base Lip. Using a potholder, lift the Lid up and away from face and hands. Remove cooked food with a heat-proof plastic utensil.

PORRIDGE

A warm breakfast of *creamy* porridge starts every day right!

Choose Delay Timer to prep your recipe before bed and arise in the morning to find breakfast waiting.

Auto Preset Times:

| Mode | Preset Time | Time Range |
|-----------|-------------|--------------------|
| Porridge | 25 minutes | 10-40 minutes |
| Slow Cook | 6 hours | 30 min – 9 ½ hours |

TIPS for Cooking Porridge:

- » Soak certain grains, such as wheat berries and pearl barley, in water for at least 4 hours before cooking. Do not add salt to the water. Drain and rinse before cooking.
- » Use a heat-proof container hold prepared oatmeal or other grains.
- » Do not prepare oatmeal or other grains directly in the Inner Pot, as these cereals may splatter severely upon opening and/or clog the Filter.
- » Add a pinch of salt to oatmeal or other grains before cooking; add sweeteners after cooking.
- » Add a bit of oil to the oatmeal or grains to reduce foaming and splattering.
- » Check the Grain/Rice Cooking Chart on p. 49 for specific cooking times.
- » To add Delay Timer or Keep Warm features, see page 25 for specific instructions.

1

ASSEMBLY:

- » Place ingredients and liquid into the Inner Pot.
- » Make sure ingredients and liquid are above the Minimum Fill line (1/5) and below the Maximum Fill line (4/5) in the Inner Pot.
- » Carefully place the Inner Pot into the Base; do not spill contents into interior of Base.
- » Lock the Lid on the Pressure Cooker Base: Position the Lid so the arrow on the Lid aligns over the Open indicator on the Base lip. Rotate the Lid counterclockwise until the Lid stops and the arrow on the Lid aligns with the Close indicator on the Base Lip.
- » If cooking with pressure, turn the Airtight/Exhaust Valve to the Airtight position. If slow cooking, use the Exhaust position.
- » Use the natural release method only to stop the pressure cooking process.

2

CHOOSE

your Porridge Mode/Method:

AUTO MODE

AUTO MODE:
+ OR — MINUTES

CUSTOM TIME MODE

AUTO METHOD:
SLOW COOK

DELAY TIMER

3

When Cooking is COMPLETE

- » The Display will beep three (3) times and switch to “Keep Warm.”
- » “Keep Warm” Mode will hold up to four (4) hours. The Display will indicate “bb” with no countdown.
- » Release pressure naturally or use a potholder to turn the “Airtight/Exhaust” valve to “Exhaust” for quick pressure release.
- » The Pressure Release Valve will drop. Press the “Warm/Cancel” Button to stop cooking.
- » Rotate the EasyLift Handle clockwise until the arrow on the Lid aligns with the “Open” indicator on the Base Lip. Using a potholder, lift the Lid up and away from face and hands. Remove cooked food with a heat-proof plastic utensil.

RICE

The *easiest* and best rice EVER – directly from your pressure cooker!

Auto Preset Times:

| Mode | Preset Time | Time Range |
|------|-------------|--------------|
| Rice | 12 minutes | 9-15 minutes |

TIPS for Cooking Rice:

- » Various types of rice require differing ratios of water to rice. Check out the Grain/Rice Cooking Chart on p. 49 for information.
- » Do not pre-soak rice, but rinse it in water, if desired. Add salt, if desired.
- » Add 1 teaspoon oil or butter to the rice before cooking to help avoid splattering.
- » To add Delay Timer or Keep Warm features, see page 25 for specific instructions.

1

ASSEMBLY:

- » Pour enough water and rice into the Inner Pot to reach or exceed the Minimum Fill line.
- » Lock the Lid on the Pressure Cooker Base: Position the Lid so the arrow on the Lid aligns over the Open indicator on the Base lip. Rotate the Lid counterclockwise until the Lid stops and the arrow on the Lid aligns with the Close indicator on the Base Lip.
- » Turn the Airtight/Exhaust Valve to the Airtight position.
- » Use the natural release method only to stop the pressure cooking process.

2

CHOOSE your Rice Mode:



3

When Cooking is COMPLETE

- » The Display will beep three (3) times and switch to “Keep Warm.”
- » “Keep Warm” Mode will hold up to four (4) hours. The Display will indicate “bb” with no countdown.
- » Release pressure naturally or use a potholder to turn the “Airtight/Exhaust” valve to “Exhaust” for quick pressure release.
- » The Pressure Release Valve will drop. Press the “Warm/Cancel” Button to stop cooking.
- » Rotate the EasyLift Handle clockwise until the arrow on the Lid aligns with the “Open” indicator on the Base Lip. Using a potholder, lift the Lid up and away from face and hands. Remove cooked food with a heat-proof plastic utensil.





MEAT COOKING CHART

(2-3 POUNDS OF MEAT)

NOTE: Always include at least 2 cups liquid per 1 pound meat. If the cooking time is more than 15 minutes, increase the liquid by at least ½ cup. If cooking times are extensive (over 40 minutes), use an additional 1 cup liquid for each 30 minutes.

| Type | Minutes | Release | Notes |
|--------------------|---------|---------|---------------------------|
| Beef, brisket | 40 | natural | |
| Beef, flank steak | 18-20 | natural | |
| Beef, ground | 10 | natural | |
| Beef, ribs | 18-20 | quick | |
| Beef, roast | 35-45 | natural | increase time with weight |
| Beef, round | 25-30 | natural | |
| Beef, stew | 15-18 | natural | cut in 1-inch cubes |
| Chicken, breast | 8 | quick | boneless, skinless |
| Chicken, ground | 10 | quick | |
| Chicken, pieces | 12-15 | quick | bone-in |
| Chicken, strips | 8 | quick | |
| Chicken, whole | 18-20 | quick | 2-3 pounds, cleaned |
| Cornish hen, whole | 20 | quick | 2-3 |
| Ham, pork | 28-35 | natural | bone-in |
| Lamb, chops | 8 | natural | bone-in |
| Lamb, ground | 10 | natural | |
| Lamb, leg | 45 | natural | bone-in |
| Lamb, roast | 25 | natural | 2-3 pounds |
| Lamb, shoulder | 25 | natural | |
| Lamb, stew | 15-18 | natural | cut in 1-inch cubes |
| Pork, belly | 40 | natural | |
| Pork, chops | 12 | natural | |
| Pork, ground | 10 | natural | |
| Pork, leg/shank | 35 | natural | bone-in |
| Pork, loin | 12 | natural | |
| Pork ribs | 18-20 | quick | |
| Pork, roast | 35-40 | natural | boneless |
| Pork, sausage | 10 | natural | |
| Pork, tenderloin | 8-15 | natural | |
| Turkey, breast | 20 | natural | rolled/stuffed |
| Turkey, breast | 12-15 | natural | boneless, skinless |
| Turkey, leg | 15 | natural | bone-in |
| Turkey, wings | 15 | natural | bone-in |
| Veal, chop | 10-12 | natural | bone-in |

SEAFOOD COOKING CHART

(1-3 POUNDS OF SEAFOOD)

NOTE: Use the Steaming Rack to cook seafood. Place a heat-proof container on top of the Rack. Add at least 2-3 cups water to the Inner Pot to reach the Minimum Fill line.

| Type | Minutes | Release | Notes |
|---------------|---------|---------|---------|
| Clams | 3-5 | quick | |
| Fish, fillet | 3-4 | quick | |
| Fish, steak | 3-5 | quick | |
| Fish, whole | 7-8 | quick | cleaned |
| Lobster | 3-5 | natural | cleaned |
| Mussels | 3-5 | quick | |
| Oysters | 3-5 | quick | |
| Salmon, steak | 4-6 | quick | |
| Scallops | 1-2 | quick | |
| Shrimp | 2-3 | quick | |



VEGETABLE COOKING CHART

(1/2 to 2 POUNDS)

NOTE: Use the Steaming Rack to cook vegetables for maximum nutrition retention. Place a heat-proof container on top of the Rack. Add at least 2-3 cups water to the Inner Pot to reach the Minimum Fill line.

| Type | Minutes | Release | Notes |
|----------------------|---------|---------|-----------------------------|
| Artichoke, hearts | 3-5 | normal | cut in half |
| Artichoke, whole | 5-11 | normal | add time with size |
| Asparagus | 1-2 | quick | |
| Beet, whole | 10-20 | quick | add time with size |
| Beet, cubed | 3-5 | quick | |
| Bok choy, baby | 1-2 | quick | |
| Broccoli | 3-5 | quick | |
| Brussels Sprouts | 4-6 | quick | |
| Cabbage | 3-5 | quick | all colors, cut in quarters |
| Carrots, whole | 3-5 | quick | |
| Carrots, sliced | 3 | quick | |
| Cauliflower | 3 | quick | cut in florets |
| Cauliflower | 7-9 | quick | whole or halves |
| Chard, Swiss | 2-3 | quick | |
| Collard greens | 3-5 | quick | |
| Corn, kernel | 2-3 | quick | |
| Corn, on cob | 8-10 | quick | |
| Eggplant | 3-5 | quick | cut in quarters |
| Green beans | 2-3 | quick | fresh or frozen |
| Greens, chopped | 2-3 | quick | |
| Kale | 1-2 | quick | |
| Leeks | 3-4 | quick | |
| Mushrooms, fresh | 3-5 | quick | |
| Okra | 3 | quick | |
| Onion | 2-3 | quick | whole or halved |
| Parsnips | 2-3 | quick | |
| Peas | 2-3 | quick | fresh or frozen |
| Peppers | 2-4 | quick | increase time with size |
| Potatoes, fingerling | 6 | quick | whole |
| Potatoes, chunks | 5 | quick | red, Yukon, creamer |
| Potatoes, whole | 10-15 | quick | increase time with size |
| Pumpkin | 8 | quick | cut in chunks |
| Squash, acorn | 8 | quick | |

| | | | |
|-------------------|-------|-------|---------------------------|
| Squash, banana | 5 | quick | 1-inch cubes |
| Squash, butternut | 6 | quick | halves |
| Squash, spaghetti | 4-6 | quick | halves |
| Tomato, slices | 2-3 | quick | |
| Tomatoes | 3 | quick | whole or halves |
| Turnips | 5 | quick | halves |
| Yams, halved | 10-15 | quick | increase weight with size |
| Zucchini | 6 | quick | cut in ¼ to ½ inch pieces |



FRUIT COOKING CHART
(1/2 to 2 pounds)

NOTE: Use the Steaming Rack to cook fruit for maximum nutrition retention. Place a heat-proof container on top of the Rack. Add at least 2-3 cups water to the Inner Pot to reach the Minimum Fill line.

| Type | Minutes | Release | Notes |
|------------------|---------|---------|---------------------------|
| Apples, whole | 3-5 | quick | increase time with size |
| Apples, pieces | 3 | quick | |
| Apricots, pitted | 4 | quick | |
| Berries, soft | 1-3 | quick | raspberries, strawberries |
| Berries, firm | 3-5 | quick | blueberries, cranberries |
| Cherries, pitted | 2-3 | quick | |
| Figs, fresh | 3 | quick | halved |
| Kumquat, sliced | 12-13 | quick | |
| Mango | 5-7 | quick | cut in pieces |
| Orange, wedges | 15 | quick | peeled |
| Peaches, pitted | 4-6 | quick | increase time with size |
| Pears | 4-5 | quick | whole or sliced |
| Plums, pitted | 5 | quick | |
| Prunes | 10 | quick | |



BEAN COOKING CHART

NOTE: See section titled, "Beans" (p. 36) for tips and hints on preparation.
Add 4 cups water for ½ pound beans, 8 cups water for 1 pound beans.

| Type | Minutes | Release | Notes |
|-------------------|---------|---------|-------|
| Azuki | 7-8 | natural | |
| Black | 10-12 | natural | |
| Black-eyed peas | 12-15 | natural | |
| Chickpeas | 13-15 | natural | |
| Fava, dried | 15-20 | natural | |
| Great Northern | 10-15 | natural | |
| Kidney beans | 12-15 | natural | |
| Lentils, green | 10-12 | natural | |
| Lentils, red | 10-15 | natural | |
| Lentils, brown | 10-12 | natural | |
| Lima | 8-10 | natural | |
| Navy | 10-12 | natural | |
| Peas, split green | 5-8 | natural | |



GRAIN/RICE COOKING CHART

NOTE: See Rice and Porridge sections for tips and hints on preparation. Always add enough food and liquid to at least reach or exceed the Minimum Fill line in the Inner Pot.

| Type | Minutes | Release | Notes |
|-------------------|---------|---------|--|
| GRAINS | | | |
| Amaranth | 9 | natural | 1 cup grain to 3 cups water |
| Barley, pearl | 16-18 | natural | 1 cup grain to 4½ cups water |
| Buckwheat | 10-12 | natural | 1 cup grain to 2 cups water |
| Hominy, grits | 10-12 | natural | 1 cup grain to 4 cups water |
| Masa harina | 10-12 | natural | 1 cup grain to 4 cups water |
| Matzoh meal | 10-12 | natural | 1 cup grain to 2 cups water |
| Kamut, whole | 10-12 | natural | 1 cup grain to 3 cups water |
| Millet | 9-11 | natural | 1 cup grain to 3 cups water |
| Oats, rolled | 10-20 | natural | 1 cup grain to 4 cups water |
| Oats, steel-cut | 12-22 | natural | 1 cup grain to 4 cups water increase time with quantity |
| Quinoa | 6-8 | natural | 1 cup grain to 2 cups water |
| Rye berries | 15-18 | natural | 1 cup grain to 2 cups water |
| Wheat berries | 8-10 | natural | 1 cup grain to 3 cups water |
| RICE | | | |
| Arborio | 8-10 | natural | 1 cup rice to 1½ cups water |
| Basmati | 8-10 | natural | 1 cup rice to 1½ cups water |
| Brown | 17-22 | natural | 1 cup rice to 1½ cups water |
| Black | 18-20 | natural | 1 cup rice to 1½ cups water |
| Converted | 7-8 | natural | 1 cup rice to 1½ cups water |
| Jasmine | 5-6 | natural | 1 cup rice to 1 cup water |
| Red | 17-22 | natural | 1 cup rice to 1½ cups water |
| White, long grain | 7-8 | natural | 1 cup rice to 1½ cups water |
| Wild | 25-38 | natural | 1 cup rice to 3 cups water |

CANNING HINTS & TIPS

Using your Pressure Cooker to can your favorite foods is like having an efficient personal assistant in the kitchen with you! The process of cooking foods under pressure in sealed containers is a time-honored and valued tradition and it is an economical and highly nutritious endeavor. There is nothing like fruit and vegetables, picked at the peak of ripeness, canned and ready for a cold winter's day! The hints and tips that follow are to help get you started; refer to canning cookbooks and other resources for specific information and greater detail. Enjoy!

1. Use the water-bath method when canning in the Pressure Cooker. Low-acid fruits and vegetables or high-acid fruits and vegetables are recommended for canning in this Pressure Cooker.
2. Do not use this Pressure Cooker to can meat or seafood.
3. Do not use this Pressure Cooker to can at altitudes above 4,000 feet.
4. Use canning supplies that have been thoroughly cleaned and dried. Use 32-ounce jars or smaller sizes for canning in this Pressure Cooker. Do not attempt to stack jars on top of each other or jam them together while in the Pressure Cooker.
5. Prepare food and fill jars according to manufacturer's instructions.
6. Dislodge any air bubbles in the jars by using a thin-bladed knife to release trapped air between the jars and the food.
7. Place seals on jars, then close jar lids tightly on jars. Unscrew jars one-quarter turn.
8. Place jars in the Inner Pot. If desired, place a clean cloth around the jars to prevent touching.
9. Fill the Inner Pot with at least 6 cups of water. Check your canning resource to ensure the water level is correct for the food being canned and the water-bath process being utilized.

10. Secure the Lid and turn counterclockwise to lock it in place. Set the Airtight/Exhaust Valve to Airtight.
11. Plug the Base into the outlet. Follow your food canning instructions to set the Custom Time Mode needed for proper canning times.
12. When the Pressure Cooker has reached optimal pressure levels, the jars will pressure seal.
13. When the cooking cycle is done, the Cooker will beep three (3) times and automatically switch to Keep Warm. Press the Warm/Cancel Button to stop the cycle. Allow the Pressure Cooker to naturally release pressure.
14. When the Pressure Release Valve drops, open the Lid and use canning tongs to remove the hot jars. Cool and continue with recipe instructions as directed by your recipe
15. If for any reason, the jars did not seal during pressure cooking, you will note that within 1-2 hours, the lid jiggles or moves when tapped lightly with a knife edge. If this happens, the jars did not seal. Remove lids and refrigerate food immediately. Consume food within 2-3 days or freeze for later use. Do not attempt to repeat the process with the food and jars.



CLEANING & MAINTENANCE

Follow these steps to care properly for your Pressure Cooker.

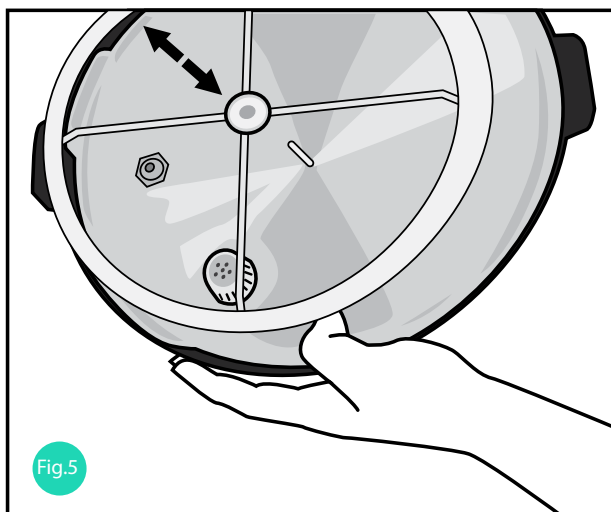


Fig.5

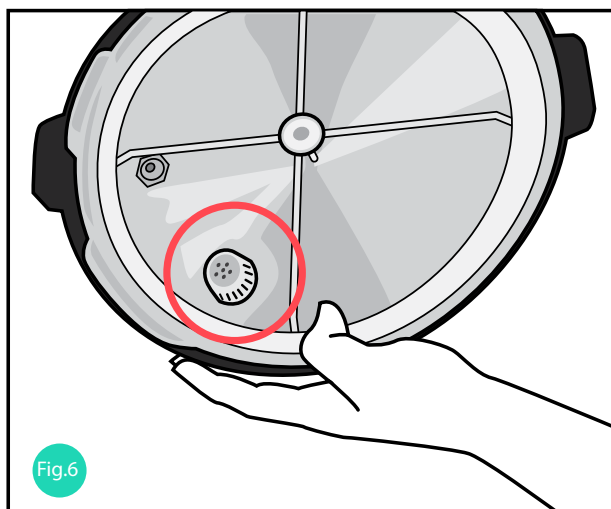


Fig.6

1. Unplug the base from the outlet. Always wait until the Base and Inner Pot are completely cool before cleaning.
2. Use a soft soap with a damp cloth to clean the exterior and interior of the Base and the Lid. Dry well.
3. Clean the Inner Pot with hot, soapy water and dry well. Do not use a scouring pad.
4. Do not place any parts, including the Lid or the Base in the dishwasher.
5. Remove the mini cup and rinse. Dry well.
6. Remove the Seal Wire Support. Holding the center of the Seal Wire Support, where the wires intersect, gently pull straight up until it releases from the Peg in the center of the Lid (See Fig. 5).
7. Remove the Flexible Seal Ring from the Seal Wire Support and clean with a damp cloth. (Check the Flexible Seal Ring to ensure there are no tears or cracks.)
8. Re-install the Flexible Seal Ring around the Seal Wire Support. When in position, the inner groove of the Flexible Seal Ring will fit securely around the outer diameter of the Seal Wire Support.
9. Re-install the Flexible Seal Ring and Seal Wire Support into the Lid. Place the center of the Seal Wire Support over the Peg in the center of the Lid and gently push until it slips onto the Peg. Continue pushing the Seal Wire Support down until the outer Flexible Seal Ring fits snugly onto the inside of the Lid.
10. If needed, pop the interior cover for the Filter open and clean any food particles from it (See Fig. 6). Use a small brush, if desired. Dry well and replace.
11. Clean the small seal for the Pressure Release Valve by carefully wiping with a damp cloth. Dry well.
12. Store the Inner Pot in the Base. Store in a cool, dry location

FAQS & TROUBLESHOOTING



Is the "Airtight/Exhaust Valve" on the Lid supposed to be loose?

Answer: Yes, it should be loose and turn freely.

When the pressure builds up and the valve is set to Airtight, the valve will bobble during the process. If steam escapes from the valve while cooking, the valve is not in correct position. In this event, use a potholder or utensil to gently adjust the valve until steam no longer escapes.

How do I set the Modes and Methods?

Answer: Check the section titled, "Cooking Modes, Methods & Features" (p. 19) for specific instructions on setting all Modes and Methods.

How do I set the Timer Delay?

Answer: Check the section titled, "Cooking Modes, Methods & Features" (p. 19) for instructions on setting the Timer Delay.

Note that we do not recommend delaying cooking for more than 2-3 hours. Food contamination can become an issue if foods sit uncooked for a long time. If foods contain meat, seafood, dairy products and other bacteria-prone foods, we do not recommend using the Timer Delay or the Keep Warm feature.

How do I set the Preset Times?

Answer: Check the section titled, "Cooking Modes, Methods & Features" (see p. 19). In this section, you will find specific information on using the Auto Modes to quickly make your pressure cooking selection. See also "Step by Step Cooking" to find the preset times for specific foods.

How does the Keep Warm feature work?

Answer: Keep Warm will automatically start when the Cooking Mode is done. This feature will hold cooked foods up to four (4) hours after cooking. It is important that food be removed by that time, as bacteria can contaminate foods after that. If the Keep Warm feature is manually set, the times range from 30 minutes to 24 hours. We do not recommend that foods be kept warm for over four (4) hours.

What happens after my food is done cooking? Does it automatically go to Keep Warm?

Answer: Yes, the Keep Warm feature starts as soon as the cooking process is finished. The Keep Warm feature will hold food at a warm temperature for up to four (4) hours. Do not allow food to stand after four hours, as bacteria growth can occur.

.....

When I select a menu button, nothing happens. What is wrong?

Answer: Check to ensure the Lid is locked and the Airtight/Exhaust Valve is set to Airtight.

The Display will show in the icon a flashing/cycling circle, indicating that pressure is building and the heat is rising. This may take from 5 to 30 minutes, but be assured the Pressure Cooker is in working mode.

.....

Why does steam release around the rim of the Lid when the pressure starts to build?

Answer: The Flexible Seal Ring is not sealed.

Select the Warm/Cancel Button to stop the process. Unplug the Base from the outlet. When the Base and Lid are cool and the pressure is gone, open and check the Seal Wire Support and Flexible Seal Ring. Clean if needed or re-position. Close the Lid and plug the Base into the outlet. Re-start the Mode selected.

.....

My pressure cooking cycle is complete and the pressure has been released, but I cannot open the Lid. What is wrong?

Answer: Although the pressure may have been released somewhat, the safety feature of the Lid will not open until enough pressure has been released. Wait until the Pressure Release Valve drops. If it appears to be stuck, gently wiggle it. If the Lid does not open after a normal time frame, unplug the Base at the outlet; wait 30 seconds, then plug it in again.

.....

My Pressure Cooker appears to have no power.

Answer: The fuse in the Pressure Cooker is inoperable.

To repair, call customer service for a replacement fuse and instructions.

Why is food burned at the bottom of the Inner Pot when I selected the correct Mode or Method?

Answer: If the liquid added does not at least reach the Minimum Fill line, or if the pressure cooking time was longer than 30 minutes and the liquid evaporated, the food will burn.

When adding liquid, always estimate at least 2-3 cups liquid to reach or exceed the Minimum Fill Line. If you will be cooking for longer than 30 minutes, increase the liquid by 1/3 cup increments for each additional 30 minute segment. It is better to have too much liquid in the Inner Pot than not enough.

LED ERROR INDICATOR CHART

If any of the error codes below appear on the Display, unplug the Base from the outlet and wait 15 minutes before plugging the cord back in. Re-start the cooking process. If the error code remains, contact the service center for assistance.

| Indicator Code | Cause |
|----------------|-----------------------------|
| E1 | Open circuit of the sensor |
| E2 | Short circuit of the sensor |
| E3 | Overheating |
| E4 | Signal switch malfunction |

WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For Customer Service or Questions, Please call: 888-552-0033





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