

6 QT Digital Pressure Cooker



Model:EPC-14D

INSTRUCTION MANUAL

**Before operating your new appliance,
Please read all instructions carefully and keep for future reference**

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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 increase the risk of clogging the vent pipe resulting in excessive pressure in unit. 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. 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.
25. 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
26. 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.
27. Do not let cord hang over edge of table or counter or touch hot surfaces.
28. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
29. 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 replace parts with parts not intended for this unit.
30. 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.
31. Do not use outdoors.
32. Do not place on or near a hot gas or electric burner, or in a heated oven.
33. Any other servicing should be performed by an authorized service representative.
34. 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 DRY INDOOR environments only and is NOT intended for commercial use.
- 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.

SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Longer power-supply cords or extension cords are available and may be used if care is exercised in their use. If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

LED ERROR INDICATOR:

If any of the below error codes appear on the pressure cooker display, unplug the power cord and re-plug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.

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 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

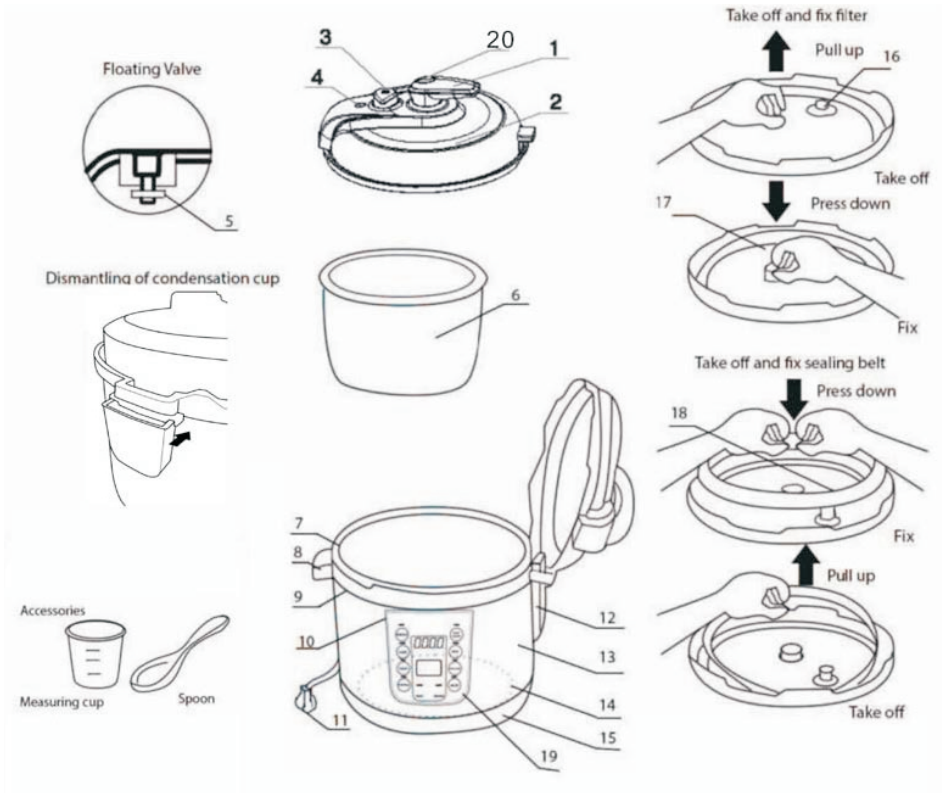
- By using high pressure and high temperature, food will be cooked much more rapidly. This will reduce the cooking time and

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

HOW TO USE THE CONTROL PANEL



Food menu buttons (soup/stew,meat/chicken,beans/potatoes, yogurt, cake, rice): Use these buttons to select a menu function, the pressure cooker will automatically begin the cooking cycle.

Use the cook time “+” & “-” button: First press a function button, then press the cook time button to set a custom cook time.
Slow cook button: Use this button to program the slow cooker function. Each press of the button increases slow cooker time by 30 minutes.

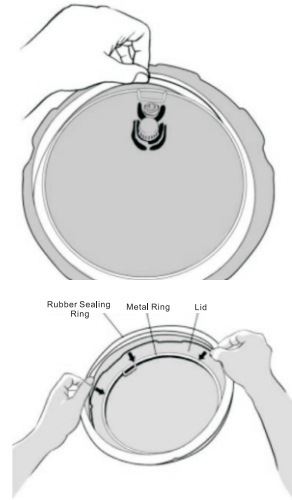
Brown/sauté button: Use this button to use Brown/sauté function. Then use the cook time button to program the Brown/sauté time.

Steam button: Use this button to program the steam function. Then use the cook time button to program the steam time.

Sterilize button: Use this button to program the sterilize function. Then use the cook time to program the sterilize time.

RUBBER SEAL RING ASSEMBLY

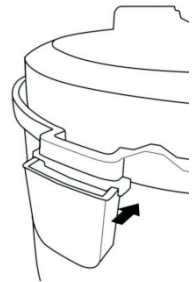
Always ensure the Rubber Seal Ring (18) is properly and securely fitted onto the metal ring in the interior of the Lid (2). The Rubber Seal Ring (18) should be placed into the Lid (2) by fitting it around the outer part of the metal ring ensuring that the crease in the Rubber Seal Ring (18) meets with the metal ring all the way around (Figures 1 - 2).



Figures 1-2

CONDENSATION CUP ASSEMBLY

The Condensation Cup is the clear plastic piece that snaps into the back side of the pressure cooker as shown in Figure 3. Place condensation cup in rear of the unit until it locks into place; it is part 12 in the diagram on page 6.



Figures 3

CONDENSATION CUP ASSEMBLY

WARNING: Avoid serious injury. Always use tongs or a long kitchen tool to set the valve to Exhaust (Figure 4).

CAUTION HOT STEAM: KEEP HANDS AND FACE AWAY FROM THE PRESSURE LIMITING VALVE WHEN ROTATING TO Exhaust.



Figure 4

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.

LID ASSEMBLY:

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



Figures 5-7

the lid (2) can stand on the Lid Rest (Figure 7).

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.

2. How to close the lid: Observe the Rubber Seal Ring (18) inside the Lid (2) and ensure that it is fitted onto the lid all the way around.



Figures 8-10

(Caution: If the rubber seal ring is damaged, do not use the pressure cooker. Contact Customer Service to repair or replace). To lock Lid (2) in place, remove any food residue from rim of Upper Ring (9) of cooking pot to ensure a proper seal. Take the Lid (2) off the Lid Rest (20) (Figure 8), hold the Handle (1) and close it downwards at the Opened Lid position (Figure 9). Turn counter-clockwise until you reach the Closed Lid position (Figure 10). (A clamping sound can be heard).

WATER TEST

For the first use, to ensure correct assembly of the Rubber Seal Ring (18), it is recommended to read the following instructions and fill the Inner Pot (6) with water to the 2/3 line and program to pressure cook for 30 minutes. Once completed, pour out the water. Rinse and towel dry the Inner Pot (6). The pressure cooker is now ready for use.

INSTRUCTIONS FOR USE

INSTRUCTIONS FOR USE

COOKING POT MARKINGS

Inside the removable cooking pot are two sets of markings. One side is marked "2/3 MAX PRESSURE COOK", which indicates the maximum fill line when cooking any food, other than rice in the pressure cooker. The other marking is MAX RICE CUP and is used when cooking rice. When pressure cooking rice, never fill the pressure cooker with water past the 6 cup marking.

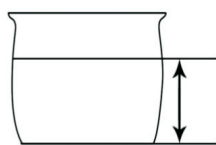


Figure 11

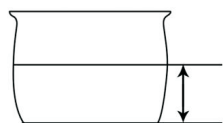


Figure 12

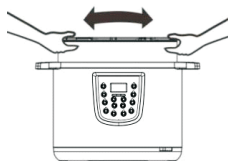


Figure 13

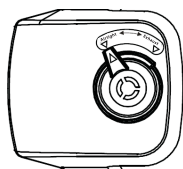


Figure 14

1. Open lid, remove cooking pot from pressure cooker and add food and liquids.

NOTE: The total volume of food and liquid must not exceed 2/3 of the capacity of the cooking pot (Figure 11). For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 1/2 the capacity (Figure 12). Overfilling may clog the pressure limit valve, which can cause excess pressure to develop. Always use at least 1/2 cup liquid when pressure cooking.

WARNING: To avoid a serious burn injury when cooking foods other than rice, never exceed the 2/3 MAX PRESSURE COOK mark of the combined volume of liquids and solids.

2. Be certain the inner receptacle, where the heating plate (14) 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 heating plate (14) (Figure 13)

3. Close and "LOCK" the lid.

4. Adjust the Pressure Limiting Valve (3) to the "Airtight" position and ensure that the Float Valve (4) sinks.

5. 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) as shown in Figure 14.

6. Plug the power cord into the pressure cooker and then into the wall outlet. The LED display will show 00 00.

OPERATING INSTRUCTIONS

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

There are 10 Menu functions programmed for your pressure cooker. They are Soup/Stew, Meat/Chicken, Beans/Potatoes, Yogurt, Brown/Sauté, Slow Cook, Cake, Steam, Sterilize, Rice. The default times are programmed for quick and easy cooking for small portions of food less than 3lbs. When cooking food that is more than 3lbs. use the Custom Manual 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.

MENU	DEFAULT COOKING TIME	COOKING TIME RANGE
Soup/Stew	25 MIN	10-90 MIN
Meat/Chicken	12 MIN	5-60 MIN
Bean/Potatoes	40 MIN	10-90 MIN
Yogurt	12 HOUR	8-24 HOUR
Cake	18 MIN	5-33 MIN
Brown/Sauté	5 MIN	3-8 MIN
Slow Cook	6 HOUR	0.5-9.5 HOUR
Steam	15 MIN	5-25 MIN
Sterilize	35MIN	30-45MIN
Rice	12 MIN	8-15MIN

AFTER SELECTING A MENU BUTTON

1.The Default Cook Time will display for the selected setting. For example, if Rice is selected, the display will show P12. (You can adjust your pressure cooking time by "+/-" button according to the amount of the food in the inner pot and your taste.) **There is no need to press any other button.**

2. The Rice Indicator will blink five times and the unit will begin heating.
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.
4. Using the same Rice example, while the unit is building up pressure the LED display will show 00 12. The LED screen will not begin to countdown until the pressure has built up to capacity. Once it begins to pressure cook, the LED display will show a solid P:12 and begin countdown.
5. The raised 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.**

AUTO-KEEP WARM FEATURE

When cooking has completed, the pressure cooker will beep and automatically go to keep Warm function. The Keep Warm indicator light will illuminate and the display will show bb.

NOTE: The keep Warm setting should not be used for more than 4 hours. The quality and texture of food will begin to change after 1 hour on keep Warm. A bit of condensation in the upper ring during keep Warm is normal. To set the cooker to keep Warm, press the Warm button until the display shows bb.

TO RESET OR CANCEL

User can reset or cancel any function at any time by pressing the Keep Warm/Cancel button until the display shows 00 00.

REMOVING LID AFTER PRESSURE COOKING

When the pressure cooking cycle has completed, the unit will automatically switch to keep Warm. At this point you may release pressure in one of two ways - Natural Pressure Release or Quick Pressure Release.

1. Natural Release: Following pressure cooking, allow the unit to remain on keep Warm. The pressure will begin to drop - time for pressure to drop depends on the amount of liquid in the cooker and the length of time that pressure was maintained. Natural Release can take from 15 to 30 minutes.

During this time cooking continues so it is recommended for certain cuts of meats, soups, rice, and some desserts. When pressure has fully released, the Float Valve (4) will drop (Figure 16) and the lid will unlock to open. As a safety feature, the lid will not

open unless all pressure is released. Do not force the lid open. If the lid feels tight, please allow additional time for pressure to fully release before attempting to open the lid.

2. Quick Release (recommended for foods that should be Medium or Medium-Rare): Following pressure cooking the cooker will beep 3 times and go to keep Warm. Press the keep Warm/Cancel button and the display will show

00 00. Using an oven mitt or long utensil, carefully turn the Pressure Limiting Valve (3) to the "Exhaust" position to release pressure until the Float Valve (4) sinks.

NOTE: You cannot adjust the Pressure Limiting Valve to the "Exhaust" position immediately after cooking, when using functions such as porridge or, soup. It is IMPORTANT that the Float Valve (5) sinks before any attempts are made to open the lid. (Figure 14)

CAUTION HOT STEAM – RISK OF SCALDING: USE TONGS OR LONG UTENSIL TO TURN THE VALVE. KEEP HANDS AND FACE AWAY FROM PRESSURE LIMITING VALVE (3)

HOW TO USE THE SAUTÉ FUNCTION

This setting allows cooking over high heat, without the lid, before pressure cooking. Before Pressure Cooking, most recipes will benefit from the golden color, richer flavors and moist results gained from Browning/Sautéing.

To Sauté your meats or vegetables prior to pressure cooking:

1. Remove Lid (2) from unit.
2. Press the SAUTÉ button. You can press the +/- button to set cooking time, there is no need to press any other button.
3. Add oil or butter as directed in your recipe and then place food into the Inner Pot.
4. Stir or turn food as needed until desired color and consistency is reached.
5. Press the KEEP WARM/CANCEL button if you want to cancel the SAUTÉ function before the timer finishes counting down.

Allow the unit to rest 2-3 minutes after canceling the SAUTÉ function before beginning to pressure cook. If the unit will not begin pressure cooking, allow it to cool for a longer period after SAUTÉING before selecting another function.

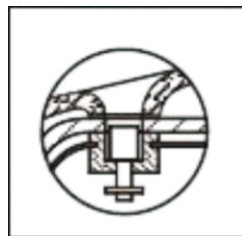


Figure 16

HOW TO USE THE DELAY TIMER

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.

CAUTION: It is not recommended to use the Delay Timer function to cook foods that may spoil. Leaving raw foods inside the pressure cooker for long periods of time prior to cooking may result in the food spoiling. Cook food that can be left out such as rice, beans, grains or other foods that will not spoil.

This setting is used in combination with the menu functions and the manual setting function.

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 Delay Timer button. The LED screen will show 0:30 which is equal to 30 minutes of delay time. Press the Delay Timer button to set your delay time for each additional 0.5-hour and hold for rapid increase. 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 your Delay time, select the menu function.

MENU SELECT BUTTONS:

Select one of the 10 MENU BUTTONS.

Follow the instructions under "AFTER SELECTING A MENU BUTTON."

9. Once the pressure cooker completes its countdown, the unit will begin operation of the cooking sequence for the chosen selection.
10. Follow instructions under "HOW TO REMOVE LID AFTER PRESSURE COOKING" to finish the cooking process.

SAFETY FEATURES

There are seven safety devices installed in the pressure cooker to assure its reliability.

1. Open-and-Close Lid Safety Device

The lid cannot be opened if the appliance is filled with pressure.

2. Pressure Control Device

The correct pressure level is automatically maintained during cooking cycle.

3. Pressure Limiting Valve

The pressure limiting valve will release air automatically when the pressure inside exceeds the preset temperature.

NOTE: Overfilling the pressure cooker (see Instructions for Use) may clog the pressure limiting valve, which can cause excess pressure to develop.

4. Anti-Block Cover

Prevents food material from blocking the pressure limiting valve .

5. Pressure Relief Device

When the cooker reaches the maximum allowable pressure and temperature, the cooking pot will move down until the lid separates from the sealing ring, releasing air pressure.

6. Thermostat

The power will auto-shut-off when the cooking pot temperature reaches the preset value, or the pressure cooker is heating without enough liquid inside.

7. Thermal Fuse

The circuit will be opened when the pressure cooker reaches the maximum temperature.

CLEANING THE 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 outer body (13). NEVER immerse the outer body (13) in any liquids or pour liquid into it.
 3. Remove the Condensation Cup (12) and rinse it thoroughly and let dry. Clean the Inner Main Body (13) and Upper Ring (9) with a damp sponge or wash cloth.
 4. Remove the pressure limiting valve (3) by gripping and firmly pulling upwards. Rinse with warm water and dry.
 5. Clean the Lid (2) with warm soapy water, including the Rubber Seal Ring (18), Filter (17), Vent, Float Valve (4) and let dry thoroughly.
 6. On the underside of the lid below the pressure limiting valve (3), is a small metal filter (17) which can be easily removed to clean (Figure 17).
 7. Let parts dry completely before reassembling.
 8. Wash the Inner Pot (6), Wire Rack Lid 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).
 9. Store the inner pot inside of the Pressure Cooker. Store Pressure Cooker in a cool, dry location.
 10. Do not store pressure cooker with lid on tightly. This saves on gasket wear and tear.
 11. NOTE: Any other servicing should be performed by an authorized service representative or from the original manufacturer or distributor.
- How to Clean the Filter:**
To clean the filter (17), remove it by pulling vertically. To re-attach, simply line up the filter (17) and press down to secure the filter (Figure 17).

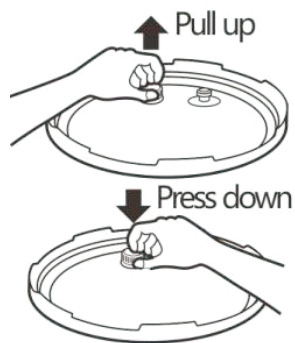


Figure 17

TROUBLESHOOTING

PROBLEM	SOLUTION
<p>1. Is the Pressure Limiting Valve (3) on the lid (2) supposed to be loose?</p>	<p>Yes, even though it will have a loose fit it is safely secured. It will turn 360 degrees. But when pressure has built up, and the Valve is set to "Airtight" properly, it will resemble a bobble head.</p>
<p>2. When I choose a Menu Button (ex: SOUP & STEW), nothing happens? What's wrong?</p>	<p>Nothing is wrong. Make sure the pressure limiting valve (3) is set to Airtight and the Lid (2) is locked securely. Once you have selected the Menu Button, simply leave the unit alone and it will start to heat and build up pressure. Once the unit has built up enough pressure, the display will change to a countdown timer that displays your desired cooking time of the Menu Button you selected. This is the time the unit will start cooking the food. Pressurizing can take anywhere from 5 minutes to up to 40 minutes depending on the quantity and weight of food you are cooking.</p>
<p>3. After I set the pressure cooker it will begin to heat up, but in about 5-minutes the unit beeps 3 times and goes to Keep Warm and my food does not cook completely. What is happening?</p>	<p>The unit is detecting that not enough liquid has been added to your recipe. The pressure cooker has an automatic over-heat protection sensor that will automatically set itself to OFF or Keep Warm when it detects that not enough liquid is present so that it does not over-heat. Make sure all pressure is released, open the lid and add in increments of 1/2 cups of liquid until the unit will properly build up pressure and cook.</p>

	<p>The unit is detecting that there is a leak in the pressure and that it is not sealed properly. Firmly push down on the lid to help the seal form or release any built-up pressure and safely remove the lid to check the unit thoroughly. Make sure the rubber gasket ring is in place, the lid is securely locked, and that the Valve on top of the lid is set to the "Airtight" position. Reset the unit by unplugging it. Wait 10-seconds and plug it back in. Program the unit again.</p>
<p>4. Steam is being released around the rim of the lid during the pressurizing sequence. How do I fix this?</p>	<p>Both of the above solutions will cause some liquid to have evaporated and it is recommended to add back in any liquid that has evaporated otherwise you will keep encountering the same issue or pressure cooker may not function properly.</p> <p>Please note that steam escaping from the Valve (3) or around the lid is normal for the first 5 minutes or so during the Pressurizing process. If it continues beyond 10 minutes or steam is still releasing when the timer has begun counting down it may mean that the Rubber Seal Ring (18) did not form a tight seal when the Lid (2) was locked. This can happen to brand new units. Try pressing down firmly on the Lid (2). This should allow the Rubber Seal Ring (18) to seal and stop any more steam from releasing.</p> <p>If this does not fix the issue, press the KEEP WARM/CANCEL button and follow the instructions to release all pressure before removing the lid to check the Red Float Valve (4) or the Rubber Seal</p>

	<p>Ring (18). See page 7 on how to install the Rubber Seal Ring (18). Rub a wet cloth along it to make sure it is clean of debris and it is smooth. Note that the Red Float Valve (4) is properly assembled and you are able to pull it up and down with ease by grasping the Float Valve Seal Ring (16). Reposition and secure the lid. Start the cooking process again.</p>
<p>5. Steam is being released from the Pressure Limiting Valve (3) during the pressurizing sequence. How do I fix this?</p>	<p>This may happen during the initial start-up of the Pressurizing Sequence and is normal. If it continues for more than 10 minutes, the Valve (3) may not be positioned properly. Simply use tongs or similar utensil and oven mitt and carefully adjust the valve by gently tapping it side to side until it seals properly. If the steam continues to release, you may need to press the KEEP WARM/CANCEL button. Follow the instructions to release all pressure before opening the lid to remove the Pressure Limiting Valve and check the thin wire spring on the underside of it. Make sure it is not bent or loose. If steam still continues to escape, the Valve may be faulty and replacement or repair may be necessary.</p>
<p>6. Steam is being released from the Red Float Valve (4) area during the pressurizing sequence. How do I fix this?</p>	<p>This may happen during the initial start-up of the Pressurizing Sequence and is normal. If it continues for more than 10 minutes, simply use tongs or similar utensil and oven mitt to carefully adjust it so it is seated properly. This will help settle the lid and all the valves properly. The pressure will quickly push up on the Float Valve and seal properly to finish the pressurizing sequence.</p>

<p>7. My food is finished cooking and all the pressure is released, but I cannot unlock and open my lid. What is stuck?</p>	<p>Press the KEEP WARM/CANCEL button and make sure all the pressure and steam has been completely released. Also, make sure the Red Float Valve (4) is no longer in the up position. It may be stuck in the UP position, simply tap the lid gently to make it go back down. Then turn the lid clockwise to unlock the lid. If it is still stuck, unplugging the unit may help.</p>
<p>8. What is the clear plastic part that came with my pressure cooker?</p>	<p>It is the Condensation Cup: Refer to part (12) on pages 6 and 8 to attach the condensation cup to the back of the pressure cooker.</p>
<p>9. I've programmed the pressure cooker to cook but it's just sitting there and nothing appears to be happening.</p>	<p>The unit is still building pressure. This can take between 5-40 minutes depending on the quantity and weight of food in the pressure cooker.</p>
<p>10. The unit is DEAD or has NO POWER.</p>	<p>The fuse in the unit has shorted out. This happens if the unit is cooked without enough liquid in the inner pot or if there is too much electrical current going to the cooker. Please contact customer service for a replacement fuse.</p>
<p>11. The LED display shows E4 error.</p>	<p>Unplug the power cord from the wall outlet. Wait approximately 15 minutes. Plug the power cord back into the wall outlet. Press "CANCEL" button on the pressure cooker. Select cooking process to begin cooking.</p>
<p>12. My food is burned at the bottom of the inner pot.</p>	<p>There is not enough liquid in the inner pot. Add more liquid to your inner pot contents.</p>

PROBLEM	POSSIBLE REASON	SOLUTION
13. I'm having trouble closing the lid.	Sealing ring improperly installed.	Re-position the sealing ring.
	Float valve in the UP position.	Gently push the Float valve down.
14. I'm having trouble opening the lid.	Pressure has not been fully released.	Gently turn the Pressure limiting valve to EXHAUST to release remaining pressure.
	Float valve in the UP position.	Gently push the Float valve down.
15. A lot of steam keeps shooting out from the valve during cooking.	The valve is in EXHAUST position.	Move the Pressure limiting valve to AIRTIGHT position.
16. Display shows E3.	Overheating is detected.	Press CANCEL to stop cooking and check if food at the bottom of the inner pot is burnt.
17. Display is blank after plugging in power cord.	Bad power connection or no power.	Check the power cord from the pressure cooker to the wall outlet to ensure a good connection.
	Electrical fuse is blown.	Contact customer service for a replacement fuse.
18. Rice only partially cooked or is too hard.	Didn't use enough water.	Adjust rice to water ratio according to recipe.
	Lid opened too early.	After cooking cycle is complete, leave the lid on for an extra 5 minutes.
19. Rice is mushy or watery.	Used too much water.	Adjust rice to water ratio according to recipe.

Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Damage due to installation error, product abuse and/or misuse.
- Incidental or consequential damage caused by possible defects with this product.
- Labor cost incurred for the installation and/or removal of a possible defective unit.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.
- Normal wear and tear on parts or replacement of parts designed to be replaced.
- Damage to personal property from use of product.
- Replacement or repair of household fuses, circuit breakers, wiring or plumbing.

This GUARANTEE is in addition to your Statutory Rights

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