

Pressure Cooker FAQs

Q: Is the Airtight/Exhaust Valve Knob on the top of the lid supposed to be loose?

A: If the unit is not in use, the Valve Knob will be loose. It will turn 360-degrees and may even come off if you pull on it. Once the cooker is in use and pressure has built up inside the cooker, and the Valve Knob is set to "Airtight", the Valve will not be loose anymore.

Q: When I choose a menu button (e.g. Meat & Chicken), nothing happens. What's wrong?

A: Nothing is wrong. The unit is heating up and once pressure has built inside the cooker, the red display will change to a letter (P). This may take up to 5 to 10 minutes.

Q: When I set the pressure cooker using the Manual Pressure Cooking time or the Preset Menu Buttons, it will begin to build pressure and heat up, but in about 5 minutes the unit beeps and goes to Keep Warm and my food did not cook completely.

A: The unit is sensing that there is a leak in the pressure and that it is not sealed up properly. Check the unit to make sure the rubber gasket ring is in place, the lid is securely locked and the Valve on top of the lid is set to "Airtight". Reset the unit by unplugging it, waiting 10 seconds and plugging it back in.

Another reason this may happen is that not enough liquid has been added to your recipe. The pressure cooker has an automatic over-heat prevention sensor that will automatically set itself to OFF or to Keep Warm when it senses that no liquid is present so it does not over-heat. Add more liquid to the inner pot and start again.

Q: Steam is being released around the rim of the lid during the pressurizing sequence. How do I fix this?

A: The Rubber Sealing Ring did not make a proper seal. Push down on the lid firmly. If the steam is still releasing around the rim of the lid, cancel all functions, release any remaining pressure, open the lid and remove it entirely. Check the Rubber Sealing Ring to make sure it is positioned properly. Rub a wet cloth along it to make sure it is clean of debris and it is smooth. Replace the lid, lock it into place, and restart the cooking process.

Q: Steam is being released from the Pressure Limiting Valve during the pressurizing sequence. How do I fix this?

A: The Valve may not be positioned properly. Use tongs or a similar utensil or oven mitt and carefully adjust it so it is seated properly. If the steam continues to release, you may need to cancel all the functions, release any remaining steam and remove the Pressure Limiting Valve from the lid. Check the thin wire spring on the underside of it to 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.

Q: Pressurized steam is being released from the Floating Valve area during the pressurizing sequence. How do I fix this?

A: This may happen during the initial start-up of the pressurizing sequence. Use tongs or a similar utensil or oven mitt and adjust the Valve so it is seated properly. The pressure will quickly push up on the Floating Valve, seal it properly, and then finish the pressurizing sequence.

Q: My food is finished cooking and all the pressure is released, but I cannot unlock and open my lid. What is stuck?

A: Make sure all the pressure and steam has been completely released. Make sure the small Floating Valve is no longer in the UP position. It may be stuck in the UP position, simply tap the lid slightly to make it go back down. Then open the lid. If the lid is still stuck, unplugging the unit may help.

Information provided by Cook's Essentials.