



Cook's Essentials®

The best meals start with the essentials.

Cook's Essentials® Kitchenware. Only at QVC.



4Qt. Electric Pressure Cooker

Model K44020

INSTRUCTION MANUAL

Before operating your new appliance,
please read all instructions carefully and keep for future reference.

IMPORTANT SAFEGUARDS

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

1. Read all instructions before operation.
2. Do not touch hot surfaces. Use handles or knobs and a potholder.
3. This appliance should not be used by or near children or individuals with certain disabilities.
4. **NEVER ATTEMPT TO OPEN LID WHILE THE UNIT IS OPERATING.** Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If lid is difficult to rotate, this indicates that the cooker is still pressurized. Do not force it to open. Any pressure in the cooker can be hazardous. See "OPERATING INSTRUCTIONS" section in this manual.
5. Do not place the pressure cooker in a heated oven or on any stovetop.
6. Extreme caution must be used when moving a pressure cooker containing hot liquids.
7. Do not use pressure cooker for other than intended use.
8. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "INSTRUCTIONS FOR USE" section in this manual.
9. To protect against electrical shock, do not immerse cord, plugs, or outer vessel in water or other liquids.
10. Do not fill unit over 2/3 full. When cooking foods that expand during cooking such as rice, legumes, beans, or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the pressure limiting valve and developing excess pressure. Failure to follow this procedure can result in injury to person(s) and/or damage to the unit. See "INSTRUCTIONS FOR USE" section in this manual.
11. 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 unless following a Maxi-Matic® approved pressure cooker recipe.
12. Always check the pressure release devices for clogging before use.
13. Do not use this pressure cooker for pressure frying oil.
14. 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.
15. Clean the Filter (17) regularly to keep the cooker clean.
16. 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.
17. 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.
18. The Inner Pot consists of a non-stick layer surface. To avoid scratching the non-stick surface, please use wooden or plastic utensils.
19. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or removing parts.

20. Do not operate this appliance with a damaged cord or plug or after it malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
21. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to off, then remove plug from wall outlet.
22. Do not use outdoors.
23. The use of accessories not specifically recommended by Maxi-Matic® may cause injuries or damage to the unit.
24. Some countertop and table surfaces, such as Corian®, wood and / or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers and Maxi-Matic® that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.
25. Do not use under hanging cabinets; steam from pressure release may cause damage.
26. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Warning: Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-prong extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

ABOUT PRESSURE COOKING

This digitally controlled and automatic pressure cooker uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking. Your Cook's Essentials 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! The unit features easy touch-button settings, a countdown timer, and a cooking pot big enough for family gatherings! 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 a Cook's Essentials Pressure Cooker and Enjoy!

ELECTRICAL SAFETY WARNING

- There is a potential risk of fire, electric shock or injury to persons if the product is not used as instructed. Protection against electric shock is assured only if the main power cord is connected to a properly grounded 120V | 60Hz power receptacle.
- This product is to be used in an indoor environment only and is not intended for commercial use. Dry locations only.
- All parts and accessories for this appliance must be used properly according to the instructions. All parts and accessories must be the original provided from manufacturer. All other parts or accessories that is not intended for use with this appliance is strictly prohibited.
- The use of an extension cord, power adapter or other electric devices is highly not recommended.

LED ERROR INDICATOR

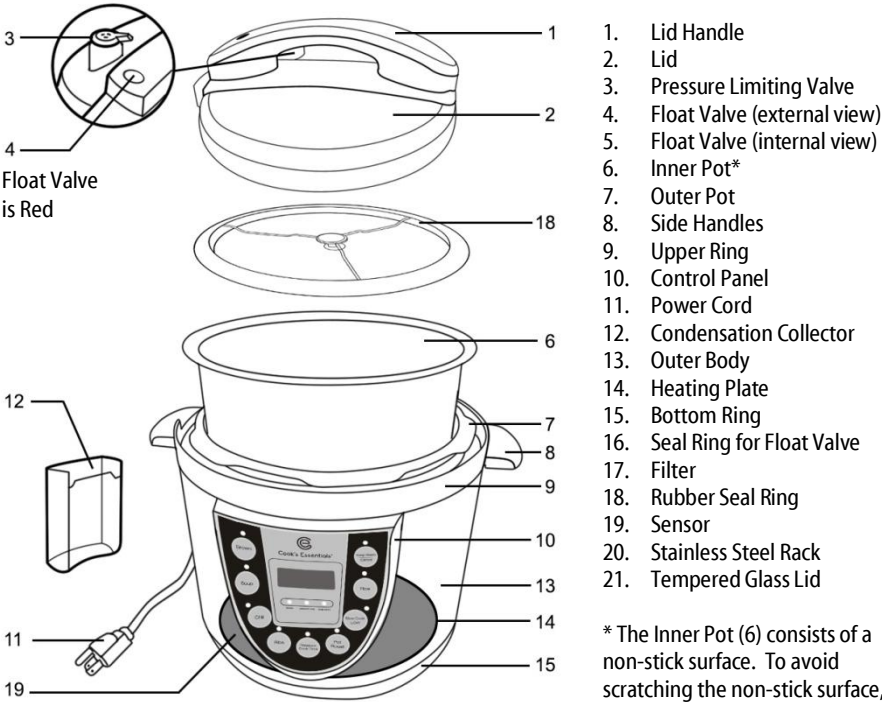
- If any of the below error codes appear on the pressure cooker display, unplug the power cord and re-plug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.
- See Troubleshooting on page 18 for instructions regarding an E4 error.

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

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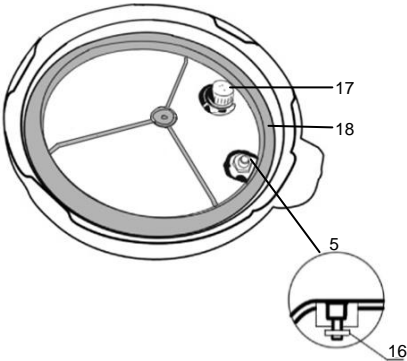
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PARTS IDENTIFICATION

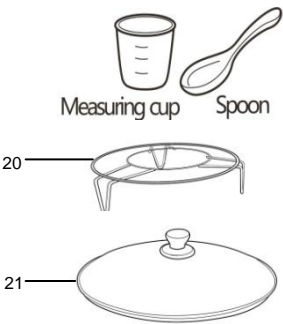


* The Inner Pot (6) consists of a non-stick surface. To avoid scratching the non-stick surface, please use wooden or plastic utensils.

UNDERSIDE OF LID



ACCESSORIES



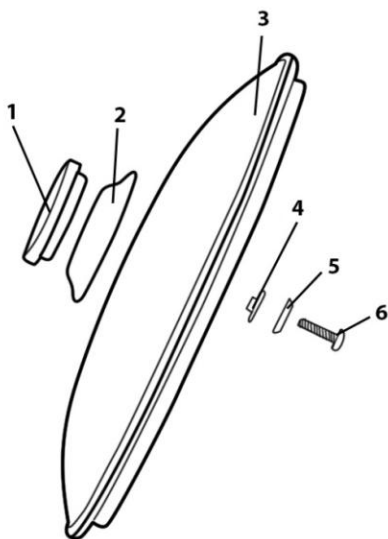


Figure 1

GLASS LID ASSEMBLY

****Your Pressure Cooker is equipped with a Tempered Glass Lid (21) that can be used with the SLOW COOK function. Please do not use this Glass Lid (21) with any other functions on this Pressure Cooker.**

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

Follow the diagram (Figure 1) to assemble the knob on the Glass Lid (21).

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

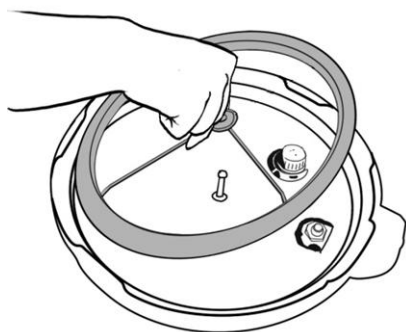


Figure 2

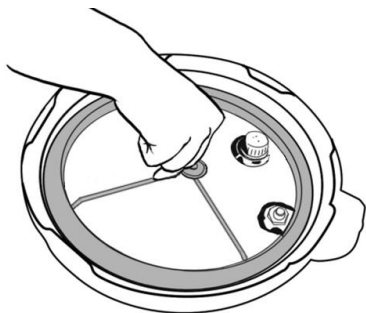


Figure 3

RUBBER SEAL RING ASSEMBLY

Always ensure the Rubber Seal Ring (18) is securely fitted onto the metal Y-shaped ring in the interior of the Lid (2). Make sure the crease in the Rubber Seal Ring (18) meets with the outside of the Y-Ring all the way around. Then place the Y-Ring and Rubber Seal Ring (18) back into the Lid (2) making sure the hole in the center of the Y-Ring's cross-section is lined up with the metal pin in the center of the Lid (2). Press down firmly until the Y-Ring is secured onto the Lid (2) (Figures 2-3).

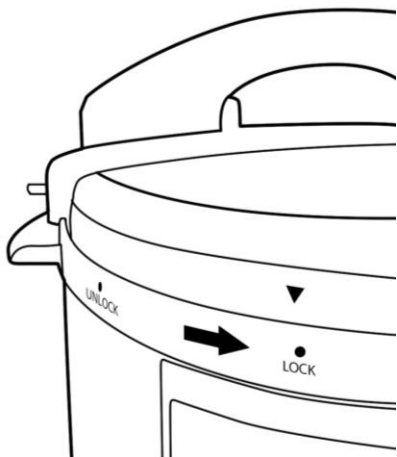


Figure 4

PRESSURE COOKER LID MARKINGS

Please note the "UNLOCK" and "LOCK" markings on the rim of the pressure cooker body (13) and the "▽" on the rim of the Lid (2). To properly close and secure the pressure cooker Lid (2), always line up the "LOCK" marking on the Upper Ring (9) and the "▽" on the rim of the Lid (2) (see Figure 4).

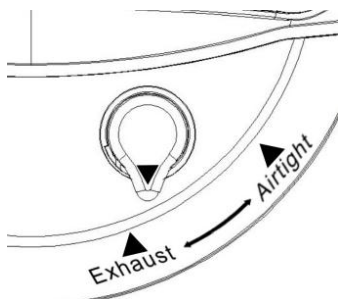


Figure 5

PRESSURE LIMITING VALVE

WARNING

WARNING: Avoid serious injury. Always use tongs or a long kitchen tool to set the valve to EXHAUST.

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

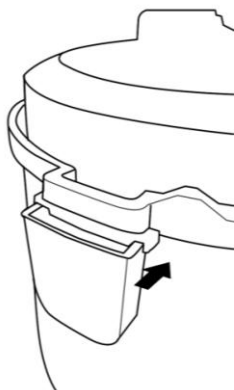


Figure 6

CONDENSATION CUP ASSEMBLY

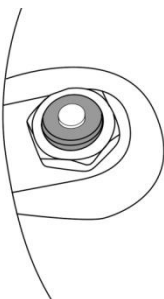
The Condensation Cup is the clear plastic piece that snaps into the back side of the pressure cooker as shown on the left. Place condensation cup in rear of the unit until it locks into place (shown in Figure 6; it is part 12 in the diagram on page 5).

FLOAT VALVE ASSEMBLY

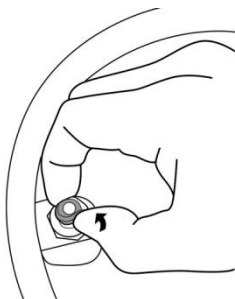
If there is steam escaping from the Lid and the Pressure Limiting Valve (3) on top of the Lid is in the Airtight position please see Troubleshooting on pages 17-18.

It is also important to ensure the Float Valve (4) is assembled correctly. Incorrect assembly may cause steam to escape from the sides or prevent pressure from building. The Float Valve (4) should be able to move up and down freely only stopping when the Seal Ring (16) meets the Lid (2). It is however normal for condensation to appear in the condensation collector. See illustration below for assembly.

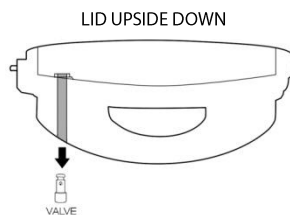
DIS-ASSEMBLY OF FLOAT VALVE (4)



Hold Lid (2) upside down to locate the Float Valve (4). Ensure that there is something underneath the Lid (2) that can catch the Float Valve.

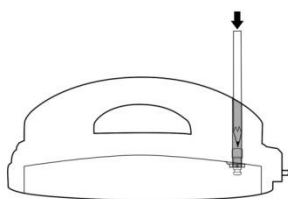


Grasp and pull off the Seal Ring for Float Valve (16).

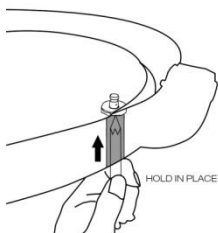


The Float Valve (4) will drop out from the Lid (2). Check and clean the hole, the Seal Ring (16) and the Float Valve (4).

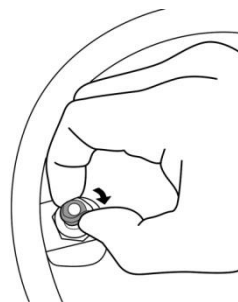
ASSEMBLY OF FLOAT VALVE (4)



Insert fluted end of Float Valve (4) into the hole in the Lid (2) and use a pencil or other slim tool to hold in place.



Flip the Lid (2) upside down while using the pencil to hold the Float Valve (4) in place.



Place the Seal Ring (16) onto the fluted end of the Float Valve (4) so it sits in the groove. The Float Valve (4) should be able to move up and down freely only stopping when the Seal Ring (16) meets the Lid (2).

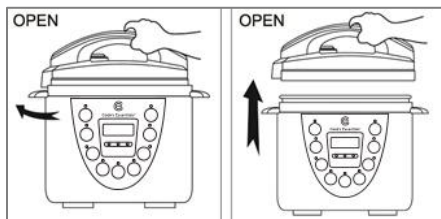
ADDITIONAL SAFETY TIPS

- Always keep hands and face away from Pressure Release Device when releasing pressure.
- Use extreme caution when removing the lid after cooking. Always tilt the lid away from you, so any remaining steam is away from your face.
- Never attempt to open lid while cooking, or before the Red Float Valve (4) has dropped. Do not attempt to defeat this safety feature by forcing lid open.
- Do not cover or block the pressure valves.
- Do not touch the pot or lid except for the handle immediately after using.
- To avoid burns, allow food to cool before tasting. The temperature of the food gets considerably hotter than with conventional cooking.
- Ensure that the gasket is properly in place and is free of food particles or is not damaged in any way.
- **WARNING!** Do not release steam manually with recipes containing lots of liquid, such as soups and stews. Make sure the "KEEP WARM" indicator light is on and unplug the cooker. Allow to sit until the lid turns without any resistance.
- Do not fill unit over 2/3 full. When cooking foods that expand during cooking such as rice, legumes, beans, or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the pressure limiting valve and developing excess pressure. Failure to follow this procedure can result in injury to person(s) and/or damage to the unit. See "INSTRUCTIONS FOR USE" section in this manual.
- 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 unless following a Maxi-Matic® approved pressure cooker recipe.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "INSTRUCTIONS FOR USE" section in this manual.
- Always check the pressure release devices for clogging before use.
- Do not use the pressure cooker without liquid; this could damage the pressure cooker severely.
- Do not use pressure cooker for storage purposes nor insert any utensils.
- This is NOT a Stovetop Pressure Cooker. Under NO circumstances should this Pressure Cooker or any of its parts or components be placed ON or NEAR a Stovetop, Range, or Open Flame. Doing so will cause serious damage to the Pressure Cooker and/or injury to person.

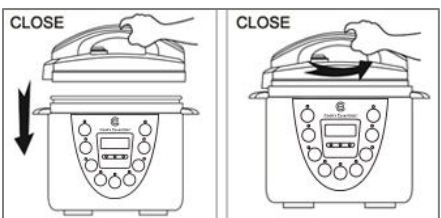
BEFORE FIRST USE

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:



Figures 7 - 8



Figures 9 - 10

How to open the lid: Hold the handle (1) firmly, turn the lid (2) clockwise until it loosens and lift vertically (Figures 7-8).

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.

How to close the lid: Observe the Rubber Seal Ring (18) inside the lid (2) and ensure that it is fitted onto the outer part of the Y-Ring all the way around. (Caution: If the rubber seal ring is damaged, do not use the pressure cooker. Contact Customer Service to repair or replace). To lock lid in place, remove any food residue from upper rim of cooking pot to ensure a proper seal. Hold

the handle (1) and close it downwards at the Opened Lid position (Figure 9). Turn counter-clockwise until you reach the "LOCKED" position (Figure 10). (A clamping sound can be heard. *Note: To ensure you are properly closing the lid (2), make sure the pressure limiting valve (3) is on your left side when you are facing the front of the pressure cooker (when facing the control panel (10)).*

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

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 4 cup marking.



Figure 11



Figure 12



Figure 13

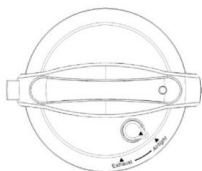


Figure 14

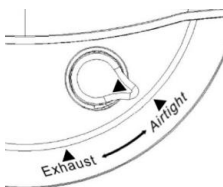


Figure 15

1. Open lid, remove cooking pot from pressure cooker and add food and liquids as the recipe directs.

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 Red 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 Figures 14 and 15.
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 secured, unit on and the LED displayed, select the button for the desired cooking function. The function light will flash.

There are six MENU BUTTONS programmed for your pressure cooker. They are BROWN, SOUP, CHILI, RIBS, POT ROAST, SLOW COOK (LOW), and 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 PRESSURE COOK TIME 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 BUTTON	DEFAULT COOKING TIME	COOKING TIME RANGE
BROWN	8 MIN	N/A
SOUP	25 MIN	N/A
CHILI	20 MIN	N/A
RIBS	40 MIN	N/A
POT ROAST	60 MIN	N/A
SLOW COOK (LOW)	6 HOURS	0.5-9.5 HOURS
RICE	6 MIN	N/A
PRESSURE COOK TIME	1 MIN	1-99 MIN

After Selecting SOUP, CHILI, RIBS, POT ROAST, or RICE

1. The Default Cook Time will display for the selected setting. For example, if RICE is selected, the display will show P06. **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 Red Float Valve (4) will rise. The amount of liquid and other ingredients in the pressure cooker determines the length of time needed for full pressure to build - generally 5 to 40 minutes, depending on the recipe.
4. Using the same RICE example, while the unit is building up pressure the LED display will show a scrolling 00 06. 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:06** and begin countdown.
5. The raised Red Float Valve (4) indicates you are cooking under pressure. The lid is now locked and cannot be opened. **YOU SHOULD NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING.**

After Selecting PRESSURE COOK TIME

1. Each press of the PRESSURE COOK TIME button increases the cooking time by 1 minute. Hold the button down for rapid increase of cooking time up to 99 minutes. The desired cook time will show on the display. For example, if 70 minutes of cook time is selected, the display will show **P70**. **There is no need to press any other button.**

- **TIP:** If you cannot adjust the PRESSURE COOK TIME, it is because too much time has passed since you first pressed the PRESSURE COOK TIME button. Cancel the cooking process and start over.
- 2. The indicator light will blink five times and the unit will begin heating.
- 3. Follow steps 3-5 from page 12.

Auto-Keep Warm Feature

When cooking has completed, the pressure cooker will beep 3-times and automatically go to KEEP WARM. 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 KEEP WARM/CANCEL button until the display shows bb.

To Reset or Cancel

User can reset or cancel any function at anytime by pressing the KEEP WARM/CANCEL button until the display shows 00 00.

Removing Lid after Pressure Cooking

When 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 Red Float Valve (4) will drop 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 Red Float Valve (4) sinks (Figure 16).
 - **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) WHILE IN THE EXHAUST POSITION. FAILURE TO COMPLY MAY CAUSE SERIOUS INJURY (Figures 17-18) DO NOT RELEASE PRESSURE UNDER HANGING CABINETS WHICH CAN BE DAMAGED BY STEAM.
 - Always use an oven mitt to reduce risk of injury. Failure to comply may cause serious injury.
 - To avoid liquid splatter, do not use Quick Release for foods with a high volume of liquid (Stews, soups, porridges, etc.).

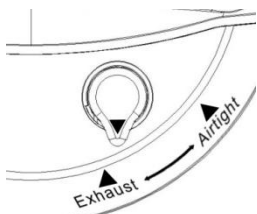
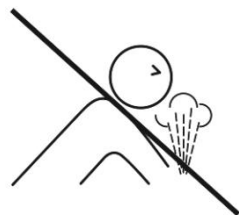


Figure 16

Steam will immediately begin releasing from the Pressure Limiting Valve (3). When pressure is fully released, the Red Float Valve (4) will sink 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. If there is any resistance in opening the lid it indicates that your Pressure Cooker is



Figures 17-18

still under pressure and can cause injury if forced open. When the Red Float Valve is completely down, turn lid clockwise and lift to remove. Always open the lid away from you to avoid skin contact with any remaining heat or steam.

Preparing White Rice

When measuring rice, **ONLY USE THE RICE MEASURE CUP PROVIDED; DO NOT USE A STANDARD MEASURING CUP.** Use the Rice Measure Cup, along with the pot markings to make perfect rice every time. For example, when making 3 cups of rice, use 3 rice cup measures of rice and fill with water to the "3" mark. As a general rule, when cooking 2 cups (or less) of uncooked rice, use 1 tablespoon of butter or oil. For measurements greater than 2 cups, use 2 tablespoons of butter or oil. This will prevent foaming during the cooking process.

- When cooking rice, the maximum amount of rice allowed for this 4 quart pressure cooker is 4 cups of uncooked rice.
- Normally one cup of rice requires one cup of water. This may vary according to taste.
- For best results rinse measured rice until the water becomes relatively clear.

How to BROWN/SAUTÉ

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

To Brown or Sauté your meats or vegetables prior to pressure cooking:

1. Make sure lid (2) is not on the unit.
2. Press BROWN.
3. Add oil or butter as directed in your recipe and place food into the Inner Pot (6).
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 BROWN function before the timer finishes counting down.
 - Allow the unit to rest 2-3 minutes after cancelling the BROWN function before beginning to pressure cook. If the unit will not begin pressure cooking, allow it to cool for a longer period after BROWNING before selecting another function.

How to SLOW COOK

1. Place glass lid (21) onto the cooker.
 - The SLOW COOK function is used without pressure (turn Pressure Limiting Valve (3) to EXHAUST).
2. Press the SLOW COOK button once and the display will show the default SLOW COOK time of 06:00. Quickly continue to press the SLOW COOK button to increase cook time in increments of 30 minutes.
3. Hold the SLOW COOK button down for rapid increase of cooking time.
 - NOTE: The longest SLOW COOK time allowed is 9.5 hours.
 - TIP: If you cannot adjust the SLOW COOK time, it is because too much time has passed since you first pressed the SLOW COOK BUTTON. Cancel the cooking process. Then press the SLOW COOK button continually until you've reached the desired cook time.
4. **There is no need to press any other button.**
5. The SLOW COOK indicator will blink five times and then illuminate solid once it begins operation.
 - The unit may take between 5~20 minutes to reach temperature before beginning count down.
6. When cooking is complete, the cooker will beep 3-times and automatically go to KEEP WARM. The display will show bb during KEEP WARM.
7. The KEEP WARM indicator light will illuminate. Press CANCEL to end the operation.

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 (3)**
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 (3).
 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.

Cooking Frozen Foods:

Cooking frozen food inside a pressure cooker is quick and easy but has certain restrictions. Only cook individual cuts of frozen meats that are up to 1 inch thick, the cooking time does not need to be altered. Pressure will not be achieved until the internal temperature has reached a preset level. If the recipe states the meat should be cooked for 10 minutes after pressure has been achieved, it will still be the same, but it will take longer to reach the required pressure point.

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

CLEANING & MAINTENANCE

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 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 (5) 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 19).
 7. Let parts dry completely before reassembling.
 8. Wash the inner pot, (6), wire rack (20) and glass lid (21) 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.
- **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 19).

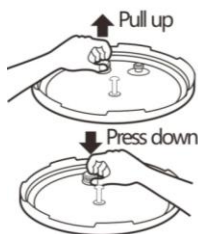


Figure 19

TROUBLESHOOTING

PROBLEM	SOLUTION
Is the Pressure Limiting Valve (3) on the lid (2) supposed to be loose?	Yes even though it will have a loose fit it is safely secured. It will turn 360 degrees. When pressure has built up, and the Valve is set to "Airtight" properly, it will resemble a bobble head.
When I choose a Menu Button (ex: POT ROAST), nothing happens? What's wrong?	<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 up and build up pressure.</p> <p>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 up to 40 minutes depending on the quantity of food you are cooking.</p>
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 did not cook completely. What is happening?	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.
	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.
	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.
Steam is being released around the rim of the lid during the pressurizing sequence. How do I fix this?	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.
	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 Ring (18). See page 11 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.

PROBLEM	SOLUTION
Steam is being released from the Pressure Limiting Valve (3) during the pressurizing sequence. How do I fix this?	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. Please contact customer service at (800) 365-6133 ext. 120/107/105.
Steam is being released from the Float Valve (4) area during the pressurizing sequence. How do I fix this?	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.
My food is finished cooking and all the pressure is released, but I cannot unlock and open my lid. What is stuck?	Make sure all the pressure and steam has been completely released. 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.
What is the clear plastic part that came with my pressure cooker?	It is the Condensation Cup: Refer to part (12) on pages 5 and 7 to attach the condensation cup to the back of the pressure cooker.
I've programmed the pressure cooker to cook but it's just sitting there and nothing appears to be happening.	The unit is still building pressure. This can take between 5-40 minutes depending on the quantity of food.
The unit is DEAD or has NO POWER.	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 at (800) 365-6133 ext. 120/107/105 for a replacement fuse.
The LED display shows E4 error.	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. If problem persists, contact customer service at (800) 365-6133 ext. 120/107/105 for a replacement thermofuse.
My food is burned at the bottom of the inner pot.	There is not enough liquid in the inner pot. Add more liquid to your inner pot contents.

HELPFUL TIPS

- Read this manual thoroughly and follow all instructions.
- Be familiar with the recipe and have all ingredients prepped before you begin.
- Be sure the lid is secured and locked properly before beginning.
- You may wish to brown some meats before cooking with other ingredients. To do so, follow instructions on page 14.
- Cut foods into equal-sized pieces to promote even cooking. In recipes that call for multiple ingredients, cut those that cook more quickly into larger pieces and those that cook more slowly into smaller pieces.
- Many different cooking liquids can be used in a pressure cooker: wine, beer, bouillon, fruit juices, water, broth and more.
- After becoming familiar with your pressure cooker, you can readily adapt conventional recipes to be used with a pressure cooker. In general, cut cooking times by two thirds. The amount of liquid used may also have to be reduced because there is very little evaporation in the pressure cooker. Reduce the required liquid so there is only about 1/2 cup more than desired in the finished product. Remember, however, there must always be some liquid in the pressure cooker to produce the necessary steam. Try using this rule; 1 cup of liquid for the first 15 minutes of pressure cooking then 1/3 cup of liquid for each subsequent 15 minutes. This can still vary, so if your unit will not build pressure you will have to add more liquid until it is able to build pressure. (See 3rd down in Troubleshooting).
- Since flavors are more intense, reduce the amounts of herbs and seasonings when adapting from conventional recipes. Fresh herbs are better for pressure cooking than dried.
- In general, pressure cookers cook foods in about 1/3 the time of conventional cooking methods.
- Increase cooking times by about 10% when cooking in high altitudes of over 3,500 feet.
- If you wish to cook food in less time than the pre-programmed amount, observe the timer and press CANCEL when desired cooking time has elapsed.
- Always check to make sure your gasket and float valve are clean, unobstructed and in good working order.
- When cooking under pressure, never fill above the fill line of the inner pot markings.
- If you are making soup and you are at the fill line, do not release pressure manually because hot liquid could spray out.
- Never attempt to open lid while under pressure and while Red Float Valve (4) is still up!!! Always open pressure cooker with the lid facing away from you.
- When manually releasing pressure, evaporation of some liquid may occur (i.e. when making rice or risotto). This is normal, but caution must be used to prevent injury.
- When cooking soups or stews with hearty ingredients such as potatoes or meat, as much as 5 or 6 cups of liquid must be used to prevent ingredients from over-cooking or burning.
- Never exceed the Maximum Fill Amount of the pressure cooker.
- Make sure lid is on firmly and tightly and moved as far counterclockwise as it will go to allow proper locking.
- Hot foods/liquids will come to pressure more quickly than cold foods/liquids.
- When pressure cooking is completed, follow recipe instructions for Quick or Natural Release.
- More nutrients are preserved during pressure cooking than with traditional cooking methods, as less liquid is used and thus fewer nutrients are lost to evaporation.
- Remember that it will take approximately 5 to 40 minutes (depending on the recipe) for pressure to build and pressure cooking to begin.

COOKING TIME CHART

Please note that the information below is for your reference only and can be adjusted according to the user's preference.

MEAT/POULTRY

- Always cook meat or poultry with at least 1-3 cups of liquid. If the cooking time exceeds 15 minutes, use 2 cups of liquid. If weight of meat or poultry is 3 lbs, use 3 cups of liquid. Preserved or salted meats should be immersed in water.
- Cooking times for meat and poultry may vary according to the quality and quantity of meat or poultry being cooked.
- Unless indicated. The cooking times given below are for 3 pounds of meat or poultry unless noted otherwise. Additionally, the denser the cut, the longer the cooking time should be.

Type of Meat	Approx. Cooking Minutes	Pressure Release
Beef/Veal, roast or brisket	38-42	Quick Release
Beef Meatloaf, 2 lbs.	13-18 or use the Meat Button	Quick Release
Beef, meatballs, 1-2 lbs.	7-12 or use the Meat Button	Natural Release
Beef, Corned	55-65	Natural Release
Pork, roast	43-47	Natural Release
Pork, ribs, 2 lbs.	18 or use the Meat Button	Quick Release
Pork, ham shank	25-28	Natural Release
Leg of Lamb	42-45	Natural Release
Chicken, whole, 2-3 lbs.	15-18 or use the Meat Button	Quick Release
Chicken, pieces, 2-3 lbs.	12-15 or use the Meat Button	Quick Release
Cornish Hens, two	12-15 or use the Meat Button	Quick Release
Meat/Poultry soup/stock	15-20 or use the Meat Button	Quick Release

SEAFOOD

- Cooking times may vary according to the type of seafood being cooked.
- Cook seafood on a cooking rack with a trivet on the bottom of the pot (if available), and add at least 3/4 cup of liquid. Lightly grease cooking rack with vegetable oil when cooking fish.

Type of Seafood	Approx. Cooking Minutes	Pressure Release
Clams	3-5	Quick Release
Crabs	3-5	Quick Release
Lobster, 1 1/2 - 2 lbs.	3-5	Natural Release
Mussels	3-5	Quick Release
Shrimp	2-3	Quick Release
Fish, whole, gutted	7-8	Quick Release
Fish, Soup or Stock	7-8	Quick Release

VEGETABLES

- Always cook with at least 1-2 cups of liquid.
- Add 1-2 additional minutes to cooking time when preparing frozen vegetables.
- Use the quick-release release method at the end of cooking cycle to avoid over-cooking.

Type of Vegetable	Approx. Cooking Minutes	Pressure Release
Asparagus, thick whole	2-5	Quick Release
Asparagus, thin whole	1-2	Quick Release
Beans, fava, shelled	5	Quick Release
Beans, green, whole 1.5 lbs	4-5	Quick Release
Beans, lima, shelled	3	Quick Release
Beets, small, whole	2-3	Quick Release
Beets, large whole	23	Quick Release
Beets, 1-inch slices	5	Quick Release
Broccoli, flowerets	3	Quick Release
Brussel sprouts, whole	5	Quick Release
Carrots, 1-inch chunks	5	Quick Release
Carrots, 1/4-inch slices	1-2	Quick Release
Cauliflower, flowerets	3-5	Quick Release
Corn on-the-cob (4-6)	4	Quick Release
Escarole, coarsely chopped	2-3	Quick Release
Kale, coarsely chopped	2-3	Quick Release
Okra, small pods	3-5	Quick Release
Onions, whole	3	Quick Release
Potatoes, 1 1/2-inch chunks	7	Quick Release
Potatoes, new, small whole	6	Quick Release
Potatoes, sweet and yams, whole, medium	10-12	Quick Release
Potatoes, sweet and yams, 2" chunks	7-8	Quick Release
Spinach, fresh, coarsely chopped	3	Quick Release
Squash, acorn, halved	8	Quick Release
Squash, butternut, 1-inch chunks	5	Quick Release
Squash, summer, zucchini or yellow, 1/2-inch slices	6	Quick Release
Turnips, small quartered	4	Quick Release
Turnips, 1 1/2 inch chunks	4	Quick Release

*Split peas, applesauce, cranberries and rhubarb can foam, froth, and sputter, and can clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.

DRIED BEANS AND OTHER LEGUMES

- Before cooking dried beans, pick over and discard any broken or shriveled beans or bits of dirt and debris. Rinse beans and drain.
- Beans may be soaked overnight, but the pressure cooker allows you to cook beans without presoaking.
- Onions, garlic, celery, springs of fresh herbs or a bay leaf may be added for additional flavoring. Do not salt before cooking as salt inhibits cooking.
- Never cook more than 2 cups of beans per batch (2 cups of beans + 8 cups of water + seasonings + onion, garlic, herbs to taste + 4 tsp oil).
- Add 2 tsp oil per cup of beans to prevent foaming.
- After cooking beans, clean lid, gasket, pressure limiting valve, and float valve carefully.
- Use natural pressure release when cooking beans.
- Cooking times may vary according to the quality of the beans or other legumes (this is partially dependent on the age of the dried beans, something you have no control over). If still hard after recommended cooking times, continue cooking uncovered. Add additional water, if necessary.

Type of Legume	Approx. Cooking Minutes (soaked overnight)	Approx. Cooking Minutes (unsoaked)	Pressure Release
Azuki	7-8	10-15	Natural Release
Black Beans	20-25	28-32	Natural Release
Black Eyed Peas	11-12	15	Natural Release
Chick Peas (garbanzo)	35-40	50-60	Natural Release
Gandules (pigeon peas)	8-10	11-13	Natural Release
Great Northern	25-30	30-35	Natural Release
Kidney Beans, Red	20	25-30	Natural Release
Lentils, green	N/A	10-12	Natural Release
Lentils, soup	N/A	8-10	Natural Release
Lentils, red	N/A	10-15	Natural Release
Lima Beans	7-8	9-12	Natural Release
Cannellini	18-22	33-38	Natural Release
Pinto	20-24	30-35	Natural Release
Navy beans	22-25	30-35	Natural Release
Soybeans	26-33	33-40	Natural Release

RICE & GRAINS

Before cooking, soak certain grains, such as wheat berries and pearl barley in four times their volume of lukewarm water for at least four (4) hours or overnight if required. Do not soak rice. Do not add salt to water, since it may toughen the grains and inhibit hydration. Rice and grains are best slightly undercooked if they are to be added to soups or casseroles. Oil or butter must be added to prevent foaming.

A general rule to follow, unless preparing a specific recipe is to cook 2 cups of the rice or grain in 6.5 cups of liquid with 1 - 2 Tbsp of butter or oil.

The exception is white rice, which is cooked differently from specialty rice and grains. Use specific directions for cooking white rice.

Type of Grain	Approx. Cooking Minutes	Pressure Release
Kamut	30	Natural Release
Arborio	Saute rice in butter/oil until opaque. Pressure cook 6 minutes	Natural Release
Quinoa (1.5 cups quinoa + 2.25 cups liquid/water)	3	Natural Release
Rice, brown – 1 1/2 cups	17-22	Natural Release
Rice, wild – 3 cups	25-27	Natural Release
Wheat, berries – 3 cups	30	Natural Release
Amaranth (1 cup amaranth + 2 cups liquid/water)	7	Natural Release

*** Pearl barley, oatmeal or other cereals can foam, froth, and sputter, and can clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.**

White Rice

Use this method for cooking long-grain or basmati rice. The texture will be more moist and slightly stickier than stovetop rice, more like rice from a rice cooker or Asian restaurants. The butter or oil are to prevent foaming. Salt is optional to taste (you may wish to omit salt completely if using a purchased broth).

White rice is cooked by pressing the RICE button and using Natural Release. See instructions on page 14 for directions to cook white rice.