

Multi-function Electric Pressure Cooker

Operating Manual



Before using the product, please read all instructions

Content:

Product feature
 Electric schematic diagram
 Product structure
 Instructions for use
 Cleaning method
 Safety caution
 Product function and use

Product feature:

The electric pressure cooker—a new type of kitchen appliance that is designed on the basis of a new technology combines the advantages of pressure cooker, electric stove and rice cooker. The electric pressure cooker is characterized by controlling the temperature and cooking, novel structure and exquisite design, working safety and reliability, energy-saving power and cooking delicious food. It is the ideal tool of modern family, and can replace the ordinary pressure cooker.

The product has the following features:

1. Functional diversification: User-friendly

- Functional diversification: Steaming rice, cooking congee, baking cake, fry, steak/beef making, pizza, cooking soup; steam heating and cooking;
- After the menu is pressed, the pressure cooker is opened to finish the work automatically.
- After the completion of cooking, the buzzer sounds. The pressure cooker jumps to the heat preservation mode automatically.

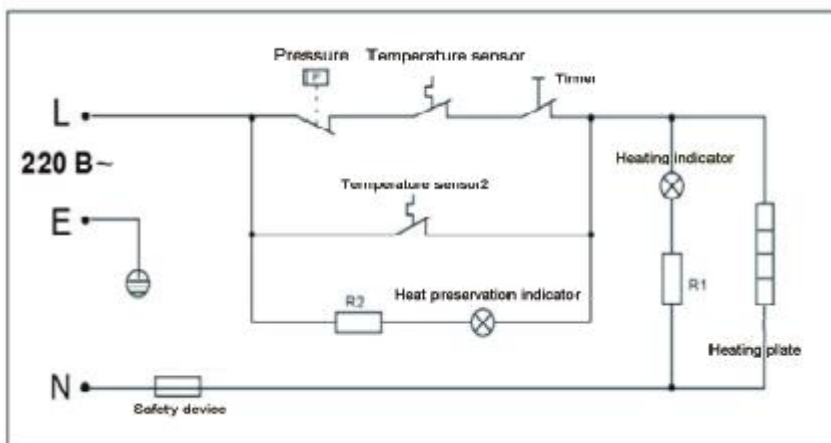
2. Keep the food characteristics: More delicious, nutrition and health;

- Seal cooking: Keep the nutritional value and ensure richer flavor.
- Cooking at the high temperature (110~116°C)
- Nutrition is more health.

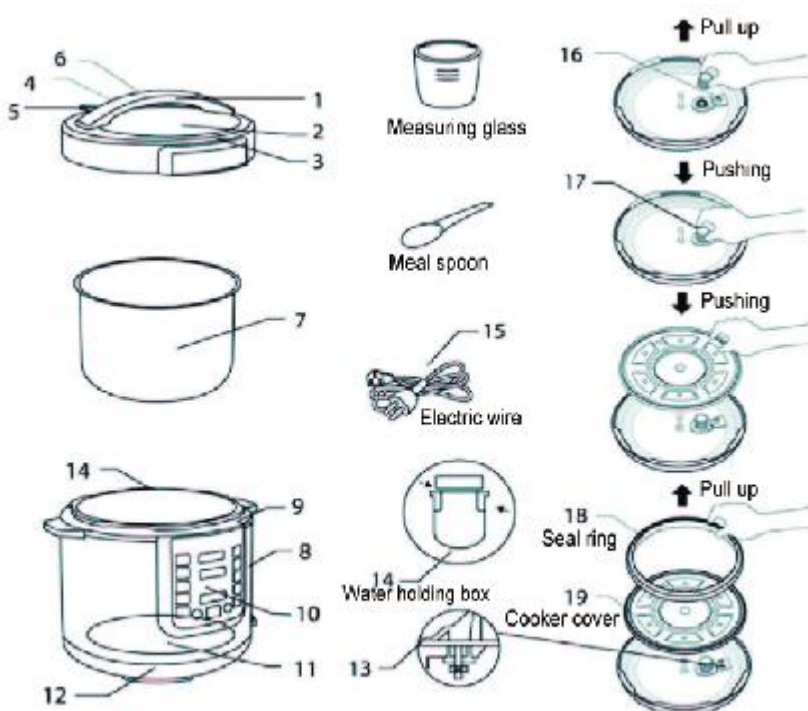
3. Patent structure: Compared with other types of products, the work is safer.

- It is equipped with the protective device of the pot cover turned on and off safely. If the contact of the pot cover and the inner pot is poor, the inner pot will not form high pressure; under high pressure, unable to open the pot cover.
- Pressure regulator; if the fault of the pressure (temperature) control circuit occurs and the pressure in the pot exceeds the maximum allowable value, the relief valve will automatically start to ensure the safety of the device.
- Discharge pressure component; if the pressure regulator has a fault and the pressure in the pot exceeds the maximum allowable value, the discharge pressure component will discharge air along the edge of the pot cover to reduce the risk pressure and prevent exploding.
- Temperature limit component; if the inner pot is empty, or the temperature exceeds the limit in the course of cooking, the pressure cooker will automatically be power failure.
- Before needing to repair, the service life of the product is 2 year.

Electric schematic diagram



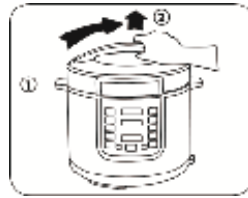
Product structure



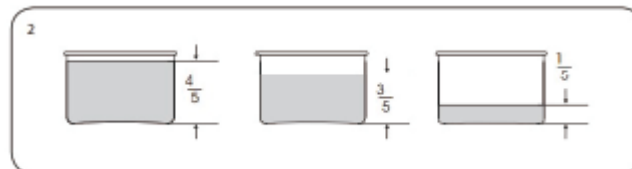
Measuring glass	16. Pull up	18. Seal ring
Meal spoon	Pushing	19. cooker cover
14. Water holding box	17. Pushing	
15. Electric wire	Pull up	

Instructions for use

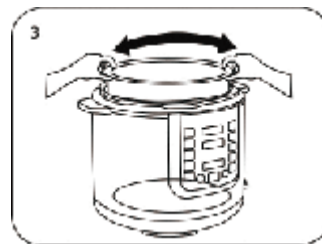
1. Open the pot cover
Hold the handle, rotate clockwise to stop, and then lift the pot cover (as shown in figure 1).



2. Before using, use the warm water to clean the inner pot. The total volume of food and water in the pot should not exceed $\frac{3}{5}$ height of inner pot. For more hard food (chicken or mutton) with less water, the total volume should not exceed $\frac{4}{5}$ height of inner pot. The minimum volume of food —not less than $\frac{1}{5}$ of the height of inner pot. (as shown in figure 2)



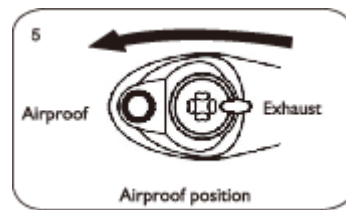
- When steaming rice, the amount of rice loading should not exceed 12 cups of rice.
 - Under normal conditions, when steaming rice, one cup of rice should be matched with one cup of water. The ratio can be adjusted according to personal preference.
3. Before cooking, clean up the inner pot and heating plate to ensure that they have no dirt. Slightly rotate the inner pot to make it fit the heating plate (as shown in figure 3).



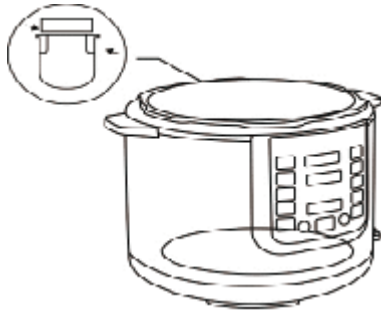
4. Cover the lid
- Ensure that the silicone gasket on the pressure cooker has no damage and ensure that internal aluminum plate can be rotate freely by hand.
 - Cover the lid, and turn the handle anticlockwise until you can hear the sound of jamming (as shown in figure 4).



5. Tear off the silver label attached on the discharge pressure valve to ensure that the valve can be put down and is able to move freely. (As shown in figure 5).



6. As shown in the figure, put the water storage box into the pressure cooker.



7. After switching the pressure cooker on and a sound “BI” will be heard, display shows “00:00” in red, At this moment, the electric pressure cooker is in standby state.

Function:

According to the food ,choose one of the buttons on the control panel.For more desired menu,press”MENU”.After selecting desired menu,timer indicator and menu indicator flash.At this moment,you can press “Up+”or “Down-” to adjust the cooking time,please refer below :

PRE-SET :

A)If preset time is not required ,pass this step

B)If preset time is required ,Press “Preset” function key once to increase the time by 30 min,the maximum preset time is 24 hours,you can long press the button to increase the preset time quickly.LED display show the preset time which user want to delay the cooking process started .cooking process will start after preset time is over.

Slow cook Rice:

After press “Rice” function key , The display indicating the default time (12min) ,the indicator lamp flashes 5 times, and the pressure cooker starts to work. You can press “+” or “-” to adjust the time from 10min to 16min.

Under this function, you also can press “Menu”function key to select the favor you want.

It have “Light, standard,Strong”for your options.

Quick cook Rice:

After press “Rice” function key , The display indicating the default time (10min) ,the indicator lamp flashes 5 times, and the pressure cooker starts to work. You can press “+” or “-” to adjust the time from 8 min to 13 min.

Under this function, you also can press “Menu”function key to select the favor you want.

It have “Light, standard,Strong”for your options.

Porridge: After press “Porridge” function key , The display indicating the default time (25min) ,the indicator lamp flashes 5 times, and the pressure cooker starts to work. You can press “+” or “-” to adjust the time from 1min to 99 min

Soup :After press “Soup” function key , The display indicating the default time (10 min) ,the indicator lamp flashes 5 times, and the pressure cooker starts to work. You can press “+” or “-” to adjust the time from 1min to 25min

MORE COOK FUNCTIONS

(BABY’S FOOD,BEEF,BEANS,CHICKEN,ENTRECOT,FISH,CAKE,STEW)

Press “MENU” to selecting desired cook function,the display indicating the cook function and showing the default time. You can press “+” or “-” to adjust the time any time. Press time of “MENU” for different cook function:

BABY’S FOOD-1 time BEEF-2 times BEANS- 3times
 CHICKEN-4 times ENTRECOT--5times FISH--6times
 CAKE-7times STEW-8 times

Refer to the “COOKING GUIDE” to set the Cooking (pressure-keeping) time.

Functions	Min time (min)	Default time (min)	Max time (min)
BABY’S FOOD	1	31	60
BEEF	20	40	60
BEANS	10	20	50
CHICKEN	8	12	20
ENTRECOT	8	12	20
FISH	1	8	20
CAKE	15	18	35
STEW	10	30	60

OFF/KEEP WARM:

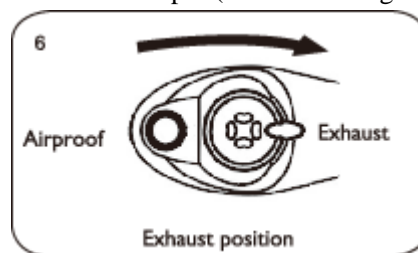
A)When the cooking process are over ,the product will “Bi”3times and the display will be on continual warm function.

B)At any stage, you can just press “OFF/KEEP WARM” button to stop the current operation menu and return back to original stage.

C)Before any setting of the parameters of the commencement of the cooking process,by pressing the “OFF/KEEP WARM”button,it display will indication “warm” and the product will go into keep warm state,with the second press on this button,the product no longer in the keep warm state.

After the end of cooking:

- 1) After the end of cooking, the pressure cooker gives out 3 buzzer sound, and then enters the keep warm function .
- 2) Press “OFF/WARM” button to stop keep warm
- 3) shut off the power plug.
- 4) Turn the pressure valve to the “exhaust” state in order to discharge steam to ensure the descending of ball float valve, namely there is no steam in the pot (as shown in figure 6).

**Notes:**

If cooking soup or cooking the vegetable with more liquid, do not turn the discharge pressure valve after the end of cooking. It is necessary to wait for the pressure falling.

- 5) After completely discharging the pressure, rotate clockwise and then lift the pot cover.

Cleaning method

1. Before cleaning, pull out the plug from the socket.
2. Clean the pot cover, including gasket, discharge pressure valve, filter, venthole, ball float valve and floater, and use the duster cloth to wipe the pot cover.
3. Use a soft cloth to wipe the shell of the pressure cooker. It is prohibit to immerse the pressure cooker in the water or wash it.
4. Empty the water of the pot, and use the soapy water to clean.
5. Use a soft brush or non-metallic brush to clean the inner pot, and then wipe with a cloth.
6. Use a soft brush to clean the discharge pressure valve and vent hole to ensure that steam can pass in the cooking course.

Safety caution

1. Before using the multi-function electric pressure cooker, please read and learn all the manual.
2. The electric pressure cooker should be put at the place where children cannot touch.
3. Since the cooking time will change, do not switch the pressure cooker on when no one takes care of it.
4. Before cleaning, the plug should be removed. When cleaning, only clean the pressure cooker. It is forbidden to soak the pressure cooker, electric wire or power plug into water or other liquid.
5. After cooling, the pressure cooker can be cleaned or stored.
6. The manual should be put in a safe place in order to use if needing it.
7. Users cannot repair the parts in the pressure cooker by themselves. If the pressure cooker has a fault during the warranty period, please ask the electricians in the maintenance center for help or contact with the manufacturer.
8. Do not allow children to play with the electric pressure cooker.
9. The electric pressure cooker cannot be used in the external timer or separate remote control system.
10. It is only used indoor.
11. It is prohibited the electric pressure cooker to store in the damp place.
12. In order to avoid the damage of power cord, the related matters should be replaced by the service center or the experienced experts.

Product faults and elimination methods

№	Description	Cause	Solution
1	Unable to close lid.	The installation of gasket is not correct.	Calibrate the position of the gasket.
		The ball float valve on splint is jammed.	Gently poke the valve plate.
2	Unable to open lid.	The ball float valve doesn't fall.	Use a toothpick to gently poke the valve.
3	The air leakage of pot cover	The installation of gasket is not correct.	Calibrate the position of the gasket.
		Gasket has stains.	Clean the gasket.
		Gasket is damaged.	Replace the gasket.
		The cover is not sealed.	Cover the lid according to the manual.
4	The air leakage of the ball float valve	The gasket of the ball float valve has stains.	Clean the gasket of ball float valve.
		The gasket of the ball float valve is damaged.	Replace the gasket of ball float valve.
5	The ball float valve is not rising.	Water and food don't reach the minimum limit.	According to instructions, use the correct amount of water and food.
		Air leakage of pot cover or discharge pressure valve.	Send the electric pressure cooker to the maintenance center to check.
6	E1	Open circuit of the sensor	Send the electric pressure cooker to the maintenance center to check.
7	E2	Short circuit of the sensor	Send the electric pressure cooker to the maintenance center to check.
8	E3	Overheating	Send the electric pressure cooker to the maintenance center to check.
9	E4	Low temperature	Send the electric pressure cooker to the maintenance center to check.

Technical features:

Model No.	Power Supply	Rating Power	Volume	Working Pressure	Limit Pressure	Holding Temperature	Pre-set
CR-38	220V	1000W	6L	0-70Kpa	90Kpa	60-80°C	0.5-24Hours