

# User Manual

## Manual del usuario

**AMBIANO**<sup>®</sup>

# 6-IN-1 PROGRAMMABLE ELECTRIC PRESSURE COOKER

## OLLA DE PRESIÓN ELÉCTRICA Y PROGRAMABLE 6 EN 1

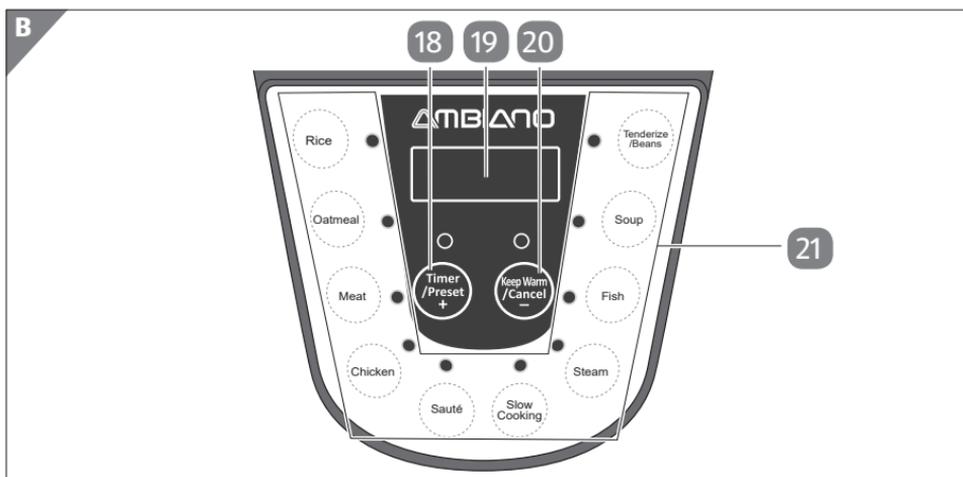
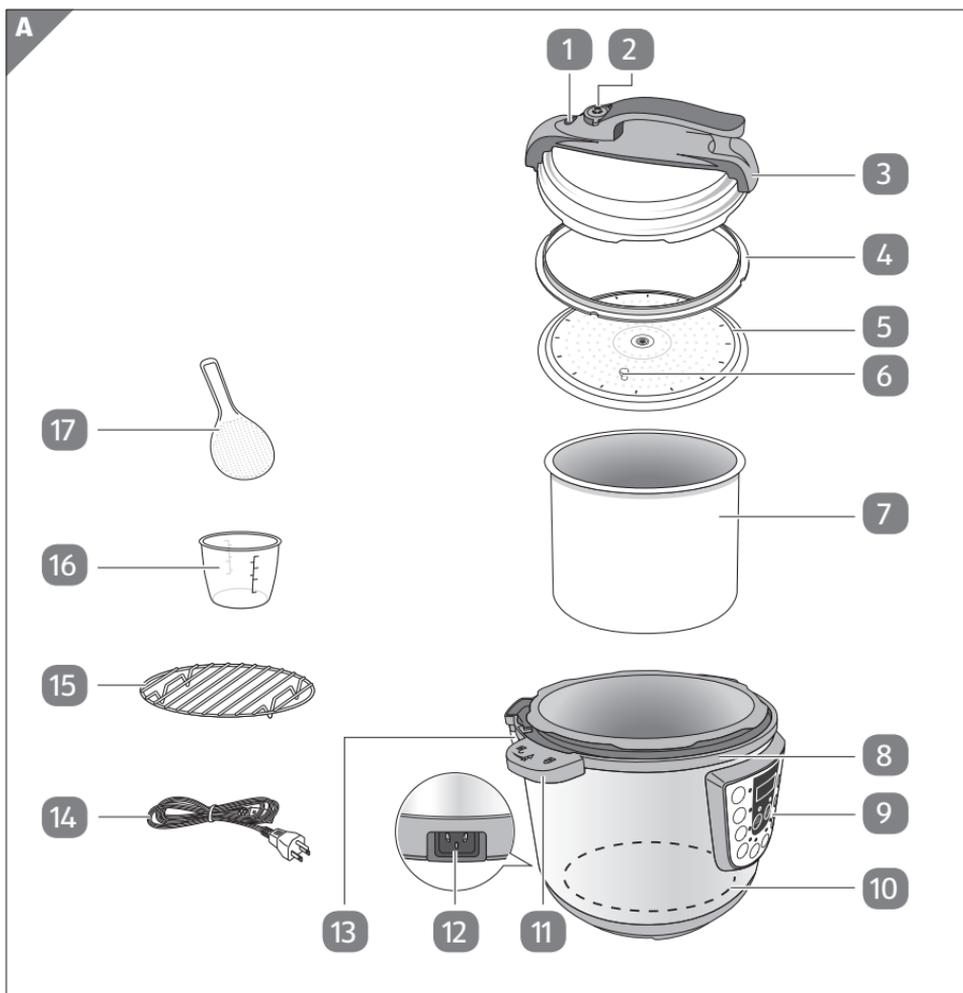


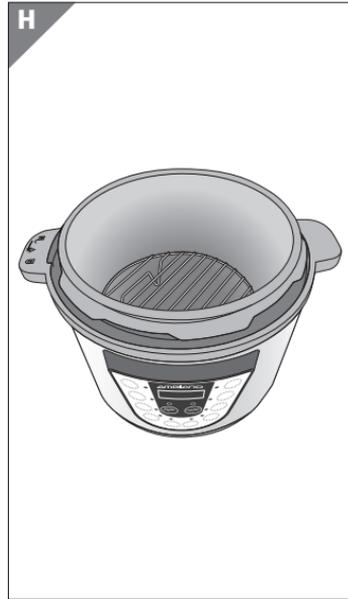
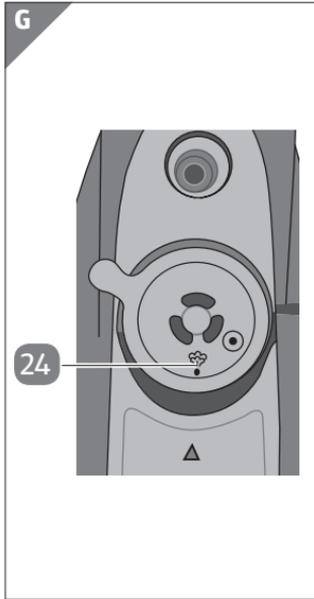
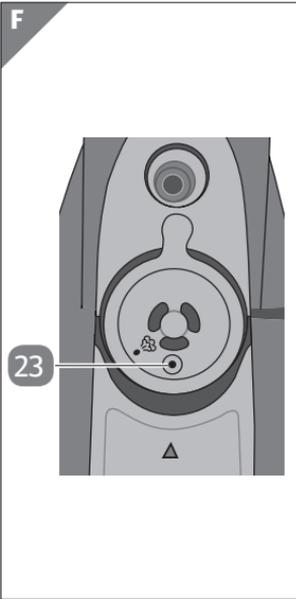
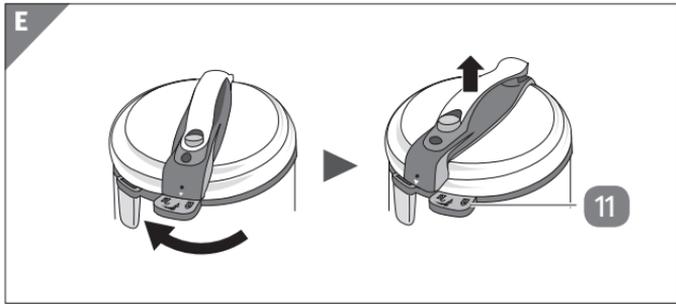
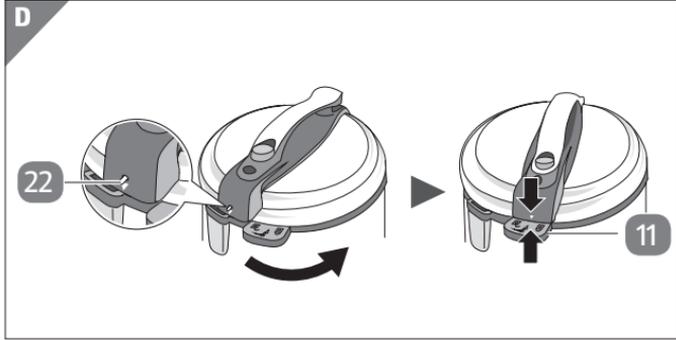
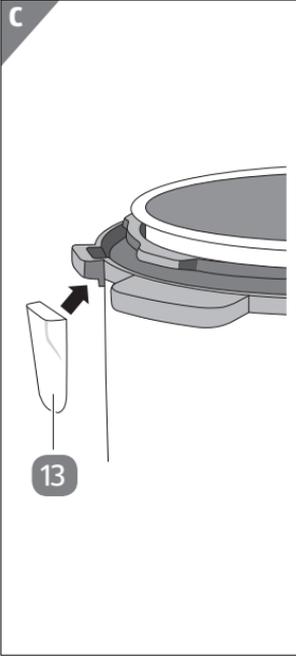
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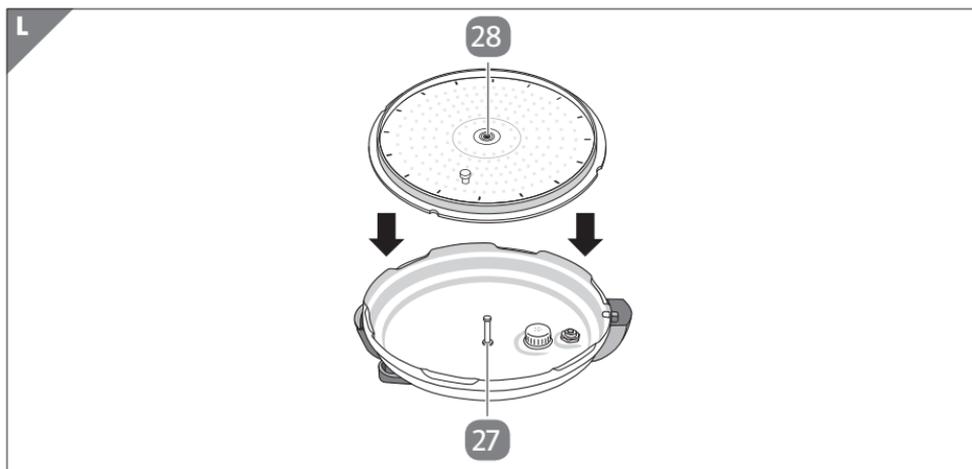
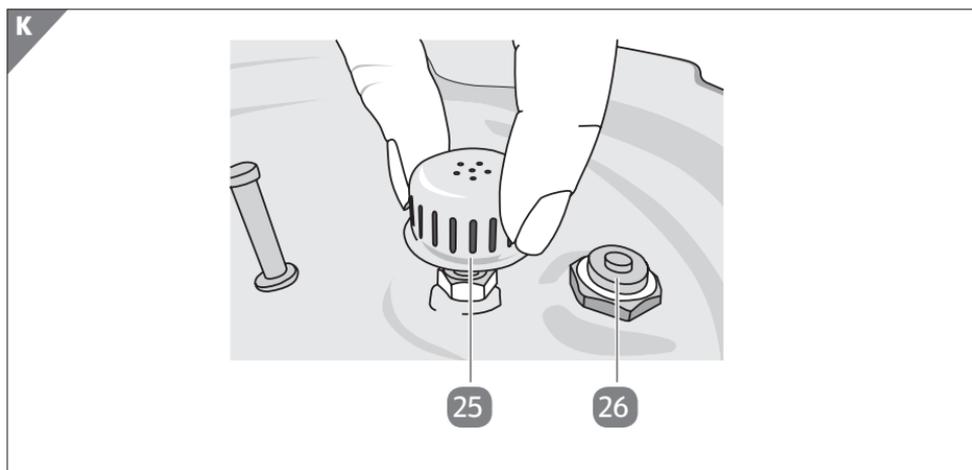
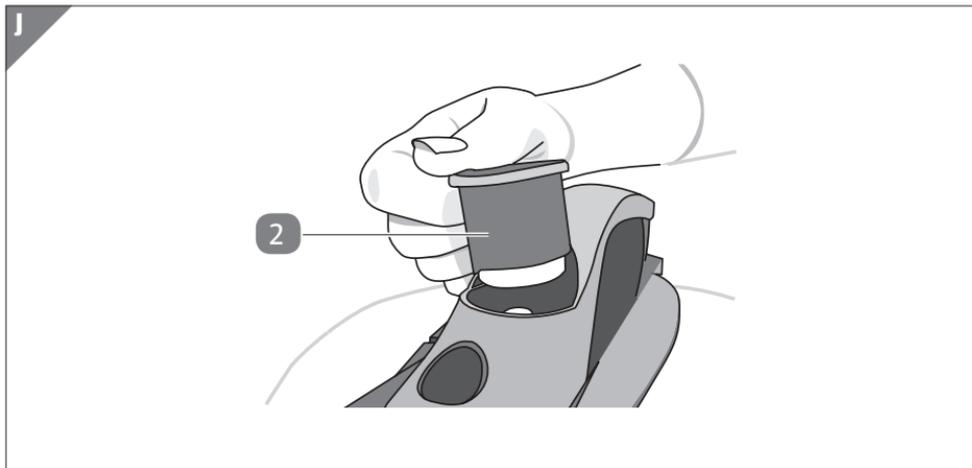


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## Package contents/device parts

- 1 Safety valve
- 2 Pressure regulator
- 3 Lid
- 4 Silicone sealing ring
- 5 Steel plate
- 6 Metal peg
- 7 Pot
- 8 Base unit
- 9 Control panel
- 10 Heating plate (inside)
- 11 Handle
- 12 Power socket
- 13 Condensation collector
- 14 Power cord
- 15 Steaming rack
- 16 Measuring cup
- 17 Rice spatula
- 18 TIMER button / PRESET button / + button
- 19 Display
- 20 KEEP WARM button / CANCEL button / - button
- 21 Cooking mode buttons\* (with indicator lights)
- 22 Pin
- 23 Pressure symbol
- 24 Steam release symbol
- 25 Pressure regulator cover
- 26 Safety valve sealing ring
- 27 Center post
- 28 Silicone washer

\*Cooking mode buttons include:

Rice  
Oatmeal  
Meat  
Chicken  
Sauté  
Slow Cooking  
Steam  
Fish  
Soup  
Tenderize/Beans

## General information

### Reading and storing the user manual



This user manual accompanies this 6-in-1 programmable electric pressure cooker (hereafter referred to as the “pressure cooker”), and contains important information on setup and handling.

Before using the pressure cooker, read the user manual carefully.

This particularly applies to the safety instructions. Failure to do so may result in personal injury or damage to the pressure cooker.

Store the user manual for further use. Make sure to include this user manual when passing the pressure cooker on to third parties.

### Explanation of symbols

The following symbols and signal words are used in this user manual, on the pressure cooker or on the packaging.



This signal symbol/word designates a hazard with a high degree of risk, which will result in death or severe injury if not avoided.



This signal symbol/word designates a hazard with moderate risk, which may result in death or severe injury if not avoided.



This signal symbol/word designates a hazard with low risk, which may result in minor or moderate injury if not avoided.



This signal word warns of possible damage to property.



This symbol provides you with useful additional information on handling and use.



**Burn hazard!** Warning of hot surface.



The ETL Listed Mark is proof that the product has been independently tested and meets the applicable published standard.

Intertek

# Safety

## Proper use

The pressure cooker is exclusively designed for quick and slow cooking. It is only intended for private use and not suitable for commercial purposes. The pressure cooker is not a toy for children.

Only use the pressure cooker as described in this user manual. Any other use is considered improper and may result in personal injury or damage to property.

The manufacturer or vendor accepts no liability for damage caused by improper or incorrect use.

## Safety instructions

# IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed including the following. Read all instructions.**



### **Risk of electric shock!**

A faulty electrical installation, excessive line voltage or incorrect operation may result in an electric shock.

- **3 PRONG PLUG:** The pressure cooker comes equipped with a 3 prong plug. It is recommended that you only plug this into an outlet that accepts the 3 prongs and that you do not try to defeat this feature as it is an important safety feature that protects you from electric shock if a wire comes loose.
- If electric circuit is overloaded with other appliances, the pressure cooker may not operate properly. The pressure cooker should be operated on a separate electrical circuit from other operating appliances.
- Never operate the pressure cooker when it has a damaged cord or plug, when it is not working properly, after it has been dropped or damaged, or after it has been dropped into water. Return the pressure cooker to a service center for examination and repair.

- 
- Only connect the pressure cooker if the line voltage of the outlet corresponds to the data on the rating plate.
  - Only connect the pressure cooker to an easily accessible outlet so that you can quickly disconnect it from the power supply in the event of a problem.
  - **CAUTION:** To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
  - Do not operate the pressure cooker if it exhibits visible damages or if the power cord or plug is defective.
  - If the power cord is damaged, the entire appliance should be returned to the place of purchase.
  - Do not open the housing; instead, have a qualified professional perform repairs. Contact a qualified workshop for this. Liability and warranty claims are waived in the event of repairs performed by the user, improper connection or incorrect operation.
  - Only parts that comply with the original device data may be used for repairs. The pressure cooker contains electrical and mechanical parts which are essential for providing protection against sources of danger.
  - Always attach the plug to the pressure cooker first, then plug the cord into the wall outlet. To disconnect, turn any control to “off”, then remove the plug from wall outlet.
  - The pressure cooker must not be operated with an external timer or separate remote control system.
  - Keep the power cord away from heated surfaces.
  - To protect against electrical shock, do not immerse the base unit, power plug and power cord in water or other liquids.
  - Do not allow the pressure cooker to be exposed to rain or moisture during use or storage.
  - Never touch the power plug with wet or damp hands.
  - Do not pull the power plug out of the outlet by the cord; instead, always pull it out by the plug itself.

- Never move, pull, or carry the pressure cooker by its power cord.
- Keep the pressure cooker and power cord away from open flames and hot surfaces.
- Lay the power cord so that it does not pose a tripping hazard.
- Do not kink the power cord and do not lay it over sharp edges.
- Do not let the power cord hang over the edge of the table or counter, or hot surfaces.
- Only use the pressure cooker indoors. Do not use the pressure cooker in damp rooms or in the rain. Do not use outdoors.
- Do not place the pressure cooker on or near a hot gas or electric burner, or in a heated oven.
- Do not place or store the pressure cooker where it can be pulled into a tub or sink.
- Never reach to retrieve the pressure cooker if it has fallen into water. In such a case, immediately disconnect the power plug.
- Never insert any objects into the housing.
- Always turn the pressure cooker off and pull the plug out of the wall outlet before you clean the pressure cooker, if a fault occurs and in the event of a storm.
- Never operate the pressure cooker with the air openings blocked or while on a soft surface, such as a bed or couch, where it is possible for the air openings to be blocked. Keep the air openings free of lint, hair, and similar objects.
- If you do not intend to use the pressure cooker for an extended period of time, disconnect it from the power source. The pressure cooker is only completely without current when the power plug has been pulled out of the wall outlet.
- **SHORT CORD PURPOSE:** A short detachable power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

- Longer detachable power-supply cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord is used:
  - (1) The marked electrical rating of the cord set should be at least as great as the electrical rating of the appliance; and
  - (2) The cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally;
  - (3) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- Unplug the pressure cooker from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN REMOVABLE CONTAINER.

**WARNING!**

**Danger for children and persons with impaired physical, sensory or mental capacities (e.g. partially disabled persons, older persons with reduced physical and mental capacities) or lack of experience and knowledge (e.g. older children).**

- The pressure cooker is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the pressure cooker by a person responsible for their safety.
- Close supervision is required when the pressure cooker is used by or near children.
- Do not allow children to use the pressure cooker. Keep children away from the pressure cooker and power cord.
- To reduce the risk of burns, fire, electric shock, or injury to persons, do not leave the pressure cooker unattended while in operation.

- Make sure that children do not play with the plastic wrapping. They may get caught in it when playing and suffocate.



### **Risk of injury!**

If you do not use the pressure cooker properly, there is an increased risk of injury.

- Read through all the operating instructions before using the pressure cooker. Keep them for future reference.
- Do not use the pressure cooker for other than its intended use.
- The pressure cooker is for HOUSEHOLD USE only.
- The pressure cooker is intended for countertop use only.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- Always check the pressure release devices for clogging before use.
- Do not use the pressure cooker near children.
- The pressure cooker should not be used by anyone unfamiliar with the instructions or precautions of pressure cooking.
- Never use or put the pressure cooker in an oven or a microwave. Handles, valves and safety features will be damaged by the high temperatures.
- Extreme caution must be used when moving the pressure cooker under pressure. Do not touch the hot surfaces. Use handles or knobs and protect your hands with oven mitts.
- Extreme caution must be used when moving the pressure cooker containing hot oil or other hot liquids.
- The pressure cooker cooks under pressure, improper use may result in scalding. Follow the instructions in the user manual and make sure the lid is closed properly before operating.

- NEVER ATTEMPT TO OPEN THE LID WHEN THE PRESSURE COOKER IS UNDER PRESSURE. Never use force to open the pressure cooker. Do not open it until you have made sure that the pressure inside has been reduced completely. Read the instructions in the user manual.
- Do not open the pressure cooker until it has cooled down and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the pressure cooker is still pressurized – do not force it open. Any pressure in the pressure cooker can be hazardous. Read the instructions in the user manual.
- Never use the pressure cooker without first adding water. This would seriously damage it. The pot should be filled at least to the MIN. mark. Do not fill the pressure cooker over  $\frac{2}{3}$  full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over  $\frac{1}{2}$  full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Read the instructions in the user manual.
- Only use the source of heat listed in the user manual. The pot of the pressure cooker can only be heated up by the base unit connected to a power source.
- When you have cooked meat with skin (such as chicken) that can swell up under pressure, do not pierce the meat while the skin is swollen. This could cause scalding.
- If the contents are mushy, the pressure cooker must be shaken gently before opening to prevent pockets of steam from spitting and scalding you.
- Never obstruct the pressure regulator.
- Check the correct functioning of the safety valve, pressure regulator and silicone sealing ring each time before using. Read the instructions in the user manual.
- Do not use the pressure cooker to deep fry food in oil under pressure.
- Do not try to interfere with any of the safety features with the exception of the cleaning and maintenance procedures listed in the user manual.

- Replace parts showing signs of wear regularly. Parts that are clearly discolored, have split or show other signs of damage or do not fit correctly must be replaced with original spare parts.
- Use only original spare parts. It is important to use only pots and lids of the same model.
- 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.
- You should never leave the pressure cooker unattended during operation.
- When reducing pressure quickly with the pressure regulator, always keep your hands, head and body well away from the hot steam. You could injure yourself as steam escapes.
- During cooking, bursts of steam will be given off vertically from center of the pressure regulator. Do not come into contact with the hot steam.
- Do not touch the pressure regulator when in use. Only turn it to release the pressure after finished cooking. When releasing steam, keep hands and body out of the way of the steam.
- Always check the silicone sealing ring is correctly positioned before use.
- When the normal operating pressure is reached, turn the heat down so all the liquid, which creates steam, does not evaporate.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Always attach plug to the base unit first, then plug the cord into a wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.

**NOTICE!****Risk of damage!**

Improper handling of the pressure cooker may result in damage.

- Do not use metal utensils as they will scratch the premium non-stick coating on the pot. Use the heat resistant plastic utensil provided or use a wooden spoon.
- Do not place food or liquid directly into the base unit. Only the pot is designed to contain food or liquid.
- Before placing the pot into the base unit ensure the bottom of the pot and the heating plate are dry and clean without water or food debris.
- Ensure the base unit is used on a stable, level and heat-resistant surface. If necessary, place a heat resistant mat underneath the pressure cooker during use.
- Do not use the pressure cooker on or near a hot plate. Do not position it under hanging kitchen cabinets as steam released from the pressure cooker may cause damage.
- Never use the pot on a gas or electric cooktop or an open flame.
- Do not leave the rice spatula or measuring cup in the pot when the pressure cooker is in use.
- The pressure cooker does not require pre-heating.

# **SAVE THESE INSTRUCTIONS**

**Keep the user manual for future reference.**

## First use

### Checking the pressure cooker and package contents

#### NOTICE!

#### Risk of damage!

If you are not cautious when opening the packaging with a sharp knife or other pointed object, you may quickly damage the pressure cooker.

– For this reason, be very careful when opening it.

1. Take the pressure cooker out of the packaging.
2. Check to make sure that all parts are included (see **Fig. A**).
3. Check whether the pressure cooker or the individual parts exhibit damage. If this is the case, do not use the pressure cooker. Contact the manufacturer via the service address indicated on the warranty card.

### Basic cleaning

1. Remove the packaging material and all protective foils.
2. Clean all parts of the pressure cooker before first use as described in the chapter “Cleaning and maintenance”.

### Installing the condensation collector

Install the condensation collector **13** onto the side of the base unit **8** (see **Fig. C**). It collects and holds the extra condensation during cooking.

### Connecting to power

1. Insert the connector end of the power cord **14** into the power socket **12** of the pressure cooker.
2. Connect the plug of the power cord to a wall outlet.

A beep sound can be heard and “0000” can be seen on the display **19** once the pressure cooker is powered (see **Fig. B**). The pressure cooker is now in the standby mode and ready for use.

## Safety devices

The pressure cooker is equipped with the following safety devices for safe cooking.

### Safety valve

The safety valve **1** checks the inside pressure of the pressure cooker. While pressure is building up, the safety valve pops up and locks the lid **3**. When the safety valve pops up, you should never attempt to open the lid of the pressure cooker.

When the safety valve has dropped back down to its original position, the pressure cooker is no longer under pressure. The lid can then be opened.

### Pressure regulator

Turning the pressure regulator **2** to the “steam release” position will release the extra pressure in the pressure cooker for safe opening of the lid **3** when cooking is done. Use a tool (e.g. a long wooden spoon) or protect your hands with oven mitts to turn the pressure regulator. This will avoid getting your hand in contact with hot steam which may cause injury.

## Cooking with the pressure cooker



### Risk of injury!

Forcing the lid to open may result in burns and serious injury.

- Once the safety valve pops up, there is pressure built up inside the pressure cooker. Never open the lid at this time.



### Risk of clogging!

Overfilling the pressure cooker may cause excess steam which may lead to burns.

- Do not overfill the pressure cooker; otherwise, there is a risk of clogging the steam outlets (e.g. safety valve) and developing excessive pressure.



- Cooking under pressure raises the temperature of the liquid and steam inside the pressure cooker well above boiling point. This method of cooking is saving you both time (foods cook up to 70 % faster) and money (less energy is used). Besides, more vitamins and minerals in the food are retained and natural flavors are enhanced.
- The pressure cooker must be filled at least to the MIN. mark with water or liquids to make steam.
- In general, cut the ingredients which are to be cooked quickly into larger pieces and those which are to be cooked slowly into smaller pieces for even cooking results.
- When cooking white rice, use the measuring cup **16** provided. The optimum proportion is 1 cup of rice to 1 cup of water. After cooking is done, rest for 10 minutes before opening the lid.
- Frozen meats and vegetables must be defrosted before cooking.
- When cooking dried beans and peas, soak them for a minimum of 3 hours in water first before using in your recipes.

## Sautéing and searing

### NOTICE!

#### Risk of damage!

Improper handling of the pressure cooker may result in damage to the non-stick coating on the pot.

- Ensure that you use a heat-resistant, non-scratch utensil such as a wooden spoon to stir the food inside the pot.



- Although optional, it is worth sautéing vegetables, browning meat and warming spices before pressure cooking. This adds depth of flavor to the dish.
- The lid must be removed during sautéing or searing.

1. Connect the pressure cooker to power (see chapter “Connecting to power”).
2. Press the SAUTÉ button (a cooking mode button **21**) and wait for a few seconds until the display stops blinking and the unit starts cooking.  
When “Sauté” mode is selected, the corresponding indicator light will be turned on. You will also see “30” on the display **19** which stands for the default cooking time in minutes.
3. Add a small amount of oil (or butter) into the pot **7**.

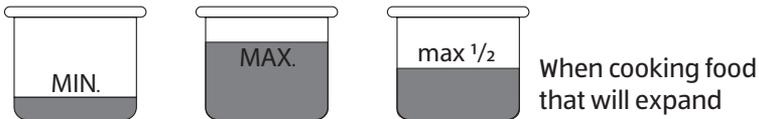
- When the oil is heated up, add food to be sautéed or seared into the pot. Take care when food is added as hot oil may splatter. If cooking a large amount of meat, this should be done in small batches.
- Stir the food with a heat-resistant, non-scratch utensil such as a wooden spoon.
- When finished sautéing or searing, press the CANCEL button **20** to stop cooking and return the pressure cooker to the standby mode.

## Using the cooking modes

- Connect the pressure cooker to power (see chapter “Connecting to power”).
- Add the ingredients into the pot **7**.

Make sure that the amount of food and liquid combined reaches the MIN. mark on the inside of the pot, but never more than the MAX. mark ( $\frac{2}{3}$  of the pot capacity).

When cooking food that expands such as rice, dried beans, grains and legumes, do not fill more than half of the pot capacity.



- Close the lid **3** and rotate it counterclockwise towards the lock icon (🔒) on the handle **11** until the lid locks in place (see **Fig. D**).

The arrows on the lid and base unit **8** should align. And the pin **22** should not be visible from the side of the lid when the lid is properly closed.

- Turn the pressure regulator **2** to the “pressure” position.

The pressure symbol (⊙) **23** should align with the arrow (see **Fig. F**).

- Press a cooking mode button **21** to select a cooking mode.

When a cooking mode is selected, the corresponding indicator light will be turned on. You will see a number on the display **19** which stands for the default cooking time in minutes.

Refer to the table below for the default cooking time in each cooking mode:

Cooking mode	Default cooking time (min)	Adjustable range (min)
Rice	12	5–16
Oatmeal	5	3–15
Meat	20	10–60
Chicken	15	10–30
Sauté*	30	5–60

Cooking mode	Default cooking time (min)	Adjustable range (min)
Slow Cooking**	240	30–600
Steam	15	1–45
Fish	10	5–15
Soup	18	5–45
Tenderize/ Beans	40	20–60

\*Cooking under “Sauté” mode will raise the cooking temperature to 212–266 °F (100–130 °C). Make sure the lid is removed when using this mode.

\*\*The “Slow cooking” mode does not cook under pressure. See chapter “Using as a slow cooker” for details.

- If a different cooking time is desired, press the + **18** or – button **20** to adjust the cooking time while the cooking time is still blinking.  
Press and hold the + or – button to adjust the values quickly.  
You will see the new cooking time on the display.  
You can only adjust the cooking time within the adjustable range for each cooking mode (see the table in step 5).
- Wait for a few seconds until the display stops blinking and the unit starts cooking.  
If you have made a mistake, press the CANCEL button **20** and start again.

## Cooking process

- The pressure cooker can take up to several minutes to reach pressure. The cooking time on the display will only begin to count down when full pressure has been reached. To speed this process up use hot instead of cold liquid to start cooking.
- During cooking, the safety valve **1** pops up and locks the lid **3**. Never attempt to open the lid during cooking.
- If you decide to stop cooking during the cooking process, press the CANCEL button **20**. Do not attempt to immediately open the lid (see chapter “Removing the lid”).
- When cooking is done, you will hear three beep sounds. Do not attempt to immediately open the lid (see chapter “Removing the lid”).

## Keep warm function

- After cooking is done, the pressure cooker will automatically activate the keep warm function with the indicator light of the KEEP WARM button **20** turned on.

To stop the keep warm function, press the CANCEL button **20**. The indicator light will turn off and the pressure cooker will return to the standby mode.

2. If you want to activate the keep warm function again, press the KEEP WARM button.



- The pressure cooker can keep the cooked food warm up to 24 hours. However, for the best flavors, the maximum keep warm time should not be longer than 6 hours.
- It is not recommended to use the keep warm function for extended periods when cooking fish or chicken.

## Removing the lid



### Risk of injury

Some residual heat and steam may be released when opening the lid of the pressure cooker which may cause injury.

- Protect your hands with oven mitts and use the lid as a shield to direct the steam away from your face and hands when opening the lid.



If the lid is adhering to the base unit and cannot come off easily, it is a sign that there may still be pressure built up inside the pressure cooker. Do not force the lid open and allow more time for the pressure cooker to cool down before trying to remove the lid.

You must release the pressure inside the pressure cooker before opening the lid. Select one of the two ways below:

### Natural release

This method is recommended for dishes with large amount of liquid (e.g., soup) which may be boiling over and blocking the pressure regulator **2**.

1. After cooking, allow the keep warm function to be activated and the pressure cooker to cool down naturally.

Depending on the volume of food and liquid inside the pressure cooker, this may take up to approximately 12 to 30 minutes.

2. When the safety valve **1** has dropped back down to its original position, rotate the lid **3** clockwise towards the unlock icon () on the handle **11** until the lid is disengaged and then lift the lid open (see **Fig. E**).

The pin **22** should not be visible from the side of the lid when the lid is properly opened.

## Quick release



### Burn hazard!

Bursts of steam will be given off vertically from the center of the pressure regulator.

– Use a tool (e.g., a long wooden spoon) or protect your hands with oven mitts to turn the pressure regulator.

1. After cooking, press the CANCEL button **20** to stop the keep warm function.
2. Turn the pressure regulator **2** to the “steam release” position. The steam release symbol (☁) **24** should align with the arrow (see **Fig. G**).
3. When the safety valve **1** has dropped back down to its original position and there is no longer steam emitting from the pressure regulator, rotate the lid **3** clockwise towards the unlock icon (🔓) on the handle **11** until the lid is disengaged and then lift the lid open (see **Fig. E**).

The pin **22** should not be visible from the side of the lid when the lid is properly opened.

## Preset function (Timer)



### Health hazard!

If you do not handle food properly, bacterial growth may result.

– Do not leave perishable food such as meat, poultry, fish, cheese and dairy products at room temperature over 2 hours.

1. Press the PRESET **18** button repeatedly to set a time.

You will see a number on the display **19**. It indicates how much time before the pressure cooker will automatically start cooking.

You can set a timer from 30 minutes to 24 hours. Each press of the button will increase the time by 30 minutes.

The indicator light next to the PRESET button will turn on when a timer is set.

2. Select a cooking mode (see chapter “Using the cooking modes”).

Cooking will start when the timer is up.

To cancel the timer, press the CANCEL button **20**.

## Using the steamer

1. Put the steaming rack **15** into the base of the pot **7** (see **Fig. H**).
2. Fill the pot with water. The water surface should not touch the steaming rack.
3. Place the food to be steamed on top of the steaming rack.
4. Close the lid **3** and start cooking under the “steam” cooking mode (see chapter “Using the cooking modes”).

## Using as a slow cooker

This pressure cooker can also be used as a slow cooker (does not cook under pressure). The cooking temperature will always be kept between 185–194 °F (85–90 °C).

1. Connect the pressure cooker to power (see chapter “Connecting to power”).
2. Add the ingredients into the pot **7**.
3. Close the lid **3** and rotate it counterclockwise towards the lock icon () on the handle **11** until the lid locks in place (see **Fig. D**).

The arrows on the lid and base unit **8** should align. And the pin **22** should not be visible from the side of the lid when the lid is properly closed.

4. Turn the pressure regulator **2** to the “steam release” position. The steam release symbol () **24** should align with the arrow (see **Fig. G**).
5. Press the SLOW COOKING button (a cooking mode button **21**).

When “Slow cooking” mode is selected, the corresponding indicator light will be turned on. You will also see “240” blinking on the display **19** which stands for the default cooking time in minutes.

6. If a different cooking time (30–600 minutes) is desired, press the + **18** or – button **20** to adjust the cooking time while the cooking time is still blinking.

Press and hold the + or – button to adjust the values quickly.

7. Wait for a few seconds until the display stops blinking and the unit starts cooking.

If you have made a mistake, press the CANCEL button **20** and start again.

8. After cooking, press the CANCEL button **20** to stop the keep warm function (see chapter “Keep warm function”).
9. Rotate the lid **3** clockwise towards the unlock icon () on the handle **11** until the lid is disengaged and then lift the lid open (see **Fig. E**).

## Cleaning and maintenance



**DANGER!**

### **Risk of electric shock!**

Improper handling of the pressure cooker may result in electric shock.

- Always switch the pressure cooker off and unplug the power cord before cleaning.
- Never immerse the base unit and power cord in water or other fluids.



**WARNING!**

### **Burn hazard!**

The pressure cooker will get hot during operation.

- Let the pressure cooker cool off completely before each cleaning.

**NOTICE!**

### **Risk of short circuit!**

Water or other liquids that have penetrated the housing may cause a short circuit.

- Make sure that no water or other liquids penetrate the housing.
- Never immerse the base unit in water or other liquids.

**NOTICE!**

### **Risk of damage!**

Improper handling of the pressure cooker may result in damage.

- Do not use any aggressive cleaners, brushes with metal or nylon bristles, sharp or metallic cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces.

- Do not put the pressure cooker in the dishwasher, as this will destroy it.

## Cleaning the base unit

- Use a soft damp cloth to clean the outer surface of the base unit **8**, control panel **9**, heating plate **10** and handles **11**. Then let all parts dry completely.

## Cleaning the pot

- Wash the pot **7** after each use in warm soapy water with a non-abrasive sponge. Rinse and dry thoroughly. Replace it into the base unit after cleaning.

## Cleaning the lid



If the silicone sealing ring is not fitted correctly onto the lid, this will prevent the lid from closing properly and stop the pressure cooker from operating normally.

1. Carefully remove the silicone sealing ring **4** and the steel plate **5** from the lid **3** by pulling on the metal peg **6**. Remove the silicone sealing ring from the steel plate. Wash them in warm soapy water and then dry thoroughly.
2. Remove the pressure regulator **2** by pulling it up and off (see **Fig. J**). Rinse with warm water and dry thoroughly before replacing it to the original position.
3. Remove the pressure regulator cover **25** by pulling it off (see **Fig. K**). Rinse with warm water and dry thoroughly before replacing it to the original position.
4. Rinse the upper and underside of the lid in warm water and dry thoroughly. Rinse the safety valve **1** and safety valve sealing ring **26** with running water.
5. Reassemble the silicone sealing ring onto the steel plate after cleaning. Push them onto the center post **27** on the underside of the lid. Make sure the metal peg on the steel plate faces out (see **Fig. L**).

## Cleaning the accessories

- Remove the condensation collector **13** from the base unit **8** and then empty and wash it thoroughly. Let it dry completely and return it back to the original position.
- Clean the rice spatula **17**, measuring cup **16** and steaming rack **15** in soapy water with a non-abrasive sponge. Rinse and dry them thoroughly.

## Replacing the sealing rings

- The silicone sealing ring (4), safety valve sealing ring (26) and silicone washer (28) are wearable parts and must be replaced if damage is found.
- Contact the manufacturer for replacement using the service address specified on the warranty card.

## Storage

- Clean the pressure cooker and its accessories before storage (see chapter “Cleaning and maintenance”).
- Store the pressure cooker in a clean dry place.
- To reduce wear and tear on the silicone sealing ring (4), place the lid (3) upside down or loosely on the pressure cooker for storage.
- Keep the pressure cooker away from children.



Any other servicing should be performed by an authorized service representative.

## Troubleshooting

### NOTICE!

### Risk of damage!

Improper handling of the pressure cooker may result in damage.

- Do not open the housing of the pressure cooker; instead, have qualified professionals perform any repairs. Contact a qualified workshop for this. Liability and warranty claims are waived in the event of repairs performed by the user or incorrect operation.

Some problems may be caused by minor faults that you can fix yourself. To do so, follow the instructions in the following table. If it is still not possible to resolve the problem, contact customer service. Do not repair the pressure cooker yourself.

Problem	Possible cause	Solution
The lid (3) does not close properly.	The silicone sealing ring (4) is not fitted correctly.	Reassemble the silicone sealing ring correctly.

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
The lid cannot be opened.	The pressure has not been fully released.	Allow the pressure to release naturally, or turn the pressure regulator <b>2</b> to the “steam release” position.
	The safety valve <b>1</b> has not dropped down.	Use a cocktail stick to push it down, jiggle the lid and allow the steam to escape.
“E1” is shown on the display <b>19</b> .	Sensor error	Unplug the pressure cooker and allow it to rest for 20 minutes before using it again. Contact after sales support if the problem persists.
“E2” is shown on the display.	Short circuit of the sensor	Unplug the pressure cooker and allow it to rest for 20 minutes before using it again. Contact after sales support if the problem persists.
“E3” is shown on the display.	The pressure cooker is overheated.	Ensure there is enough food and liquid inside the pot.
		Ensure the pot is properly placed inside the base unit.
		Switch the pressure cooker off and let it cool down for 20 minutes before using it again. Contact after sales support if the problem persists.
“E4” is shown on the display.	The pressure regulator is not working properly.	Contact after sales support for repair. Do not repair the pressure cooker yourself.

## Technical data

Model:	KY-318A
Supply voltage:	120 V / 60 Hz
Power:	1,000 W
Capacity:	Approx. 6 quart (5.65 L)
Working pressure:	8.7 psi (60 kPa)
Maximum allowable pressure:	200 kPa
Product code:	96775

## Disposal

### Disposing of the packaging

- Sort the packaging before you dispose of it. Dispose of paperboard and cardboard with the recycled paper service and wrappings with the appropriate collection service.

### Disposing of the pressure cooker

- Should the pressure cooker no longer be capable of being used at some point in time, **dispose of it in accordance with the regulations in force in your city or state.**
- Please ensure your recycling information applies to local regulations and the EPA recommendations ([www.epa.gov](http://www.epa.gov)).



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96775

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MODEL/NO DEL MODELO:

KY-318A

08/2018

**3**

**YEAR WARRANTY  
AÑOS DE GARANTÍA**