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Power cooker instructions

Ensure your pressure cooker is clean and has no cracks or dents. Add your food and liquid according to your recipe. Close and lock the lid, then turn on the cooker to build pressure has been released. 1 Check that your pressure cooker is in good condition. Examine your pressure cooker thoroughly to ensure there are no cracks or dents. Make sure all components (including the seal, valve, gauge, and condensation cup) are clean and functional with no signs of leftover food.[1] Also check that the rubber gasket ring that fits inside the rim of the lid has no tears and fits snugly into the lid. Pressure cookers that are cracked can be dangerous as they could release hot steam and burn you. 2 Add your food and liquid needed varies depending on your pressure cooker and your recipe, but the cooker should never be more than 2/3 full, as there needs to be room for the steam to accumulate.[2] There must always be some sort of liquid in your pressure cooker before you cook anything in it, as the steam from the liquid creates the pressure that cooks your food. If you have an old-style jiggle top cooker, always use at least one cup of water. For a newer-style valve cooker, the minimum amount of liquid is ½ cup. If you're using the trivet, place it in the bottom of the pressure cooker and slide it into place so that it locks and the valve is in the correct position. In most cases, you'll hear a click when the lid is properly closed. The lid must be locked so that the steam is sealed in and the pot can successfully produce pressure. Make sure the rubber gasket ring is firmly in place inside the lid before closing the pressure cooker. 4 Turn the cooker on to build pressure. If you're using an electric pressure cooker (or Instant Pot), plug it in and set the cooker increases. On some newer models, marks on the valve stem will appear as the pressure rises. In old jiggle top valves, this will be when steam coming out of the nozzle when you see steam coming out of the nozzle. If using a stove-top cooker, maintain the pressure throughout cooking time by reducing the heat so that the cooker continues to simmer and does not whistle. If the heat supply isn't reduced, the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release steam, which will prevent the food from cooking properly. 5 Release the pressure may continue to rise and release the not attempt to lift the lid right away, as the pressure must be released before it is safe to do so. Your recipe should specify which of the 3 ways to release the pressure releases on its own, typically within 10-30 minutes depending on the cooker. This method is often used for long cooking foods like roasts so they continue to cook while the pressure reduces. Quick release: Most old pressure cookers, and all new pressure cookers, have a quick release button on the lid. When this button is released from within the cooker. Cold water release: If using a stove-top cooker, place it under the sink faucet and run cold water on the lid until the pressure stops, being careful not to run the water directly on the pressure regulator or vent. This is the fastest way to release pressure has been released before removing the lid. On jiggle tops, move the pressure regulator, and on newer models, move the valve stem. If there's no sound of escaping steam, go ahead and unlock and remove your food. Advertisement 1 Pressure cookers cook food quickly. Pressure cookers typically cook food much faster than if you used another method (for example, what would normally take 2 hours will only take about 20 minutes). The pressure produced from the liquid's steam raises the boiling point and forces liquid into the food, causing it to cook relatively quickly.[4] Note that cook times may vary depending on the altitude of where you live, with higher altitudes requiring longer cook times. 2 They preserve nutrients in your food. Because cooking times are reduced, heat-sensitive nutrients, like beta-carotene and ascorbic acid, are better preserved. Pressure cooking also reduces anti-nutrients like phytic acid better than boiling, so you're left with a healthier meal.[5] 3 They tenderize meat. Pressure cooking also reduces anti-nutrients like phytic acid better than boiling, so you're left with a healthier meal.[5] 3 They tenderize meat. Pressure cooking also reduces anti-nutrients like phytic acid better than boiling, so you're left with a healthier meal.[5] 3 They tenderize meat. Pressure cooking also reduces anti-nutrients like phytic acid better than boiling, so you're left with a healthier meal.[5] 3 They tenderize meat. Pressure cooking also reduces anti-nutrients like phytic acid better than boiling, so you're left with a healthier meal.[5] 3 They tenderize meat. Pressure cooking also reduces anti-nutrients like phytic acid better than boiling, so you're left with a healthier meal.[5] 3 They tenderize meat. Pressure cooking also reduces anti-nutrients like phytic acid better than boiling, so you're left with a healthier meal.[5] 3 They tenderize meat. Pressure cooking also reduces anti-nutrients like phytic acid better than boiling, so you're left with a healthier meal.[5] 3 They tenderize meat. can cook all kinds of food, but they're particularly good at cooking tough cuts of meat, like beef and pork. While not all pasteurized meats need to be softened, this is especially helpful if you cook wild meat. [6] Advertisement 1 Meat and poultry Season and brown meat first for maximum flavor. To do so, heat a small amount of oil, such as canola oil, in the pressure cooker on medium high. Do not put the lid on during this process. Or, brown the meat in a pan before putting it in the pressure cooker came in may have a guide for preparing different kinds of food. Try making pressure cooker fried chicken for a yummy recipe. 2 Seafood Wash your seafood, then place it on a pressure cooker steamer basket on the support trivet. Use at least 3/4 cup (177 ml) of liquid, and add some vegetable oil to the basket to make sure the fish doesn't stick. Fish and shellfish should reach a temperature of at least 145°F (63°C) [9] 3 Dry beans and chickpeas Soak beans in unsalted water for 4-6 hours, then drain them and place them in the pressure cooker, add 1-2 tbsp (15-30 ml) of vegetable oil to the water.[10] 4 Rice and grains Soak wheat grain berries and pearl barley in lukewarm water for 4 hours before adding them to the pressure cooker. Do not soak rice and oats. Follow the instructions provided by your recipe to know how much water to add and how long to cook the grains. 5 Fresh and frozen vegetables or wash fresh vegetables or wash fresh vegetables, then place them in the steamer basket. When cooked for 5 minutes, most veggies require a 1/2 cup (118 ml) of water in the bottom of the pressure cooker. Use 1 cup (236 ml) if the cooking time is 5-10 minutes, or 2 cups (473 ml) if the cooking time is 5-10 minutes, or 2 cups (473 ml) if the cooking time is 5-10 minutes. kinds of potatoes well. 6 Fruit Wash all fruit, then place it in the steamer basket. In general, use 1/2 cup (118 ml) of water needed, however, may vary depending on the recipe you use.[12] Try using your pressure cooker to make things like blueberry jam or cranberry sauce. Advertisement Pressure cookers cook food using steam pressure inside the pot. This causes food to cook faster by raising the boiling point of the liquid and forcing the hot liquid into the food.[13] There are two types of pressure cookers. The first is the old style pressure cooker with a "jiggle top," or weighted pressure regulator that sits on top of the vent pipe on the lid. The second type is the newer style that uses spring valves and a closed system. Pick a pressure cooker that meets your needs. These days, you don't have to worry about dangerous pressure cookers, as all modern models have built-in safety features. However, that doesn't mean all pressure cookers are created equal. [14] Choose a cooker based on your individual needs, like how many people you regularly cook for and what foods you tend to make. Here are some general guidelines to consider: Stainless steel: Pressure cookers don't have a barrier between your food and the pot, so you want a relatively unreactive metal. Look for high-quality stainless steel; 18/10 grade with an aluminum core is a popular choice. Pot dimensions: You can only fill a pressure cooker up to 2/3 full, so choose one large enough to prepare large meals. Most recommend choosing a cooker that's at least 6-7 quarts in volume. Pay attention to the height and diameter as well to make sure accessories like a steamer basket will fit. Gauge style: If you want a stove-top cooker, the gauge is important, as it monitors the pressure inside. There are many different lid and gauge styles, so choose one that's easy for you to read. For example, some have two bright red lines that indicate pressure. Other features and accessories: Think about what you want to cook in your pressure cooker is a good idea. Do your research to see what features and accessories your favorite recipes require and choose a cooker that will work well. Advertisement 1 Is it safe to use a pressure cooker? Yes, modern pressure cookers due to manufacturer errors that caused many exploding accidents. However, modern cookers have many safety precautions in place to prevent this from happening. Just be sure to use the cooker according to its instructions, ensure the lid is locked and secure, and that the cooker isn't damaged in any way.[15] 2 Do you need liquid to cook with a pressure cooker. The steam from the liquid is what creates the pressure required to properly cook your food. Check your recipe to find out which liquid you need and how much to add.[16] Attempting to use a pressure cooker without liquid is dangerous, as the pressure cooker without liquid is dangerous. steam roasting, stewing, boiling, poaching, and more. Some modern models even allow you to bake cakes! The possibilities are endless.[17] 4 What are the disadvantages of using a pressure cooker? Pressure cooker? Pressure cooker? Pressure cooker? Pressure cooker? Pressure cookers have many advantages, like a fast-cook time and preserving nutrients in your food, but the main disadvantage is that you can't check on or adjust your food while it's cooking. This is why it's important to follow recipes with accurate timings.[18] Advertisement Add New Question Question Question I did not put the lid on my pressure cooker until the contents started boiling, and now I can't get it locked and can't remove it. What do I do? Turn off the heat and leave the kitchen. Your cooker is in a dangerous state. Wait for the cooker to completely dissipate. Question Why do my casseroles burn on the bottom? Make sure you have enough liquid in the bottom of the pressure cooker and try cooking on a lower heat for a longer time. See more answers Ask a Question Advertisement Thanks Advertisement Than ever-growing number of chefs and culinary professionals. Though regionally influenced primarily by coastal, traditional southern, cajun, and creole styles and flavors, the chefs at Marrow have a solid background in all types of cuisine with over 75 years of combined cooking experience. This article has been viewed 1,137,577 times. Co-authors: 27 Updated: March 20, 2025 Views: 1,137,577 Categories: Featured Articles | Pressure Cookers Print Send fan mail to authors for creating a page that has been read 1,137,577 times. "I was nervous about how to safely release the pressure after cooking. The instructions on doing a cold water release for older models versus using the quick-release button on newer cookers really helped. Now I know how to lower the pressure correctly based on the type of cooker."..." more Share your story Power Cooker Important: When using electrical appliances, basic safety precautions should always be followed. Do not use this Power Cooker until you have read this manual thoroughly. Warranty information inside. SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY. IMPORTANT: Do Not Use This Power Cooker Until You Have Read This Entire Manual Thoroughly! SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY. MANUFACTURER'S WARRANTY LIMITED The manufacturer warrants that your Power Cooker^m is free of defects in materials and workmanship and will, at its option, repair or replace any defective Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components of the Power Cooker^m that is returned to it. All parts and components are returned to it. below: Normal wear and tear are not covered by this warranty applies to consumer use only and is void when the product is used in a commercial or institutional setting. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification. This limited warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. PROCEDURE FOR WARRANTY REPAIRS OR REPLACEMENT: If warranty service is necessary, the original purchaser must pack the product securely and a check or money order for \$24.99 to cover the return postage and handling to the following address: Power Cooker[™], P.O. Box 3007, Wallingford, CT 06492. WE ARE VERY PROUD OF THE DESIGN AND QUALITY OF OUR POWER COOKER.COM This product has been manufactured to the highest standards. Should you have any problem, our friendly customer service staff is here to help you. 1-973-287-5169 UNIT SPECIFICATIONS MODEL NUMBER SUPPLY POWER RATED POWER CAPACITY OF INNER POT WORKING PRESSURE SAFETY WORKING PRESSURE SAFETY WORKING PRESSURE SAFETY WORKING PRESSURE PC-WAL3 AC 120V 60HZ 1000W 1300W 6QT 8QT 0-70 kPa 80-90 kPa SPECIAL FEATURES 01 DIGITAL DISPLAY The Digital Display on your Power Cooker offers a wide range of choices including Browning, Low Temp Cooking, Stewing, and Steaming. 02 KEEP WARM MODE Cooking Time and Pressure Levels may be adjusted to suit any recipe or personal preference. At the completion of the cooking cycle, the unit will automatically shi" to the KEEP WARM mode. The KEEP WARM mode holds and keeps cooked food warm for an Power Cooker has a BROWN mode that allows you to sear or brown food using the INNER POT before cooking under pressure. 05 RAPID RELEASE The Rapid Release feature allows you to sear or brown food using the INNER POT before cooking under pressure. 05 RAPID RELEASE The Rapid Release feature allows you to sear or brown food using the INNER POT before cooking under pressure. leave the button in the full forward position until all pressure has escaped. 06 STEAM MODE The STEAM model heats cooking an endless variety of foods. BUILT-IN SAFETY FEATURES 01 LID SAFETY LOCK This unit is equipped with a safety lock mechanism. DO Back-Up will automatically kick in and release the built-up pressure. 04 CLOG RESISTANT FEATURE Prevents food from blocking the steam release port. 05 SPRING-LOADED SAFETY PRESSURE RELEASE Should all safety features listed above fail, this "spring-loaded" device located beneath the heating element will automatically lower the INNER POT, causing it to separate automatically from the RUBBER GASKET (page 8). This will enable the steam and pressure to automatically escape around the pot LID, avoiding a dangerous situation. 06 TEMPERATURE CUT-OFF DEVICE Should the unit malfunction and cause the internal temperature to rise beyond the "Safe" limit, this device will cutrelease pressure. 08 MAGNETIC SENSOR FOR LID The unit has a Magnetic Safety Sensor to assure the lid is not on correctly a beeping noise will occur and the word "LID" will appear on the display indicating the lid is not fully closed and the unit cannot pressurize. See the General Operating TAKEN WHEN THE UNIT IS IN USE IN THEIR PRESENCE. Unplug from outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment. The Power Cooker has a backup feature to prevent malfunction in the event of a power surge. Unplug the appliance should be operated on a dedicated electrical circuit. DO NOT use any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments not recommended for use by the manufacturer may cause serious hazardous situations including personal injury. DO NOT use outdoors. DO NOT use outdoors. DO NOT use outdoors. DO NOT use outdoors. burner, or in a heated oven. EXTREME CAUTION must be used when moving an appliance for anything other than its intended use. THIS APPLIANCE COOKS UNDER PRESSURE. Improper use may result in scalding injury. Make certain the unit is properly closed before operating. See General Operating Instructions on page 9. NEVER FILL THE UNIT ABOVE THE MAX LINE in the INNER POT (page 8). When using foods that expand during cooking such as rice or dried beans, follow the recipe for "pressure cooking" those products, and as a rule of thumb, do not fill the unit above the "halfway" point. Overfilling may cause clogging, allowing excess pressure to develop. SEE INSTRUCTIONS FOR USE. BE AWARE that certain foods, such as appleasance, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the pressure release device (steam vent). Recipes using these items must be followed carefully to avoid problems. ALWAYS check the pressure release devices for clogs before use. DO NOT open the Power Cooker until the unit has cooled and all internal pressure has been released. If the unit is difficult to open, this indicates that the cooker is still pressurized - do not force it open. Any pressure cooker for pressure frying with oil. This appliance has been designed for use with a 3-prong, grounded, 120V ELECTRICAL OUTLET ONLY. Do not use any other electrical outlet. The Power Cooker generates extreme heat and steam in its operation. NEVER OPERATE THE UNIT NEAR ANY FLAMMABLE MATERIALS such as dish towels, paper towels, curtains, paper plates, etc. When in operation the Power Cooker requires sufficient air space on all sides including top and bottom. Always plug the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind. ANYONE WHO HAS NOT FULLY READ AND UNDERSTOOD ALL OPERATING AND SAFETY BUTTON (page 8) to the Release position to fully release the building pressure inside the cooker. Make sure that all the steam has dissipated from the cooker and the Pressure Release Valve (page 8) is fully settled back into the LID shell. Carefully turn the handle counterclockwise. Always open the LID away from you to avoid skin contact with any sure it is sitting correctly on the heater plate. Failure to do so will prevent proper operation and may cause damage to the unit. CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property. CAUTION: To prevent plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NONPLASTIC coasters or placemats under the appliance. Failure to do so may cause permanent stains, blemishes, or darken to furniture and countertops. CAUTION: When moving the pressure cooker, use the carry handles and not the lid handle. PARTS Using the PULL TAB located beneath the LID, remove the POT LID LINER that holds the GASKET. An "er cleaning, re-attach GASKET to LID LINER and snap back in place. H LOCK SYMBOLS I PRESSURE RELEASE VALVE J FLOATING VALVE K RAPID RELEASE BUTTON L AC CORD M STEAMER TRAY To steam vegetables and other foods, add liquid to the INNER POT and place Steamer Tray in the pot so that it rests evenly on the groove. Clean and "er each use. N CONDENSATION COLLECTOR Align the collector with the two grooves on the back of the cooker to capture moisture that may drip. Empty and clean an "er each use. O MEASURING CUP P LADLE Q RED PRESSURE correct fitting of the RUBBER GASKET (G), fill the INNER POT (D) with water about 1/5 full. IMPORTANT LID SAFETY PRECAUTIONS The unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has a MAGNETIC SAFETY SENSOR (S) to assure the lid is properly closed and the unit has indicating the lid is not fully closed and the unit cannot pressurize. Place Cooker LID (E) on Cooker with LID Handle (F) and PRESSURE RELEASE VALVE (I) pointed to the "1:00 o'clock" position (fig. A). Rotate LID counterclockwise until you feel a click and the LOCK SYMBOLS (H) on the LID are centered with the LED Display (A). Place the LID (E) on the cooker, then slide the RAPID RELEASE BUTTON (K) to the CLOSE position and run on COOK mode for 15 minutes. Always make sure nothing is blocking the PRESSURE RELEASE BUTTON (K) to the RAPID RELEASE BUTTON (K) to the RELEASE BUTTON (K) to the RAPID RELEASE BUTTON (K) to th position. The FLOATING VALVE (J) and the RED PRESSURE INDICATOR (Q) will drop. Let the appliance cool to room temperature. Pour out the water. Rinse and towel dry the INNER POT. The Power Cooker is now ready for use. CAUTION The RED PRESSURE INDICATOR (Q) will drop. Let the appliance cool to room temperature. the indicator, doing so will release hot steam which reduces the unit's pressure and can cause injury. Always use the manual pressure release valve to release pressure. DIGITAL CONTROL PANEL OVERVIEW used alone or in combination to produce an infinite variety of results. (See chart on p.11). COOK TIME BUTTON (9) pressing the cook time button. When the unit is first plugged in, 0000 will appear on the LED DISPLAY (1). DELAY TIME BUTTON (10) - Your meal will cook at a later time from 30 minutes to 24 hours in 30-minute increments. When a cooking process is selected, such as COOK (2), the default time will blink 5 times. Then rotating double zeros may appear on the le" side of the LED Display (1) to signify it is building pressure. KEEP WARM/CANCEL BUTTON (11) — While the unit is in a cooking cycle runs its full course, the unit automatically goes into the KEEP WARM MODE. Once pressure is built, the zeros will stop rotating and begin counting down the time. When the unit is in the KEEP WARM MODE, pressing the KEEP WARM MODE once the time has expired. It will remain in KEEP WARM MODE until manually canceled. Pressing the KEEP WARM/CANCEL BUTTON (11) when the unit is in neutral (0000 on LED) mode will reset the unit to the KEEP WARM MODE. PRESSURE (KPA)¹ COOK TIME RANGE (MIN.)² 2 > COOK 15 70 1-30 min. 3 > LOW TEMP COOK 6 hrs. — 1-12 hrs. 4 > STEW 30 $70 \, \mathrm{Jan}$ - $50 \, \mathrm{Jan}$ button will CANCEL the KEEP WARM operation. Pressing the KEEP WARM/CANCEL button when the unit is in neutral (0000 on LED) mode will reset the world instead of the "pounds per square inch, PSI" method. kPa to PSI ratio is approximately 7kPa to 1PSI. For example, 2PSI is equal to 14kPa. 2. This is the range you can change the Default Time to when pressing the COOK TIME button, it will cancel any other cook mode you are on. You can custom set the pressure from 20 to 80 kPa in 10-kPa sufficient air space on all sides including top and bottom. Always plug the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind. CAUTION NEVER FILL THE UNIT ABOVE THE MAX LINE (4/5) in the INNER POT (page 8). When using foods that expand during cooking such as rice or dried beans, follow the recipe for "pressure cooking" those products, and as a rule of thumb, do not fill the unit above the "halfway" point. Overfilling may cause clogging, allowing excess pressure to develop. SEE INSTRUCTIONS FOR USE. PRESSURE COOKING GUIDE NOTE: All pressure cooking modes require the addition of liquid in some form (water, stock, etc). BEETS, MEDIUM 1 10 70 kPa BROCCOLI, PIECES 1 2 70 kPa BRUSSEL SPROUTS, WHOLE 1 4 70 kPa CARROTS, 1-INCH PIECES 1 4 70 kPa POTATOES, WHOLE 1 2 70 kPa POTATOE STOCK 1-4 5-6 70 kPa CARE AND CLEANING THE SAFETY DEVICES: In addition to the gasket, the other safety devices on the PRESSURE RELEASE VALVE, simply pull up and the valve will release from its spring lock mechanism. Apply mild detergent and wash it under warm running water. An "er cleaning, check to see that the interior spring-loaded the part moves freely by pressing down on it. Put the PRESSURE RELEASE VALVE back in place by pushing it down onto the spring-loaded mechanism. This appliance requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Contact customer service for qualified repair information. TO CLEAN: A"er use, unplug the unit and allow to cool completely before cleaning. The Power Cooker must be cleaned thoroughly an "er each use in order to avoid staining caused by a build-up of food or cooking residue. DO NOT POUR COLD WATER INTO A HOT POWER COOKER. Note: To ensure safe operation of this Power Cooker, strictly follow the cleaning and maintenance instructions an "er each use, should a tiny fragment of food (such as a grain of rice or pea shell) remains in the unit, it could prevent the safety devices from operating during subsequent use. IMPORTANT: Always remove sponge, or nylon scrubber for cleaning. Do not use abrasive powders, bicarbonate of soda, or bleach. Do not use scouring pads. WIPE BASE AFTER EACH USE WITH A SOFT, DAMP CLOTH OR SPONGE, MAKING SURE ALL FOOD RESIDUE IS REMOVED. DO NOT IMMERSE BASE IN WATER. When cleaning the LID, the RUBBER GASKET (page 8, Illustration G) must be removed and washed separately with a sponge or so" cloth and warm, soapy water and clean with a soft cloth or sponge. Rinse off with clean water and towel dry. Remove the RUBBER GASKET (page 1) and let the Power Cooker cool to room temperature before cleaning. use this unit. Wipe the mirror-finished outer Housing with a damp soft cloth or sponge (glass cleaner gives housing a brilliant luster). Never use harsh chemical detergents, scouring pads, or powders on any of the parts or components. Always check that the PRESSURE RELEASE VALVE and Float Valve are in good working order and debris-free. Note: The RUBBER GASKET must be replaced every year, or sooner if necessary. The RUBBER GASKET may also need replacing if Power Cooker is not used for a long period of time, as it can harden from disuse, making it unable to form an airtight seal. The RUBBER GASKET must be replaced only with another one of the correct type and size for this Power Cooker, Warning - Any other servicing should be performed by an authorized service representative. LID (underside) RUBBER GASKET for proper cleaning, the RUBBER GASKET should be removed. Using the PULL TAB located beneath the LID, remove the POT LID LINER that holds the GASKET. An "er cleaning, re-attach GASKET to LID LINER and snap back in place. NOTE: If the silicone gasket on the underside of the lid should ever need replacement, see below instructions: FLOAT VALVE ASSEMBLY 1. Hold the head of the Float Valve and insert the fluted end into the hole in the LID of the Power Cooker. Press and hold the head of the Float Valve tightly in place and reverse the LID to the stainless steel side. 2. The fluted end of the Float Valve should be sticking out of the inside of the LID. 3. Place the silicon gasket meets the LID. TROUBLESHOOTING SYMPTOM POSSIBLE CAUSE SOLUTION CANNOT OPEN THE LID AFTER ALL PRESSURE IS RELEASED The float valve is still up Make sure there's no pressure on the sealing ring Food residue is on the sealing ring Clean the sealing ring The sealing ring is damaged or worn out Replace the sealing ring AIR ESCAPES FROM THE FLOAT WILL NOT RISE The sealing ring of the float valve is not placed properly Adjust the pressure limit valve is not placed properly adjust the pressure limit valve is not placed properly adjust the pressure limit valve is not placed properly adjust the pressure limit valve valve to "Close" position Not enough food or water Check recipe for proper quantities Air escaping from the rim of the lid & the pressure limit valve Call our customer service center THE UNIT TURNS OFF The unit overheated Unplug & let the unit cool for 30 min to reset BEEPING SOUND & DISPLAY READS "LID The lid may be in the incorrect product has been manufactured to the highest standards. Should you have any problem, our friendly customer service staff is here to help you. 1-973-287-5169 Distributed By: Tristar Products, Inc., Fairfield, NJ 07004 © 2016 Tristar Products, Inc., Fairfield, NJ 07004 © 2016 Tristar Products, Inc. PC_WAL2-3_6-8QT_IB_WM_ENG_V3_161228 FAQ'S How do I use the Power Cooker? The Power Cooker? The Power Cooker? is easy to use. Simply place the ingredients in the pot, set the pressure level and time, and press start. You can also use the delay timer to start cooking at a later time. The automatic keep warm cycle will keep your food warm until you are ready to serve it. How much food can I cook in the Power Cooker? The Power Cooker has a 6 quart capacity, INNER POT before cooking under pressure. The Rapid Release feature allows you to lower pressure quickly and completely. What happened to power XL pressure cooker? A family from Texas has filed a product liability lawsuit after their Tristar Power Pressure Cooker XL exploded and spewed hot, burning gumbo on them, despite a number of purported safety features the manufacturer claimed were supposed to prevent such accidents from occurring. What are the disadvantages of a pressure cooker? May need some practice at the beginning. Pressure cooker? May need some practice at the beginning. Pressure cookers can be expensive. can't look inside. Only suitable for certain kinds of dishes. How long do you cook meat in a Digital pressure cooker? Add 1 1/2 cups of liquid (water, stock, etc.). Cook for 20 minutes (per pound of meat) at high pressure release method. What happens if pressure cooker is overloaded? Overfilling a pressure generated by the glut of liquid. Too much pressure breaks down food. As for the risks it is also possible for the food to block the pressure generated by the excessive pressure generated by the glut of liquid. Too much pressure breaks down food. As for the risks it is also possible for the food to block the pressure generated by the glut of liquid. Too much pressure breaks down food. As for the risks it is also possible for the food to block the pressure generated by the glut of liquid. Too much pressure breaks down food. As for the risks it is also possible for the risks it is also possible for the food to block the pressure generated by the glut of liquid. Too much pressure breaks down food. As for the risks it is also possible for the risks it is also pos cooker cook faster? At that pressure, water boils at 121°C (250°F). That means food can cook at a much higher temperature than it ever could at atmospheric pressure and since cooking reactions speed up at higher temperature than it ever could at atmospheric pressure and since cooking reactions speed up at higher temperature than it ever could at atmospheric pressure and since cooking reactions speed up at higher temperature than it ever could at atmospheric pressure and since cooking reactions speed up at higher temperature than it ever could at atmospheric pressure and since cooking reactions speed up at higher temperature than it ever could at atmospheric pressure and since cooking reactions speed up at higher temperature than it ever could at atmospheric pressure and since cooking reactions at the cooking reaction of the cooking re working? If you overfill your pressure cooker with too much food and water, then there won't be enough steam to develop to cook your meal properly. Also, if there is too much food in the pressure cooker, there will not be enough steam to develop to cook your meal properly. Also, if there is too much food in the pressure cooker, there will not be enough steam to circulate, leading to a pressure cooker not building up the necessary pressure. What are the safety features on a digital pressure cooker? Back up vents or overpressure plugs that release excess pressure. Lid lock to prevent the lid from being opened while contents are under pressure. Power Cooker Digital Pressure Cooker a comeback as they have become more affordable and easy to use. As well as the traditional stovetop pressure cookers are made of stainless steel, aluminum, or ceramic-coated pots with lids that lock for cooking under pressure. They usually have a trivet, steamer basket, and other accessories available. The following is a comprehensive list of user manuals for popular pressure cookers on the market today! Also, provided are links to warranty information and recipes provided by the manufacturer that uses pressure cookers on the market today! Also, provided are links to warranty information and recipes provided by the manufacturer that uses pressure cookers on the market today! Also, provided are links to warranty information and recipes provided by the manufacturer that uses pressure cookers on the market today! Also, provided are links to warranty information and recipes provided by the manufacturer that uses pressure cookers on the market today! Also, provided are links to warranty information and recipes provided by the manufacturer that uses pressure cookers on the market today! Also, provided are links to warranty information and recipes provided by the manufacturer that uses pressure cookers on the market today! Also, provided are links to warranty information and recipes provided by the manufacturer that uses pressure cookers on the market today! Also, provided are links to warranty information and recipes provided by the manufacturer that uses pressure cookers on the market today! Also, provided are links to warranty information and recipes provided by the manufacturer than the market today are links to the market today. without knowing what to do with it! This post may contain affiliate links. Please read our disclaimer. CHEF iQ Smart Pressure Cooker User Manual Quick answers to common pressure cooker questions. With the heat. It will be at pressure when the valve stops hissing. Turn to heat down to low then set the recipe cooking time. You can open the lid after cooking time when all the pressure has been release valve (read about release valve). This article gives you all the tips and tricks for using a pressure cooker for the first time. How to Use a Jiggle Top Pressure Cooker (Tips I've Learned) Valves that are faulty, or in disrepair, or vents that are blocked may cause messy explosions. That said modern pressure cookers work? (stovetop and electric) I am a cookware and cooking appliance connoisseur I use my Crock-Pot Expressi as a pressure cooker as well as an extra slow cooker when entertaining. Throwing my hat into the Air Fryer arena I managed to score a Ninja Foodi with the TenderCrisp feature at Costco for a great price. Why did I choose this brand? Firstly the brand awareness and the fact I did not have a cooker from Ninja, secondly the fact it is a multi-cooker. Meaning I can utilize various pots at once the produce fantastic meals. My stovetop pressure cooker Temperature Chart (Time Conversions) How to Use a Pressure Cooker. Without a Whistle Pigeon vs Prestige Pressure Cooker: Which Is Better? Hard-Anodized vs Stainless Steel Pressure Cookers - Best?