

RECALL AND WARRANTY INFORMATION

Any questions with your IMUSA Digital Electric Pressure Cooker or need a replacement part for your appliance:

- Call IMUSA's customer service department at (800) 850-2501.
- Email us at customerservice@imusa.com

IMUSA replacement parts are sold at major retail stores and other authorized retail outlets. Please note other IMUSA products can also be found at www.chefaffair.com for your convenience.

LIFETIME GUARANTEED WARRANTY

IMUSA guarantees this Digital Electric Pressure Cooker from the date of purchase against any manufacturing defects. This guarantee does not cover damage caused by incorrect use, professional use or if the product is dropped or overheated. It does not cover stains, discoloration or scratches on the inside and outside of the product. Minor imperfections and color variations are normal. It also avoids natural wear and tear of product's components. This includes Control Panel, Pressure Regulator Knob, Cool Touch Handle, Removable Cooking Pot, Temperature Sensor, Condensation Reservoir, Locking Pin, Floating Valve and Pressure Safety Valve.

IMUSA guarantees that all coating components with regulators covering materials in contact with food.

Distributed By: IMUSA USA LLC, Doral, Florida 33178 www.imusausa.com



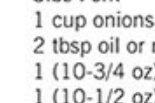
Instruction Manual

ELECTRIC PRESSURE COOKER

- Digital Control Panel • Pressure Cooker Setting • Warm Setting
- Steam Setting • Slow Cooking Setting



THIS UNIT IS FOR HOUSEHOLD USE ONLY FOR 120V POLARIZED PLUG
To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug fits polarized outlets only one way. If the plug does not fit into the outlet, do not attempt to force it. If the plug does not fit into the outlet, do not attempt to modify the plug. Do not attempt to plug this safety feature. Do not attempt to modify the plug in any way. If the AC outlet feels warm do not use the outlet.



IMPORTANT SAFEGUARDS

When using the IMUSA Electric Pressure Cooker, safety precautions should always be observed including the following. Make sure to read and understand these instructions before using your IMUSA Digital Electric Pressure Cooker for the first time. Read all instructions.

1. Make sure the voltage in your outlet is the same as the voltage indicated on your IMUSA Appliance's rating label.
2. To protect against risk of electric shock, do not immerse the cord, plug or unit in water or any other liquid.
3. Do not touch the Stationary Pot, Valves or Removable Cooking Pot when it is hot.
4. Children should not use this appliance.
5. Close supervision is necessary when your IMUSA Appliance is used near children.
6. Unplug from outlet when not in use and before cleaning. Allow to Cool Stationary Pot and Removable Cooking Pot before cleaning or storing this appliance.
7. Never yank the cord to disconnect your IMUSA Digital Electric Pressure Cooker from the outlet. Instead, grasp the plug and pull to disconnect.
8. Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, heated oven or microwave.
10. Use on a heat-resistant, flat level surface only.
11. Extreme precaution must be used when moving any appliance containing hot oil or other liquids.
12. Do not operate with open top.
13. Do not leave appliance unattended during use.
14. Do not operate your IMUSA Digital Electric Pressure Cooker if the cord is damaged. If your IMUSA Appliance has a frayed cord or has been damaged in any manner, in order to avoid the risk of an electric shock, never try to repair this appliance by yourself. Professional use or if the product is dropped or overheated. It does not cover stains, discoloration or scratches on the inside and outside of the product. A minor imperfections and color variations are normal. It also avoids natural wear and tear of product's components. This includes Control Panel, Pressure Regulator Knob, Cool Touch Handle, Removable Cooking Pot, Temperature Sensor, Condensation Reservoir, Locking Pin, Floating Valve and Pressure Safety Valve.

Cover and lock lid in place. Turn pressure regulator knob to steam. Select the SLOW COOK mode and set time for 2-3 hours. Cooker will keep and switch automatically to the warm setting when cooking time is completed. Unlock and remove lid. Allow steam to clear, carefully lift the lid and remove pan from the IMUSA Electric Pressure Cooker. Garnish with salsa, shredded cheese and sour cream.

PORK ROAST

- Servings: 6-8
- Prep Time: 18 minutes
- Cooking Time: 3-4 hours under slow cooking.

Ingredients

- 3 lbs pork loin, chopped
- 2 tbsp. olive oil or canola oil
- 1 cup long-grain white rice, uncooked
- 2 1/2 cups chicken broth
- 14.5 oz diced tomatoes
- 6 oz can tomato paste
- 1/2 cup onion, chopped
- Salt & Pepper

Preparation:

Heat oil in the IMUSA Electric Pressure Cooker, using the brown setting. Place the pork and onions and brown. Pour the condensed cream of mushroom soup and beef broth. Cover and lock lid in place. Turn pressure regulator knob to steam. Select the SLOW COOK mode and set time for 3-4 hours. Cooker will keep and switch automatically to the warm setting when cooking time is completed. Unlock and remove lid. Allow steam to clear from the IMUSA Electric Pressure Cooker.

SPANISH RICE & PORK

- Servings: 6-8
- Prep Time: 18 minutes
- Cooking Time: 13-15 minutes under pressure

Ingredients

- 3 cups long-chopped (small chunks)
- 2 tbsp. olive oil or canola oil
- 1 cup long-grain white rice, uncooked
- 2 1/2 cups chicken broth
- 14.5 oz diced tomatoes
- 6 oz can tomato paste
- 1/2 cup onion, chopped
- Salt & Pepper

Preparation:

Heat oil in your IMUSA electric pressure cooker, using the brown setting. Brown the pork and onions. Then add rice and lightly brown rice for about one or two minutes. Add chicken broth, diced tomatoes, tomato paste, salt and pepper. Mix well, cover and lock lid in place. Turn regulator knob to pressure and select HIGH cooking mode to cook 13-15 minutes. Release pressure by turning the quick-release knob. Unlock and remove lid.

RECIPE - SLOW COOKING:

- Mexican Meat Loaf
- Servings: 6-8
- Prep Time: 10 minutes
- Cooking Time: 2-3 hours under slow cooking setting.

Ingredients

- 1 cup crushed salsa chips
- 1 envelope taco seasoning
- 1/2 cup of tomato paste
- 1/2 cup green peppers, chopped
- 2 cups of black beans, drained & rinsed
- 1 oz of raisins
- 2 tbsp Worcestershire sauce
- 2lb ground beef
- Salt & Pepper

Preparation:

Heat oil in your IMUSA electric pressure cooker, using the brown setting. Place the pork and onions. Then add rice and lightly brown rice for about one or two minutes. Add chicken broth, diced tomatoes, tomato paste, salt and pepper. Mix well, cover and lock lid in place. Turn regulator knob to pressure and select HIGH cooking mode to cook 13-15 minutes. Release pressure by turning the quick-release knob. Unlock and remove lid.

15. Before using your IMUSA Digital Electric Pressure Cooker for the first time, wash the Removable Cooking Pot, and the Lid.

16. Do not use your IMUSA Digital Electric Pressure Cooker for outdoors or for commercial purposes.

17. Do not use your IMUSA Digital Electric Pressure Cooker for purposes other than those which designed for.

18. Do not make any modifications to the cover, the body or the pieces of your IMUSA Digital Electric Pressure Cooker.

19. Do not leave prepared food in the Removable Cooking Pot. It is not a storage device.

20. When cooking under pressure, if you are not sure of the cooking time, it is better to under cook and use a quick pressure release method. Check if the food was well cooked and if not, then go back to cooking under pressure.

21. Check that the Pressure Regulator Knob and the Pressure Safety Valves are in good working order before each use.

22. Never use your IMUSA Digital Electric Pressure Cooker without liquids, this could cause serious damage.

23. Do not use your IMUSA Digital Electric Pressure Cooker for frying with oil.

24. For best cooking under pressure, you must use at least 8 oz. of water or liquid in your recipes to enable enough steam that is the main pressure producer of your IMUSA Appliance.

25. Never fill your IMUSA Digital Electric Pressure Cooker more than half full with food or 2/3 full with liquid. The Pressure Cooker must have enough liquid to steam or the food will not cook properly.

26. If you have added insufficient liquid and you notice that the floating valve has not risen, lid and add 1 cup of water or any liquid. Then go back to cooking again. (For detail steps see Troubleshooting hints)

27. When using the high and low pressure cooking settings, the timer should not begin counting down until there is enough pressure.

28. Fresh fruit should be cooked on low pressure.

29. Add a tablespoon of oil to the water to reduce the amount of foaming that beans produce.

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30. If the electric circuit is overloaded with other appliances, your appliance may not operate. The Rubber Gasket must always be properly positioned on the underside of the lid. Check regularly to make sure that it is clean, flexible, and not cracked or torn.

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32. Food such as applesauce, cranberries, pear barley, oatmeal or other cereals, split peas, noodles, and pastas or rhubarb should not be cooked under pressure in the pressure cooker. These foods tend to foam and cause the blockage of the floating valve.

CAUTION:

To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug fits polarized outlets only one way. If the plug does not fit into the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the AC outlet feels warm do not use the outlet.

WARNING:

Never touch or press safety fry in the pressure cooker. It is dangerous and may cause a fire and serious damage.

CAUTION:

Perishable foods such as meat and poultry products, fish, cheese and dairy products cannot be left at room temperature for more than 2 hours. (No longer than 1 hour when the room temperature is above 90°F). When cooking these foods, do not set the delay time function for more than 1-2 hours.

THIS UNIT IS FOR HOUSEHOLD USE ONLY FOR 120V.

SAVE THESE INSTRUCTIONS

Thank you for purchasing an IMUSA Digital Electric Pressure Cooker. We appreciate your business and are confident that you will discover the advantages of owning this fantastic appliance in your household. It may become the most important piece of cookware that you own!

IMUSA Digital Electric Pressure Cooker is perfect for today's busy lifestyles. The benefits of owning our IMUSA Digital Electric Pressure Cooker are the following:

NUTRITIONAL BOOST:

Cooking in a short time and with fewer liquids than with any conventional cooking method help to retain more vitamins and minerals in the food.

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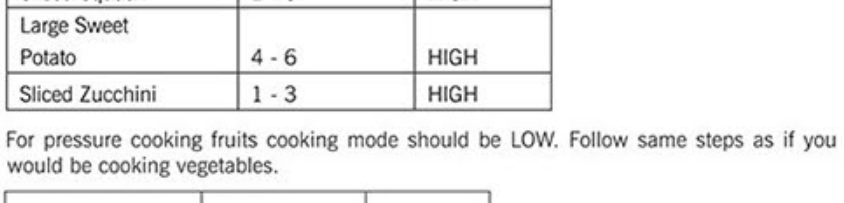
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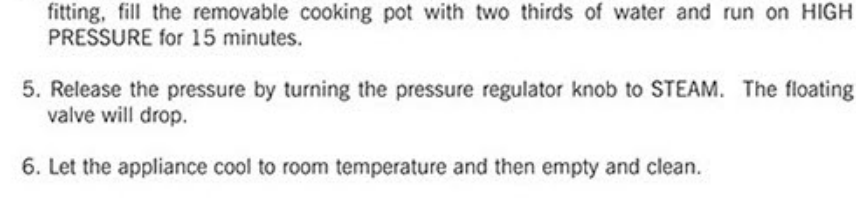
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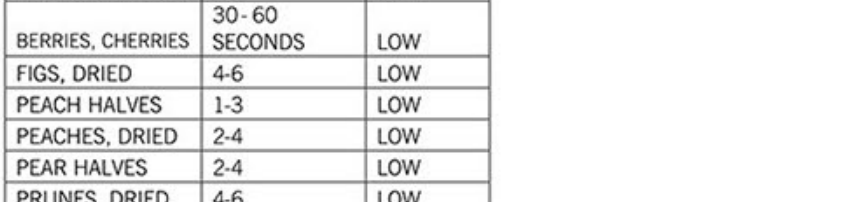
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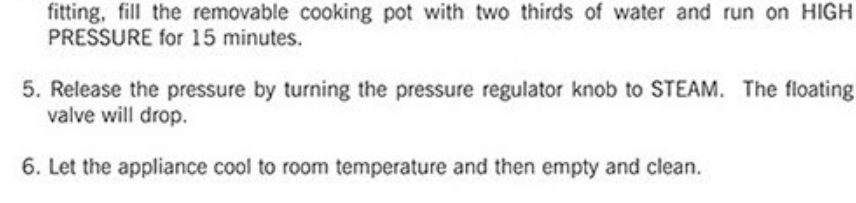
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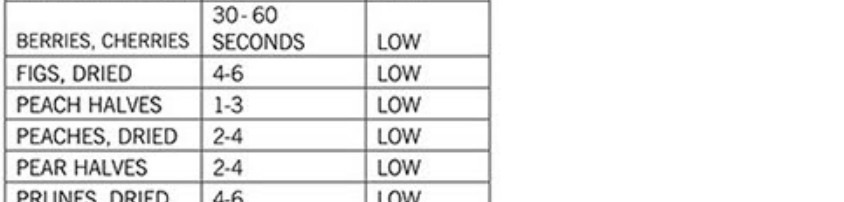
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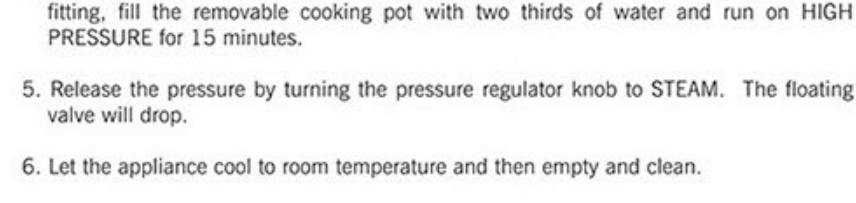
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