



8 Qt. Digital Pressure Cooker



8Qt. Digital Olla a Presión
Model EPC-807

INSTRUCTION MANUAL

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

IMPORTANT SAFEGUARDS

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

1. Read all instructions before operation.
2. Do not operate while unattended.
3. Do not touch hot surfaces. Use handles or knobs.
4. Close supervision is necessary when the pressure cooker is used near children.
5. DO NOT allow children to operate under any circumstance.
6. Do not place the pressure cooker in a heated oven.
7. Extreme caution must be used when moving a pressure cooker containing hot liquids.
8. Do not use pressure cooker for other than intended use.
9. Never immerse product in water or other liquids.
10. This appliance cooks under pressure. Improper use may result in scalding injury.
11. Make certain unit is properly closed before operating. See Operating Instructions.
12. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Failure to follow this procedure can result in injury to person(s) and/or damage to the unit.
13. 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.
14. When the normal operating pressure is reached, turn the heat down so all the liquid which creates the steam does not evaporate.
15. Always check the pressure release devices for clogging before use.
16. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See Operating Instructions.
17. Do not use this pressure cooker for pressure frying with oil.
18. DO NOT place the product near flammable materials or use in a humid environment.
19. DO NOT damage the Seal Belt and DO NOT replace it with anything other than the replacement belt designated for this unit.
20. DO NOT tamper with the Steel Ring in the Lid (2) with any tools or external forces. If the Steel Ring is damaged (2), please stop using immediately and replace the Lid.
21. Clean the Filter (20) regularly to keep the cooker clean.
22. NEVER use additional weight on the Pressure Limiting Valve (3) or replace the Pressure Limiting Valve (3) with anything not intended for use with this unit.
23. The surface of contact between the Inner Pot (8) and the Electronic Heater (18) should always be clean. DO NOT use the Inner Pot with other heating sources. DO NOT replace the Inner Pot with a container other than what is recommended by the manufacturer.
24. The Inner Pot consists of a non-stick layer surface. To avoid scratching the non-stick surface, please use wooden or plastic utensils.
25. Food should not be kept warm for more than 24 hours in order to maintain the freshness of the food. The pressure cooker should not be used for more than 6 hours continuously. Serious injury and/or damage may occur if any safeguards are ignored.

IMPORTANT SAFEGUARDS (cont.)

26. If steam releases around the Lid (2) during the cooking process, please unplug from the power supply immediately, let cool, remove contents and return the product to the manufacturer for exchange or repair. The Pressure Discharging Device has activated. This is a safeguard to alert the user that the Pressure Limiting Device is malfunctioning.
27. If there is any malfunction of the cooker during the cooking process, please stop using the device and return to the manufacturer for repair or exchange.
28. DO NOT disassemble the product, or replace parts with parts not intended for this unit.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SAFETY WARNING: There is a potential risk of fire, electric shock or injury to persons if the product is not used as instructed. Protection against electric shock is assured only if the main power cord is connected to a properly grounded 110-120V | 50/60Hz power receptacle.

- This product is to be used in an indoor environment only and is not intended for commercial use. Dry locations only.
- All parts and accessories for this appliance must be used properly according to the instructions. All parts and accessories must be the original provided from manufacturer. All other parts or accessories that is not intended for use with this appliance is strictly prohibited.
- The use of an extension cord, power adapter or other electric devices is highly not recommended.

LCD ERROR INDICATOR

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

ABOUT YOUR PRESSURE COOKER

This digitally controlled and automatic pressure cooker uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking. Your Elite Pressure Cooker seals in steam to cook hotter and faster while maintaining important nutrients for healthier meals. Cook fast and with less water to save vital natural resources and energy. Features easy touch-button settings, a countdown timer, and a very large cooking pot big enough for family gatherings! It's the easiest pressure cooker to use on the market. It may seem like a complicated unit but rest assured, this pressure cooker is simple to use, makes meals quick and easy, and overall it saves you money! Please accept our thanks for purchasing an Elite Pressure Cooker and Enjoy!

PRESSURE COOKER WITH MULTIPLE FUNCTIONS:

Multiple functions for cooking, stewing, braising, simmering, and roasting.

- Cooking will be done automatically by selecting the different menu choices on the unit. When the food has completed its cooking cycle, there will be a (3) beep indicator, followed by the unit automatically switching to the Keep Warm mode.
- This unit allows the user to choose the period of Pressurized Cooking Time (0-99 minutes) according to one's taste and needs in addition to the Pre-Set menu.
- A timer allows the user to preset the cooking time up to 9-hours. When the timer is set, the count-down will start. By the end of the countdown, the cooker will start to heat up.
- The pressure cooker also has its own memory. Interruptions such as a power failure, automatically renew the cooking cycle where the unit left off when the power resumes.

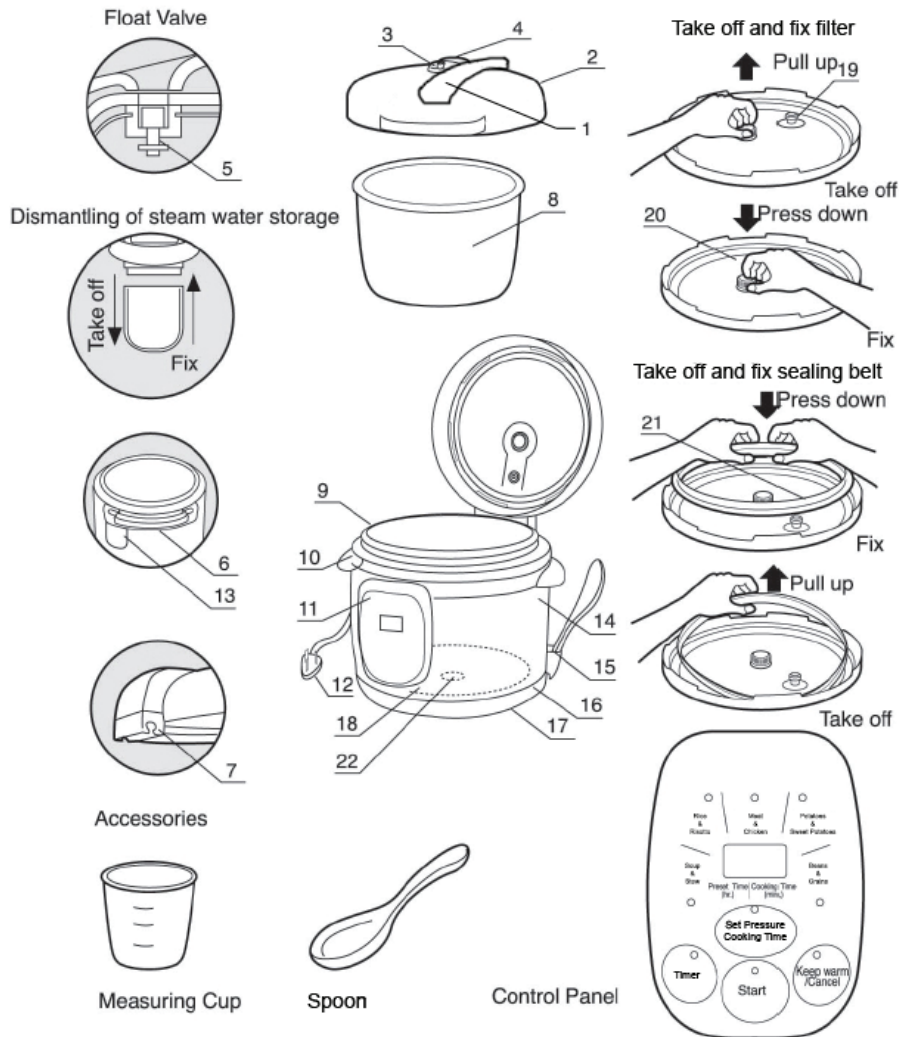
RAPID COOKING; TIME & POWER SAVING:

- By using high pressure (high temperature), food will be cooked much more rapidly. This will reduce the cooking time and consumption of power. For example: when cooking rice, this pressure cooker will save up to 20% of the electricity and up to 15% of the time when compared to a conventional rice cooker. When cooking stew, soups or braising meats, this cooker will save more than 40% of time and more than 45% of power as compared to a conventional slow cooker. Cooking can also be done at high altitudes.

PRESERVE NUTRIENTS & PROMOTES HEALTHY EATING:

- Airtight cooking methods preserve nutrients and original flavor of food.

PARTS & FEATURES



- | | | |
|--------------------------------|----------------------------|-------------------------------|
| 1. Handle | 9. Outer Pot | 17. Bottom Handle |
| 2. Lid | 10. Upper Body & Handle | 18. Electronic Heater |
| 3. Pressure Limiting Valve | 11. Control Panel | 19. Seal Ring for Float Valve |
| 4. Float Valve (external view) | 12. Power Cable | 20. Filter |
| 5. Float Valve (internal view) | 13. Steam Condensation Cup | 21. Rubber Seal Ring |
| 6. Lid Lock-Slider | 14. Body Cover/Structure | 22. Sensor |
| 7. Sliding Latch for Lid | 15. Spoon/Ladle Holder | |
| 8. Inner Pot | 16. Lower Body Base | |

BEFORE FIRST USE

Working Pressure	PSI	Maximum Pressure	Keep Warm Temperature	Preset Timer
0~70kPa	12 PSI	90kPa	140°F ~ 175 °F	1~9 Hours

1. Remove packaging materials such as cardboard, plastics or Styrofoam and discard appropriately.
2. Clean all the parts by wiping with a soft damp cloth or sponge and dry thoroughly.

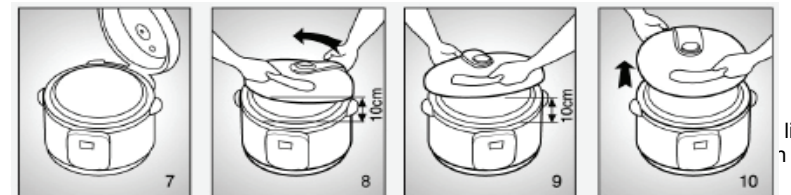
LID ASSEMBLY:



1. **How to open the lid:** When the lid (2) of the cooker is at the Closed position (Figure 1), hold the Handle (1) and turn it clockwise until you reach the Opened-Lid position (Figure 2). Lift up and the lid will swing open vertically.
Note: For new units, the seal of the lid may be slightly stronger than normal and may be slightly difficult to unlock. Once the lid has been opened and closed several times, it will loosen up.



2. **How to close the lid:** When the Lid (2) of the cooker is in vertical position (Figure 4), hold the Handle (1) and close it downwards at the Opened Lid position (Figure 5). Turn counter-clockwise until you reach the Closed Lid position. (Figure 6).
3. **How to dismantle the lid:** When the lid (2) of the cooker is in the upright vertical position (Figure 7), hold the lid with both hands, and adjust the height between the Lid and the upper edge of the cooker to approximately 10cm (Figure 8). Then turn it counter-clockwise until you reach the Closed Lid position (Figure 9). In order to remove the lid, you will need to move in an upward direction (Figure 10).



❖ lid and the

BEFORE FIRST USE (cont.)

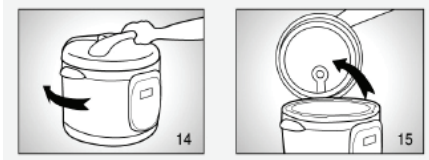
4. **How to install the lid:** Hold the Lid (2) with both hands at the Closed Lid position and pull it upwards in a slanted position which leads to a height of 10cm between the Lid and the upper edge of the cooker (Figure 11). Align the Lid's Sliding Valve (7) to the pressure cooker's Lock-Slider (6) and turn it in a clockwise direction until you reach the Opened Lid position (Figure 12). The lid will be installed when the lid is seated and in the horizontal position (Figure 13).



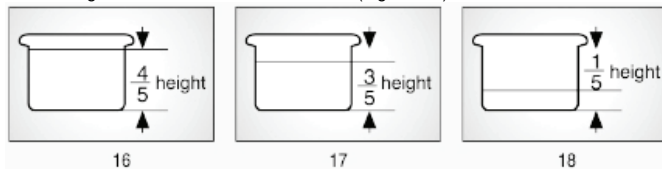
- During the process of installing the lid, please ensure that the height between the Lid and the upper edge of the cooker is approximately 10cm. This is to ensure smooth movement when turning and installing the lid.

PREPARING YOUR PRESSURE COOKER

1. To open the lid, hold the Handle (1) and turn it in a clockwise direction until you reach the Opened Lid position. Then pull upwards to vertical position (Figure 14 & 15).



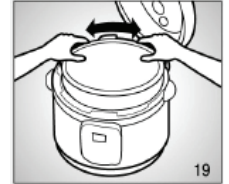
2. Remove the inner pot (8) and place desired food and liquids into the pot. The amount of water and food should not exceed 4/5 of the height of the inner Pot (Figure 16.) For food that will expand in water, the level should not exceed 3/5 of the Inner Pot (Figure 17). The minimum level for cooking would be 1/5 of the Inner Pot (Figure 18).



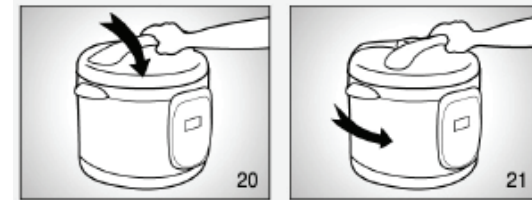
- When cooking rice, the maximum amount of rice allowed for this 8 quart pressure cooker is 12 cups of uncooked rice.
- Normally one cup of rice requires one cup of water. This may vary according to taste.

PREPARING YOUR PRESSURE COOKER (cont.)

3. Be certain the inner receptacle, where the Electronic Heater is located, is clean before inserting the inner pot. Place the inner pot into the pressure cooker and adjust the pot left and right to ensure optimal contact between the Inner Pot and the Electronic Heater. (Figure 19)



4. Closing the lid.
 - a) Make sure the Rubber Seal Ring (21) is fitted properly onto the inner part of the lid (2).
 - b) Observe the Rubber Seal Ring (21) inside the Lid (2) and ensure that it is evenly fitted into the track. **(Caution: If the rubber seal ring is damaged, do not use the pressure cooker. Contact Customer Service to repair or replace.)**
 - c) Close the lid.
 - d) Hold the Handle (1) and turn it to the "Closed" position or Counter-clockwise. (A clamping sound can be heard) (Figure 20 & 21).



5. Adjust the Pressure Limiting Valve (3) to the "Air Tight" position, and ensure that the Float Valve (5) sinks. (Figure 22a & 22b)



NOTES & TIPS #1:

- Please note that the Pressure Limiting Valve (3) will be loose when you are not using the unit for cooking. It will rock slightly and will turn 360° manually. Once the pressure cooker is in operation and the pressure has built up to its capacity, the Pressure Limiting Valve (3) will tighten securely, only allowing itself to be turned to the Left or Right to "Exhaust". Once all the pressure has released, it will become loose again.

OPERATING INSTRUCTIONS

HOW TO USE THE MENU BUTTONS:

There are five Menu Buttons programmed for your pressure cooker. These are provided for quick and easy cooking for small portions of food in addition to manual programming. (When cooking food that is more than 3-4lbs. or more than 6-cups, please use the Timed Cooking function.) Each of these choices is programmed to detect the weight of food being cooked and how much liquid is inside the pot during the cooking cycle. The unit will automatically build up the pressure, cook the food and go to Keep Warm when cooking is complete.

MENU BUTTON SELECTIONS & APPROXIMATE COOK TIMES:

SOUP & STEW	20 – 25 minutes	RICE & RISOTTO	5- 10 minutes
MEAT & CHICKEN	10 – 15 minutes	POTATOES & YAMS	15-20 minutes
BEANS & GRAINS	25 – 30 minutes		

- 1) Prepare desired food and place into cooking pot.
- 2) Secure the lid onto the unit, turn it Counter-clockwise to lock it properly in place.
- 3) Make sure the Pressure Limiting Valve (3) is set to the "Airtight" position.
- 4) Plug the power cord into a 110-120V power outlet.
- 5) The LCD screen will display **0 00**.
- 6) Choose the desired Menu Button. Press the Menu Button, the indicator light will illuminate. The pressure cooker will begin to operate. There is no need to press the **START** button.

NOTES & TIPS #2:

When pressing a Menu Button, the LCD screen will not immediately change until the pressure has built up to capacity. This may take approximately 5-10 minutes depending on the quantity of food you are cooking.

- 7) When proper pressure is achieved, the LCD screen will display **P 00**.
- 8) When the unit has pressurized, it will begin to pressure-cook the food. You may hear quiet hissing or sizzling sounds coming from inside of the unit during this time.

NOTES & TIPS #3:

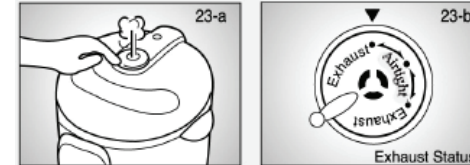
- During the Pressure Building process, you may notice steam or pressure escaping from the Pressure Limiting Valve (3). Carefully adjust the valve by moving it gently or turning it side to side gently using tongs or similar utensil until it seals properly.
- If any steam is escaping around the lid, it means that the Rubber Seal Ring (21) may not have completed a tight seal when the lid was locked. Cancel the cooking process, release pressure manually or naturally, remove the lid and check the Rubber Seal Ring (21). Reposition the lid and ensure that it is secure. Start the cooking process again.

NOTES & TIPS #4:

- When cooking soups or stews with other hearty ingredients such as potatoes or meat, as much as 5 or 6 cups of liquid must be used to prevent ingredients from over-cooking or burning.

OPERATING INSTRUCTIONS (cont.)

- 9) When cooking has completed, the pressure cooker will beep 3-times and automatically go to Keep Warm.
- 10) The Keep Warm indicator light will begin to flash/flicker. This means the Pressure Cooker is naturally releasing the pressure. This will take approximately 10-15 minutes.
- 11) If you wish to Quick Release the pressure, move the Pressure Limiting Valve (3) to "Exhaust" position to release the pressure until the Float Valve (5) sinks. (Figure 23a & 23b).
CAUTION: Keep hands and face away from Pressure Limiting Valve while in the Exhaust position. Failure to comply may cause serious injury.



- 12) Always be certain the pressure is released completely before unlocking the lid and opening it.
- 13) Remove food to serve immediately or press the Keep Warm button to keep food warm. (It is not recommended to keep food warm for over 4-hours).

NOTES & TIPS #5:

- **NATURAL RELEASE** is recommended when cooking foods that will not have the tendency to overcook such as Potatoes, Beans, Soups & Stews. During the Natural Release time period (may take 10-15 minutes), the pressure cooker may still be heated and cooking the food slightly.
- **QUICK RELEASE** is recommended when cooking foods that you wish to be Medium or Medium-Rare such as Beef Roasts or Lamb. This will release the pressure quickly and prevent the food from over-cooking.

HOW TO USE "SET PRESSURE COOKING TIME":

Setting your own cook time is ideal for cooking meat or poultry that weighs more than 3-pounds. It is also suggested for slow-cooking certain recipes that require cooking for more than 30-minutes. The programmed cook time can be set up to 99-minutes.

- 1) Prepare desired food and place into cooking pot.
- 2) Secure the lid onto the unit, turn it Counter-clockwise to lock it in place properly.
- 3) Make sure the Pressure Limiting Valve (3) is set to the "Airtight" position.
- 4) Plug the power cord into a 110-120V power outlet.
- 5) The LCD screen will display **0 00**.
- 6) Press "Set Pressure Cooking Time" to the desired time frame.
(EX: If you set the cook time to 30-minutes, the LCD screen will display **0 30**)
- 7) Once the time has been selected, press the **START** button.
NOTE: The LCD screen will not immediately display a P until the proper pressure has been achieved. This may sometimes take up to approximately 5-minutes.
- 8) The pressure cooker will begin to operate.
- 9) When optimum pressure is achieved, the LCD screen will display **P 30**.

OPERATING INSTRUCTIONS (cont.)

- 10) When the unit has pressurized, it will begin to pressure-cook the food. The programmed time will begin to count down until it reaches zero.
- 11) When cooking is complete, the pressure cooker will beep 3-times and automatically go to Keep Warm.
- 12) The Keep Warm indicator light will begin to flash/flicker. This indicates the Pressure Cooker is Naturally Releasing the pressure. (See Notes & Tips #5)

HOW TO USE THE **DELAY TIMER**:

If you wish to program your pressure cooker to automatically cook prepared food, you can Pre-Set the pressure cooker to delay the start of cooking by up to 9-hours. (*See Notes & Tips #6)

- 1) Prepare desired food and place into cooking pot.
- 2) Secure the lid onto the unit, turn it Counter-clockwise to lock it in place properly.
- 3) Make sure the Pressure Limiting Valve (3) is set to the "Airtight" position.
- 4) Plug the power cord into a 110-120V power outlet.
- 5) The LCD screen will display **0 00**.
- 6) Press the **TIMER** button to increase the timer by 1-hour increments (indicated on the LCD screen). The maximum Delay period is 9-hours. After 9-hours, the timer will start a new cycle. (The time that displays on the LCD screen shows how long the user wants the unit to wait before the cooking process begins. EX: If you wish to program the pressure cooker to automatically turn on in 3-hours, press the **TIMER** button until the LCD screen displays **3 00**).
- 7) After choosing the desired Delay time, choose your pre-set function or cooking time.

MENU BUTTONS:

- Press one of the five pre-programmed MENU BUTTONS. The TIMER LED light will begin to flash. Your pre-set timer has been programmed.
- After the pressure cooker counts down to automatically turn on, it will follow the cooking sequence for Menu Button Operation.
- When cooking is complete, the pressure cooker will beep 3-times and automatically go to Keep Warm. (See Notes & Tips #5)

COOKING TIME:

- Press the SET PRESSURE COOKING TIME to desired cook time. EX: If you wish to program to cook for 60-minutes. The LCD screen will display **3 60**.
- Press **START**. The TIMER LED light will begin to flash. Your pre-set timer has been programmed.
- After the pressure cooker counts down to automatically turn on, it will follow the cooking sequence for desired cook time.
- When cooking is complete, the pressure cooker will beep 3-times and automatically go to Keep Warm. (See Notes & Tips #5)

OPERATING INSTRUCTIONS (cont.)

NOTES & TIPS #6:

- It is recommended to release the pressurized steam when the "Keep Warm" LED stops flickering as the pressure cooker will have lower pressure. This will require a little more time. (Approximately 5-10 minutes).
- During the cooking process, when the pressure cooker enters into the Pressurized Sequence, the first digit on the LCD screen will display the letter "P". At the same time, the power supply to the Heater (18) will shut off, but the Keep Warm LED light will light up without flickering.
- For foods with a high volume of liquid (Stews, soups, porridges, etc.) **IT IS NOT RECOMMEND TO USE QUICK RELEASE**. This is to avoid liquid splatter from the ventilation in the Pressure Limiting Valve (3).
- Use the **NATURAL RELEASE**: User should wait for the temperature to drop and the Float Valve to sink on its own prior to opening the lid.

***CAUTION:** It is not recommended to use the Pre-Set Timer function to cook foods that may spoil. Leaving raw foods inside the pressure cooker for long periods of time prior to cooking may result in the food spoiling. Cook food that can be left out such as rice, beans, grains or other foods that will not spoil.

HOW TO **BROWN/SAUTÉ** INSIDE THE PRESSURE COOKER:

Certain recipes suggest that you brown meat or sauté vegetables to ensure juices are retained during cooking. It also provides nice coloring when meat or vegetables are cooked and ready to serve.

To brown or sauté:

1. Open and/or remove the lid depending on your preference.
2. Press **START** to manually begin the heating process.
3. Put food into the Inner Pot (8) and cook to brown or sauté to desired consistency.

NOTES & TIPS #7:

- During Browning/Sautéing, the pressure cooker will automatically set itself to Keep Warm when it reaches a high temperature. (Approximately 5-minutes). If you are browning/sautéing a large quantity of food, you may need to allow the unit to cool slightly for 1-2 minutes before pressing **START** again. It is possible that the internal sensor will prevent any other buttons from activating to avoid over-heating.
4. When ready to start the pressurized cooking cycle: Press "Keep Warm/Cancel" button to cancel the browning/sautéing process.
 5. Close the lid and secure properly.
 6. Follow the instructions on cooking to your preference.

OPERATING INSTRUCTIONS (cont.)

HOW TO USE THE **KEEP WARM** FUNCTION:

Food can be prepared at an earlier time and kept warm inside the pressure cooker using the Keep Warm function. Food can be kept warm for up to 4-hours. Additional time may cause a change in flavor, appearance and cause food to spoil.

- 1) Prepare desired food and place into inner pot.
- 2) Secure the lid onto the unit and turn it Counter-clockwise to lock it in place properly.
- 3) Press the Keep Warm button. The indicator light will illuminate solid. It should not be blinking. It is recommended to set the Pressure Limiting Valve (3) to "Exhaust" at this time since you are only keeping food warm and not pressurizing.
- 4) The pressure cooker will start maintaining a lower temperature to keep warm.
- 5) To cancel, simply press the Cancel button until indicator light is no longer illuminated.
- 6) Remove food and serve.
- 7) Unplug power cord and allow to cool completely before dismantling and cleaning.

HOW TO COOK WITH **FROZEN** FOODS:

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

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

HOW TO USE THE PRESSURE COOKER FOR **CANNING**:

It is recommended to purchase a separate instructional book that is specific to Canning.

These books can be purchased at a local book store.

This pressure cooker can be used to do basic pressure canning and the water-bath method.

Low-Acidic fruits and vegetables and High-Acidic fruits and vegetables are recommended. It is not recommended to can foods such as meat or seafood products in this unit. It is not recommended to use this pressure cooker for canning at high or low altitudes.

Before using this unit for canning purposes, check with the USDA for food preservation guidelines or read the publications listed at http://www.uga.edu/nchfp/publications/publications_usda.html

- Always use canning supplies specifically manufactured for canning purposes. It is recommended to use mason jars that are 32-ounces or smaller. Do not stack jars on top of each other. This pressure cooker can hold up to 3 x 32oz. jars OR 4 x 16oz. jars at a time.
- Always inspect your canning supplies to ensure proper function and safety. Avoid using jars with chips, nicks, cracks or other imperfections in the glass, rims or lids.

OPERATING INSTRUCTIONS (cont.)

- Wash jars thoroughly in hot water according to manufacturer's instructions.
- Prepare food and fill mason jars and seal according to manufacturer's instructions.
 - Always make sure there is 1-inch of headspace in the jars.
 - Use a thin utensil to release any trapped air between the food and the jar by pressing food firmly to the sides to dislodge any air bubbles.
 - Set jar lids onto the jar and screw on the outer rings until tight, then unscrew ¼ turn.
- Place jars into the inner pot.
- If desired, use clean dish towels to tuck around the jars to prevent them from touching each other or the sides of the inner pot.
- Fill inner pot with 6-cups of water. (Certain canning recipes may require a different amount of water.)
- Secure the lid onto the pressure cooker, turn it Counter-clockwise to lock it in place properly.
- Make sure the Pressure Limiting Valve (3) is set to the "Airtight" position.
- Plug the power cord into a 110-120V power outlet.
- Follow canning recipe for the type of food you are canning and program the "Pressure Cooking Time" for the specified time frame for the size of jars and type of food recipe you are using. (EX: If you set the cook time to 30-minutes, the LCD screen will display **0 30**)
- Press Start.
- The pressure cooker will begin to operate.
- When pressurization has been achieved, the LCD screen will display **P 30**
- When the unit has reached optimum pressure, it will begin to pressure-seal the mason jars. The programmed time will begin to count down until it reaches zero.
- When time has expired, the pressure cooker will beep 3-times and automatically go to Keep Warm.
- The Keep Warm indicator light will begin to flash/flicker. This indicates the Pressure Cooker is proceeding to Naturally Release the pressure. (See Notes & Tips #5)
- Open lid once pressure has completely released which is indicated by the Keep Warm indicator light staying illuminated.
- Carefully remove jars using special canning utensils or tools. **CAUTION:** Jars are hot!
- Set jars on a towel or cooling rack and allow to cool completely in a draft-free location.
- Follow recipe instructions on cooling and storage.

NOTES & TIPS #8:

- While the jars are cooling, a small "click" sound will come from the lids to indicate the lids are sealing properly.
- After approximately one hour, check to be sure the flat lids have obtained a good seal by pressing down with your thumb; the lid should remain stiff with no movement.
- If you have not achieved a good seal within 2 hours, the canning did not work properly and the ingredients will need to be refrigerated and used within 3 days or frozen in a freezer container.

CLEANING & MAINTENANCE

1. Always make sure the Pressure Cooker is unplugged, depressurized and completely cooled down before dismantling.
2. Use a non-abrasive sponge or damp wash cloth to clean the exterior of the outer body (9) and the exterior surface of the pressure cooker. **NEVER** immerse the pressure cooker in any liquids.
3. Remove the Steam Condensation Cup (13) and rinse it thoroughly and let dry. Clean the Upper Body (10) with a damp sponge or wash cloth.
4. Clean the Lid (2) with warm soapy water, including the Seal Belt (21), Pressure Limiting Valve (3), Filter (20), Vent, Float Valve (5) and let dry thoroughly.
 - The Pressure Limiting Valve (3) pops off easily by gently reaching underneath it and gently prying upwards. Be careful not to damage the thin wire spring under it.
 - On the underside of the lid below the Pressure Limiting Valve (3), is a small metal filter cap which can be removed easily to clean.
5. Let parts dry completely before reassembling.
6. Wash the Inner Pot (8) with a non-abrasive sponge and allow to air dry or use a towel.
7. Clean the Pressure Limiting Valve (3) and the holes with a small brush to ensure smooth flow of steam during the release cycle.

NOTE: Any servicing required shall be performed by an authorized service representative or from the original manufacturer or distributor

FAQ (FREQUENTLY ASKED QUESTIONS)

- 1) **Is the Airtight/Exhaust Valve Knob on the top of the lid supposed to be loose?**
 - If you are not cooking or using the unit, the Valve Knob will be loose. It will turn 360 degrees and may even come off if you pull on it. Once you start using the pressure cooker and the pressure has built up, and the Valve Knob is set to "Airtight" properly, it will not be loose anymore.
 - Sometimes during cooking and pressurizing, steam may escape from the Valve. It indicates the Valve is not seated properly/securely. Simply use tongs or similar utensil and gently/carefully adjust it so it is seated properly.
- 2) **When I choose a Menu Button (ex: Meat & Chicken), nothing happens? What's wrong?**
 - Nothing is wrong.
 - Make sure the Valve on top is set to Airtight and the lid is locked securely. Once you have selected the Menu Button, simply leave the unit alone and it will start to heat up and build up pressure. This sometimes may take up to 5-10 minutes depending on what you're cooking.
 - Once the unit has built up enough pressure, the red display will change to a letter **(P)**. This is the time the unit will start cooking the food. This may take up to 5 minutes.
 - The unit will then start to cool down and de-pressurize on its own. It will beep 3 times. The **(P)** will turn back to a **(O)** and the Keep Warm light will begin to blink.
 - During this time, the food inside is still cooking. Depending if you want your food to be cooked longer, you can allow the unit to naturally release the pressure by letting the unit sit. (Some meats will keep cooking once the pressure is released, so if you prefer your meat to be Medium or Medium-Rare, we suggest the quick release.)
 - Once the pressure has completely released, the floating valve will drop down. You can unlock the lid and open to check on your food.
- 3) **What is the little black plastic piece that came in the accessory bag?**
 - This is part #15 on the instruction manual. Some may think it is part #7, but it is not. It is the spatula/spoon holder that latches onto the side of the pressure cooker. Refer to the instruction manual for the parts indicator to determine the location of where to attach #15 part.
- 4) **When I set the pressure cooker using the Manual Pressure Cooking time OR the Preset Menu Buttons, it will begin to build pressure heat up, but in about 5-minute the unit beeps 3 times and goes to Keep Warm and my food did not cook completely. What is happening?**
 - The unit is sensing that there is a leak in the pressure and that it is not sealed up properly. Check the unit thoroughly. Make sure the rubber gasket ring is in place, the lid is securely locked, and that the Valve on top of the lid is set to the "Airtight" position. Reset the unit by unplugging it. Wait 10-seconds and plug it back in. Program the unit again.
 - Another reason this may happen is that not enough liquid has been added to your recipe. The pressure cooker has an automatic over-heat prevention sensor that will automatically set itself to OFF or to Keep Warm when it senses that no liquid is present so it does not over-heat.

FAQ (FREQUENTLY ASKED QUESTIONS) cont.

5) Steam is being released around the rim of the lid during the pressurizing sequence. How do I fix this?

- The Rubber Sealing Ring did not make a proper seal. Cancel all the functions. Exhaust any remaining pressure and steam. Open the lid and remove it entirely. Check the Rubber Sealing Ring to make sure it is positioned properly. Rub a wet cloth along it to make sure it is clean of debris and it is smooth. Re-assemble the lid, lock it securely in place and restart the cooking process.

6) Steam is being released from the Pressure Limiting Valve during the pressurizing sequence. How do I fix this?

- The Valve may not be positioned properly. Simply use tongs or similar utensil or oven mitt and carefully adjust it so it is seated properly. If the steam continues to release, you may need to Cancel all the functions. Exhaust any remaining pressure and steam. Remove the Pressure Limiting Valve and check the thin wire spring on the underside of it. Make sure it is not bent or loose. If steam still continues to escape, the Valve may be faulty and replacement or repair may be necessary. Please contact the manufacturer.

7) Pressurized Steam is being quietly released from the Floating Valve area during the pressurizing sequence. How do I fix this?

- This may happen during the initial start-up of the Pressurizing Sequence. Simply use tongs or similar utensil or oven mitt and carefully adjust it so it is seated properly. This will help settle the lid and all the valves properly. The pressure will quickly push up on the Floating Valve and seal it properly then finish the pressurizing sequence.

8) My food is finished cooking and all the pressure is released, but I cannot unlock and open my lid. What is stuck?

- Make sure all the pressure and steam has completely been released. Make sure the small Floating Valve is no longer in the up position. It may be stuck in the UP position, simply tap the lid slightly to make it go back down. Then turn the lid clockwise to unlock the lid. If it is still stuck, unplugging the unit may help.

NOTES & TIPS #9:

- If recipes require the use of a trivet, riser (wire rack), foil, or heat-resistant/pressure-resistant oven-safe cookware, you may use these accessories in this pressure cooker.
- If you do not have a wire rack that will fit, simply use 3-4 mason jar lids or regular jar lids for a simple 1-inch riser.

COOKING TIME CHART

Courtesy of www.healthfoods.com

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

Meat/Poultry

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

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

Seafood

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

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

Vegetables

- Always cook with at least 1-2 cups of liquid.
- Add 1-2 additional minutes to cooking time when preparing frozen vegetables.
- Use the quick-release release method at the end of cooking cycle so vegetables will not become soggy. (Below chart is for quantity approximately half a pot).

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

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

Dried Beans and Other Legumes

- Place beans or legumes in pressure cooker. Add 3 cups of water for each cup of beans or legumes.
- Add 1 tablespoon of vegetable oil for each cup of water to cut down on foaming. Do not add salt until after cooking.
- Let pressure drop naturally after cooking.
- Cooking times may vary according to the quality of the beans or other legumes. If still hard after recommended cooking times, continue cooking uncovered. Add additional water, if necessary. (Below chart is for quantity approximately half a pot).

Type of Legume	Approximate Cooking Minutes	Pressure Setting
Azuki	7-8	Natural Release
Black Beans	10-12	Natural Release
Black Eyed Peas	11-12	Natural Release
Chick Peas (garbanzo)	11-13	Natural Release
Gandules (pigeon peas)	8-10	Natural Release
Great Northern	10-14	Natural Release
Kidney Beans, Red	12-14	Natural Release
Lentils, green	10-12	Natural Release
Lentils, soup	8-10	Natural Release
Lentils, red	10-15	Natural Release
Lima Beans	7-8	Natural Release

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

Grains

Before cooking, soak certain grains, such as wheat berries and pearl barley in four times their volume of lukewarm water for at least four (4) hours or overnight if required. Do not add salt to water, since it may toughen the grains and inhibit hydration.

- Do not soak rice.
- Rinse under lukewarm water (this also applies to rice)
- Cook each cup of grain in the amount of water specified.

Type of Grain	Approximate Cooking Minutes	Pressure Setting
Rice, basmati – 1 1/2 cups	7-8	Natural Release
Rice, converted – 1 1/2 cups	7-8	Natural Release
Rice, long grain – 1 1/2 cups	7-8	Natural Release
Rice, brown – 1 1/2 cups	17-22	Natural Release
Rice, wild – 3 cups	25-27	Natural Release
Wheat, berries – 3 cups	1	Natural Release

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

RECIPES

Recipes included in this manual are courtesy of www.recipezaar.com and www.fastcooking.ca.

Please visit the [Peggy Under Pressure Blog](http://www.peggyunderpressure.com) for recipes and instructions featuring the Elite Platinum Pressure Cookers. www.peggyunderpressure.com

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

LEEK & ASPARAGUS RISOTTO

SERVES 4 -6

Ingredients

- 1 1/2 tablespoons olive oil
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons water
- 2 garlic cloves, minced
- 1 1/2 cups leeks, sliced
- 1 1/2 cups Arborio rice
- 4 cups vegetable broth
- 1/4 lb asparagus, chopped into 1 inch segments
- 1 1/4 cups parmesan cheese, shredded

Directions

- In the pressure cooker, heat the olive oil and butter. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Add the garlic and leeks, sauté until soft.
- Add the rice, stir thoroughly and then add broth.
- Close pressure cooker, and press the RICE & RISOTTO function switch.
- While risotto cooks, steam asparagus in water. Then sauté in olive oil. Season with salt and pepper.
- When risotto is done cooking, follow instructions to reduce pressure, then add the sautéed asparagus, and Parmesan cheese.
- Serve immediately.

BEEF IN PEPPER SAUCE

SERVES 4

Ingredients

Pepper Sauce

- 1 red bell pepper or green bell pepper
- 1/2 cup baby carrot
- 1 (8 ounce) can tomato sauce (1 tbsp to be use later)
- 2 garlic cloves
- 2 teaspoons ground ginger
- 1 teaspoon turmeric
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2-1 teaspoon cayenne pepper (depends on how spicy you like it)
- 1/2 teaspoon ground cardamom

RECIPES

- 2 tablespoons olive oil
- 2 lbs boneless sirloin steaks, cut into strips
- salt & pepper
- 1 cup water
- 1/2 teaspoon paprika
- 1/2 teaspoon cumin
- 1/2-1 onions, sliced
- 1 green bell pepper, sliced

Directions

- Remove 1 tablespoon of tomato sauce from the can to be used later. Then blend the ingredients for the pepper sauce (green pepper through cardamom) in a food processor until there are no chunks left. Set aside.
- Pour the oil into the pressure cooker, sprinkle the beef with salt & pepper then brown over heat. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Once brown add the water, reserved tomato sauce, paprika & cumin. Close the lid and press the MEAT & CHICKEN function switch.
- When meat is done, follow instructions to reduce pressure.
- Add the pepper mixture, sliced onions & green peppers to the meat and sauce, cover with lid and press the MEAT & CHICKEN function again.
- When cooking is complete, follow instructions to reduce pressure.
- Vegetables should be tender. Serve immediately.

CHICKEN PICCATA

SERVES 6

Ingredients

- 6 chicken breast halves
- 1/2 cup all-purpose flour
- 1/4 cup olive oil
- 4 shallots
- garlic cloves, crushed
- 3/4 cup chicken broth
- 1/3 cup fresh lemon juice
- 1 tablespoon sherry wine
- 2 teaspoons salt
- 1/4 teaspoon white pepper
- 1 cup pimento stuffed olive, minced
- 1/4 cup sour cream
- 1 tablespoon potato starch or flour
- 1/4 cup fresh parmesan cheese, grated (1 ounce) o 3 fontinella cheese, grated
- 1 lemon, thinly sliced, to garnish
- 1 teaspoon dried basil

Directions

- Lightly dust chicken pieces with flour.
- In pressure cooker, heat oil. Add chicken breasts, two at a time, and sauté in hot oil until brown on all sides. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Set aside when finished. (Follow the Browning/Sautéing instructions on page 11 of this manual.)
- Add shallots and garlic to pressure cooker and sauté in oil, scraping bottom of pan to loosen browned particles remaining from chicken. Stir in broth, lemon juice, sherry, salt, pepper, basil, and olives. Mix well.
- Add chicken pieces skin side down back into the pressure cooker with other ingredients.
- Close the lid and press the MEAT & CHICKEN function switch.

RECIPES

SPARE RIBS

SERVES 6 -8

Ingredients

1 cup brown sugar
1/4 cup soy sauce
1/2 teaspoon paprika
1 tablespoon vinegar
1/4 teaspoon cayenne
1 teaspoon garlic powder
2 lbs pork ribs
1 cup of chicken/beef stock

Directions

- Prepare sauce ingredients inside inner pot.
- Divide ribs up evenly so it fits into the pressure cooker.
- Coat each piece thoroughly with the sauce.
- Place all ribs into pressure cooker pot after coating with sauce.
- Add the 1 cup of stock to the bottom of pot.
- Close the lid, lock and press the MEAT & CHICKEN function switch.
- When cooking is complete, use the Quick or Natural release method and remove the lid.

SOUTH OF THE BORDER SPICY CHILI

SERVES 6

Chili is a nutritionally sound and complete meal. You can make it more or less fiery by adjusting the amount of chili powder used.

2 tablespoons olive oil	1 bay leaf
2 medium onions, chopped	2 teaspoons celery seed
3 garlic cloves, minced	Salt to taste
1 1/2 lb ground beef	1 tablespoon flour
2 teaspoons ground cumin	1 1/2 cups crushed tomato
2 tablespoons chili powder, or to taste	1 cup beef stock
1 1/2 teaspoons oregano	1 1/2 cups cooked pinto or red kidney beans

Garnishes

Grated cheddar or Monterey Jack cheese
Finely chopped onion
Shredded lettuce

Directions:

- Heat the oil in the pressure cooker and sauté the onion and garlic until the onion is wilted. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Add the beef and cook until it is browned. Mix the cumin, chili powder, oregano, bay leaf, celery seed, salt and flour. Stir in the crushed tomato and beef stock. Add beans.

RECIPES

- Lock the lid in place and press the SOUP & STEW button. When cooking is complete, use the Quick release method and remove the lid. Serve in bowls, passing the garnishes separately.

TRADITIONAL MEAT LOAF

SERVES 4

Ingredients

1 1/2 lb mixture of chopped or ground lean beef, pork and veal
1 teaspoon salt
Freshly ground pepper
2 slices bread, soaked in water and squeezed dry
2 tablespoons parsley
1 medium onion, minced 1 garlic clove
1 egg
2 tablespoons chicken stock
2 teaspoons Worcestershire sauce
2 tablespoons olive oil
1 cup tomato sauce
1 cup water

Directions:

- In a bowl, combine the chopped meat, salt, pepper, bread, parsley, onion, garlic, egg, chicken stock and Worcestershire sauce. Shape into two small loaves. Wrap each in wax paper and chill several hours to firm. Heat the oil in the pressure cooker and brown the loaves well on all sides. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Remove and set on oven-safe dish that will fit into the pressure cooker.
- Pour off the oil and combine the tomato sauce and water, and season with salt and pepper. Spread the ketchup over the meat loaves and lower the oven-safe dish into the pressure cooker.
- Lock the lid in place and press the MEAT & POULTRY button. When cooking is complete, use the Quick or Natural release method and remove the lid. Remove dish using a removing utensil/tool. Slice and serve.

SWEET-SOUR BEEF SPARERIBS

SERVES 4

Ingredients

3 tablespoons vegetable oil
3 lb lean short spareribs cut into serving pieces

Sweet-Sour Sauce Ingredients

3 tablespoons soy sauce	2 tablespoons onion, minced
2 tablespoons brown sugar	2 tablespoons apricot marmalade
3 tablespoons honey	2 tablespoons cider vinegar
3 cloves garlic, minced	2 tablespoons dry sherry
1/4 cup ketchup	1 teaspoon hot pepper sauce, or to taste

RECIPES

Directions:

- In a small bowl combine all the sauce ingredients. Heat the oil in the pressure cooker until very hot, add as many ribs at a time as will comfortably fit, and brown well. Pour off all fat, and then stir in the sauce. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Lock the lid in place and press the MEAT & POULTRY button. When cooking is complete, use the Quick or Natural release method and remove the lid. Serve with rice if desired.

JAMBALAYA

SERVES 4-6

Ingredients

- 1 tablespoon vegetable oil
- 1/2 lb boneless skinless chicken breasts, cut into 1" pieces
- 1/2 lb fully cooked Andouille or Italian sausage, sliced
- 1/2 lb uncooked shrimp, peeled and deveined
- 2 teaspoons Creole seasoning
- 1 teaspoon dried thyme leaves
- 1/8 teaspoon cayenne pepper
- 1 onion, chopped
- 3 garlic cloves, minced
- 1 green bell pepper, chopped
- 3 stalks celery, sliced
- 1 cup long grain rice
- 16 oz canned chopped tomatoes, un-drained
- 1 cup chicken stock
- 3 tablespoons fresh parsley, minced

Directions:

- Heat oil in the pressure cooker. Add chicken, sausage and shrimp. Sprinkle meats with half of the Creole seasoning, half the thyme and half the cayenne. Cook for 3-5 minutes uncovered, stirring frequently, until chicken and shrimp are thoroughly cooked. Remove chicken, sausage and shrimp with a slotted spoon and set aside. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Add onion, bell pepper, celery and remaining Creole seasoning, thyme and cayenne to pressure cooker. Cook for 4-5 minutes, stirring frequently. Add chicken, sauce, shrimp and rice, tomatoes with their juice and stock. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Lock the lid in place and press the SOUP & STEW button. When cooking is complete, use the Quick or Natural release method and remove the lid. Serve with rice if desired.

CORNISH HENS BRAISED IN WHITE WINE

SERVES 4

Ingredients

- | | |
|--|-----------------------------|
| 2 tablespoons olive oil | 1 tablespoon minced parsley |
| 2 Cornish hens, trussed | 1 tablespoon flour |
| 1/2 teaspoon salt | 1/2 cup dry white wine |
| 1/4 teaspoon freshly ground black pepper | 1/2 cup chicken stock |

RECIPES

- 1/2 teaspoon thyme
- 1/2 teaspoon basil

- 1/4 lb mushrooms, cleaned and sliced

Directions:

- In the pressure cooker, heat the olive oil and brown the Cornish hens on all sides. Sprinkle them with salt and pepper, thyme, basil and parsley. Stir in the flour, and then pour in the wine and stock. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Lock the lid in place and program to cook for 40-minutes. When cooking is complete, use the Quick or Natural release method and remove the lid. Serve with rice or a salad if desired.

ORANGE-FLAVORED CANDIED YAMS

SERVES 4

Ingredients

- | | |
|-------------------------------|-------------------------------|
| 1 cup orange juice | 1/2 cup brown sugar |
| 2 large sweet potatoes (yams) | 1 teaspoon grated orange zest |
| Salt, to taste | 2 tablespoons butter |

Directions:

- Pour the orange juice into the pressure cooker. Peel the sweet potatoes and cut them in half lengthwise. Arrange in a pressure cooker steamer basket (if available) and sprinkle with salt, brown sugar and orange zest. Dot with butter.
- Lower the steamer basket into the pressure cooker.
- Lock the lid in place and press the POTATOES & YAMS. When cooking is complete, use the Quick or Natural release method and remove the lid.
- Lift out the sweet potatoes.
- Boil down the sauce until thickened and pour over the sweet potatoes.

TORTILLA SOUP

SERVES 8-10

Ingredients

- | | |
|-------------------------|--------------------------------|
| 1/3 cup vegetable oil | 2 Cups Cooked Shredded Chicken |
| 2 onions, diced | Tortilla chips |
| 4 cloves garlic, peeled | cilantro, chopped |
| 1 can tomatoes, drained | 1 lb grated cheese |
| 3 quarts chicken broth | lime wedges (optional) |

Directions:

- Sauté onions and garlic in the oil in the pressure cooker until they are deep golden brown. (Follow the Browning/Sautéing instructions on Page-11 of this manual.)
- Remove from unit and purée with tomatoes in blender or food processor until smooth.
- Return to pressure cooker and add broth. Heat to boiling.
- Lock the lid in place and press the SOUP & STEW button. When cooking is complete, use the Quick or Natural release method and remove the lid.
- Add cilantro and salt to taste. Place cheese and tortilla chips in individual soup bowls and pour hot soup on top. Serve with lime wedges, if desired.

RECIPES

SPICED APPLE CRUNCH

SERVES 3

Ingredients

1 cup dry bread crumbs (unseasoned)	1 lemon (juice and rind) 3 apples, sliced
1/4 cup sugar	1/4 cup butter, melted
1/2 teaspoon cinnamon	2 cups water

Directions:

- Butter a 15 cm (6") baking dish. Combine bread crumbs (or graham wafer crumbs), sugar, cinnamon, juice and lemon rind. Place alternate layers of apples and crumbs in baking dish. Pour melted butter over ingredients and cover baking dish firmly with aluminum foil.
- Place water, trivet, and then baking dish in pressure cooker.
- Lock the lid in place and program to cook for 20-minutes. When cooking is complete, use the Quick or Natural release method and remove the lid.
- If you wish to add more color and crunch, run the dish quickly under the broiler. Be sure to watch carefully to prevent burning.

OLD FASHIONED RICE PUDDING

SERVES 4

It's preferable to eat it the same day or the rice may become chewy.

Ingredients

1 tablespoon butter	1 egg
1/4 cup long grain rice	1/4 cup evaporated milk
2 cups milk	1/2 teaspoon vanilla
1 cup water	Cinnamon
1/3 sugar 1/2 teaspoon salt	

Directions:

- Melt the butter in the pressure cooker and stir in the rice, coating it with the butter. Pour in the fresh milk and water, and then stir in the sugar and salt. (Follow the Browning/Saut ing instructions on Page-11 of this manual.)
- Lock the lid in place and program to cook for 10-minutes. When cooking is complete, use the Quick or Natural release method and remove the lid.
- In a small bowl mix together the egg, evaporated milk and vanilla. Stir in a little of the hot liquid from the pressure cooker, then add the mixture to the pressure cooker.
- When cooking is complete, use the Quick or Natural release method and remove the lid.
- Cover again and set to cook for 5 more minutes.
- When cooking is complete, use the Quick or Natural release method and remove the lid.
- Cool 10 minutes, stirring occasionally.

Transfer to individual dessert bowls, continue cooling, then refrigerate. Serve sprinkled with cinnamon.

RECIPES

PEARS STEWED IN RED WINE

SERVES 4

A most elegant dessert when served with raspberry sauce. A fine ending to a special dinner.

2 cups water	4 firm pears, peeled but not cored, stems on
1/2 cup sugar	3/4 cup red wine
2 slices lemon	1 cup frozen raspberries
2 cinnamon sticks	4 tablespoons heavy cream
1/4 teaspoon mace	

Directions:

- In the pressure cooker, combine the water, sugar, lemon, cinnamon sticks and mace. Simmer until the sugar is dissolved. (Follow the Browning/Saut ing instructions on Page-11 of this manual.)
- Place the pears into the pressure cooker, trimming bottoms if necessary so they stand upright.
- Lock the lid in place and program to cook for 10-minutes. When cooking is complete, use the Quick or Natural release method and remove the lid.
- Add the red wine.
- Lock the lid in place again and program to cook for 10 more minutes. When cooking is complete, use the Quick or Natural release method and remove the lid.
- Carefully remove only the pears and transfer to a deep container.
- Boil down the remaining sauce until it is syrupy by pressing START. Cool, then pour over the pears and keep at room temperature overnight.
- To serve, defrost and pur e the raspberries in a processor until smooth.
- Spoon 4 tablespoons of the pur e on four dessert dishes or shallow bowls. Place a pear upright in the center of each dish. Spoon some syrup over the pears.
- Dribble 1 tablespoon of cream in a circle over the sauce. With the aid of a knife, swirl the cream into the sauce in an attractive design.

CINNAMON APPLE FLAN WITH MAPLE SYRUP

SERVES 6

Ingredients

5 tablespoons maple syrup	1/4 teaspoon vanilla
1/4 teaspoon cinnamon	6 tablespoons sugar
2 apples, peeled and cut in 1/4" slices	2 1/2 cups milk
3 whole eggs 3 egg yolks	

Directions:

- In a small saucepan, combine the maple syrup and the cinnamon. Add the apple slices and slowly simmer until the apples are tender.
- Divide the mixture into 6 greased oven-safe custard cups. In a large bowl, whisk the eggs and egg yolks. Stir in the vanilla, sugar and milk. Pour this mixture slowly into the custard cups. Cover tightly with foil.
- Fill the pressure cooker with 2 1/2 cups water. Place as many custard cups as will fit in the pressure cooker steamer basket (if available) and lower into the pressure cooker.
- Lock the lid in place again and program to cook for 10 more minutes. When cooking is complete, use the Natural release method and remove the lid.
- Remove the lid, take out the basket, loosen the foil and cool the custard.
- Refrigerate. To serve, loosen the custard from the molds with a knife and invert onto dessert dishes.

**LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE**

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the stores allowed return policy period, please see the enclosed Warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below).
6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
7. **This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Dept: (626) 912-9877 Ext: 120/107 MON-FRI 8am-5pm PST

Website: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:

1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having(Enclose in an envelope and tape directly to the unit before the box is sealed.) and
- d) Any parts or accessories related to the problem.

3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.

4. All return shipping charges must be prepaid by you.

5. Mark the outside of your package:

MAXI-MATIC USA
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748

6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.

7. Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.

IMPORTANTES MEDIDAS DE SEGURIDAD

1. NO coloque el producto cerca de materiales inflamables o utilizarlo en ambiente húmedo. El importe de los alimentos y el agua, que se pondrán en el Inner Pot deben estar estrictamente de acuerdo con el Paso 2 en la sección "Cómo utilizar esta Cooker"
2. NO dañar el sello y el Anillo NO sustituirla por cualquier otro caucho cinturón o correa de tracción.
3. No mueva la Robar anillo en la tapa (2), con cualquier herramienta o fuerzas externas. Si el anillo de acero rompe de la tapa (2), por favor, dejar de utilizar inmediatamente la cocina y reemplazar la tapa con una nueva.
4. Limpie el filtro (20) regularmente para mantener la cocina limpia.
5. No abra la tapa (2), con la fuerza externa cuando la Válvula flotante (4) no se ha hundido.
6. NUNCA añadir cualquier peso adicional a la limitación de la válvula de presión (3) o sustituir la limitación de la válvula de presión (3) con otro objeto.
7. La superficie de contacto entre el Inner Pot (8) y el calentador electrónico (18) debe estar en condiciones limpias. NO use el Inner Pot para cocinar mediante el uso de otras fuentes de calefacción. NO sustituir el Inner Pot con otros contenedores.
8. El Inner Pot consiste en un no-stick capa de superficie. Para evitar rayar la no-stick superficie, por favor, de madera o de plástico, utensilios.
9. Los alimentos no deben mantenerse caliente durante más de 24 horas a fin de mantener la frescura de los alimentos y la cocina no se puede utilizar durante más de 6 horas continuamente.
10. Si el vapor se libera alrededor de la tapa (2) durante el proceso de cocción, por favor, desconecte la fuente de alimentación de inmediato, y enviar el producto al fabricante para su reparación o cambio. Se trata de una situación anormal, debido a la presión de descarga del dispositivo se ha activado y esto indica que el dispositivo limitador de presión no funciona correctamente.
11. Si hay algún mal funcionamiento de la cocina durante el proceso de cocción, por favor, deje de usar el dispositivo y enviarlo de vuelta al fabricante para su reparación o cambio.
12. No desmonte el producto, o reemplazar sus partes con otros que no son producidas por nuestra compañía. El producto sólo pueden utilizar las piezas de repuesto producidas por nuestra compañía.
13. Nunca sumerja el producto en agua u otros líquidos.
14. No haga funcionar sin vigilancia.
15. NO permita que los niños a operar el fogón

LCD INDICADOR DE ERROR

Indicador Código	Problemas / Causas
E1	Circuito abierto del sensor
E2	Cortocircuito del sensor
E3	Sobrecalentamiento
E4	Señal de mal funcionamiento del interruptor

GUARDAR ESTAS INSTRUCCIONES

PARA USO DOMÉSTICO ÚNICAMENTE

ACERCA DE SU OLLA A PRESION

La olla a presión esta controlada digital y automáticamente y utiliza la última tecnología. Combina las funciones y contra los saldos de las debilidades de los diferentes fogones de cocina como una olla a presión, el arroz y cocina de cocina de braising. Se trata de un dispositivo ideal para las familias de hoy en día, ya que posee ordenador / presión controlado digitalmente (temperatura) del circuito, estructura avanzada y un diseño moderno. Es el mejor reemplazo para ollas de presión convencional, ollas de arroz y braising los fogones.

Cocina con múltiples funciones:

- Posee las funciones de cocina, stewing, braising, haciendo cocer a fuego lento, asar, y un largo etc.
- Cursos de cocina se realiza automáticamente al seleccionar / pulsar los diferentes botones del menú en la cocina. Cuando la comida ha terminado su ciclo de cocción, habrá un indicador pitido, seguida de la cocina ajusta de forma automática al modo mantenga caliente.
- Esta cocina permite al usuario elegir el período de presionar el tiempo de cocción (0-99 minutos) de acuerdo con los gustos y las necesidades si el usuario no desea utilizar el PRE-Set menú.
- Un temporizador permite al usuario preset el tiempo de cocción hasta 9 horas. Cuando el cronómetro está activado, el conde-down se inicia. Al final de la cuenta regresiva, el fogón empezará a calentar.
- La olla a presión también tiene su propia memoria. En caso de que existan interrupciones, como una falla, automáticamente seguir la secuencia del ciclo de cocina cuando se reanude el poder.

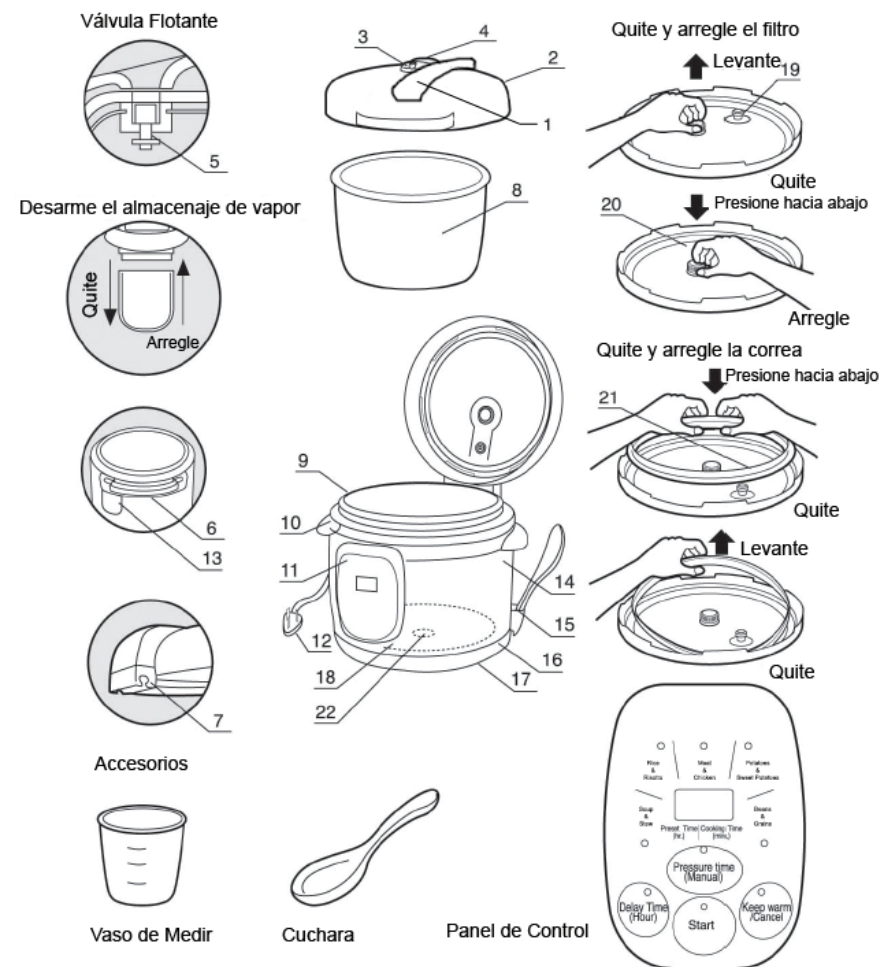
COCINA RAPIDA; TIEMPO Y AHORRO DE ENERGIA

- Mediante el uso de alta presión (alta temperatura) para cocinar, los alimentos serán cocinados mucho más rápidamente. Esto a su vez reducir el consumo de tiempo y poder.
- En el caso de la cocción del arroz, esta olla a presión se ahorra la electricidad hasta un 20% y ahorrar tiempo hasta el 15% cuando se toma la comparación entre lo convencional y una cocina de arroz. Cursos de cocina también se puede realizar a gran altura.
- En el caso de cocinar gachas, guiso, sopas o carnes braising, esta cocina se ahorrará más de un 40% del tiempo y de más del 45% de potencia en comparación con una máquina convencional olla de cocción lenta.

PRESERVA LOS NUTRIENTES Y PROMUEVE UNA SANA ALIMENTACION

- hermético cocina método preserva los nutrientes y el sabor original de los alimentos.
- Cocina más de 230 ° F ~ 240 ° F de temperatura va a matar las bacterias en los alimentos y mantener la frescura.

PARTS & FEATURES



1. Asa
2. Lid
3. La limitación de presión
4. Válvula flotante
5. Floater
6. Bloqueo tapa deslizante de
7. Válvula de deslizamiento
8. Inner Pot
9. Ultraterrestre Pot
10. Parte superior del cuerpo
11. Panel de Control
12. Cable de alimentación
13. La condensación de vapor Cup
14. Órgano Cubierta / Estructura
15. Cuchara / tenedor cuchara
16. Base inferior del cuerpo
17. Side Handle
18. Calentador electrónico
19. Sello anillo para válvula flotante
20. Filtrar
21. Anillo de sello de caucho
22. Sensor

ANTE DE UTILIZARLA

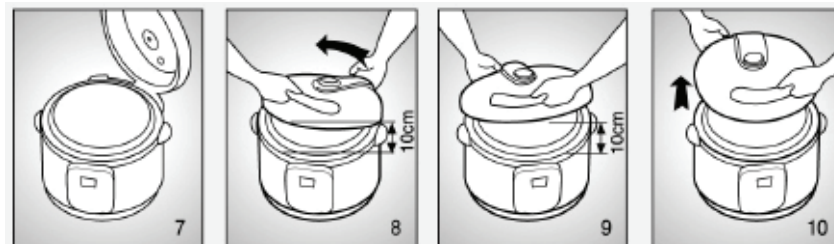
Presión	PSI	Presión Máxima	Mantenga Caliente de Temperatura	Preestablecido Temporizador
0~70kPa	12 PSI	90kPa	140°F ~ 175 °F	1~9 Horas

1. Retire los materiales de embalaje, tales como cartón, plástico o espuma de poliestireno y desechar apropiadamente.
2. Limpie limpiar todas las piezas con un trapo suave y húmedo o una esponja y secar completamente.

LID ASAMBLEA:

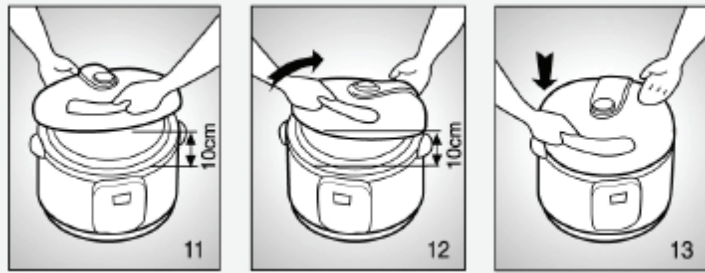


1. **Cómo abrir la tapa:** Cuando la tapa (2) de la cocina se encuentra en la posición cerrada (Figura 1), mantenga el asa (1) y que a su vez las agujas del reloj hasta llegar al Abierto-Lid posición (Figura 2). Levante la tapa y se swing abierto verticalmente.
Nota: Para las nuevas unidades de marca, el sello de la tapa puede ser ligeramente más fuerte de lo normal y puede ser algo difícil para desbloquearla. Una vez que la tapa se ha abierto y cerrado varias veces, se flexibilicen.
2. **Cómo cerrar la tapa:** Cuando la tapa (2) de la cocina se encuentra en posición vertical (Figura 4), mantenga el asa (1) y la cierra a la baja la tapa Abierto posición (Figura 5). Después de que, a su vez en una dirección hacia la derecha hasta llegar a la posición cerrada la tapa. (Figura 6).
3. **Cómo desmontar la tapa:** Cuando la tapa (2) de la cocina se encuentra en la posición vertical en posición vertical (Figura 7), mantenga la tapa con ambas manos, y ajustar la altura entre la tapa y el borde superior de la cocina en torno a 10cm (Figura 8). A continuación, gire en sentido horario hasta llegar a la posición cerrada la tapa (Figura 9) y con el fin de desmantelar totalmente la tapa, tendrá que mover la tapa hacia arriba en una dirección (Figura 10).



- ❖ En el proceso de convertir la tapa, le rogamos se asegure de que la altura entre la tapa y el borde superior de la cocina está siempre a 10cm. Esto es para garantizar una circulación fluida cuando se enciende y la eliminación de la tapa.

ANTE DE UTILIZARLA (cont.)

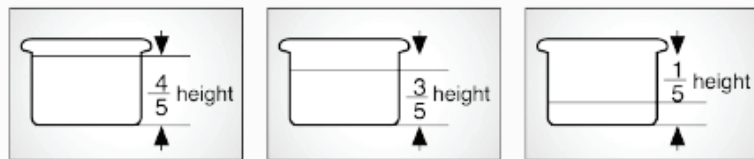


4. **Cómo instalar la tapa:** Mantenga la tapa (2) con ambas manos en la posición cerrada la tapa y tire de él hacia arriba en una posición inclinada que conduce a una altura de 10 cm entre la tapa y el borde superior de la cocina (Figura 11). Buckle la tapa de la válvula de deslizamiento (7) a la olla a presión del bloqueo-Slider (6) y convertirla en una hacia la izquierda dirección hasta llegar al Abierto Lid posición (Figura 12). La tapa se instalará cuando la tapa está apagado a la posición horizontal (Figura 13).

❖ En el proceso de convertir la tapa, le rogamos se asegure de que la altura entre la tapa y el borde superior de la cocina está siempre a 10cm. Esto es para garantizar una circulación fluida cuando se enciende y la eliminación de la tapa.

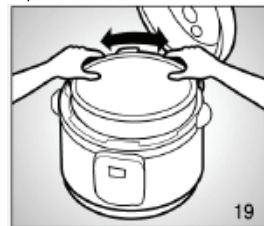
COMO UTILIZAR LA OLLA PRESION

1. Levante la tapa de la olla a presión.
2. Retire la olla interior (8) y el lugar deseado de alimentos y líquidos en el bote. La cantidad de agua y alimentos no deberá exceder de 4 / 5 de la altura del interior Pot (Figura 16). Para los alimentos que se ampliará en el agua, el nivel no debe exceder de 3 / 5 de la Inner Pot (Figura 17). El nivel mínimo permitido sería 1 / 5 de la Inner Pot (Figura 18).



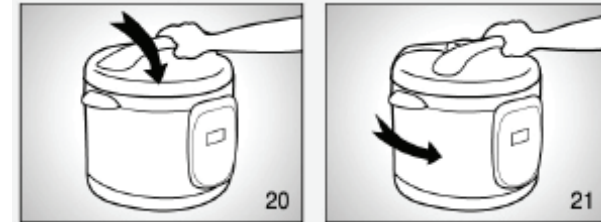
- En el caso de la cocción del arroz, el importe máximo permitido de arroz para 8Qt. es de 16 tazas
- Normalmente, una taza de arroz se necesita una taza de agua para cocinar arroz. Pero esto se puede cambiar de acuerdo a los gustos de diferentes personas.

3. A continuación, asegúrese de que el recipiente interior de la olla a presión, donde el calentador electrónico se encuentra, está limpia antes de colocar la olla interior en el compartimento. Coloque la olla interior en la olla a presión y ajustar la olla izquierda y derecha para asegurar un firme contacto entre el Inner Pot y el calentador electrónico. (Figura 19)

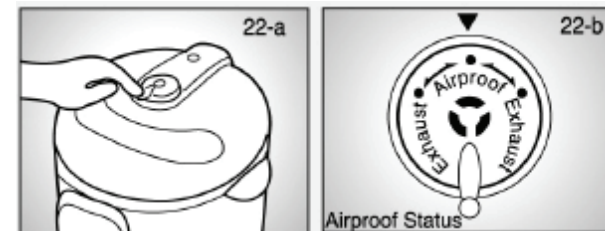


COMO UTILIZAR LA OLLA PRESION (cont.)

4. Cierre la tapa.
 - a) Asegúrese de que el sello de caucho anillo (21) está equipado adecuadamente en la parte interior de la tapa (2).
 - b) Ajustar el sello de caucho anillo (21) en el interior de la tapa (2) para asegurarse de que está equipado uniformemente en la pista.
 - c) Cierre la tapa hacia abajo.
 - d) Mantenga la tapa del Mango (1) y que a su vez el Abierto Lid posición. A continuación, en la dirección hacia la derecha, gire a la posición cerrada la tapa de sujeción y un sonido puede ser escuchado (Figura 20 y 21).



5. Adjust the Pressure Limiting Valve (3) to "Air Proof" position, and ensure that the Floater (5) sinks. (Figure 22a & 22b)



6. Conecte el cable de alimentación a la máquina y el enchufe en una toma de corriente. La olla a presión de la pantalla LCD mostrará automáticamente "000". (El primer dígito indica Roja el momento de la Preset temporizador, mientras que el segundo y tercer Verde dígitos indican el Manual de auto-seleccionados presionar tiempo de cocción.)
 7. Configurar lo que desea para cocinar y de inicio de la cocina y calefacción. Ver opciones siguientes:
 - Ajuste el temporizador Preset (Preset Si el temporizador no es necesario, omitir este paso.) Pulse el "Timer" botón una vez para aumentar el cronómetro de 1 hora incremento (indicado por la pantalla LCD). El máximo período de tiempo preestablecidos es de 9 horas. Después de 9 horas, el reloj comenzará un nuevo ciclo de nuevo. (El tiempo que se muestra en la pantalla LCD muestra el tiempo que el usuario quiere el fogón a esperar antes el proceso de calentamiento se inicia.)
 - De acuerdo a los deseos del usuario de alimentos, elija uno de los botones del menú en el panel de control (por ejemplo: Presione "Rice & Risotto" para cocinar arroz). El temporizador LED, así como el botón de menú elegido LED se iluminará.
- NOTA:** La pantalla LCD no va a cambiar o indicar un momento en que el uso de los botones del menú. Cuando la cocina ciclo ha terminado, la olla a presión se ajusta de forma automática al mantenga caliente.
- Si el temporizador Preset se activa, muestra el momento en la pantalla LCD se reducirá para cada 1 hora. Cuando la pantalla LCD muestra "0", el temporizador LED se apague la calefacción y el ciclo se iniciará.

COMO UTILIZAR LA OLLA PRESION (cont.)

- Si el temporizador Preset no está activado, el sistema de calefacción ciclo se iniciará inmediatamente después de uno de los botones en el menú que se elija.

SELECCION DE MENU Y TIEMPOS APROXIMADOS DE COCCION:

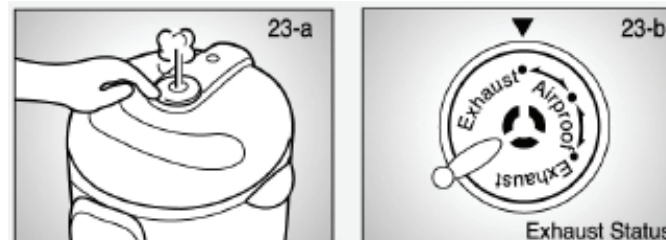
SOPA DE COCIDO	20 – 25 minutos	RICE & RISOTTO	5- 10 minutos
CARNE Y POLLO	10 – 15 minutos	PAPAS Y NAME	15-20 minutos
FRIJOL & GRANOS	25-30 minutos		

- Cuando la comida está cocida dentro se está calentado hasta que las presiones de trabajo, la olla a presión se ejecuta automáticamente la presurización Secuencias / Procedimiento. Si el usuario selecciona las diferentes pre-establecidos opciones del menú en el panel de control, a continuación, la pantalla LCD mostrará "P00". Sin embargo, si el usuario opta por utilizar el auto-Selección de Menú, a continuación, la pantalla LCD mostrará "P00", donde el "00" es la auto-seleccionados presurización Tiempo de cocinar. (EX: Si 15 minutos es establecer, a continuación, la pantalla LCD mostrará "P15"). Presionar El tiempo de cocción se reducirá cada 1-minuto.
- Cuando la calefacción y el proceso de presurización son más, la olla a presión sonará 3 veces y la luz LED se apagará. Esto indica que el ciclo de cocina ha terminado. La olla a presión se ajusta de forma automática después la mantiene caliente. La presión en el fogón se encuentra todavía en un nivel muy alto cuando el "Mantener caliente" indicador luminoso parpadea mantiene. Cuando la luz ha dejado de parpadear, la presión ha vuelto a un nivel normal. NOTA: Siempre espere a que la presión para volver a la normalidad o la liberación de la presión utilizando el dispositivo de limitación de presión antes de abrir la tapa.
- Durante la cocción o la configuración de parámetros de proceso, todos los ajustes están estableciendo predefinidos o puede cancelarse pulsando la tecla "Mantener caliente / Cancelar" botón en el panel de control.

COMO UTILIZAR LA OLLA PRESION (cont.)

8. **Sirviendo la comida:** Cuando el "Mantener caliente" LED está titilando, sólo abrir la tapa después de las operaciones siguientes:

- a) la prensa "Mantener caliente / Cancelar" para detener el ciclo de calentamiento.
- b) Mueva el dispositivo de limitación de la presión de "escape" condiciones de la liberación de presiones de vapor hasta que la válvula flotante se hunde. (Figura 23 bis y 23 ter).



- ❖ Para los alimentos líquidos (guisos, sopas, porridges, etc.) Limitar la presión de válvulas no se pueden asignar a "posición de escape para liberar la presión. Esto es para evitar que el líquido de los alimentos a las salpicaduras de los agujeros de ventilación. El usuario debe esperar a que la temperatura en descenso y la Floater a hundirse en su propia con el fin de servir a la alimentación. Una toalla mojada puede ser colocada en la tapa para aumentar la velocidad de enfriamiento.
 - ❖ El usuario se aconseja poner en libertad a la presión de vapor cuando la "Mantener caliente" LED se detiene el parpadeo como el fogón en este momento tendrá menor presión. Pero para ello será necesario un poco más de tiempo.
 - ❖ Durante el proceso de cocción, cuando el fogón entra en el presionar una sucesión de secuencias, el primer dígito en la pantalla LCD mostrará la letra "P". Al mismo tiempo, la fuente de alimentación para el calentador (18) se apagará, pero la mantenga caliente de luz LED se iluminará sin parpadeo.
- c) Desconecte el cable de alimentación.
 - d) Mantener el asa (1) y colóquela en una dirección contraria a las agujas del reloj hasta llegar a la posición de abierto. A continuación, tire de la tapa hacia arriba a la posición vertical (Figura 14 y 15).

DORAR: Para dorar carnes antes de cocinar en la olla a presión.

1. Abra la tapa o quitar la tapa dependiendo de sus preferencias.
2. Pulse Iniciar para iniciar manualmente el proceso de calentamiento.
3. Poner la carne en el Inner Pot (8) y cocine la carne al dorado deseado.
4. Cuando esté listo para cocinar el resto de la carne en la olla a presión, prensa "Mantener caliente / Cancelar" para cancelar el proceso de calentamiento.
5. Cierre la tapa y seguro adecuadamente.
6. Siga las instrucciones de cocción de carne a su gusto.

LIMPIEZA Y MANTENIMIENTO

1. Siempre asegúrese de que la olla a presión está desenchufado y completamente enfriado y despresurizado antes de desmantelamiento.
2. Utilice un no-abrasivo esponja o paño húmedo de lavado para limpiar el exterior de la olla (9) y la superficie exterior de la cocina principal. NUNCA sumerja el principal en cualquier cocina de líquidos.
3. Eliminar la condensación de vapor Copa (13) y enjuague a fondo y deje secar. Limpie la parte superior del cuerpo (10) con un paño húmedo y lavar.
4. Limpie la tapa (2) con agua tibia jabonosa, incluido el Sello Belt (21), limitación de la válvula de presión (3), Filtro (20), Vent, la válvula flotante (4) y limpie limpio y deje secar a fondo /
5. Lavar el Inner Pot (8) con un no-abrasivo esponja y secar con toalla.
6. Limpie la limitación de la válvula de presión (3) y los agujeros con un pequeño cepillo para garantizar su buen flujo de vapor durante el ciclo de cocción

CARTA DE TIEMPO DE COCCIÓN

Courtesy of www.healthfoods.com

Tenga en cuenta que toda la información a continuación es para su referencia y solo se puede ajustar a la preferencia del usuario.

Carnes/Aves de corral

- Siempre cocine las carnes de ave con al menos 1/2 taza de líquido. Si el tiempo de cocción time es superior a 15 minutos, use 2 tazas de líquido. Conservar las carnes saladas o bien cubiertas (sumergir la carne en el agua).
- El tiempo exacto de cocinado de las carnes y las aves varían en función de la calidad y cantidad de las mismas.
- Al menos que se indique lo contrario, el tiempo de cocción que se indica a continuación es para 3 libras de carne o aves. Además entre mas gruesa la carne y el corte el tiempo de cocción deberá ser mayor.

Tipo de Comida	Aproximadamente tiempo de cocinado	Liberacion de presion
Carne de vaca, asada o pecho	38-42	Normal Release
Carne de Vacuno, 2 lbs.	13-18	Normal Release
Beef, meatballs, 1-2 lbs.	7-12	Normal Release
Carne de res, Corned	55-65	Normal Release
Cerdo asado	43-47	Normal Release
Costilla de Puerco, 2 lbs.	18	Rapido Release
Carne de cerdo,jamon	25-28	Normal Release
Pierna de Cordero	42-45	Normal Release
Pollo entero, 2-3 lbs.	15-18	Rapido Release
Pollo en piezas, 2-3 lbs.	12-15	Rapido Release
Cornish Hens, two	12-15	Rapido Release
Carnes/aves de corral,sopas	15-20	Rapido Release

- El tiempo de cocción puede variar según el tipo de mariscos.

- Cocine los mariscos en la cocina (también llamada cesta de vapor y añadir por lo menos ¾ de taza de líquido .Agregue grasa ligeramente para cocinar peces.

Type of Mariscos	Aproximadamente tiempo de cocinado	Liberacion de presion
Almejas	3-5	Rapido Release
Cangrejo	3-5	Rapido Release
Langosta, 1 1/2 - 2 lbs.	3-5	Normal Release
Mejillones	3-5	Rapido Release
camarones	2-3	Rapido Release
Pescado entero, desviscerado	7-8	Rapido Release
Sopa de Pescado	7-8	Rapido Release

Vegetales

- Cocine las verduras en la cesta de vapor usando 1/2 - 2/3 tazas de agua (nunca use mas de 2/3 tazas de agua).
- Añadir 1-2 minutos adicionales al tiempo de cocción cuando se utilizan vegetales congelados...
- Use la palanca de liberación rápida (también llamada "agua fría") método de liberación al final del tiempo de cocción para que las verduras no se conviertan en masa...

Tipo de Vegetal	Aproximadamente tiempo de cocinado	Liberacion de presion
Esparragos completos espesos	2-5	Rapido Release
Esparragos delgados completos	1-2	Rapido Release
Judias verdes	5	Rapido k Release
Judias verdes completas	4-5	Rapido Release
Judias verdes lima	3	Rapido Release
Esparragos completos	2-3	Rapido Release
Esparragos largos	23	Rapido Release
Esparragos, 1-pulgada	5	Rapido Release
Brocoli, flowerets	3	Rapido Release
Brussel sprouts, whole	5	Rapido k Release
Zanahorias en rodaja ¼ pulgada	5	Rapido Release
Zanahorias, 1/4-inch slices	1-2	Rapido Release
Coliflor	3-5	Rapido Release
Maiz en la mazorca	4	Rapido Release
Escarole, toscamente picada	2-3	Rapido Release

Kale, toscamente picada	2-3	Rapido Release
Okra, small pods	3-5	Rapido Release
Cebollas	3	Rapido Release
Papas, 1 1/2-inch chunks	7	Rapido Release
Papas pequeñas completas	6	Rapido Release
Papas dulces y ñame completo	10-12	Rapido Release
Papas dulces y ñame, 2" trozos	7-8	Rapido Release
Espinaca bellota por la mitad	3	Rapido Release
Squash, acorn, halved	8	Rapido Release
Squash, butternut, 1-pulgada en trozos	5	Rapido Release
Squash, calabaza amarilla de verano, 1/2-pulgadas en trozos	6	Rapido Release
Nabos pequeños acuartelados	4	Rapido Release
Nabos, 1 1/2 pulgada en trozos	4	Rapido Release

Frijoles secos y otras leguminosas

- Antes de cocinar, remojar los frijoles en cuatro veces su volumen de agua tibia, o por lo menos cuatro horas antes de cocinar o durante la noche. No añadir agua salada ya que va a endurecer los granos como el café e inhibir la deshidratación.
- No remoje las lentejas o guisantes secos y partidos.
- Coloque los frijoles o leguminosas en la olla a presión. Añadir 3 tazas de agua por cada taza de frijoles o leguminosas.
- Añada 1 cucharada de aceite vegetal por cada taza de agua, para reducir la formación de espuma. No agregue sal hasta después de la cocción.
- Deje que la presión caiga naturalmente, después de la cocción.
- El tiempo de cocción varía en función de la calidad de los granos de café u otras legumbres permanecen duros después de la cocción. Continúela al descubierto. Añadir mas agua si es necesario.

Type of Legume	Approximate Cooking Minutes	Pressure Setting
Azuki	7-8	Natural Release
Frijol Negro	10-12	Natural Release
Garbanzo negro	11-12	Natural Release
Garbanzo	11-13	Natural Release
Arandanos	10-12	Natural Release
Gandules (pigeon peas)	8-10	Natural Release
Grandes del Norte	10-14	Natural Release
Frijoles rojos	12-14	Natural Release
Lentejas Verdes	10-12	Natural Release

Sopa de Lentejas	8-10	Natural Release
Lentejas rojas	120-12	Natural Release
Frijoles Lima	7-8	Natural Release

Granos

Antes de cocinar, remojar los frijoles en cuatro veces su volumen de agua tibia, o por lo menos cuatro horas antes de cocinar o durante la noche. No añadir agua salada ya que endurece los granos e inhibe la deshidratación.

- No lave el arroz.
- Remoje bajo agua tibia (también al arroz)
- Cocine cada copa de granos en la cantidad de agua especificada.

Tipo de grano	Aproximadamente tiempo de cocinado	Liberacion de presion
Barley, pearl – 3 cups	18-22	Normal Release
Arroz, basmati – 1 1/2 cups	7-8	Norma Release
Arroz, converted – 1 1/2 cups	7-8	Normal Release
Arroz grano largo – 1 1/2 cups	7-8	Normal Release
Arroz, brown – 1 1/2 cups	17-22	Norma Release
arroz, wild – 3 cups	25-27	Normal Release
Wheat, berries – 3 cups	1	Normal Release

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Su aparato de cocina está construido con precisión, inspeccionados y probados antes de salir de nuestra fábrica.
2. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
3. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
4. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
5. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).
6. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.

7. Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:

- Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
- Los daños causados durante el envío.
- Los daños causados por la sustitución o reposición de fusibles o disyuntores.
- Defectos que no sean defectos de fabricación.
- Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
- Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
- Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
- Daños por servicio o reparación por personal no autorizado.
- Las garantías extendidas compradas a través de una empresa independiente o revendedor.
- Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

* Un año de garantía limitada válida solamente en los 50 **estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

18401 E. Ave Arenth. City of Industry, CA 91748

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107 Lunes a viernes 8am-5pm PST

Sitio web: www.maxi-matic.com email: info@maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.

B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:

1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA,
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y,
 - d) Todas las piezas o accesorios relacionados con el problema.
3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.
4. **Todos los gastos de envío de devolución debe ser pagado por usted.**
5. Marque el exterior del paquete:
MAXI-MATIC EE.UU.
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748
6. U na vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.
7. **Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.**