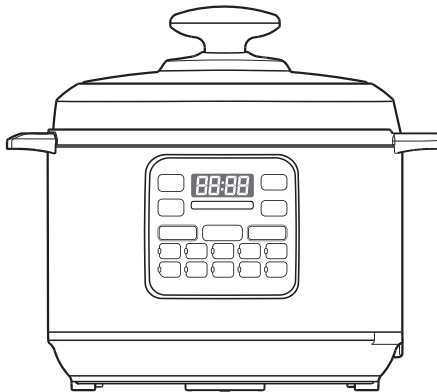




Electric Pressure Cooker



USER MANUAL

RM/582

CONTENT

IMPORTANT SAFEGUARDS.....	1
Specifications	5
Product Structure	5
Controls and State of the Cooker	7
Before the First Use.....	8
Cooking Preparation	10
Cooking with Your Cooker.....	11
Care and Maintenance.....	16
Troubleshooting.....	17

IMPORTANT NOTE: Please read the manual carefully before operating your product. Retain it for future reference.

IMPORTANT SAFEGUARDS

Caution

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

1. This product is for household use only. Do not use outdoors.
2. Do not use pressure cooker for other than intended use.
3. Do not place the unit on or near a hot gas or electric burner, or in a heated oven.
4. Do not use it in a place which is near splash water or fire. Do not use it in a place exposed to directly to sunshine or oil splash. Put it in a place out of the reach of children.
5. Do not place the unit on an unstable location. It is strictly prohibited to use it on a newspaper, foam or other object that may easily block the vent hole at the bottom.
6. Close supervision is necessary when the pressure cooker is used by or near children. The adult should supervise the children in order to make sure the children cannot play with the appliance.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are accompanied by a person responsible for their safety.
8. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
9. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced.
10. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the Service Center for examination, repair, or adjustment.
11. Do not make unauthorized replacement of any spare part inside the pressure cooker, as this may cause electric

IMPORTANT SAFEGUARDS

Caution

shock, fire or injury.

12. The use of accessory attachment not recommended by the appliance manufacturer may cause injuries.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. Caution: to reduce the risk of electric shock, cook only in the provided removable container (cooking pot).
15. Before use each time, be sure to check the anti-block shield, float valve and exhaust valve for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object, make sure the exhaust valve is in sealing location.
16. Always check the pressure release devices for clogging before use. Do not cover the pressure valves.
17. Please soak the dry foods before cooking them in the product.
18. Be aware that certain food, 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. These foods should only be cooked in a pressure cooker with caution with the inner pot never more than 1/2 full and using natural release.
19. Do not fill the unit over MAX level (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. Please see "Cooking Preparation".
20. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. Please see "Cooking Preparation".
21. Never deep fry or pressure fry in the unit with oil. It is dangerous and may cause a fire or serious damage.

IMPORTANT SAFEGUARDS

Caution

22. Do not move this product or force to remove the lid when the unit is in operation.
23. Extreme caution must be used when moving the unit containing hot oil or other hot liquids.
24. Do not touch hot surfaces. Use handles or knobs. Do not place your hands or face over the exhaust valve or float valve to avoid scald when the unit is in operation.
25. After cooking, use extreme caution when removing the lid. Serious burns can result from steam inside the unit.
26. When opening the lid after cooking, do not touch the inner pot and cover inside with hands directly to avoid scald.
27. 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. Please see "Cooking Preparation".
28. To disconnect, turn any control to "off " then remove plug from wall outlet.
29. Always unplug from outlet when not in use, before removing parts and cleaning. Allow to cool before putting on or taking off parts, and before cleaning.

IMPORTANT SAFEGUARDS

Caution


Warning: Be careful to avoid spillage on the connector. Misuse may cause potential injury. The heating element surface is subject to residual heat after use.

The appliance is not intended to be operated by means of an external timer or a separate remote-control system.

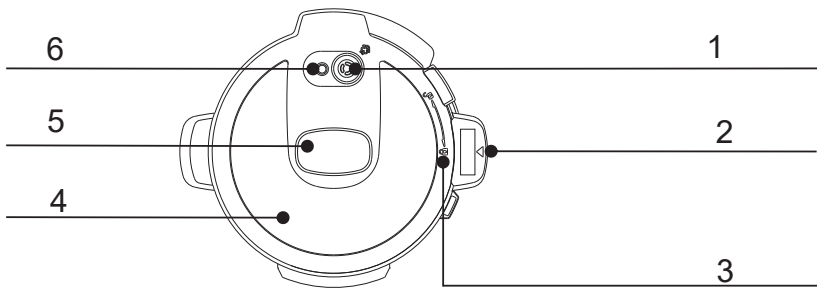
Appliances should be positioned in a stable situation with the handles positioned to avoid spillage of the hot liquids.

PLEASE SAVE THESE INSTRUCTIONS

Specifications

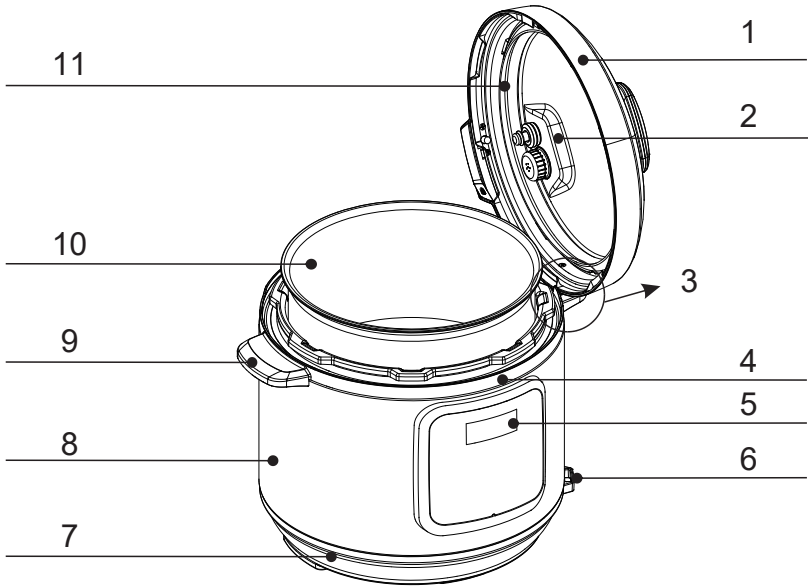
Model	Inner Pot Volume	Power Supply	Rated Power	Size of Inner Pot	Working Pressure	Keep Warm Temperature
RM/582	6L	220-240V~ 50/60Hz	1100W	22cm	60kPa	60°C~80°C
Accessories	Spoon User Manual Measuring cup Water box Power Cord Components 					

Product Structure



No.	Description	No.	Description
1	Exhaust valve	2	Lid position mark
3	Lid open/close mark	4	Lid
5	Lid handle	6	Float valve

Product Structure

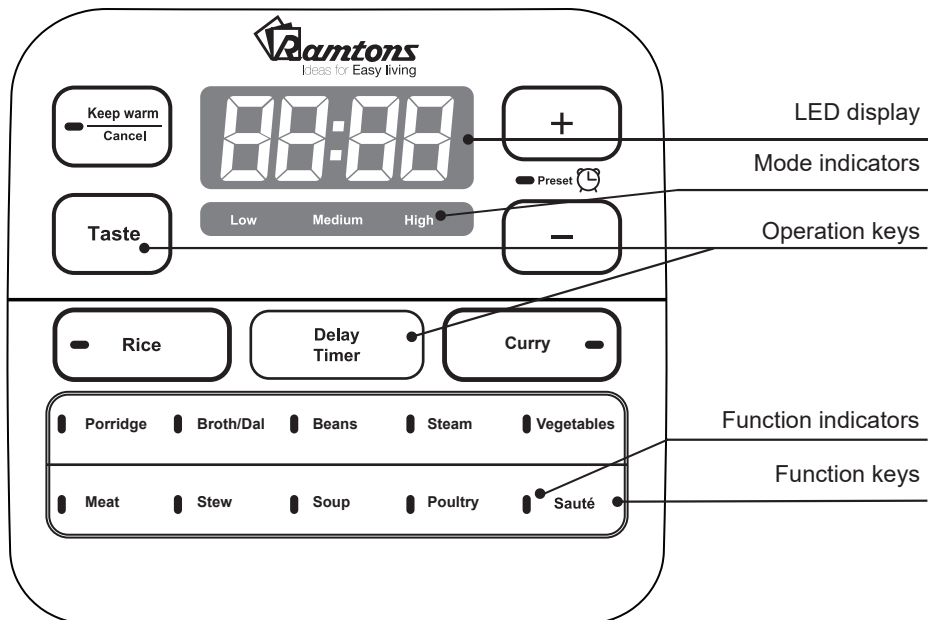


No.	Description	No.	Description
1	Lid	2	Anti-block shield
3	Special lid location design	4	Exterior pot
5	Control panel	6	Spoon shelf
7	Base & Heating unit	8	Cooker housing
9	Cooker handle	10	Inner pot
11	Sealing ring	12	

Controls and States of the Cooker

Control Panel

The control panel of your electric pressure cooker consists of an LED display, 3 mode indicators, 2 operation keys and 14 function keys. Each function key has a function indicator light. Operation keys do not have indicator lights.



States of the cooker

Your electric pressure cooker has 4 states which are shown on the LED display and function indicators.

- Standby state: the LED display shows "----".
- Preset state: the LED display shows "preset" time and the time counts down, and the activated function indicator lights up.
- Program operating state: the LED display shows "□□□□" and the activated function indicator lights up.
- Keep-warm state: the LED display shows "0H" and the time counts up, and the "Keep Warm" function indicator lights up.

Controls and States of the Cooker

Operation Keys

The 2 operation keys include "Taste" and "Delay Timer" keys. The "Taste" key is used to adjust cooking duration except "Sauté" . The "Delay Timer" key is used to preset cooking.

Function Keys

The most important key is "Keep warm/Cancel". When the cooker is being programmed or any program is in effect, press this key will cancel the program and take the cooker to standby state. When the cooker is in standby state, pressing this key activates the keep-warm program.

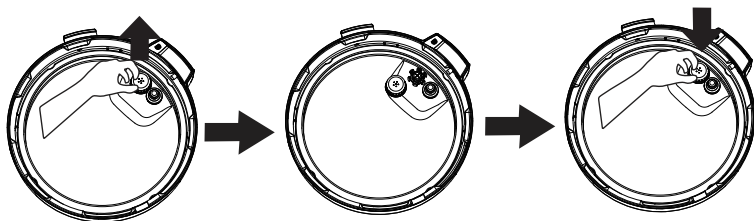
The other function keys include "Preset (+/-)", "Rice", "Curry", "Porridge", "Broth/Dal", "Beans", "Steam", "Vegetables", "Meat", "Stew", "Soup", "Poultry" and "Sauté" keys.

Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage. Please wash the inside of the lid and the inner pot with warm soapy water, rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. Never immerse the cooker housing in water or any other liquid. The inner pot, sealing ring and exhaust valve and all accessories are dishwasher safe. But never clean the lid and housing in a dishwasher.

Remove and Install the Anti-Block Shield

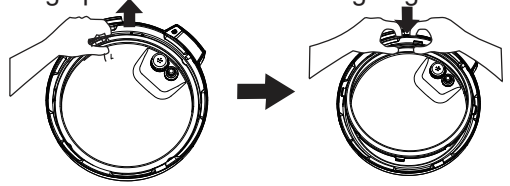
The anti-block shield can be removed by pushing it on the side to lift it up. To install the anti-block shield, position it in place and press it down.



Before the First Use

Remove and Install the Sealing Ring

The sealing ring can be removed by pulling upwards from the sealing ring rack in sections. To install the sealing ring, pressing it down into the rack section by section. The sealing ring can be installed on either side facing up.



Please note the following:

- Prior to each use, inspect to make sure the sealing ring is well seated in the sealing ring rack and the anti-block shield is mounted properly on the steam release pipe.
- After use, remove any foreign objects from the sealing ring and anti-block shield.
- Keep the sealing ring clean to avoid odor. Washing the sealing ring in warm soapy water or dishwater can remove odor. However, it is normal for the sealing ring to absorb the smell of certain acidic foods. That is why it is always a good idea to have more than one sealing ring on hand.
- Never pull the sealing ring by force, as the pulling may cause deformation and affect its function in sealing the pressure.
- A sealing ring with cracks, cuts or other damages should not be used. A new sealing ring replacement should be used.

Safe Lid Opening

1. Make sure the pressure cooking program has completed or press "Keep warm/Cancel" key to terminate the program.
2. Releasing pressure in one of the following approaches.

Nature Release:

- Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 15 minutes after cooking is finished and the cooker is in Keep-Warm mode.
- Putting a wet towel on the lid can speed up cooling.

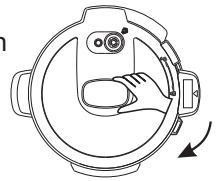
Before the First Use

3. Open the lid: Hold the lid handle, turn the lid counterclockwise to the open position, and lift the lid up to open.
- **Caution:** Do not open the lid until pressure inside the pot is completely released. As a safety feature, until the float valve drops down, the lid is locked and cannot be opened.

Cooking Preparation

1. Open the lid

Holding the lid handle with your hand, rotate approximately 30 degrees clockwise until the "🔒" mark on the lid is aligned with the "▲" mark on the cooker housing rim.

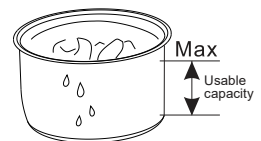


2. Check whether all parts on the lid are assembled properly

Check the float valve and exhaust valve for obstructions. Make sure that the sealing ring is well seated inside its holding rack, the anti-block shield is installed properly and the float valve can move up and down easily.

3. Take out inner pot, and put in food and liquid

The total amount of food and water should NEVER exceed the maximum level marking of the inner pot. It is recommended that you do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice, beans or dried vegetables, do not fill the unit over 1/2 full. Over filling may risk clogging the vent pipes and developing excess pressure. This could also cause spillage and may damage to the unit.

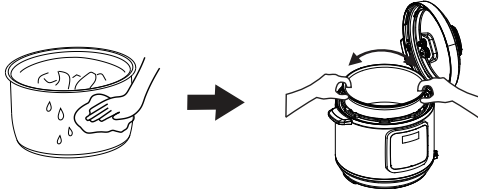


Cooking Preparation

4. Place the inner pot inside the cooker housing

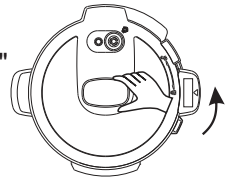
Before that, be sure to remove foreign objects and wipe dry the outside of the inner pot and the heating element inside of the cooker.

After putting the inner pot inside the housing, rotate the inner pot slightly to ensure good contact between the inner pot and the heating element.



5. Close the lid completely

Hold the lid handle and put the lid on the cooker, with the "🔒" mark on the lid and "▲" mark on the housing rim are aligned. Rotate the lid counterclockwise approximately 30 degrees until the "🔒" mark on the lid is aligned with the "▲" mark on the housing rim.

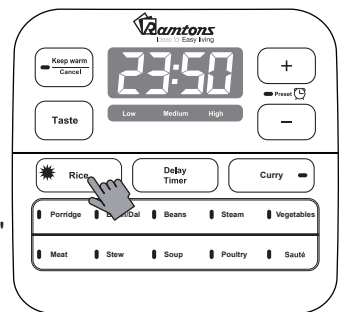


Cooking with Your Cooker

Pressure Cooking

This following procedure is "Rice", "Curry", "Porridge", "Broth/Dal", "Beans", "Steam", "Vegetables", "Meat", "Stew", "Soup" and "Poultry" functions.

1. Follow steps in the "Cooking Preparation" section of this manual.
2. Contact power cord. The LED display shows "----" indicating that it is in standby state.
3. Select a cooking function, e.g. "Rice". Once a function key is pressed, its indicator lights up.



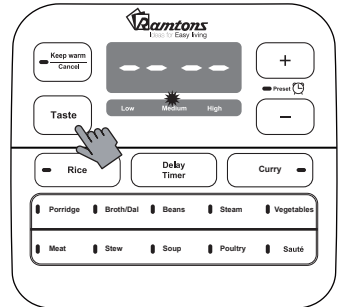
- Within 10 seconds after pressing a function key, you can still adjust cooking duration.

Cooking with Your Cooker

Pressure Cooking

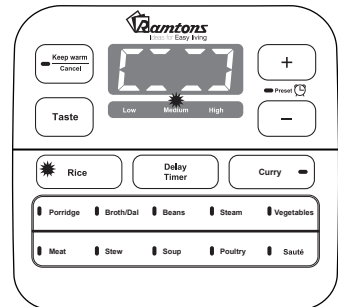
4. Select cooking time.

You may use the "Taste" key to adjust cooking duration. Press the "Taste" key repeatedly to change between "Low", "Medium" and "High" modes which will light up on the display.



5. Cooking starts automatically in 10 seconds after the last key press. The LED display shows "E" indicating that the pre-heating state is in progress.

- As the pressure increase inside the cooker, it is perfectly normal for traces of steam to escape from the float valve until the float valve pops up.
- At any time, you can cancel the cooking program in progress and return to standby mode by pressing the "Keep warm/Cancel" key.



Cooking with Your Cooker

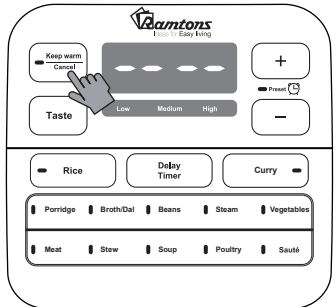
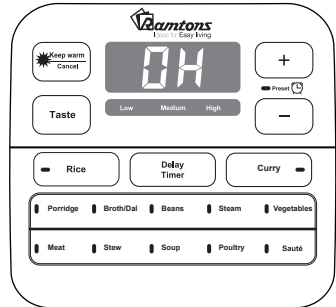
Pressure Cooking

6. When the cooking program finishes, the cooker beeps and automatically goes into the "Keep Warm" cycle, called **Auto "Keep Warm" Cycle**. The LED display shows "0H". If the Auto "Keep Warm" cycle finishes, the cooker goes into standby state.

- It is not recommended to leave cooked rice in "Keep Warm" state for too long as it may affect the texture or the taste of the food.

7. To serve the food, press "Keep warm/Cancel" key to stop the keep-warm cycle and open the lid according to the "Safe Lid Opening" section of this manual.

- When opening the lid, the inner pot may appear to be stuck on the lid by vacuum. This is caused by contraction of air due to cooling.



NOTE:

- If you no need to change the default cooking duration, skip the fourth step.

Preset Cooking

Your cooker has a preset function to delay the start of cooking for between 30 minutes and 15 hours. The preset function does not apply to the "Keep Warm", and "Sauté" functions. The following shows how to program for preset cooking.

Cooking with Your Cooker

Preset Cooking

1. Follow steps in the previous "Pressure Cooking" section to set a cooking program.

2. Within 10 seconds after program selection, press "Delay Timer" and "preset(+/-)" keys to set the preset time.

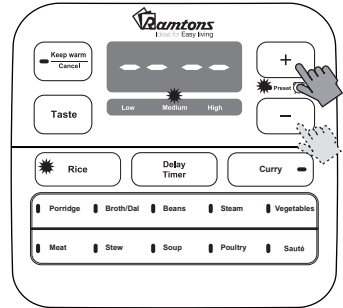
The time is the delayed time before the program starts. Please allow sufficient cooking time and cooling down time before serving.

3. 10 seconds after last key press, the "Preset" function starts, the time on LED display counts down, and the "Preset" indicator lights up.

- To cancel the Preset operation, press the "Keep warm/Cancel" key at any time.

4. Products to make an appointment time for an appointment start time, decrease the appointment time to 0, begin to enter functions work, rather than go into heat preservation. **PLEASE NOTE:**

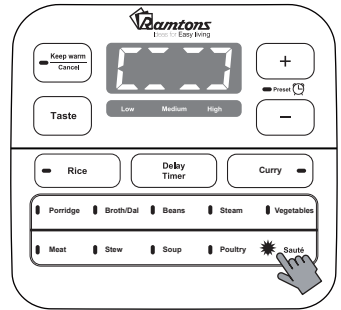
- We highly discourage using the preset function for perishable foods, such as meat and fish, which may go bad when left at room temperature for hours. Cooked rice may yield overly soft texture due to long soaking time. It may also cause a layer of burned rice at the bottom of the cooker if it is left in Keep-Warm mode for too long.
- Care should be taken when using Preset function for porridge, oatmeal or other foamy and sticky foods. Because of the possibility of these foods gumming up the float valve, if your cooker is overfilled, causing it to never seal and leading to overflowing food content, it is highly recommended that your cooker not be filled more than 1/2 full and ideally not be left unattended during the preheat cycle.



Cooking with Your Cooker

Sauté

1. Follow steps in the "Cooking Preparation" section of this manual. Keep the lid open to avoid pressure from building up inside the cooker. An optional glass lid can also be used.
2. Contact power cord. The LED display shows "----" indicating that it is in standby state.
3. Press "Sauté" key. For safety reasons, the maximum operation time of one "Sauté" cycle is 20 minutes.
4. Heating starts automatically in 10 seconds. Time shows on the LED display and starts to count down, indicating that the heating state is progress.



- To avoid pressure building up, the lid cannot be closed. Or else this can be hazardous.
 - The "Sauté" program can be cancelled by pressing the "Keep warm/Cancel" key at any time.
5. When cooking finishes, the cooker beeps and automatically goes into standby state. If you need more time, simply press the "Sauté" key again.

Cooking with Your Cooker

WARNING:

Pressing the "Keep warm/Cancel" key in standby state activates the "Keep Warm" function. When "Keep Warm" function starts, the keep warm indicator is bright, and "OH" is shown on the screen. The time counts up by Hours for up to 12 hours. The "Keep Warm" function can be used with or without the lid closed. You can also use an optional glass lid for this function.

Care and Maintenance

Regular care or maintenance is essential in ensuring that this product is safe for use. If any of the following circumstances take place, please stop using the appliance immediately and contact support team.

- Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.
- A portion of the power cord or the plug gets hotter than usual. Electric pressure cooker heats abnormally, emitting a burnt smell.
- When power on, there are unusual sounds or vibrations.

If there is dust or dirt on the plug or socket, please remove dust or dirt with a dry brush.

Cleaning

Caution:

please make sure the appliance has cooled down and is unplugged before cleaning.

1. Clean the product after each use. Wipe the black inner housing rim and slot dry with cloth to prevent rusting on the exterior pot rim.
2. Remove the lid and take out the inner pot, wash them with detergent, rinse with clear water and then wipe dry with a soft cloth. The inner pot is also dishwasher safe.
3. Use water to clean the lid, including the sealing ring (which can be removed), exhaust valve, anti-block shield, and wipe them clean with dry soft cloth. Do not take apart the steam release pipe assembly.
4. Clean the cooker body with clean damp cloth. Do not immerse the cooker into water. Do not use a wet cloth to clean the pot while the power cord is plugged into the power outlet.

Troubleshooting

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting the support for repair.

	Problem		Possible Reason	Solution	
1	Difficult to close the lid		Sealing ring not installed properly	Position the sealing ring well	
			Float valve in the popped-up position	Press the float valve lightly downwards	
2	Difficult to open the lid		Pressure exists inside the cooker	Use the steam release handle to reduce the internal pressure. Open the lid after the pressure is completely released.	
			Float valve stuck at the popped-up position	Press the float valve lightly with a pen or chopstick.	
3	Steam leaks from the side of the lid		No sealing ring	Install the sealing ring	
			Sealing ring damaged	Replace the sealing ring	
			Food debris attached to the sealing ring	Clean the sealing ring	
			Lid not closed properly	Open then close the lid again	
4	Steam leaks from float valve for over 2 minutes		Food debris on the float valve silicone seal	Clean the float valve silicone seal	
			Float valve silicone ring worn-out	Replace the float valve silicone seal	
5	Float valve unable to rise		Too little food or water in inner pot	Add water according to the recipe	
			Float valve obstructed by the lid locking pin	Close the lid completely	
6	Steam comes out from exhaust valve non-stop		Steam release handle not in sealing position	Turn the release handle to the sealing position	
			Pressure control fails	Contact support online	
7	Display remains blank after connecting the power cord		Bad power connection or no power	Inspect the power cord to ensure a good connection, check the power outlet is active.	
			Cooker's electrical fuse was blown	Contact support online	
8	All LEDs flash with a code appearing on screen		E1 code	Faulty temperature sensor (cannot be detected)	Contact support online
			E2 code	Faulty temperature sensor (short circuited)	Contact support online
			E8 code	Faulty pressure sensor	Contact support online
			EL code	Mains voltage is too low	Contact support online
9	Rice half cooked or too hard		Too little water	Adjust dry-rice and water ratio according to recipe	
			Cover opened prematurely	After cooking, cycle completes, leave the cover on for 5 more minutes.	
10	Rice too soft		Too much water	Adjust dry-rice and water ratio according to recipe	

Note: All contents of this document have been carefully checked. Any technical improvements shall be placed in the revised manual without notice; for any changes in appearance and color, those of the actual product shall prevail.