

This product is guaranteed for two years from the date of purchase, as long as the invoice is submitted, the product is in perfect physical condition and proper use as described in the instruction manual and recipe book. The warranty covers all manufacturing defects in your Electronic Pressure Cooker based on current legislation, except consumable parts such as inner buckets, silicon ring, batteries and accessories.

The following cases will not be covered under warranty:

- The product has been used outside its capacity or utility, battered, beaten, exposed to moisture, treated with liquid or corrosive substance, as well as any failure that can be attributed to the consumer.
- The product has been dismantled, as amended or repaired by someone else other than the designated service area/technician.
- If the problem is caused by the normal wear of parts due to use.

If ever detected an issue with the product, you should contact the designated service area/technician.

Before starting to use this product, please read the instructions in this manual. Make sure to keep this manual in a safe place for future reference.

- Do not immerse in liquids of any electrical Electronic Pressure Cooker.
- It should not be used by children.
- Do not turn if you have any damaged parts.
- The accessories may only be used in the Electronic Pressure Cooker, other mode may be irreparably damaged.
- Do not expose to the sun or the elements.
- Do not use the Electronic Pressure Cooker on or near heat sources such as ovens, hot plates or ceramic hobs, otherwise it could be damaged.
- Do not use the Electronic Pressure Cooker for different cooking functions.
- Clean Electronic Pressure Cooker with the steam function, a liter of water and a tablespoon of vinegar before you start. Do not approach the escape of steam when you eject it, it will be very hot.

Instructions

Do not turn on the Electronic Pressure Cooker if the bucket is not in place. Do not press the cancel button or unplug while cooking. Put the Electronic Pressure Cooker on a flat and stable surface with the aim to minimize accidents. Do not use the bucket for purposes other than cooking in your Electronic Pressure Cooker. Do not use the warm or reheat menu with spoon or other utensils inside of the bucket. Use utensils with non-corrosive material such as wood, plastic or silicone. Do not disassemble your Electronic Pressure Cooker; if so will be excluded from the guarantee. Do not place rags or other objects near the steam so as to not obstruct the machine. Do not keep water inside the Electronic Pressure Cooker if you are not cooking. If a malfunction occurs while cooking, do not force the lid open.

When using the steam cooking tray, set 2 glasses of water inside the bucket. Do not allow children to handle the Electronic Pressure Cooker because it produces high temperatures and expels steam. Keep the lid closed while hot to better preserve the dishes. Do not use toxic substances near Electronic Pressure Cooker; it is very dangerous and could possibly seep into the food.

Product Features

This Electronic Pressure Cooker is great for every kitchen. It automatically cooks and keeps food warm without losing quality, texture, or taste of food. You can enjoy your hot food at any time with this product. The reheat function of the Electronic Pressure Cooker incorporates a system that allows you to cook meals directly from the refrigerator without losing quality.

The Electronic Pressure Cooker incorporates a smart chip that detects the temperature inside the bowl, adjusting power according with the selected program. It also allows us to cook at the same time; doesn't matter if it's one or ten diners, because it adapts to the amount power food always getting the best result.

Different types of cuisine: Electronic Pressure Cooker has 11 different pre-programmed ways to enjoy your food, so you can cook all types of recipes; baked, roasted, stews, grilled, fried, sautéed, steamed, simmered, soups, pasta, rice and other traditional dishes.

System memory: The Electronic Pressure Cooker features a system ensuring memory in case of power failure, when again the electricity is still exactly the same point where it left off.

Parts and Accessories



Accessories

1. Pan
2. Cookbook
3. Manual

Menus and Control Panel

Stew: This selection is used when you want to cook stews or a casserole with the lid on.

Slow: Emulating those stews that need many hours to cook. Can cook up to 17 hours at an underpowered setting.

Steam: To steam food.

Oven: Can be used with or without baking tray. Temperatures reaching up to 170 degrees and is programmable for up to 330 minutes.

Pasta: Specific for cooking dried pasta.

Dessert: Specific for cooking pastries such as cake, etc...

Rice: Specific for cooking dry rice.

Soup: Specific for cooking soups.

Yogurt: Specific to cook yogurt; adjust the cooking time to your liking for this (more or less curdling).

Clean: This is for cleaning the machine. Use 2Q of water and vinegar.

Keypad

Temp: In order to adjust 3 settings of temperature (low, middle, high), press the TEMP button at any time, it will increase the temperature setting, if the temperature is already at the highest, then it will go down from the highest temperature to the lowest temperature.

Cancel: Press this button to cancel while your pressure cooker is cooking, reheating or heating. Press this button to reduce the cooking time while setting up your cooking program.

Menu: Press to select the desired option.

Reheat: Press to select the function to reheat your food. Automatically reheats your food for 9 minutes in a safe and healthy way until it's ready to eat.

How To Cook

Clean the inner bowl and place it in the hollow Electronic Pressure Cooker with food.

Selection: Using the menu button you can select the type of cooking that is preferred.

Once the program is selected, the + button increases the cooking time, while using the - button decreases it. While setting up your cooking time, you can select from 1 to 99 minutes (except for simmer, oven and yogurt; these are in intervals of 10 minutes). The options that are pre-programmed (rice, pasta, soup, dessert, etc.), are not adjustable.

Choose your Power: Once the cooking time is set, use the Temp button to adjust the temperature.

Cooking: Once the temperature is set, if you want to cook, select the Cooking button.

Heat: To keep food warm select the Heat button; if you want to re-heat a dish, select the Re-heat button (2 times) and it will automatically heat your food for 9 minutes.

Cleaning Your Pressure Cooker

The cap can be cleaned with a damp cloth.

The exhaust can be cleaned with a damp cloth.

The inner cup is made of aluminum; therefore, cleaning is easy. You can use a damp cloth or a sponge with a little soap. If you want to clean it in the dishwasher it is also permitted. Sometimes, it is common that the plastic housing becomes dirty- you can clean this with a wet cloth. Should food waste become stuck to the outside of the machine, clean it carefully with a lightly dampened cloth. Note that if you pour water or liquid inside the machine a short circuit may occur and affect the operation of the machine.

IMPORTANT! It is advisable to change the silicone ring and clean the valves once a year, depending on its use. Contact your service when you have the machine over a year.

Technical Assistance Service

Attempt the following recommendations for troubleshooting your Pressure Cooker or call the designated service technician/area if you experience any of the following problems:

If something is taking too long to cook, check if your machine is plugged in or if you pressed the cancel button.

If you hear strange noises while cooking, please unplug and clean the machine, make sure everything is properly installed, plug it back in and attempt to cook again. If this does not work, contact the designated service technician/area.