

# Electric Pressure Cooker

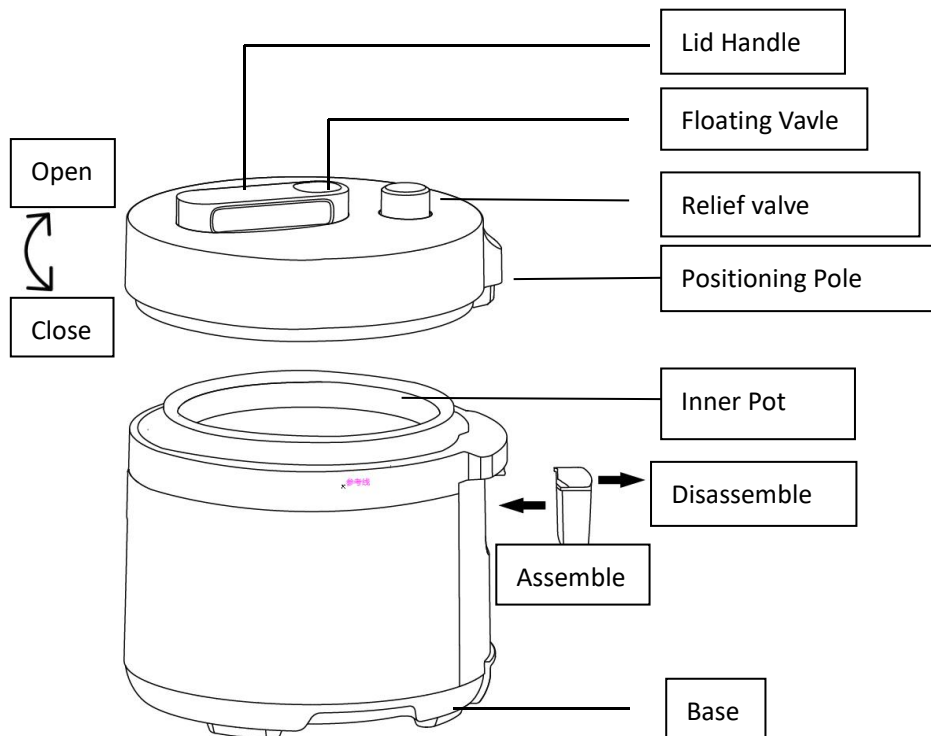
## User Manual



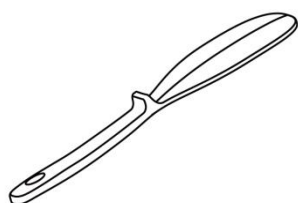
### Product Specification

Product Name	Electric Pressure Cooker
Model	SFP-42003
Rated Voltage	100V
Rated Frequency	50/60Hz
Rated Wattage	600W
Capacity	2.0L
Rated Pressure	0-70kPa
Dimension ( L*W*H)	245*238*250(mm)

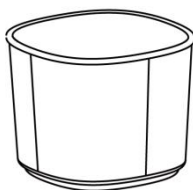
## 1. Parts



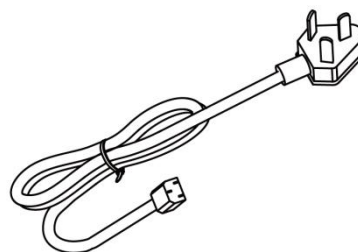
## 2. Accessories



Rice Spoon



Measuring Cup

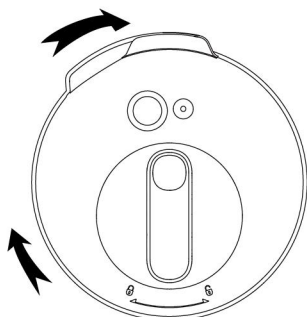


Cable

Note: Pictures are for reference only.

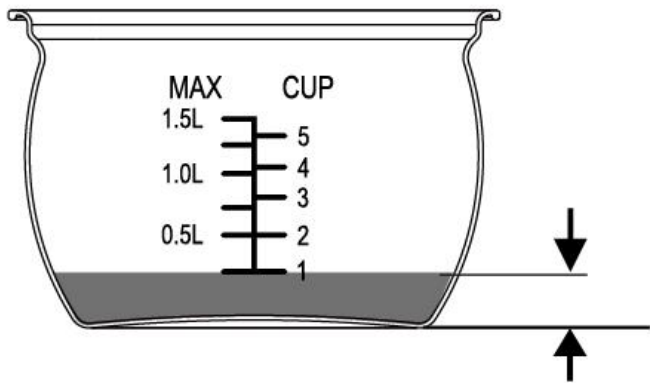
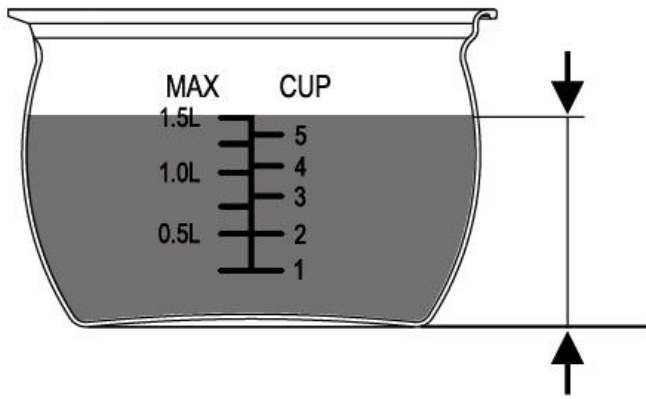
## Operation

### 1. Open the lid



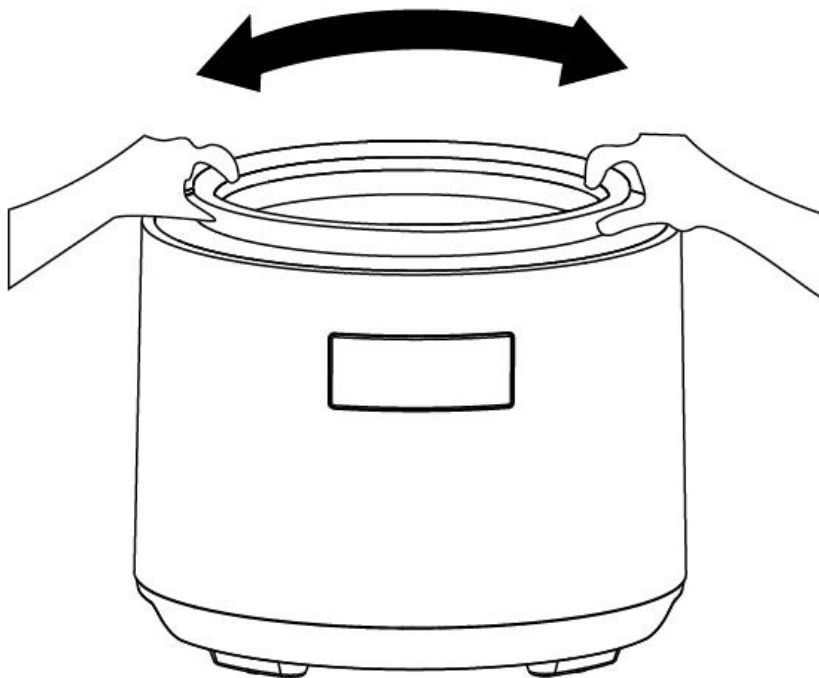
Open the pressure cooker by holding the lid handle and turning it clockwise to the open position. The 'Open' arrow should now be aligned with the white mark at the top of the control panel. Lift the lid handle to open the pressure cooker.

### 2. Input the food



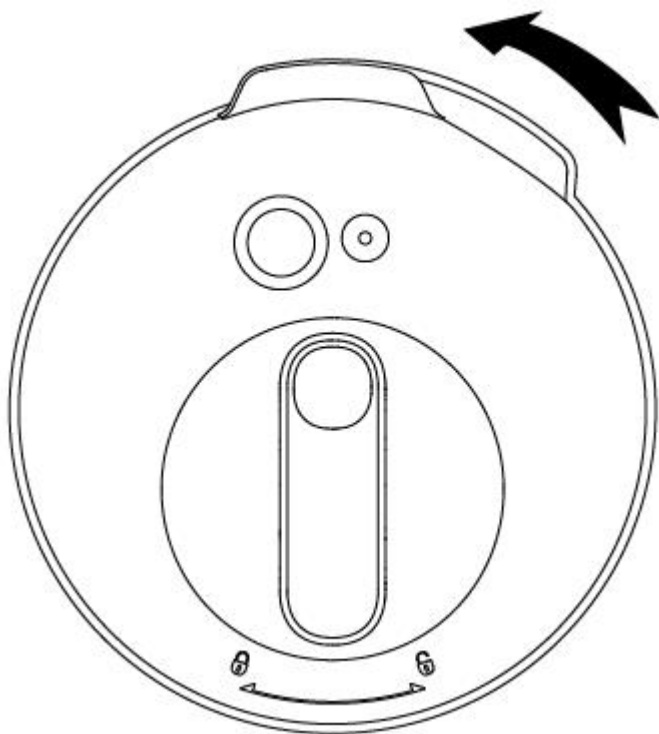
The total amount of food and water should NEVER exceed the maximum level marking of the inner pot or below the minimum level. It is recommended that you do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice, beans or dried vegetables, do not fill the unit over 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.

### 3. Before the usage



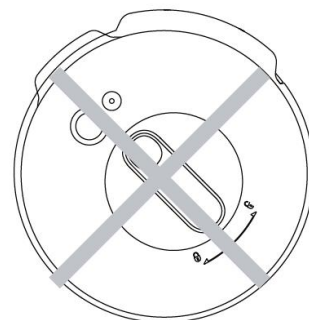
Place the inner pot inside of the outer pot, please clean and dry the inner pot and heating plate and don't leave any sundries.

#### 4. Close the lid



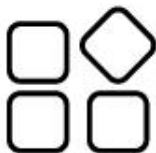
Note:

The lid is not closed up at right position

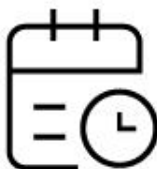


Check the float valve and valve protector for obstructions. Make sure that the sealing ring is well seated inside its holding rack, the anti-block shield is installed properly and the float valve can move up and down easily.

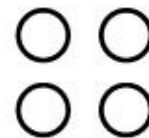
#### Control Panel Introduction



Taste Selection



Timer



Function Selection



Keep Warm/Cancel



Adjust



Start

##### 1. Start

Press "Start" under standby state, then the display screen shows 0000. After the selection of function, then press "Start" to enter into working mode.

##### 2. Function Selection

When the screen shows 0000, press "Function Selection" button, then the selected function will be flashing on display screen. Press "Start" button again, then it enters into working mode. The display screen will show the pressure time. (e.g. Rice shows P:12) The indicating light turns on.

##### 3. Taste Selection

When do the function selection, press "Taste Selection", then it can adjust the taste accordingly. There are three different taste selection: Faint Scent, Standard, Strong Scent. When the indicator lights up, it defaults to be standard.

##### 4. Timer

During the function selection, press "Timer", the indicator lights up, and each step will be 10 minutes.

#### 5. Adjust

When Select the menu, press " Adjust", it will adjust the pressure-keeping time, each step is 1 minute, long press " Adjust", it can adjust the pressure-keeping time fast.

#### 6. Keep Warm/Cancel

When the selected function is on working mode, press "Keep Warm/Cancel" to cancel the working status. During the standby mode, press "Keep Warm/Cancel" to enter the "Keep Warm" function, the indicator lights up and the display screen will show "00bb" and the first "00" flashes, when it reached the keep warm temperature, then the display screen will show the stand "bb" .

Error Code Display:

Error Code	E1	E2	E3	E4
Description	Broken circuit in sensor	Short circuit in sensor	Unit is overheating	Signal switch broken.

#### Safely remove the lid:

Once cooking is complete, turn off the pressure cooker's power by unplugging the power cable.

- Let the cooker cool down on its own. Wait 10-15 minutes until the float valve drops down before opening the lid.
- Press the pressure release button to release any residual pressure or steam remaining in the pressure cooker. Hold down the pressure release button until all pressure is released.
- Press the pressure release reset button to reset the pressure release valve.

#### Float Valve

- Unlock the lid by turning it counterclockwise, then carefully lift the lid away from your face. The steam coming out from the pressure cooker will be hot.

#### NOTE:

For your safety, open the lid slowly. Do not open the lid before all pressure has escaped through the exhaust valve and the float valve has completely fallen back into the lid.

DO NOT press the pressure release button if your food is in a liquid state (e.g. porridge or soup). Pressing the pressure release button immediately after cooking liquid foods may result in food spraying out via the pressure release valve.

When cooking such foods, allow extra time for the food to cool down after cooking and before serving.

Some recipes may call for a quick release. To quick release pressure, press the pressure release button immediately after cooking. Use caution as steam will be hot.

#### Troubleshooting

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting our service department 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	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

## Safety Information

### IMPORTANT SAFEGUARDS

Please read, understand, and comply with all the instructions provided in this manual

before using the device. Failure to comply with the instructions given in this manual and/or using the device in ways other than the ones mentioned in this manual may result in serious injury and/or damage to the product.

### Safety Use & Care

1. DO NOT touch hot surfaces. Use handle and pot holders when necessary.

2. To protect against electrical shock, do not immerse cord, plugs, or the unit in water or other liquid.
3. Close supervision is necessary when any unit is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
5. DO NOT operate the pressure cooker with a damaged cord or plug, after the unit malfunctions or if it has been damaged in any manner. If the unit is malfunctioning, please contact customer support.
6. Using other accessories that are not compatible with the pressure cooker is not recommended. Doing so may damage the unit or cause injury.
7. The pressure cooker is intended for indoor use only.
8. DO NOT place on or near a hot gas or electric burner and/or in a heated oven.
9. Extreme caution must be used when moving the pressure cooker with hot oil or other hot liquids inside.
10. To disconnect the unit from a power source, press 'Start/Cancel', then remove the plug from the outlet.
11. Always check the pressure release valve and float valve for any clogging before use.
12. DO NOT place any object above the pressure release valve while the steam is being released from the pressure cooker.
13. DO NOT use the unit for anything other than its intended use.
14. If you cook meat with a casing, such as sausage, swelling can occur when cooked under pressure. Piercing the skin after cooking can lead to bursts of hot liquid.
15. DO NOT lean over the pressure cooker at any time while it is cooking.
16. This pressure cooker should not be used for any medical purposes. It is not designed to reach the required temperature for sterilization.
17. The silicone gasket creates a pressure seal between the lid and the pot. Keep the gasket completely clean and free from any cracks or deterioration.
18. DO NOT break the silicone gasket. Do not replace it with other rubber gaskets, or use a tension belt to make it seal.
19. It is extremely important to fill the pressure cooker with liquid prior to operation. Never cook without liquid; doing so can cause the unit to overheat and damage the safety mechanisms. In case of overheating, never remove the pressure cooker from the heat source. Instead, shut it off immediately and let it cool.
20. Make sure all parts of the pressure release valve and float valve are clean and properly assembled.
21. DO NOT alter the safety mechanisms or attempt to repair the pressure cooker as this will void the warranty. Please refer to the Care & Maintenance section on page 13 on how to maintain the pressure cooker.
22. DO NOT place the unit close to flammable materials, heating units, or wet environments.
23. Check and wash the anti-clog filter and pressure release valve regularly to avoid blockage.
24. DO NOT open the lid when the float valve is down.
25. DO NOT put anything on or use other objects to replace the pressure release valve.
26. Never use a towel to clog the gap between the lid and edge of the Housing.

27. The bottom of the inner pot and heating plate should be kept clean. Do not put the inner pot on other heat sources. Do not replace the inner pot with other containers.
28. Only use wood or plastic ladles or spoons to prevent the stainless steel pot from wearing out.
29. DO NOT attempt to move the pressure cooker while it is cooking; wait until it cools down to move it. Move the unit using the built-in handle; do not try to hold it from the lid handle.
30. DO NOT disassemble the unit on your own or try to replace with parts from different brands.
31. Make sure air/pressure discharges completely before opening the lid.
32. Clean and properly place water the collection cup and lid before each use.