



6QT ALUMINUM PRESSURE COOKER

ITEM: 99904



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL: KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATING, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL NEAR THE ASSEMBLY DIAGRAM (OR MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO NUMBER).

FOR QUESTIONS PLEASE CALL OUR CUSTOMER SUPPORT: (909) 628 0880 MON-FRI 9AM TO 3PM PST

IMPORTANT SAFETY INFORMATION



GENERAL SAFETY WARNINGS

The warnings, precautions, and instructions discussed in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator. Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

- Before each use, carefully check whether the handle is intact and the exhaust pipe is smooth. The Pressure Regulator and Safety Valve are free moving and clean.
- The self-locking mechanism is carefully designed and installed at the head of the handle. Never disassemble the Pressure Cooker.
- Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply. Only use replacement parts supplied by the manufacturer. Failure to do so will void your warranty.
- DO NOT place heavy objects on top of the Pressure Regulator. DO NOT use the lid of the Pressure Cooker to cover other objects.
- DO NOT store alkaline, acid, vinegar and other corrosive foods in the cooker for an extended time period to avoid corrosion of the cooker body.
- Once the Pressure Cooker has dry burned, it can no longer be used as a pressure cooker.
- For domestic use only. This Pressure Cooker should not be used for high pressure frying.
- DO NOT put the Pressure Cooker in the microwave or oven.
- When cooking food, the flame should not exceed the bottom of the pot. It should be less than 1/10th the total height of the pot to prevent burning of the handle.
- When heating the Pressure Cooker, be sure the explosion proof wind should not be facing anyone.
- Wait for a while before opening the pressure cooker. Allow steam to subside to avoid burns. When releasing pressure from the cooker, the user should stand to the side to avoid burns.
- As with any cooking appliance, ensure close supervision if you are using the pressure cooker with children nearby.
- When the Pressure Cooker is under pressure, take great care when moving it. DO NOT touch the hot surfaces. Use the handles and knobs. Wear gloves if necessary.
- Regularly check that the cooker handles are fixed properly. Tighten if necessary.
- DO NOT use your pressure cooker for any purpose other than that for which it is designed.

IMPORTANT SAFETY INFORMATION

- Your pressure cooker cooks under pressure. Burns could result from boiling over if not used properly. Make sure that the pressure cooker is properly closed before bringing it up to pressure.
- Always make sure that the valve is the decompression position before opening your pressure cooker.
- Never force the pressure cooker open. Make sure that the internal pressure has returned to normal. Refer to section “Safety”.
- Never use your pressure cooker without liquid: this could cause serious damage. Always make sure that there is enough liquid in it during cooking.
- Use heat sources that are compatible with your pressure cooker, in line with the instructions for use.
- Never make milk-based recipes in your pressure cooker.
- DO NOT use rock salt in your pressure cooker, but rather add table salt when the cooking is nearly finished.
- For food that expands during cooking, like rice or dried vegetables or stewed fruit, etc, never fill your pressure cooker more than half full. For certain soups like pumpkin or courgette, give your pressure cooker a few minutes to cool down, then cool it down fully by placing it under cold running water.
- After cooking meat which has an outer layer of skin (such as ox tongue), which could swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen, you could get burnt. Pierce it before cooking.
- When cooking food with a thick texture (chick peas, rhubarb, stewed fruit, etc.), the pressure cooker should be shaken slightly before operating to ensure that the food does not spurt out.
- Always check that valves are clear before use.
- DO NOT use the pressure cooker to fry under pressure using oil.
- DO NOT interfere with the safety systems, except for cleaning and maintenance in accordance with instructions.
- Alcohol vapours are flammable. Bring to a boil for about 2 minutes before placing the lid. Watch your appliance when preparing alcohol-based recipes.
- You can use the cooker to cook food without the cover. DO NOT use the cover if you do not intend the food to be cooked under pressure.
- If you notice that your pressure cooker is broken or cracked, do not attempt to open it under any circumstances, wait for it to cool down completely before moving it. DO NOT use it, Have it repaired by a qualified technician.

SAVE THESE SAFETY WARNINGS.

FEATURES AND PARTS



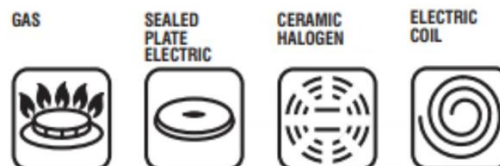
NO.	Parts Name	Quantity
1	Warning Regulator	1
2	Safety Valve	1
3	Lid	1
4	Helper Handle	1
5	Cooker Body	1
6	Pressure Regulator	

NO.	Parts Name	Quantity
8	Upper Handle	1
9	Lower Handle	1
10	Silicone Gasket	1
11	Removable Blockage Guard	1

OPERATION

1. When using the Pressure Cooker for the first time, carefully read the instructions. Understand the general structure of the pressure cooker. Check and clean all accessories.
2. Fill the pressure cooker with the food and the necessary amount of liquid for cooking and close the lid.
3. Put the Pressure Regulator in its place.
4. Make sure that the pressure cooker is properly closed before starting to use it.
5. Place the pressure cooker on a heat source set to maximum power.
6. When steam escapes through the Pressure Regulator continuously, and a regular hissing sound is heard, reduce the source.
7. Set a timer for the cooking time stated in your receipt.
8. During cooking, check the Pressure Regulator murmurs regularly. If there is not enough steam, increase the heat source slightly. If there is too much steam, reduce the heat source. NOTE: As with any cooking appliance, watch over it carefully especially if you are using your pressure cooker around children. Steam is very hot as it exits the steam release outlet.
9. Do not pour water into a dry, overheated cooker as this may crack the metal.
10. Do not strike the rim of the cooker body with any metal utensil as this will cause nicks which may damage the rim and allow steam to escape.
11. If the cooker body or cover handles become loose, tighten them with a screwdriver.

Compatible Heat Sources



When using a heating plate with a diameter equal to or less than that of the pressure cooker based. On ceramic and halogen hobs, make sure that the base of the pan is clean and dry.

Do not leave an empty cooker on a heated stove or allow cooker to boil dry. This can cause damage to the cooker bottom or stovetop.

On gas, the flame should not extend beyond the diameter of the pan. For all heat sources, make sure that your pressure cooker is well centered.

1. Wash the pressure cooker (pan and lid) after each use using warm water with washing-up liquid in it. Never use bleach or chlorine products.
2. Replace the Sealing Gasket every year or if it shows any signs of splitting or damage.
3. To clean the steam release outlet, remove the Pressure Regulator and visually check, in daylight, to see that the steam release outlet is round and not blocked. If necessary, clean with a toothpick and rinse.
4. To store the pressure cooker, turn the lid upside down on the pressure cooker and store in a cool, dry place.

WILD RICE AND MUSHROOM SOUP

INGREDIENTS

1 onion, diced	1 cup water
2 tablespoons olive oil (or butter)	1 tablespoon fresh thyme (or 1 teaspoon dry thyme)
5 garlic cloves, chopped	2 bay leaves
16 ounces portobello mushrooms, sliced	1 1/2 teaspoons salt
1 cup wild rice	1 teaspoon cracked pepper
1/4 cup white wine (optional)	pinch cayenne, optional
3–4 cups carrots, chopped large	1/2 cup sour cream (or sub coconut milk)
3–4 cups celery, chopped	4 cups baby spinach, chopped
4 cups veggie broth	

INSTRUCTIONS

Saute oil, onions and mushrooms until fragrant. When the mushrooms begin to brown, add the garlic. Add the remaining ingredients except the coconut milk and wine. set the cooker on high for about 25 minutes. Naturally release the pressure for 10 minutes, then manually release. Stir in the coconut milk and spinach before serving.

TENDER POT ROAST WITH VEGETABLES

INGREDIENTS

2 tablespoons vegetable oil	1 (16 ounce) can beef broth
1 (3 pound) boneless beef chuck roast, trimmed	1 ½ tablespoons Worcestershire sauce
ground black pepper to taste	1 large onion, cut into wedges
1 pinch salt to taste	5 carrots, peeled and cut into bite-size pieces
1 pinch onion powder	4 large potatoes, peeled and cut into bite-size pieces

INSTRUCTIONS

Heat oil in a pressure cooker over medium-high heat. Brown roast on all sides in the hot oil; season with pepper, seasoned salt, and onion powder. Pour in beef broth and Worcestershire sauce, add the quartered onion, and seal the lid. Bring the cooker up to full pressure. Reduce heat to low, maintaining full pressure, and cook for 30 minutes. Use the quick-release method to lower the pressure. Mix in carrots and potatoes, seal the lid again, and return the pressure cooker to the heat. Bring the cooker up to full pressure and cook for an additional 15 minutes. Use the quick-release method again and transfer the roast and vegetables to a serving dish.

CHICKEN CACCIATORE

INGREDIENTS

4 chicken thighs, with the bone, skin removed
kosher salt and fresh pepper to taste
olive oil spray
1/2 can, 14 oz crushed tomatoes
1/2 cup diced onion

1/4 cup diced red bell pepper
1/2 cup diced green bell pepper
1/2 teaspoon dried oregano
1 bay leaf
2 tablespoons chopped basil or parsley for topping

INSTRUCTIONS

Season chicken with salt and pepper on both side. Press saute on the Instant Pot, lightly spray with oil and brown chicken on both sides a few minutes. Set aside. Spray with a little more oil and add onions and peppers. Sauté until soften and golden, 5 minutes. Pour tomatoes over the chicken and vegetables, add oregano, bay leaf, salt and pepper, give it a quick stir and cover. Cook high pressure 25 minutes; natural release. Remove bay leaf, garnish with parsley and serve over pasta.

MINISTRONE SOUP

INGREDIENTS

1 15 oz can white beans, drained, rinsed (cannellini or navy)
32 oz container reduced sodium chicken broth
2 tsp olive oil
1/2 cup chopped onion
1 cup diced carrots
1/2 cup diced celery
2 garlic cloves, minced
1 28 oz can petite diced tomatoes

1 fresh rosemary sprig
2 bay leaves
2 tbsp chopped fresh basil
1/4 cup chopped fresh Italian parsley
1/2 tsp kosher salt and fresh black pepper
1 medium 8 oz zucchini, diced
2 cups chopped fresh, or frozen defrosted spinach
2 cups cooked small pasta

INSTRUCTIONS

Puree beans with 1 cup of the broth in a blender. Press saute in the Instant Pot and heat oil. Add the carrots, celery, onion, garlic and saute until tender and fragrant, about 10 minutes. Add the remaining broth, tomatoes, pureed beans, parmesan cheese rind, salt and pepper. Add the rosemary, bay leaves, basil and parsley, cover and cook high pressure 20 minutes. Quick release, add the pasta, zucchini and spinach and cook high pressure 4 minutes. Quick release so the pasta doesn't overcook. Remove the bay leaves, rosemary sprig, parmesan rind and season to taste with salt and black pepper. Ladle 1-1/2 cups soup into 8 bowls and top with extra parmesan cheese if desired.

ARROZ CON LECHE (RICE PUDDING)

INGREDIENTS

3 cups milk
1 1/4 cups water
1 cup rice (short or medium grain)
2 stick cinnamon sticks
1 (14-ounce) can sweetened condensed milk
2 teaspoons vanilla extract
1/4 teaspoon kosher salt
1/2 cup raisins (soaked in warm water to soften)
Ground cinnamon and butter, for garnish

INSTRUCTIONS

Bring whole milk and water to a slow simmer in a large pot over medium-low heat. Stir in rice, add cinnamon sticks, and barely simmer, uncovered, until rice is softened, which should be about 20 to 30 minutes. Stir occasionally. When rice is soft, remove cinnamon sticks. Stir in condensed milk, vanilla, salt, and raisins. Return to a slight simmer and cook for an additional 10 to 15 minutes or until most of the liquid is absorbed and rice has a pudding-like consistency. Serve hot, topped with a sprinkle of cinnamon or butter.

OREO CHEESECAKE

INGREDIENTS

12 whole Oreo cookies, crushed into crumbs	1/4 cup heavy cream
2 tablespoons salted butter, melted	2 teaspoons pure vanilla extract
16 ounces cream cheese, room temperature	8 whole Oreo cookies, coarsely chopped
1/2 cup granulated sugar	1 cup whipped cream or whipped topping
2 large eggs, room temperature	8 whole Oreo cookies, coarsely chopped
1 tablespoon all-purpose flour	chocolate sauce, optional

INSTRUCTIONS

Tightly wrap the bottom of 7-inch springform pan in foil and spray the inside of the pan with non-stick cooking spray. In a small bowl, stir together the 12 crushed Oreo cookies and melted butter and press the crumbs into the bottom of the prepared pan. Place pan in freezer for 10-15 minutes. In the bowl of your stand mixer fitted with the paddle attachment, or in a large bowl with an electric mixer, beat the cream cheese until smooth. Add sugar and mix until combined. Add eggs, one at a time, fully incorporating each before adding the next. Making sure to scrape down the bowl in between each egg. Add in the flour, heavy cream, and vanilla and mix until smooth. Fold in 8 chopped Oreo cookies and pour batter into prepared pan. Cover the top of the pan with a piece of foil. Pour 1 1/2 cups of water into the Instant Pot and place the trivet in the bottom of the pot. Create a "foil sling" by folding a 20-inch long piece of foil in half lengthwise two times. This "sling" will allow you place and remove the springform pan with ease. Place the cheesecake pan in the center of the sling and carefully lower the pan into the Instant Pot. Fold down the excess foil from the sling to ensure the pot closes properly. Lock the lid into place and make sure the vent is closed "sealing". Press the "Manual" button and cook on high pressure for 35 minutes. When the Instant Pot beeps, hit the "Keep Warm/Cancel" button to turn off the pressure cooker. Allow the pressure to release naturally for 10 minutes and then do a quick release to release any pressure remaining in the pot. Carefully unfold the foil sling and remove the cheesecake from the pot to a cooling rack using the foil sling "handles". Uncover the cheesecake and allow it to cool to room temperature. Once the cheesecake has cooled, refrigerate it for at least 8 hours, or overnight. Before serving, top with whipped cream, chopped Oreo cookies, and a drizzle of chocolate sauce.

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Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.



SAVE THESE INSTRUCTIONS.

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