

nutricook®

SMART POT EKO



User guide.

Please make sure to read this User Guide prior to using your unit.



Contents.

05	Welcome.
07	Before you begin.
09	Important safeguards & cautionary information.
15	What's included.
16	Cooker parts overview.
19	Getting started.
20	Open and close lid.
21	Install and remove sealing ring.
22	Install and remove pressure release valve.
23	Install and remove float valve.
24	Install and remove anti-block shield.
25	Install condensation collector.
26	Remove and clean inner pot.
27	Venting methods.
29	Control panel details.
31	Smart features.
34	LED screen display messages.
36	Smart cooking programs table.
37	Initial test run.
39	Sauté.
41	Pressure cooking programs.
45	Slow Cook.
47	Yogurt.
49	Care & maintenance.
51	Troubleshooting.
53	Warranty.

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Welcome to team nutricook®.

**Life is complicated. Eating
healthy doesn't have to be.**

There's really no easier way to
streamline your healthy lifestyle
than with this mighty appliance.

We are constantly working to
create recipes that are
EASY. DELICIOUS. NUTRITIOUS.

You can find these recipes online at
[nutricookworld.com](https://www.nutricookworld.com)

We can't wait to see how you make
nutricook® part of your everyday.



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Before you begin.

- Remove all packaging materials from in and around the cooker and verify that all parts are accounted for.
- Place the cooker on a stable, level surface, away from external heat sources.
- Read all Important safeguards and cautionary information in this User guide. Failure to do so may result in property damage and/or personal injury.
- Follow Care & maintenance instructions in this User guide to clean the cooker before cooking.
- Do not remove safety warning stickers or rating label.

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***CAUTION: NEVER** use the cooker on a stovetop. Do not place appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage appliance.



Important safeguards & cautionary information.


! Warning! This appliance cooks with pressure. To avoid the risk of serious injury, carefully read all instructions before operating this appliance.

When using any electrical appliance, basic safety precautions should always be observed, including the following [critical information](#).

GENERAL SAFETY

- DO NOT touch hot surfaces of pressure cooker. Use side handles only.
- **! Caution:** To protect against electrical shock, DO NOT immerse cord, plugs, or the unit in water or other liquid.
- Close supervision is necessary when any appliances are used by or near children.
- 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance. Always keep the appliance and cord away from children.
- Always disconnect the appliance from the power supply if it is not in use and before cleaning. Allow the unit to cool before putting on or taking off parts, and before cleaning and storing. To disconnect, press **Cancel** button, then remove plug from the wall outlet.
- DO NOT leave appliance unattended while in use.

! *WARNING: Read this User guide carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

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- DO NOT use pressure cooker for other than intended use. For Household Use Only. DO NOT use outdoors.
- This appliance cooks under pressure. Always ensure there is a minimum of 1 measuring cup of liquid for the cooker to pressurize. Improper use may result in scalding injuries. Make certain the unit is properly closed before operating.
- For all pressure cooking programs, do not fill the unit over MAX line. When cooking foods that expand during cooking such as rice and dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the pressure release hole and developing excess pressure.
- **⚠ WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children.
- **⚠ Caution:** DO NOT place the pressure cooker on or in close proximity to a hot gas or electric burner, or heated oven; heat from an external source will damage the appliance.
- **⚠ Caution:** DO NOT use appliance near water or flame.
- **⚠ Caution:** Extreme caution must be used when inner pot contains hot food or hot liquids. DO NOT move the cooker while in use or when it is under pressure.
- Always check the pressure release hole, pressure release valve and float valve for clogging before use.
- Make sure the pressure release valve is in the **Sealing** position for all pressure cooking programs.
- **⚠ CAUTION:** DO NOT open the pressure cooker until all internal pressure has been released. If the lid is difficult to open, this indicates that the cooker is still pressurized – DO NOT force it open. Any pressure in the cooker can be hazardous.
- **⚠ CAUTION:** Be careful of hot steam when opening the appliance. **NEVER** place hands and face over the appliance as soon as the lid is removed to avoid serious injury.
- **⚠ WARNING:** Never deep fry or pressure fry in the unit with oil.
- **⚠ CAUTION:** The inner pot can be heavy when filled with food. Extreme caution must be observed when taking out the inner pot from the cooker base to avoid spillage and burn injury.
- Always place the inner pot on a stable and heat-resistant surface after removing from the cooker base.
- DO NOT operate the cooker without the inner pot inserted into the cooker base.
- **NEVER** pour food or liquid into the cooker base. Always cook with the inner pot provided.
- DO NOT lean over or place hands or face over the pressure release valve or float valve when the appliance is in operation or has residual pressure. Do not touch the metal portion of the lid when the appliance is in operation as this could result in serious injury and burns.
- DO NOT cover or obstruct the pressure release valve and float valve with cloth or any other objects as this can cause safety issue and injury.
- Turn the appliance off if steam escapes from the pressure release valve or float valve steadily for longer than 3 minutes. There may be residual pressure in the appliance. Allow the appliance to depressurize naturally or release all excess pressure before opening.
- Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed. See **Troubleshooting** section of this User guide.
- Always use the unit on a clean, stable, level and dry surface. Ensure that the unit is positioned in a stable situation with the handles positioned to avoid spillage of hot liquids. Keep the appliance on stable heat-resistant platform.
- DO NOT place your cooker on anything that may block the vents on the bottom of the appliance.
- **⚠ CAUTION:** Before inserting the inner pot into the appliance, wipe the outer surface of the inner pot and heating element to ensure they are dry and free of food debris. Refer to **Care and maintenance** instructions.
- **⚠ WARNING: NEVER** put metal utensils and oversized foods into the inner pot as they may cause personal injury and risk of fire.
- Only use accessories like pressure cooking lid, sealing rings and inner pots authorized by **nutricook®** to reduce the risk of any damage and injury.
- Do not tamper with any of the safety mechanisms of this appliance as doing so may void the warranty.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

ELECTRICAL SAFETY

⚠ **CAUTION:** To avoid risk of electric shock, never immerse the cord, plug, or cooker base in water or other liquids.

- DO NOT use this product in locations with different electrical specifications or plug types. Do not operate with any type of plug adapter or voltage converter device, as these may cause electrical shorting, fire, electric shock, personal injury or product damage.
- DO NOT modify the plug in any way, as doing so may cause electrical shorting, fire, electric shock, personal injury and will void the warranty.
- DO NOT pull, twist or mistreat the power cord.
- The use of attachments or parts not recommended and sold by the manufacturer may cause fire, electric shock, personal injury, or product damage and will void the warranty.
- If the supply cord is damaged, it must be replaced by its service agent or similarly qualified persons in order to avoid a hazard.
- Always POWER OFF and UNPLUG the appliance when it is not in use or BEFORE cleaning.
- DO NOT allow the cord to hang over the edge of the table or counter. Do not pull, twist, or damage the power cord. Do not allow cord to touch hot surfaces, including the stove.
- DO NOT let cord hang over edge of table or counter, or touch hot surfaces. The cord can get tangled or cause the appliance to fall. Bring it to a qualified technician for examination, repair or electrical and mechanical adjustment.
- DO NOT operate this appliance with a damaged cord or plug or if the appliance malfunctions, or is dropped or damaged in any manner including any damage to the inner pot's rim or bottom part.
- Use of adapters and converters is considered an unauthorized modification of the product and as such voids the warranty. Use of this product in locations with different electrical specifications may result in damage to the product.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

ELECTRICAL INFORMATION:

For safety reasons, the cord length of this appliance was selected to reduce Safety Hazards that may occur with a long cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it does not drape over the counter or table top where it could be accidentally pulled off the counter or table or tripped over.

**Save these instructions!
FOR HOUSEHOLD USE ONLY**



What's included.

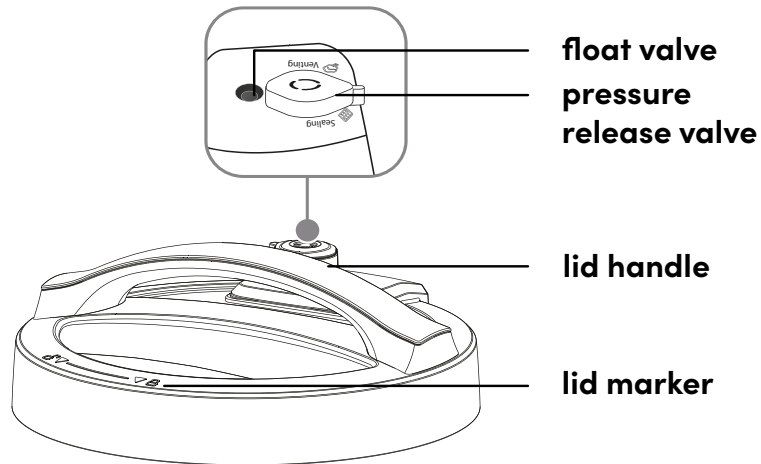
- 1000 WATT COOKER BASE
- STAINLESS STEEL COOKING POT
- STEAM RACK
- SOUP SPOON
- RICE PADDLE
- MEASURING CUP
- USER GUIDE

Product Specification:

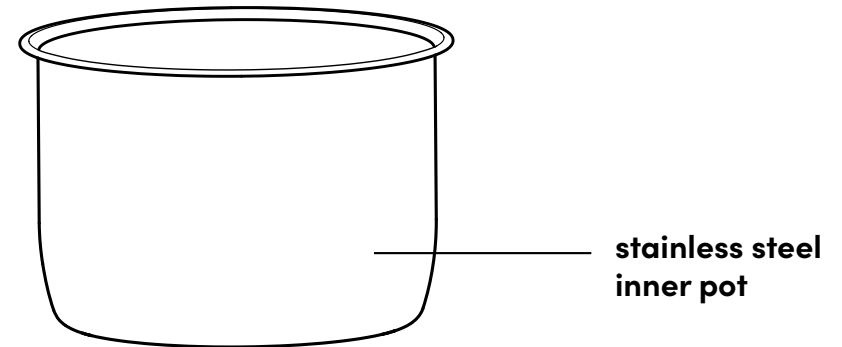
MODEL	CAPACITY	POWER	VOLTAGE	WEIGHT	DIMENSION
SMART POT EKO SP104	6 L	1000 W	220-240 V 50/60 Hz	5.4 kg	32.5x32.3x37.36 cm

Cooker parts overview.

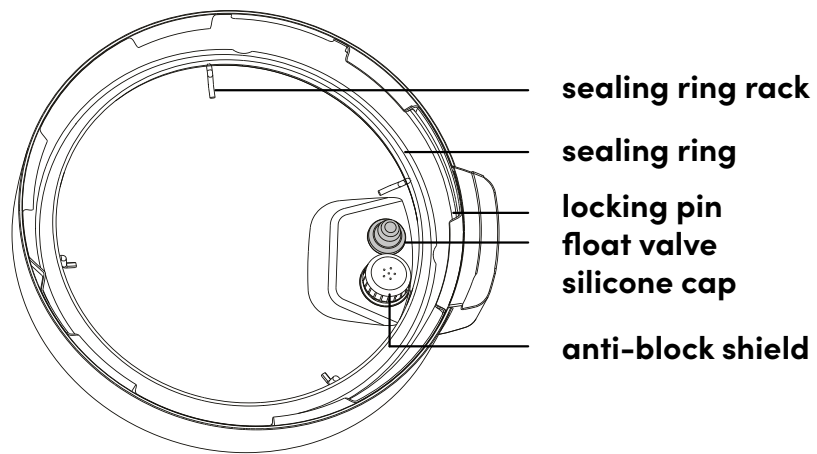
top of lid



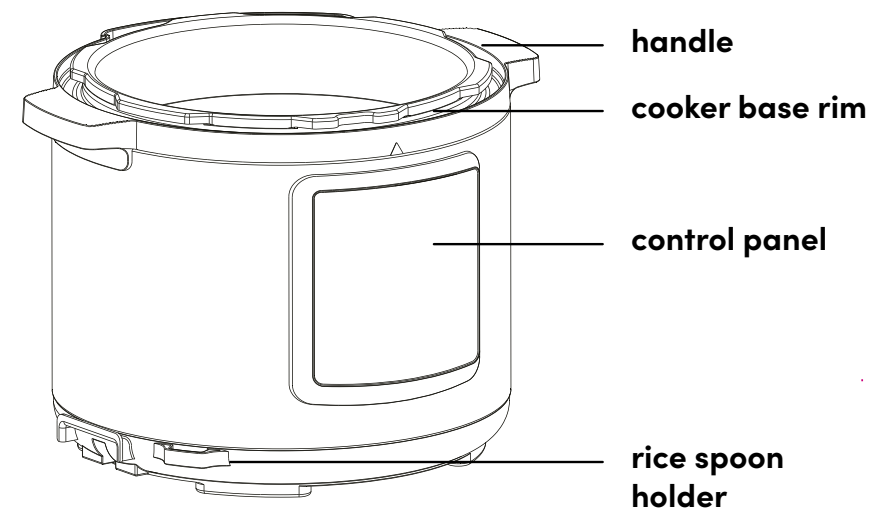
inner pot



bottom of lid



cooker base



***NOTE:** Images are for visual representations only. Always refer to actual product.

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**Getting
started.**

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Open and close lid.

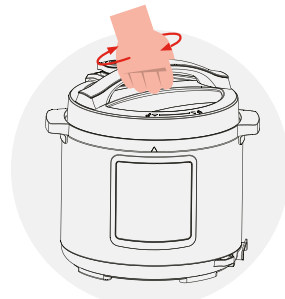
Open: Grip handle and turn lid in counter-clockwise until (🔒▼) symbol on lid is aligned with (▲) symbol on cooker base rim. Lift the lid vertically from the cooker base.



open

***NOTE:** If you encounter any difficulty in opening and closing the lid, refer to the **Troubleshooting** section of the User Guide. Always check the cooker base rim and remove any food debris/residue to ensure lid will lock properly.

Close: Grip handle and lower down the lid to cooker base rim. Ensure that (🔒▼) symbol on lid aligns with (▲) symbol on cooker base rim and rotate clockwise until (▼🔒) symbol on lid is aligned with (▲) symbol on cooker base rim.



close

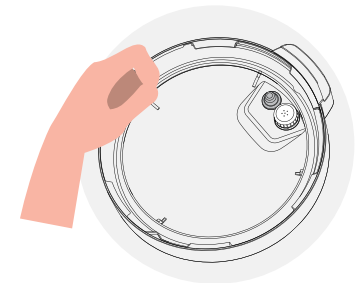
***NOTE:** Make sure that locking pin located at the back of lid is fully retracted into the lid. This indicates that lid is closed correctly.

The unlock icon (🔓) on top of the LED Screen is always illuminated when the lid is not properly locked.

! ***CAUTION:** Inspect the lid to make sure that it is free from any damage prior to using your pressure cooker.

Install and remove sealing ring.

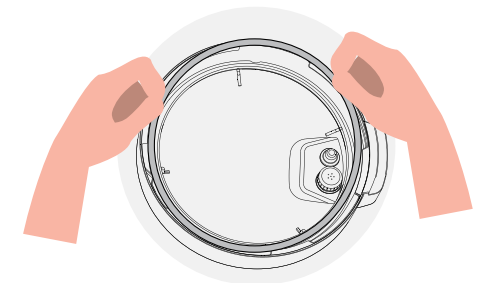
Install: Place the sealing ring inside the sealing ring rack and press into place. Ensure **entire** sealing is snug behind sealing ring rack. Sealing ring must be installed before use.



install

After closing lid, the sealing ring creates an airtight seal between lid and cooker base.

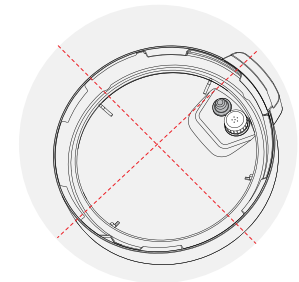
Remove: Gently pull sealing ring out from sealing ring rack and clean after every use.



remove

***NOTE:** It is recommended to have more than one sealing ring. The sealing ring is an integral part of product safety. Only use authorized nutricook® sealing ring or Replace your sealing ring every 12-18 months or when deformation or damage is noticed.

! ***CAUTION:** Regularly inspect your sealing ring for any damage as this will affect the product safety. Sealing ring may stretch over time. Do not use a stretched or damaged sealing ring. If puckering occurs, replace sealing ring.



! **CAUTION:** Always check for cuts or deformations in sealing ring prior to cooking. Failure to follow these instructions may cause food to discharge, which may lead to personal injury or property damage.

Install and remove pressure release valve.

Install: Position pressure release valve on pressure release hole and press down.

***NOTE:** The pressure release valve automatically releases pressure if excessive pressure builds up inside your cooker.

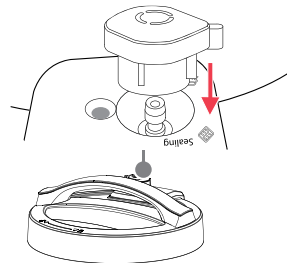
Remove: Pull pressure release valve up from pressure release hole.

Pressure release valve must be installed before use and cleaned frequently.

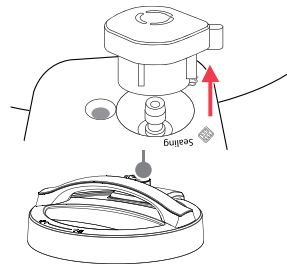
***NOTE:** Be aware that pressure release valve fits loosely when properly installed. It will safely remain in place even if lid is flipped over.

NOTE: Always ensure that pressure release valve is in **Sealing** position for all pressure cooking programs - **Soup, Bean, Meat, Egg, Cake, Rice, Biryani, Oatmeal, Steam, and Pressure Cook.**

When using **Slow Cook, Yogurt** and **Keep Warm** functions, pressure release valve must be in **Venting** position.



install



remove
(pull vertically)

Install and remove float valve.

When pressure builds up inside your cooker, the float valve pops up. This indicates the cooker is pressurized and prevents you from opening the lid. When the cooker is depressurized, the float valve drops down.

Note: Refer to **Venting** methods section of this user guide to safely release pressure.

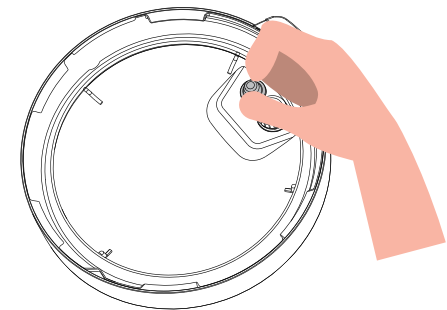
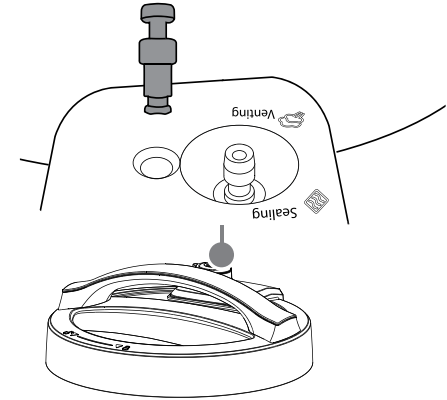
Remove: Place one finger on top of the float valve (located in the upper part of the lid) and turn lid over. Detach the silicone cap from the float valve and remove float valve from top of lid.

Note: Always keep the float valve and silicone cap in a secure place after removing from the lid. Clean float valve to remove dried food debris after every use to avoid clogging. The float valve and silicone cap must be installed in the lid before operating your cooker.

Install: Insert float valve on the hole located on top of the lid. Place one finger on the float valve and turn lid over. On the bottom of lid, attach the silicone cap to the float valve.

Note: The float valve and silicone cap must be installed in the lid before operating your cooker.

Warning: Never touch the float valve while the cooker is pressurized to avoid burns.



Install and remove anti-block shield

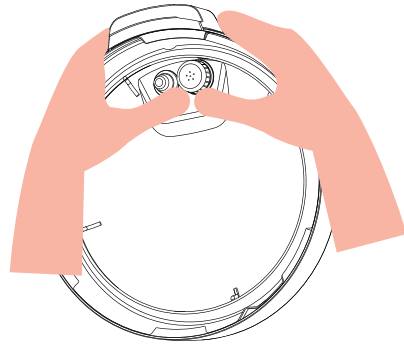
The anti-block shield safely prevents food from entering the pressure release hole to avoid blockage and assist in proper pressure regulation.

Remove: Grip lid and firmly press against side of anti-block shield, pressing towards side of lid and up direction until it pops off.

Note: The anti-block shield must be cleaned frequently to remove dried food debris.

Install: Place anti-block shield over prongs and press down until it snaps into position.

Note: Always make sure the anti-block shield is assembled in the lid before using your cooker.

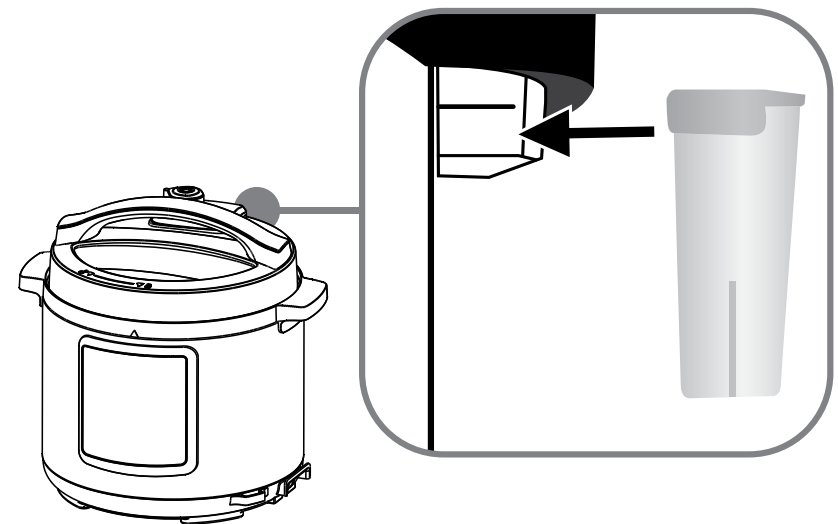


Install condensation collector.

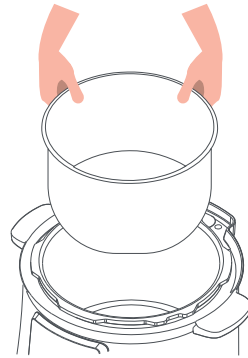
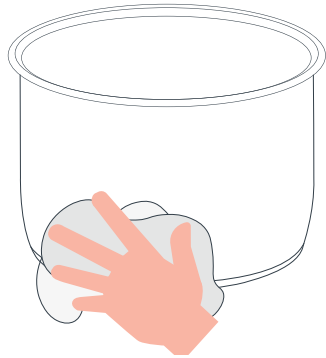
Install: On back of cooker base, align grooves of the condensation collector over tabs and push condensation collector until it locks into place.

The condensation collector collects excess water in the cooker rim produced during the cooking process to prevent from interfering with other protection features. It must be installed before cooking and cleaned after every use.

Remove: Pull condensation collector away from cooker base. Do not pull down to avoid any damage.



Remove & clean inner pot.



***Note:** Always check inner pot for dents or deformations prior to cooking.

Remove inner pot from cooker base and wash with hot water and dish soap before first use.

Wipe outer surfaces of inner pot and heating element to ensure they are dry and free of food debris. Failure to do so may damage the cooker.

Place inner pot into cooker base before cooking. Food must be placed only in the inner pot, not cooker base.

The inner pot is an integral part of product safety. Always use an authorized nutricook® inner pot made for this model when cooking. Failure to do so may cause personal injury or property damage.

CAUTION: To avoid risk of personal injury and/or property damage, do not pour food or liquid into cooker base.

WARNING: Do not fill the inner pot higher than the **MAX LINE** (Pressure Cooking Maximum), as indicated on the inner pot. Exercise extreme caution when cooking and venting food such as applesauce, cranberries, pearl barley, oatmeal, split peas, noodles, etc., as these foods may foam, froth, or spatter, and may clog the pressure release hole and/or pressure release valve. Do not fill the inner pot higher than the – 1/2 line when cooking these foods.

Venting methods.

Once cooking completes, there are 2 methods to release pressure:

Quick Release (QR):

Turn pressure release valve from **Sealing** to **Venting** position, after cooking program is completed or stopped by using mitt/long utensil to let out pressure/steam until the float valve drops into the lid.

If the food contents inside spatters during this process, turn the pressure release valve back to **Sealing** position using mitt/long utensil, and try again after a few minutes. If spatter still occurs, use **Natural Release** method to let out remaining pressure.



NOTE: The Quick Release method is recommended for steamed vegetables and seafood to avoid overcooking. Be aware that the **Quick Release** is not suitable for food with large liquid volume or high starch content (e.g. porridge, stews, sticky liquids, soup, etc.). Food content may spatter out from the pressure release valve. Use **Natural Release** instead.

WARNING:

- Always keep hands and face away from the opening on the top of the pressure release valve when using **Quick Release**. The escaping steam is hot and can cause scalds, burns and serious injury.
- Do not lean over or touch the pressure release valve to avoid injury.
- Never pull out the pressure release valve when it is letting out steam.
- Do not cover the pressure release valve with a rag or cloth while steam is being released.

Natural Release (NR):

1. Leave the pressure release valve in the **Sealing** position.
2. The cooker dissipates heat so pressure releases naturally overtime.
3. Allow cooker to cool down naturally until the float valve drops down.

This may take 10 to 15 minutes or even longer, depending on the amount of food inside your cooker. After cooking is finished, cooker will be in **Auto Keep Warm** mode. (if **Auto Keep Warm** function is on)

Safe Lid Opening

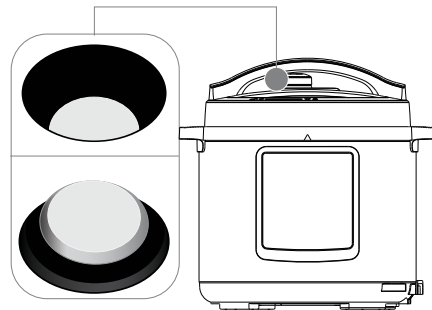
Open the lid: To avoid vacuum suction on the lid, turn the pressure release valve to **Venting** position to let in air when lifting the lid. Hold the lid handle, turn the lid counter-clockwise to the open position, and lift the lid up to open.

float valve dropped-down

indicates the cooker is depressurized

float valve popped-out

indicates the cooker is still pressurized



! WARNING:

- DO NOT lean over or touch the pressure release valve.
- DO NOT force open the lid.
- DO NOT place unprotected skin over pressure release valve.
- DO NOT cover pressure release valve.

! CAUTION:

Do not open the lid until pressure inside the pot is completely released. As a safety feature, the lid is locked and won't open until the float valve drops down.

If the float valve is stuck due to food debris or sticky liquid, you can push it down with a long utensil after you are certain that the pressure has been released completely by moving the pressure release valve to the **Venting** position.

To avoid personal injuries, never attempt to force down the float valve to open the lid. DO NOT open the lid until after the pressure is completely released naturally or manually.

Control panel details.



1 LED time and status display.

Displays cooking, delay and keep warm times in **HH:MM** format. The first two digits refers to the Hour field while the last two digits refers to the **Minute** field.

Displays status messages of the cooker. See **Display Messages** section of this User Guide for additional details.

2 Cooking mode indicators.

When running any of the **Preset Pressure Cooking Programs** except **Pressure Cook - Low, Med, High** refer to the preset time options. When cooking using **Pressure Cook** option, cooking mode will always be **High** signifying food will be cooked in **High Pressure**.

For **Non-pressure Cooking Programs** which include **Sauté, Slow Cook** and **Yogurt - Low, Med, High** refer to temperature levels.

For **Keep Warm** program - **Low, Med, High** refer to temperature levels.

3 Time Controls.

Use **+** to increase cooking time

Use **-** to decrease cooking time

Use **Hour/Min** to select between **Hour** and **Minute** field depending on the time that needs to be adjusted. The selected field blinks.

Note: **Hour/Min** is not applicable for **Sauté**.

4 Indicator light.

Lights up when the program is selected to indicate that it is active.

5 Smart Cooking Programs.

Pressure Cooking Programs

Soup

Bean

Meat

Egg

Cake

Rice

Biryani

Oatmeal

Steam

Pressure Cook

Non-pressure Cooking Programs

Sauté

Slow Cook

Yogurt

6 Cancel Button.

Use to **CANCEL** any operation during program selection or during the cooking cycle. Pressing this button will return the cooker to the standby mode.

If the cooker is on standby mode, press and hold this button for 3 seconds to restore factory default settings for all functions at once until cooker beeps.

7 Keep Warm Button.

Use to turn On/Off **Auto Keep Warm** feature for all cooking programs that is activated immediately after the cooking time has completed. This button is not applicable for **Sauté** and **Yogurt**.

Use to turn on **Keep Warm** program when the cooker is on standby mode. See **Keep Warm** Section of this User Guide for additional details.

8 Adjust button.

Use as an alternative to cycle through **Low**, **Med**, **High** during Program Selection.

9 Start button.

Use to Start cooking cycle.

10 Delay button.

Use to set **Delay** time before cooking cycle starts.

11 Unlock icon.

Illuminates along with the flashing Lid display on the screen to indicate that locking lid mechanism detects the lid is placed but not properly locked/closed.

Smart features.

Auto-Save Cooking Mode and Time.

For Pressure Cooking Programs:

Select any of the **Pressure Cooking Programs**.

Once a pressure cooking program is selected, press the button repeatedly (or alternatively use **Adjust** button) to cycle through **Low**, **Med**, **High** modes for the desired preset cooking time. Optionally, use **-** or **+** and **Hour/Min** buttons to manually adjust cooking time regardless of the cooking mode selected.

Once cooking begins, the adjusted time will be automatically saved to the selected cooking program and cooking mode and overrides the factory default settings. The next time you select the same cooking program, it will default to the previously used settings (both mode and time).

Note: For **Pressure Cook**, only the cooking time is saved.

Any adjustments made on the cooking time after the cooking has begun (during cooking cycle) will not be saved.

For Non-pressure Cooking Programs:

Select any of the **Non-pressure Cooking Programs**.

Once a non-pressure cooking program is selected, press the button repeatedly (or alternatively use **Adjust** button) to cycle through **Low**, **Med**, **High** modes for the desired temperature level. Optionally, use **-** or **+** and **Hour/Min** buttons to manually adjust cooking time regardless of the cooking mode selected.

Note:

Hour/Min is not applicable for **Sauté** as the maximum time for each cooking cycle is only **30 minutes**.

If **Yogurt** is set to **High** mode, screen displays **boil** and no time adjustments can be made.

Once cooking begins, the adjusted time will be automatically saved to the selected cooking program and cooking mode and overrides the factory default settings. The next time you select the same cooking program, it will default to the previously used settings (both mode and time).

Any adjustments made on the cooking time after the cooking has begun (during cooking cycle) will not be saved.

Delay timer.

Use **Delay** button to set delay time before the cooking cycle begins.

Note: The **Delay** function is not applicable for **Sauté** and **Yogurt** programs.

1. Select any of the **Pressure Cooking Programs** or **Slow Cook**.
2. Adjust the settings of the selected cooking program, as desired.
3. Press **Delay**. Once it is selected, the indicator light illuminates. Screen displays **06:00** as the default **Delay** time.

Note: After pressing **Delay**, you cannot go back to adjust the settings of the selected cooking program. To make adjustments on the cooking program, press **CANCEL** and enter the new settings.

4. By default, the **Hour** field on the screen flashes when **Delay** is pressed.
 - To adjust **Delay** time in **hours**, use either **-** or **+** button.
 - To make adjustment on the **Minute** field, press **Delay** again then use either **-** or **+** button. **Minute** field flashes when it is selected.

Delay Time Range: 10 minutes – 24 hours

Hour: Adjustable by **1 hour**

Minute: Adjustable by **10 minutes**

Note: Press **Delay** button repeatedly to switch between **Hour** and **Minute** field on the screen.

5. Once **Delay** time is set, press **START** or wait for 10 seconds for the cooker to automatically start.
6. The **Delay** time will countdown until **00:00** then the selected cooking program starts.

Note: When the selected cooking program starts, display shows **On** (for all **Pressure Cooking Programs** except **Rice**) and **Auto** (for **Rice** program). For **Slow Cook**, the cooking time immediately counts down.

Auto keep warm.

During program selection except for **Sauté** and **Yogurt**, the **Keep Warm** indicator light automatically illuminates. This indicates that the cooking program will go to **Auto Keep Warm** mode immediately after the cooking time is completed.

If you do not wish to activate the **Auto Keep Warm** feature after the cooking cycle, press **Keep Warm** button to turn it off, anytime during program selection or during cooking process. The indicator light goes off to indicate that it is inactive.

Note:

- If **Auto Keep Warm** is active after the cooking cycle, screen displays the **Keep Warm** time counting up from **00:00**. Press **CANCEL** any time to stop the **Auto Keep Warm** mode.

Auto Keep Warm Time Range: 0 minute to 10 hours.

Adjustable keep warm function.

The **Keep Warm** function can be used to reheat foods under **Low**, **Med**, **High** temperature levels. To activate, press **Keep Warm** button when the cooker is on standby mode. Press repeatedly (or use **Adjust** button) to cycle through **Low**, **Med**, **High** and adjust the time using **-** or **+**, and **Hour/Min** buttons, as desired.

Press **START** to begin **Keep Warm** time. Display shows the time counting up from **00:00** until the time set. After **Keep Warm** time is completed, screen displays **End**.

Keep Warm Time Adjustments: 10 minutes to 99 hours and 50 minutes.

Hour: Adjustable by **1 hour**

Minute: Adjustable by **10 minutes**

Lid safety lock system.

The cooker has a built-in safety feature that prevents all functions from activating if the **Lid** is not properly locked/secured into place.

The display will show **Lid** and continuously beeps until the lid is properly closed. No program selection can be made. This is to prevent the cooking without the lid properly secured. The **Sauté** program must be used without the lid.

Restore smart cooking programs original settings.

To restore the original settings of the **Smart Cooking Programs** individually, press and hold the button of the **Smart Cooking Program** you wish to restore when the cooker is on standby mode until cooker beeps. The default settings of the cooking program will go back to the original.

Please refer to the **Smart Cooking Programs Table for the original default settings.*

To restore the original settings of the **Smart Cooking Programs** at once, press and hold **CANCEL** button when the cooker is on standby mode until cooker beeps.

Please refer to the **Smart Cooking Programs Table for the original default settings.*

LED screen display messages.

HEY

Display message when the cooker is plugged in.

OFF

Display message when cooker is on standby mode.

Lid

Display message when pressure cooking lid is placed on the cooker rim but not properly placed or locked.

On

Display message when **Smart Cooking Program** is running and under **Preheating** cycle (except for **Rice**, **Slow Cook** and **Yogurt**).

Auto

Display message when Rice program is running and under **Preheating** cycle.

02:10

Hour and Minute indicator (First two digits refer to hours while the last two digits refer to minutes).

- When any of the **Smart Cooking Program** is running, **hour** and **minute** counts down.
- When a **Delay** timer is set to a **Smart Cooking Program**, **hour** and **minute** counts down.
- When **Yogurt** is set to **Low/Medium**, **hour** and **minute** counts up.
- When **Keep Warm** is running, **hour** and **minute** counts up.

boil

Display message when **Yogurt** function is set to **High** mode.

Hot

Display message when cooker has reached maximum temperature for **Sauté**.

End

Display message when the **Smart Cooking Program** or **Keep Warm** time is completed.

burn

Display message when the cooker detects overheating on the cooking chamber. **Note:** Press **CANCEL** and allow the cooker to cool down.

E1

Display message when an error is detected. See **Troubleshooting** section of this User Guide for all error codes, their definitions and how to deal with them.

Smart Cooking Programs Table.

Cooking Programs	Cooking Mode	Default Cooking Time	Adjustable Time Range	Time Adjustment	
				Hour (+/-)	Minute (+/-)
Pressure Cooking Programs					
Soup	Low	0:20	00:00 - 04:00	1 hour	1 minute
	Med	0:30			
	High	4:00			
Meat	Low	0:20	00:00 - 04:00	1 hour	1 minute
	Med	0:35			
	High	0:45			
Bean	Low	0:25	00:00 - 04:00	1 hour	1 minute
	Med	0:30			
	High	0:40			
Egg	Low	0:03	00:00 - 04:00	1 hour	1 minute
	Med	0:05			
	High	0:08			
Cake	Low	0:25	00:00 - 04:00	1 hour	1 minute
	Med	0:40			
	High	0:50			
Rice	Low	0:09	Not adjustable	-	-
	Med	0:12			
	High	0:15			
Biryani	Low	0:05	00:00 - 04:00	1 hour	1 minute
	Med	0:10			
	High	0:20			
Oatmeal	Low	0:03	00:00 - 04:00	1 hour	1 minute
	Med	0:04			
	High	0:07			
Steam	Low	0:03	00:00 - 04:00	1 hour	1 minute
	Med	0:10			
	High	0:15			
Pressure Cook	High	0:10	00:00 - 04:00	1 hour	1 minute
Non-Pressure Cooking Programs					
Slow Cook	Low	4:00	00:10 - 20:00	1 hour	10 minutes
	Med	4:00			
	High	4:00			
Sauté	Low	0:10	00:01 - 00:30	-	1 minute
	Med	0:10			
	High	0:10			
Yogurt	Low	24:00	00:10 - 99:30	1 hour	10 minutes
	Med	08:00			
	High	boil			

Note:

- For **Pressure Cooking Programs**, **Low**, **Med**, **High** refer to preset time.
- For **Non-pressure Cooking Programs**, **Low**, **Med**, **High** refer to temperature.
- For **Pressure Cook**, **High** refers to high pressure.

Initial test run.

In order to familiarize yourself with the Smart Pot and start cooking with your favourite recipe, it is highly recommended for first time users to do a test run. This optional but recommended test run will complete in about 15 minutes.

1. Open and remove lid.
2. Remove the inner pot from the cooker base.
3. Add 3 cups (750 ml) water to the inner pot.
4. Place the inner pot into the cooker base.
! WARNING: Ensure that the outside surface especially the bottom part of the inner pot is completely dry before placing in the cooker base.
5. Place the pressure cooking lid in the cooker base rim and lock in properly.
6. Turn the pressure release valve to **Sealing** position.
7. Plug in cooker to a power outlet.
8. Select **Pressure Cook**.
9. Adjust the time to **00:05** minutes using the **-** button. Optionally, press **Keep Warm** to turn off **Auto Keep Warm** function.
10. Press **START** to begin initial test run.
Note:
 - If **START** is not pressed after program settings, the cooker automatically starts after 10 seconds.
 - Once cooker starts, time adjustments made will be automatically saved to the **Pressure Cook** program.
11. Once cooker starts, the screen displays **On**.
12. When maximum pressure level is reached, float valve pops out and screen displays the countdown time.

- When the time has been completed and **Keep Warm** function is turned off, screen displays **End** and beeps 5 times.

Note:

- If **Auto Keep Warm** is activated, the cooker goes to **Keep Warm** mode immediately after the cycle and counts up from **00:00**.

See **Auto Keep Warm section of this User Guide for more details.*

- Use **Quick Release Venting** method to depressurize the pressure cooker.

⚠ **CAUTION:** Always follow safety measures while venting pressure to avoid serious physical injury and property damage.
- Once all pressure from the inner pot has been completely released, open lid.
- Discard water and dry inner pot.

You're all set. Start cooking!

Sauté.

Sauté is a non-pressure cooking program which can be used in place of pots and pans for simmering, browning and searing.

Cooking Program	Cooking Modes	Suggested Use	Notes
Sauté	Low	Simmering, thickening and reducing liquids.	For safety reasons, the maximum operation time of one Sauté cycle is 30 minutes (if you need more time, select Sauté key again). Do not use the lid on Sauté . Partially closing the lid during sautéing could cause pressure to build up in the cooker which can be hazardous. Do not leave your cooker unattended when using the Sauté function.
	Med	Pan searing or sautéing.	
	High	Stir-frying or browning meat.	

Note: The cooking modes - **Low, Med, High** refer to different temperatures.

Follow the below steps for safe use.

- Open and remove lid.

⚠ **CAUTION:** Do not use pressure cooking lid when using **Sauté**.
- Ensure the inner pot is placed in the cooker base.
- Plug in cooker to a power outlet.
- Press **Sauté** button.
- Press **Sauté** button repeatedly to cycle through **Low, Med, High** modes for temperature options. Alternatively, use **Adjust** button to cycle through the cooking modes.
- Adjust the cooking time using **-** or **+** button. For safety purposes, the maximum adjustable time range of **Sauté** is **30 minutes**.
- Press **START** to begin cooking.

Note:

- If **START** is not pressed after program settings, the cooker automatically begins cooking after 10 seconds.
 - Once cooking begins, time adjustments made will be automatically saved to the **Sauté** program and selected mode.
- Once cooking begins, the screen displays **On** to indicate that it is **Preheating**.

- When maximum temperature is reached, screen displays **Hot** for 10 seconds followed by the countdown time.

Note:

- Ensure you add your ingredients on the inner pot immediately once **Hot** is displayed to avoid overheating.
- When cooking time has been completed, screen displays **End** and beeps 5 times.
 - ⚠ WARNING:** Never leave the cooker unattended when using **Sauté** as this program reaches high temperature which can burn the food in the pot.

Deglaze Inner Pot

After sautéing meat and other highly carbohydrate-rich foods like vegetables, browned food residues can stick on the inner pot due to caramelization. Before pressure cooking, these residues need to be dissolved using thin liquid like water, vegetable stock or broth to make sure that food won't stick on the bottom of the inner pot and can also boost flavour of your food.

To deglaze:

Ensure **Sauté** program is completed and no cooking program is running. Pour a small amount of liquid in the inner pot and scrape the browned food residues using wooden or silicone spatula.

⚠ WARNING: Be careful when deglazing the inner pot as liquid can splash and may cause burns/scalding injuries especially when hot. Always use protective mitts while holding the inner pot.

Pressure cooking programs.

These cooking programs use pressure for a time-efficient and energy-saving method of cooking EASY. DELICIOUS. NUTRITIOUS meals. They are designed with pre-programmed time to take the guess work out of cooking.

Includes: **Soup, Bean, Meat, Egg, Cake, Rice, Biryani, Oatmeal, Steam** and **Pressure Cook**.

Cooking Programs	Cooking Modes	Suggested Use	Venting Method	Notes
Soup	Low	Soup without meat	Quick release	Liquid remains clear due to lack of boiling motion.
	Med	Soup with meat	Natural release - If high starch content.	If you need the food content to be fully broken down, stir and mix the soup before serving.
	High	Rich bone broth		Always use Natural Release method to release pressure when cooking soup with a high starch content.
Bean	Low	Firmer texture	Natural release	Choose setting based on bean/lentil texture desired, or adjust cook time manually.
	Med	Soft texture		When cooking beans/lentils or legumes, always use Natural Release method to release pressure.
	High	Very soft texture		Ensure dry beans/lentils are completely submerged in water.
Meat	Low	Soft texture	Natural release	Choose setting based on meat texture desired, or adjust cook time manually.
	Med	Very soft texture		Allow meat to rest for 5-30 minutes, depending on size. It will retain cooking juices for tender, succulent meat.
	High	Fall-of-the-bone texture		When cooking meat or stew, always use Natural Release method to release pressure. Do not use Quick Release as food contents may spatter from the pressure release valve which can cause serious injury.
Egg	Low	Soft boiled egg	Quick release - Soft/Medium boiled.	For soft/medium boiled eggs, we recommend using the Quick Release method for venting to retain the texture.
	Med	Medium boiled egg	Natural release - Hard boiled.	Cooking time may vary depending on the size of the eggs. Soak the eggs in ice water or run them under cold water immediately after removing them from the inner pot to stop the cooking process, and to make peeling easier.
	High	Hard boiled egg		

Cooking Programs	Cooking Modes	Suggested Use	Venting Method	Notes
Cake	Low	Moist cake	Quick release	Press Cake/Adjust button repeatedly to set the cooking mode. Adjust time using - or + and Hour/Min keys for desired result according to your recipe.
	Med	Denser moist cake		
	High	New York style cheesecake		
Rice	Low	Tender but firm to bite	Natural release	When using the Rice program, you cannot manually adjust the time settings. Use Natural Release method to vent out pressure after cooking cycle is completed so that the rice will not stick on the bottom of the inner pot. It is not recommended to leave cooked rice in Keep Warm state for too long as it may affect the texture.
	Med	Normal texture white rice		
	High	Softer texture white rice		
Biryani	Low	Rice with vegetables	Quick release - Vegetable Biryani	Use Quick Release method for Vegetable Biryani and Natural Release method for Biryani with meat.
	Med	Rice with chicken, lamb and any other meat	Natural release - Biryani with Meat	
	High	Brown rice with meat		
Oatmeal	Low	Oatmeal - rolled or quick cooking	Natural release	Adjust time as directed in recipe. Always use Natural Release method to release pressure when cooking foods that expand.
	Med	Oatmeal - steel cut		
	High	Oatmeal - large batch cooking		
Steam	Low	Vegetables	Quick release	Use steam rack provided to elevate food above the cooking liquid. Use Quick Release method to release pressure to prevent food from overcooking.
	Med	Fish and Seafoods		
	High	Meat		
Pressure cook	High	Manual programming	Natural or Quick release - Depends on the recipe	Manually set the time according to recipe for desired results.

Note: The cooking modes - **Low, Med, High** refer to preset time.

Follow the below steps for safe use.

1. Open and remove lid.

- Remove the inner pot from the cooker base.
- Add food including the liquid ingredients in the inner pot.

Note:

- For pressure cooking programs, do not fill the inner pot higher than the **MAX** line.
- When cooking food that expand such as rice, beans and pasta, **DO NOT** fill the inner pot higher than the $\frac{1}{2}$ line.
- For certain recipes, use the provided steam rack to elevate food and avoid direct contact with liquids. This will also prevent the food from being stuck on the bottom of the inner pot.

4. Place the inner pot into the cooker base.

⚠ WARNING: Ensure that the outside surface especially the bottom part of the inner pot is completely dry before placing in the cooker base.

5. Place the pressure cooking lid in the cooker base rim and lock in properly.

6. Turn the pressure release valve to **Sealing** position.

Note:

- For all pressure cooking programs, the pressure release valve must be in **Sealing** position.

7. Plug in cooker to a power outlet.

8. Select a **Pressure Cooking Program** based on your recipe.

9. Press the selected **Pressure Cooking Program** repeatedly to cycle through **Low, Med, High** modes for time options. Alternatively, use **Adjust** button to cycle through the cooking modes.

Note:

- When using **Pressure Cook**, the cooking mode selection is not applicable. Once it is selected, it will only default to **High** signifying food will be cooked in **High** pressure.

10. Optionally, adjust the cooking time using **-** or **+** button. Use **Hour/Min** button to toggle between **hour** and **minute** fields on the screen depending on the time that needs to be adjusted.

Note:

- Refer to the **Smart Cooking Programs Table** for the default time for each cooking mode including the adjustable time range.
- The **Rice** program is fully automatic. The time cannot be manually adjusted.

11. For every pressure cooking program selection, the **Auto Keep Warm** function is automatically turned on which will be activated

after the pressure cooking time has been completed. If you wish to turn off the **Auto Keep Warm** function, press the **Keep Warm** button. The indicator light goes off.

Note:

- You can deactivate the **Auto Keep Warm** function during pressure cooking program selection or during the cooking cycle.
- The **Auto Keep Warm** is not recommended for **Rice** and other foods that may become overcooked when left in **Keep Warm** mode for too long.

12. Press **START** to begin cooking.

Note:

- If **START** is not pressed after program settings, the cooker automatically begins cooking after 10 seconds.
- Once cooking begins, time adjustments made will be automatically saved to the selected pressure cooking program and mode.

13. Once cooking begins, the screen displays **On** (except for **Rice** program) to indicate that it is **Preheating**.

Note:

- **Preheating** time (pressure building time) depends on the volume of food placed in the inner pot.
- Pressure cooking cold or frozen foods will take longer time to build pressure.
- When using the **Rice** program, screen displays **Auto** instead of **On** when **Preheating**.

14. When maximum pressure level is reached, float valve pops out and screen displays the countdown time.

15. When cooking time has been completed and **Keep Warm** function is turned off, screen displays **End** and beeps 5 times.

Note:

- If **Auto Keep Warm** is activated, the cooker goes to **Keep Warm** mode immediately after the cooking cycle and counts up from **00:00**.

See **Auto Keep Warm section of this User Guide for more details.*

16. Use the proper **Venting** method applicable to your recipe to depressurize the pressure cooker.

⚠ CAUTION: Always follow safety measures while venting pressure to avoid serious physical injury and property damage.

Slow cook.

The **Slow Cook** program does not use pressure during the cooking process. This program cooks similar to common slow cookers using lower temperatures.

Cooking Program	Cooking Modes	Suggested Use	Notes
Slow Cook	Low	Corresponds to Low on common slow cookers.	The Slow Cook function can operate with the lid either open or close. When the lid is closed while initiating the Slow Cook program, the pressure release valve must be in the Venting position. Optionally, use a glass lid for slow cooking.
	Med	Corresponds to Medium on common slow cookers.	
	High	Corresponds to High on common slow cookers.	

Note: The cooking modes - **Low, Med, High** refer to different temperatures.

Follow the below steps for safe use.

1. Open and remove lid.
2. Remove the inner pot from the cooker base.
3. Add food including the liquid ingredients in the inner pot.
4. Place the inner pot into the cooker base.
⚠ WARNING: Ensure that the outside surface especially the bottom part of the inner pot is completely dry before placing in the cooker base.
5. Place the pressure cooking lid in the cooker base rim and lock in properly.
6. Turn the pressure release valve to **Venting** position.
Note:
 - When using **Slow Cook** program, the pressure release valve must always be in **Venting** position and ensure that float valve does not pop up during the cooking cycle.
7. Plug in cooker to a power outlet.
8. Press **Slow Cook** button.
9. Press **Slow Cook** button repeatedly to cycle through **Low, Med, High** modes for temperature options. Alternatively, use **Adjust** button to cycle through the cooking modes.
10. Adjust the cooking time using **-** or **+** button. Use **Hour/Min** button to toggle between **hour** and **minute** fields on the screen depending on the time that needs to be adjusted.

Note:

- Refer to the **Smart Cooking Programs Table** for the default time for each cooking mode including the adjustable time range.
- When **Slow Cook** is selected, the **Auto Keep Warm** function is automatically turned on which will be activated after the cooking time has been completed. If you wish to turn off the **Auto Keep Warm** function, press the **Keep Warm** button. The indicator light goes off.

Note:

- You can deactivate the auto **Keep Warm** function during cooking program selection or during the cooking cycle.
- Press **START** to begin cooking.

Note:

- If **START** is not pressed after program settings, the cooker automatically begins cooking after 10 seconds.
 - Once cooking begins, time adjustments made will be automatically saved to the **Slow Cook** program and selected mode.
- Once cooking begins, the screen displays the countdown time.
 - When cooking time has been completed and **Keep Warm** function is turned off, screen displays **End** and beeps 5 times.

Note:

- If **Auto Keep Warm** is activated, the cooker goes to **Keep Warm** mode immediately after the cooking cycle and counts up from **00:00**.

*See **Auto Keep Warm** section of this User Guide for more details.

Yogurt.

This is a non-pressure cooking program which is used for making **Yogurt**. It involves two steps – Pasteurizing Milk and Culturing Yogurt.

Cooking Program	Cooking Modes	Suggested Use	Notes
Yogurt	Low	Lower temperature fermentation.	Milk must reach a minimum of 72°C for pasteurization to occur.
	Med	Fermenting milk after culture has been added.	Allow pasteurized milk to cool to below 43°C. 8 hours is standard for fermentation, but a longer period will result in tangier yogurt.
	High	Pasteurizing milk.	Press Yogurt button repeatedly or use Adjust button to cycle through Low, Med, High modes.

Note: The cooking modes - **Low, Med, High** refer to different temperatures.

Follow the below steps for safe use.

Note:

Minimum Milk Volume: 1000 mL (32 oz)

Maximum Milk Volume: 4500 mL (128 oz)

Pasteurizing Milk

- Open and remove lid.
- Remove the inner pot from the cooker base.
- Add unpasteurized milk in the inner pot.
- Place the inner pot into the cooker base.
 - ! WARNING:** Ensure that the outside surface especially the bottom part of the inner pot is completely dry before placing in the cooker base.
- Place the pressure cooking lid in the cooker base rim and lock in properly.
- Turn the pressure release valve to **Venting** position.
 - Note:**
 - When using **Yogurt** program, the pressure release valve must be in **Venting** position.
- Plug in cooker to a power outlet.
- Press **Yogurt** button. Press again to select **High**. Alternatively, use **Adjust** button to select **High** mode. The screen displays **boil**.

Note:

- When **Yogurt** function is set to **High** mode, no time adjustments can be made.

9. Press **START** button to begin cooking.

Note:

- If **START** button is not pressed after program settings, the cooker automatically begins cooking after 10 seconds.

10. Once milk pasteurization is complete, cooker beeps and displays **End**.

11. Open the lid and check the temperature using a thermometer.

Note:

- In order for pasteurization to occur, milk needs to reach temperature not lower than **72°C (161°F)**.

Adding Culture and Fermenting Yogurt

1. Allow pasteurized milk to cool down below **43°C (110°F)** and stir active culture.
2. Place the pressure cooking lid in the cooker base rim and lock in properly.

3. Turn the pressure release valve to **Venting** position.

Note:

- When using **Yogurt** program, the pressure release valve must be in **Venting** position.

4. Press **Yogurt** button and set to **Med** mode. The screen displays **08:00**.

5. Optionally, adjust the fermentation time using **-** or **+** and **Hour/Min** button, according to your recipe.

6. Press **START** button to begin cooking.

Note:

- If **START** button is not pressed after program settings, the cooker automatically begins cooking after 10 seconds.

7. Once cooking begins, the screen displays time counting up from **00:00** until the time set.




8. Once fermentation is completed, cooker beeps and displays **End**.

Care & maintenance.





! WARNING: To avoid electric shock or damage to your cooker, always press the **Cancel** button and unplug the power cord from the power supply outlet before cleaning. Make sure that all parts of your cooker have cooled down completely

! CAUTION: Do not immerse the power cord or your cooker in water or any other liquids.

- Do not use abrasive cleaners, steel wool, or scouring pads.
- Dry all parts thoroughly after cleaning, before using, or before storing your cooker.
- Make sure that no water enters your cooker's housing or the control panel.
- Make sure that all parts and surfaces are completely dry before connecting your cooker to a power outlet. Wet parts can cause electric shock.


Part	Cleaning Methods			Cleaning Tip
	Dishwasher Safe	Hand Wash (submerged)	Wipe Clean (damp cloth)	
Stainless steel inner pot.				<ul style="list-style-type: none"> • Wash the inner pot with hot soapy water. For tough and burned food residue, soak the inner pot in hot water for a few hours for easy cleaning. • Rinse and dry completely. Ensure that the exterior surface of the pot is dry before placing in the cooker base.
Cooker base & power cord.				<ul style="list-style-type: none"> • Wipe the inner and outer surfaces, control panel and condensation rim with a soft, barely damp cloth. • Take extra care when cleaning near the heating element and control panel. Water can damage them. • Wipe the power cord with dry cloth.

Troubleshooting.

Part	Cleaning Methods			Cleaning Tip
	Dishwasher Safe	Hand Wash (submerged)	Wipe Clean (damp cloth)	
<p>Accessories.</p> <ul style="list-style-type: none"> • Soup Spoon. • Rice Paddle. • Steam Rack. • Measuring Cup. • Condensation Collector. 				<ul style="list-style-type: none"> • These items are all top rack dishwasher safe. We recommend rinsing them and giving them a quick brush using a dish brush to remove any dried food debris before washing them in the dishwasher. • Do not use harsh chemical detergents, powders or scouring pads to clean these accessories. • Ensure to empty any water from the condensation collector before cleaning. • Ensure these accessories are dry before storing them.
<p>Lid & parts.</p> <ul style="list-style-type: none"> • Sealing Ring. • Pressure Release Valve. • Float Valve. • Float valve silicone cap. • Anti-block shield. 				<ul style="list-style-type: none"> • Turn the lid upside down and put it on a clean, flat, and stable surface. • Remove the sealing ring and pressure release valve, float valve, float valve silicone cap and anti-block shield by carefully pulling it away from the lid. • Wash the sealing ring and pressure release valve, float valve, float valve silicone cap and anti-block shield with hot soapy water or place on the top rack of dishwasher. Store sealing ring in a properly ventilated area to decrease residual odors of food. • IMPORTANT TIP: To eliminate odors, soak the sealing ring in vinegar for 10-20 minutes and wash thoroughly after soaking. • After cleaning, store the lid upside down on the cooker base.

Issue	Possible Cause	Solution
Difficulty closing lid.	The sealing ring is not properly installed	Check the position of the sealing ring and ensure it is properly installed in the sealing ring rack.
	The float valve is in the popped-up position.	Gently press the float valve downward using a long utensil.
Difficulty opening lid.	There is still pressure inside the cooker.	Release pressure by turning the pressure release valve in Venting position. Ensure that the float valve dropped down before opening the lid. WARNING: Contents inside the pot under pressure can cause scalding injury, do not attempt to force lid open. Always follow the Safe Lid Opening instructions in this user guide.
	The float valve is stuck in the popped-up position due to food debris or residue.	Ensure steam is completely released by quick releasing pressure, then press float valve gently using a long utensil. Open lid cautiously and thoroughly clean float valve, surrounding area, and lid before next use.
Inner pot sticks with the lid when opening.	The inner pot may create suction while cooling, causing it to stick to the lid.	Turn pressure release valve to Venting position to completely release pressure.
Steam leaks from side of lid.	There is no sealing ring in lid.	Install sealing ring properly.
	The sealing ring is damaged or not properly installed.	Replace sealing ring. Contact Customer Service to replace damaged sealing ring.
	Food debris attached to sealing ring.	Remove sealing ring and clean thoroughly.
The float valve does not rise.	The lid is not properly closed.	Reposition lid and lock properly.
	There is food debris on float valve.	Clean float valve thoroughly.
Minor steam is leaking from the pressure release valve.	Too little liquid in the inner pot.	Add thin, water-based liquid to inner pot based on size: 6L - 350 ml
	The pressure release valve is not properly pointed to Sealing position.	Make sure pressure release valve is properly in Sealing position.
	The cooker is regulating excess pressure.	This is completely normal. No action required.

Warranty.

Issue	Possible Cause	Solution
Steam escapes from the pressure release valve while it is in Sealing position.	The pressure release valve is not properly seated.	Turn the pressure release valve properly to Sealing position.
	Pressure sensor control is not working.	Contact Customer Service.
Clicking or light cracking sounds is produced.	The power switching and expanding pressure while changing temperature can produce this sound.	This is completely normal. No action required.
	Exterior bottom of the inner pot is wet.	Ensure to wipe the exterior surface of the inner pot before inserting to the heating element.
LED display flashes error codes and cooker beeps continuously.	E1 - Temperature sensor open circuit	 WARNING: Stop working after these errors appear. Disconnect from power supply. Contact customer service.
	E2 - Temperature sensor short circuit	
	E8 - Pressure switch failure	
	burn - Overheat warning (over 140)	It will stop heating and rework when the temperature reaches to the normal level.
	Lid - The lid is not closed properly	Reposition the lid and ensure it is properly locked for all pressure cooking programs. NOTE: Do not lock the lid when using the SAUTÉ function.

LIMITED WARRANTY FOR NUTRICOOK

Nutricook's limited warranty obligations are confined to the terms set forth below:

Nutricook warrants this product against defects in materials and workmanship for a period of **two years** from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred for returns, replacements and or refunds.

OBTAINING WARRANTY SERVICE

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