KINGBULL®

Electric Pressure Cooker

Model No.: M-60F3/M-80F3

Operating and Safety Instructions

-FOR INDOOR HOUSEHOLD USE ONLY –

IMPORTANT SAFEGUARDS

When using this or any other electrical appliance, always follow these basic safety precautions, especially when children are present.

⚠READ ALL INSTRUCTIONS BEFORE USE

WARNING: To reduce the risk of fire, electric shock, serious personal injury and property damage please note the following:

1. Do not touch hot surfaces of pressure cooker. Use handles only.
2. Do not allow children to use this appliance or by individuals with disabilities or limited knowledge in using pressure cookers.
3. Do not place the pressure cooker in a heated oven or any hot surfaces.
4. Extreme caution must be used when moving a pressure cooker containing hot liquids.
5. Do not use pressure cooker for other than intended use.
6. Intended for countertop use. For Household use only. Not for outdoor use if unattended.
7. The 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 injury. After certain the unit is properly closed before operating. Please see "Cooking Preparation".
8. If at all pressure cooking programs, do not fill the unit over 2/3 full. When cooking foods that expand such as grains, beans, and dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the pressure release valve and developing excess pressure. Please see "Cooking Preparation".
9. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti can foam, froth, sputter, and clog the pressure release. These food items should not be cooked in a pressure cooker.
10. Always check the pressure release valve and float valve and for clogging before use.
11. Make sure the pressure release handle is in the sealing position for all pressure cooking programs.
12. Do not open the pressure cooker until all internal pressure has been released. If the handle is difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. Please see "Cooking Preparation".
13. Never deep fry or pressure fry in the unit with oil.
14. To protect against electrical shock, do not immerse the cord, power plug, or appliance in any liquid.
15. Unplug from power outlet when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to "off", then remove plug from the wall outlet.
16. Do not operate any appliance with damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
17. Use of accessories and parts that are not recommended by Kingbull® may cause damages. Cook only in the inner pot provided.
18. Do not let cord hang over edge of table or counter or touch hot surfaces.

SPECIAL INSTRUCTIONS:

This model has a turning grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that

must is accessible. **Do not attempt** to modify the plug in any way.

For safety reasons, the power supply cord is designed to be short to minimize the possibility of entanglement or tripping.

WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never shape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

Specifications:

Model	Voltage	Power	Volume
M-60F3	120V~60Hz	1000W	6 Qt
M-80F3	120V~60Hz	1000W	8 Qt

Accessories: Rice Paddle, Measuring Cup, Condensation Collector, and User Manual

Each function preset cooking default menu as the following table.

Function	Default preset	Time range	Keep warm	Default setting	Adjust setting
Soup	20	3min-4H	24H	30min-24H	High Pressure/Low Pressure (10/30min)
Meat/Stew	35	3min-4H	24H	30min-24H	High Pressure/Low Pressure (20/35min)
Bean/Chili	25	3min-4H	24H	30min-24H	High Pressure/Low Pressure (10/25min)
Poultry	25	3min-4H	24H	30min-24H	High Pressure/Low Pressure (10/25min)
Slow cook	6H	1-12H	24H	30min-24H	Less/Normal/More (-60min/0/+60min)
Sauté	30	N/A	N/A	N/A	N/A
Rice	15	N/A	24H	30min-24H	Less/Normal/More (-10/0/+10)
Multigrain	20	N/A	24H	30min-24H	Less/Normal/More (-10/0/+20)
Porridge	20	3min-4H	24H	30min-24H	Less/Normal/More (-10/0/+30)
Steam	10	3min-4H	24H	30min-24H	High/Low (-3/10)
Yogurt	8H	3min-12H	N/A	30min-24H	Less/Normal/More (-8min/0/+12H)
Canning	15	3min-4H	24H	30min-24H	High	Less/Normal/More (-10/15/30)
Keep warm	4H	1-24H	1	N/A	N/A	N/A
DIY	15	3min-4H	24H	30min-24H	High	Less/Normal/More (-5/15/25)

Parts (pic for reference only)

Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please wash the inside of the lid and the inner pot with warm soapy water, rinse and thoroughly. Clean the outside of the cooker base with a damp cloth.

Never immerse the cooker base in water or any other liquid.

Never clean the cooker base in the dishwasher. The lid and sealing ring can be washed in the dishwasher. Place the sealing ring on the top rack whenever possible. Inspect the lid to ensure that there is no food debris blocking the valve.

Install the Condensation Collector.

1. Install the condensation collector: slide it into the slot on the cooker base. Follow the reverse order to remove it for cleaning.

Remove and Install the Sealing Ring.

The sealing ring can be removed by pulling it outward, sanitizing section. To reinstall the sealing ring, press it down into the hollow section by section. The sealing ring can be installed with either side facing up.

Please note the following:

- Prior to each use, check to make sure the sealing ring is well sealed.
- After use, remove any food debris from the sealing ring. Pressure cooking programs, the lower amount ofpressure food and liquid should NEVER pass 2/3 of the inner pot capacity. When cooking foods that expand such as rice, beans, or dried vegetables, do not fill the inner pot over 1/2 full. For other pressure cooking programs, Do not exceed the inner pot capacity. Please see the pressure release section.
- Place the inner pot inside the cooker base. Ensure that the inner pot has no food debris. Wipe dry the outside ofthe inner pot and the heating plate inside the cooker base. After putting the inner pot back into the cooker base, make sure the inner pot rotation is in the correct position. Improper placement may result in poor pressure sealing.
- Do not place the lid completely. Pick up the lid and put the lid on the cooker with the ⚙ mark on the lid aligned with the ⚙ "Open" mark on the cooker base and gently rotate the lid counterclockwise approximately 30 degrees until the ⚙ mark on the lid is aligned with the ⚙ "Close" mark on the cooker base.Into the Cooking Mode. Lid Handle Steam Release Handle Lid Support Sealing Ring Inner Pot Condensation Collector Cooker Base Control Panel Power Cord Lid Support Base Steam Release Handle Lid Handle Lid Support Sealing Ring Inner Pot Condensation Collector Cooker Base Control Panel Power Cord Lid Support Base

Safe Lid Opening

Make sure the pressure cooking program has endedor press "Start/Cancel"to stop the program.

1.Release pressure by one of the following approaches:

a) **Quick Release:** Turn the pressure release handle to the "Venting" position to let out steam until theFloat valve drops.

Caution

Keep your hands and face away from the opening on the top of the pressure release handle when using Quick Release. The escaping steam is hot and can cause scalds.

- Never put out the pressure release handle when it is letting out steam.

- The steam jet from Quick Release is not suitable for food with large volume or high starch content (e.g. porridge, congee, sticky liquids, soup, etc.). Food content may splatter out from the pressure release valve and block the steam vent.

b) **Natural Release:** Allow the cooker to cool down naturally until the float valve drops down. This requires 10 to 15 minutes or longer, depending on the amount of food inside. After the cooking is finished, the cooker will be in Keep Warm mode. Wait: Place a wet towel on the lid to speed up the process.

2.Open the lid: To avoid vacuum suction on the lid, turn the pressure release to "Venting" position and the lid will be easy to open. Tip: Hold the lid handle, turn the lid counterclockwise to the open position and the lid up to open.

Warning:

- Do not open the lid until pressure inside the pot is completely released. As a safety feature,the lid will not open until the float valve is fully lowered.
- If the float valve is stuck due to food debris or sticky liquid, you can push it down with a pair of chopsticks or tongs. Be certain that the pressure has been released by pressing inside the inner pot, releasing thepressure release handle to the venting position.
- To avoid potential pressure build up, please ensure the float valve is open to the lid. DO NOT open the lid until after the pressure is completely released naturally or manually by opening the pressure release valve.

Adjusting Pressure

1.**Open the lid**: Put the pot in the hot handle, rotate approximately 30 degrees counterclockwise until the ⚙ mark on the lid is aligned with the ⚙ "Open" mark on the cooker base.

2.**Check whether all parts are the lid are assembled properly**: Check the float valve and pressure releasevalve for obstructions. Make sure that the sealing ring is well seated. Put the lid onto the cooker base.

3.**Take out the inner pot and add food and liquid**: For pressure cooking programs, the lower amount ofpressure food and liquid should NEVER pass 2/3 of the inner pot capacity. When cooking foot that expands such as rice, beans, or dried vegetables, do not fill the inner pot over 1/2 full. For other pressure cooking programs, Do not exceed the inner pot capacity. Please see the pressure release section.

4.**Place the inner pot inside the cooker base**. Ensure that the inner pot has no food debris. Wipe dry the outside ofthe inner pot and the heating plate inside the cooker base. After putting the inner pot back into the cooker base, make sure the inner pot rotation is in the correct position. Improper placement may result in poor pressure sealing.

5.**Close the lid completely**: Pick up the lid and put the lid on the cooker with the ⚙ mark on the lid aligned with the ⚙ "Close" mark on the cooker base and gently rotate the lid clockwise approximately 30 degrees until the ⚙ mark on the lid is aligned with the ⚙ "Close" mark on the cooker base.Into the Cooking Mode.

6.**Cooking**: Select the food preset menu or manually adjust the cooking time and pressure level. "Keep Warm", "Yogurt", "Sauté", "Steam", "Rice", "Multigrain", "Porridge", "Soup", "Meat/Stew", "Bean/Chili", "Poultry", "Slow cook", "Canning", "Keep warm", "Cooking", "DIY" functions are pressure cooking functions. "Slow Cook", "Sauté", "Yogurt" and "Delay Start" functions, the time counts down. For "Keep Warm", the time counts up.

Operation Mode (The 4 operations keys)

The **"Pressure"** keys toggles the pressure setting between "High Pressure" and "Low Pressure" for the pressure cooking functions. Pressure cooking functions are "Soup", "Meat/Stew", "Bean/Chili", "Poultry", "Multigrain", "Porridge", "Steam", "Rice", "Canning". The **"Pressure"** key has no effect on non-pressure cooking functions. "Slow Cook", "Sauté", and "Yogurt".

The **"Adjust"** key is used to adjust the cooking time. For pressure cooking functions "Soup", "Sauté" and "Keep warm" functions.

The **"Delay"** key is to delay the cooking process. To use, first select the desired cooking function (all program functions except "Sauté", "Yogurt" & "Keep warm"), and then press the "Delay" key. Repeat the keys to set the desired hours. **Note: Pressure cooking is disabled for the program starts. Please** allow sufficient cooking time and cooking down timeafterwards. Cooking time is up to 24 hours. Please see the "Delayed Cooking with Timer" section for details.

The **"Start/Cancel"** key is used to start or cancel the cooking. When the cooking mode is set, press the button to start the cooking process. When the cooker is in the cooking process, pressing this key will cancel the program and return the cooker to standby state.

Lid Operation (Lid handle and steam release handle)

1. **Close the lid completely**: Pick up the lid and put the lid on the cooker with the ⚙ mark on the lid aligned with the ⚙ "Open" mark on the cooker base and gently rotate the lid counterclockwise approximately 30 degrees until the ⚙ mark on the lid is aligned with the ⚙ "Close" mark on the cooker base.Into the Cooking Mode.

2. **Open the lid**: To avoid vacuum suction on the lid, turn the pressure release to "Venting" position and the lid will be easy to open. Tip: Hold the lid handle, turn the lid counterclockwise to the open position and the lid up to open.

Control Panel

The control panel of Kingbull F3 model consists of an LCD display, 4 operation keys,14 function keys and 1 rotary knob. The control panel of Kingbull F3 model has a function indicator light. Operation keys do not have indicator lights.

Indicator Lights

- Pressure Indicator: 3 states which are shown on the LCD display andfunctionindicators.
- Operation Indicator: The LCD display shows "Cook".

2.Preheating state: The LCD display shows "Cook" and the activated function indicator lights up.

3.Pressure cooking state: the activated function indicator lights up and the LCD display shows time For all pressure cooking, "Slow Cook", "Sauté", "Yogurt" and "Delay Start" functions, the time counts down. For "Keep Warm", the time counts up.

Operation Keys (The 4 operations keys)

The **"Pressure"** keys toggles the pressure setting between "High Pressure" and "Low Pressure" for the pressure cooking functions. Pressure cooking functions are "Soup", "Meat/Stew", "Bean/Chili", "Poultry", "Multigrain", "Porridge", "Steam", "Rice", "Canning". The **"Pressure"** key has no effect on non-pressure cooking functions. "Slow Cook", "Sauté", and "Yogurt".

The **"Adjust"** key is used to adjust the cooking time. For pressure cooking functions "Soup", "Sauté" and "Keep warm" functions.

The **"Delay"** key is to delay the cooking process. To use, first select the desired cooking function (all program functions except "Sauté", "Yogurt" & "Keep warm"), and then press the "Delay" key. Repeat the keys to set the desired hours. **Note: Pressure cooking is disabled for the program starts. Please** allow sufficient cooking time and cooking down timeafterwards. Cooking time is up to 24 hours. Please see the "Delayed Cooking with Timer" section for details.

The **"Start/Cancel"** key is used to start or cancel the cooking. When the cooking mode is set, press the button to start the cooking process. When the cooker is in the cooking process, pressing this key will cancel the program and return the cooker to standby state.

Keep warm cooker can not be used for the "Start/Cancel" key to start any cooking.

Function Keys

1.**The "Soup"** key is for making various soups and broth. You can use the "Adjust" key to select "Less, "Normal" and "Less cooking time" for pressure cooking time and "High" or "Low" to combine the pressure and temperature to a level that the liquid never goes into a heavy boiling state. Pressure cooking time is adjustable from 10 to 30 minutes. Use this setting for most of the chicken remains intact after cooking. If you need the food cooked to be fully broken down, please ed ure and the soup before serving.

2.**The "Meat/Stew"** key is for cooking meat and stew. The "Adjust" key can be used to change the cooking time to achieve the desired meat texture.

3.**The "Bean/Chili"** key is for cooking beans and Chili. If you make the heart of your food cooked, please use the "Adjust" key to select "More".

4.**The "Poultry"** key is designed for cooking poultry dishes. You may use the "Adjust" key to change the poultry cooking time from "Normal" to "Less" or "More" depending on your preference of texture and the weight of poultry you put into the pot.

5.**The "Slow Cook"** key allows you to use your F1-C as a conventional slow cooker.

- The "Slow Cook" function has two cooking modes: "Low" and "High" to set the cooking time to 4 hours, 6 hours, 8 hours. Please see the "Slow Cooking" section for for details.

6.**The "Sauté"** key is used to cooke food in the pot before pressure cooking inside the inner pot.

7.**The "Keep Warm"** key is to warm food. When the cooker is in standby state, press this key again to decrease the keep warm temperature.

8.**The "Rice"** key is for cooking rice. The "Adjust" key can be used to adjust the cooking time to achieve the desired texture.

9.**The "Multigrain"** key is for cooking multi-grain dishes. The "Adjust" key can be used to adjust the cooking time to achieve the desired texture.

10.**The "Porridge"** key is for making porridge of various grains. You can use the "Adjust" key to select a cooking duration. The "Normal" duration is for rice porridge. For a mixture various grains and beans, please choose the "More" duration. Select the Porridge before serving. Please note, after the "Porridge" program is finished, do NOT use the Quick Release method; otherwise, the porridge will splatter through the steam release handle. Please use Natural Release.

11.**The "Steam"** key is designed for steaming purposes (A steam rack is needed). The "Adjust" key can be used to adjust the cooking time.

12.**The "Yogurt"** key is for making yogurt.The "Adjust" key can be used to adjust the cooking time to achieve the desired texture. Please refer to the "Yogurt Cooking" section for details. Please ed ure "Yogurt" is displayed on the LCD display before adding the milk and yogurt.

13.**The "Canning"** key is for making canning. The "Adjust" key can be used to adjust the cooking time to achieve the desired texture.

14.**The "DIY"** key allow customization of the cooking program. You can adjust the pressure setting by pressing "Pressure" key, adjust the cooking time by pressing "Adjust" key or rotating the knob.

Pressure Cooking

The following procedure is for "Soup", "Meatstew", "BeanChili", "Poultry", "Rice", "Multigrain", "Porridge", "Steam", "Canning" &"DIY" functions

1.**Follow steps** in the "Cooking Preparation" section to place the manual. Connect power cord.

2.**Select a cooking function**, e.g. "Soup". Once a function key is pressed, its indicator bombs. Simultaneously, the default

setting for the cooking function, time and pressure level and goes into the Auto "Keep Warm" cycle for up to 24 hours.

Delayed Cooking with Timer

Your F3 model has a delay function to delay the start of cooking for up 24 hours. Delay function does not apply to the "Keep Warm", "Yogurt" and "Slow Cook". Please refer to the appropriate section for program for delayed cooking.

1. Follow steps in the process "Pressure Cooking" and "Slow Cooking" sections to set a cooking program.

2. After program selection, press the "Delay" key to set the time to be delayed. Rotate the knob to set the delayed time. The time shown is the delayed time before the program starts. Please allow sufficient cooking time and cooking down time before serving.

- **Note**: Depending on the food content, the quantity and its temperature (frozen or not), theprimeval cycle can be different.
- As the pressure increases inside the cooker, it is perfectly normal for traces of steam to escape from the float valve until the first stage of pressure is reached.
- The cooking time counts down to indicate the remaining time. During this pressurized state, the pressure cooker is operating at high pressure. The cooker will beep every 10 seconds. You may use a small amount of steam coming out of the steam release handle to check. This is perfectly normal.
- During the cooking operation, the cooker will make soft clicking sounds. This is perfectly normal.
- At any time, you can cancel the cooking program in progress and return to standby mode bypressing the "Start/Cancel" key.

3. Pressure cooking cycle finishes, the cooker beeps and automatically goes into theKeep Warm"Keep Warm" cycle. The cook counts up for up to 24 hours. If the 24 hours Auto "Keep Warm" cycle finishes, the cooker will automatically switch off.

- It is not recommended to cook food in pressure cooker "Keep Warm" state for too long as it may affect thefeature when cooking Rice.
- To serve food, press "Start/Cancel" button to stop the keep warm cycle and then follow the instructionsin the "Safe Lid Opening" section of this manual.
- "Lid" is displayed on the LCD display, the inner pot may not appear to be stuck on the lid due to a vacuum effect.Please turn the pressure release to "Venting" position to let in air when lifting the lid.

Slow Cooking

Please refer to the "Cooking Preparation" section of this manual. The pressure releasehandle should be at the "Venting" position.

1. Connect the cooker to the power outlet.

2. Select the desired cooking mode with the "Adjust" key. By pushing the "Adjust" key repeatedly, you can adjust the cooking mode to "Normal", "More" or "Less", which correspond to medium, high and low in a conventional slow cooker.

3. Change cooking time between 1 and 10 hours by rotating the knob. Pls be noted that the knob should be pressed first, then you can rotate clockwise or counterclockwise to adjust the time.

4. Press the "Start/Cancel" key to start the cooking.

5. When the cooking finishes, the cooker beeps and goes into the Auto "Keep Warm"cycle for up to 24 hours.

Delayed Cooking with Timer

Your F3 model has a delay function to delay the start of cooking for up 24hours. Delay function does not apply to the "Keep Warm", "Yogurt" and "Slow Cook". Please refer to the appropriate section for program for delayed cooking.

1. Follow steps in the process "Pressure Cooking" and "Slow Cooking" sections to set a cooking program.

2. After program selection, press the "Delay" key to set the time to be delayed. Rotate the knob to set the delayed time. The time shown is the delayed time before the program starts. Please allow sufficient cooking time and cooking down time before serving.

3. Press the "Start/Cancel" key to start the "Delay" function. The time on the LCD display counts down, and the heating element will be activated when it reaches zero.

4. The unit starts cooking when the delay timeis counting down to 0. After cooking, the cooker will enter the Keep-warm mode.

To cancel the delay operation, press the "Start/Cancel" key at any time.

Reminder

Pressing "Keep-Warm" key in the standby state activates the "Keep-Warm"function, the keep warm indicator flashes. The LCD displays "Keep warm". The default time is 24hours. To change the time from 1hours and 24hours. When "Keep Warm" function starts, the time counts down. When it finishes, the cooker goes in standby mode.

Reset

Follow steps in the "Cooking Preparation" section of this manual. Keep the lid open to prevent pressure build-up.

1. Connect the power cord. Press the "Pressure" key. Pressure indicator flashes. Press the maximum operation time of one "Soup" cycle is 30 minutes. If you need more time, simply press the "Start" key to restart the cycle.

2. To avoid pressure building up, the lid cannot be closed. If you accidentally close the lid, "Keep Warm" "Lid" is displayed on the LCD display. Open the lid.

Caution: partially closing the lid during pressure cooking can cause pressure to build up in the cooker. Thecook be interrupted.

3. Heating starts only after pressing the "Start/Cancel" key. The "Sauté" program can be cancelled at any time by pressing the "Start/Cancel" key to start.

Boiling Water

There are two ways to make yogurt. One is to make yogurt with milk, and the second is to make yogurt with boiled milk.

1. Pour 1 qt of milk into the inner pot. Heat the mix milk to 185 ° C - 212 ° F for sterilization. (This serves two purposes: first, killing pathogens and harmful bacteria that can grow during fermentation. Second, denatured milk proteins will not easily mix with making proteins easier to absorb.)

You can heat the milk by adding 1 cup of water to the inner pot, placing it in a steam rack and pressure cooking on "Steam" for 5 minutes. Then, release the pressure and open the lid. Let the mixture cool for 5 minutes. Once the pressure is complete, use the "natural release" method to release the steam.

2. Remove the lid and take out the inner pot, wash them with detergent, rinse with water and then wipe dry with a soft cloth. Do not take apart the pressure release handle and seal ring.

3. Cool the inner pot to 110 ° F - 115 ° F. Add 1 cup of yogurt or 2 tablespoons of powder yogurt. Stir gently to make yogurt with food milk.

4. Clean the cooker base with a clean damp cloth. **Do not immerse the cooker into water.** Do not use a wet cloth to clean the yoke and place the inner pot back into the cooker base.