6.3QT PRESSURE COOKER
INSTRUCTION MANUAL

YAUFEY

Convenient Pressure Cooker



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Pictures in manual are for reference only. Please refer to actual product.

WHAT' S INCLUDED



Pressure Cooker



Inner pot



Power Cord



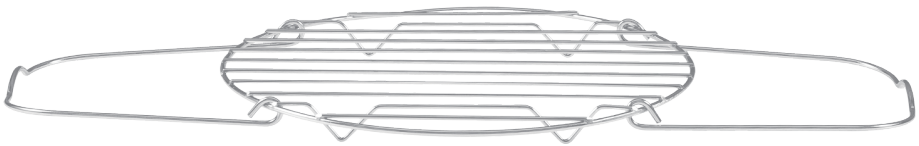
Rice Spoon



Rice Measuring Cup



Glass Lid



Steam Rack

IMPORTANT SAFEGUARDS



When using electrical appliances, basic safety precautions should be followed as follows:

- Read all the instructions.
- Intended for household use only.
- Do not use the appliance for anything other than intended use.
- Do not operate this unit in the presence of explosives and/or flammable fumes.
- Remove the unit and the instruction manual from the box and remove all packing materials.
- The inner pot should be washed before first use.
- Do not touch the lid or any of the stainless steel surfaces when in use, as these surfaces will become very hot during operation. Use the lid handle to adjust and remove the lid.
- When handling and lifting the pressure cooker, use the side handles and pot holders.
- Do not lift the pressure cooker by the lid handle.
- Do not leave the appliance unattended during operation. Close supervision is necessary when any appliance is used by or near children to avoid injury to themselves or others.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.



- Once you have started the cooking cycle you CANNOT remove the lid until all pressure has been released. It is recommended that you follow the safe method for the pressure to release, which depends upon the contents or liquids inside.
- Do not place the unit on or near gas or electric cooktops or in a heated oven to avoid damages.
- Keep the pressure cooker away from flammable and explosive articles.
- Use only replacement parts provided by the manufacturer.
- To protect against electrical shock, do not immerse power cord, plugs, or the whole unit in water or any other liquid.
- A short power cord is provided to minimize the risks resulting from becoming entangled in or tripping over a longer cord.
- The use of an extension cord is not recommended.
- Place the unit on a level surface away from walls and cupboards. Do not let the cord hang over the edge of a table or counter, or come into contact with hot surfaces.
- Always plug the cord into the appliance first, then plug the cord into a grounded three-prong wall outlet. To disconnect, make sure the unit is turned off, then unplug from the wall outlet.
- Unplug the pressure cooker when not in use and before cleaning. Allow to cool before cleaning or taking off parts.
- Make sure the unit is unplugged before moving the unit.

- Extreme caution must be used when moving an appliance containing oil or other hot liquids. Do not move the appliance during cooking.
- Always place ingredients in the inner pot of the pressure cooker to avoid damage to the heating element.
- Never use the pressure cooker without the inner pot provided.
- Do not place the inner pot of the pressure cooker onto a gas or electric burner.
- Do not use a damaged or cracked inner pot.
- Never operate the pressure cooker without food or liquid in the inner pot.
- If you are using plastic utensils, do not leave them inside the appliance when hot.
- Do not place the inner pot when hot on any surface that may be affected by heat.
- Do not place inner pot when hot into cold water or freezer.
- Do not place anything, other than the lid, on top of the pressure cooker when assembled, when in use and when stored.
- Make sure when filling the inner pot, do not fill past the 2/3 marked on the inner pot. When cooking foods that expand such as rice or dried vegetables, do not fill the unit over the 1/2 mark. Over filling may cause a risk of clogging the exhaust pipe.
- This unit cooks under pressure. Improper use may result in a scalding injury, make sure the unit is properly closed before operating.

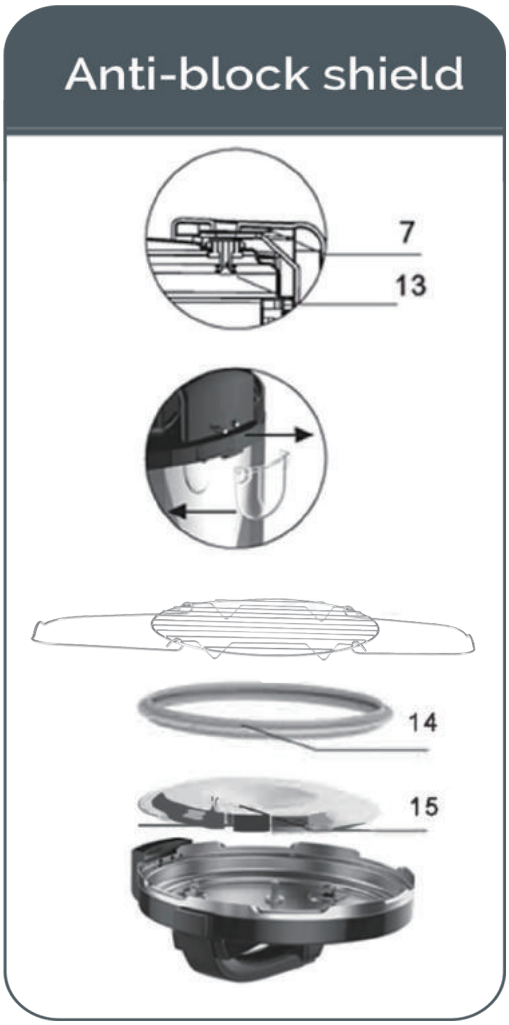


- Do not use the pressure cooker near or under surfaces that are heat sensitive or those that may be damaged by steam.
- To avoid scalding from escaping steam while removing the lid, carefully lift the lid angled away from yourself.
- Never forcibly open the lid as the contents are under pressure, extremely hot, and could cause burns. Turn the dial to OFF on the control panel to stop operation, then wait until sufficient heat and pressure have subsided and the lid is unlocked to open the lid.
- If you use the quick release method by using the exhaust button steam and liquids will be released through the pressure relief valve. Use caution, as the steam and liquids will be very hot. Do not attempt to force open the lid as the contents are under pressure and extremely hot and could cause burns.
- Do not use outdoors.
- SAVE THESE INSTRUCTIONS.



PARTS IDENTIFICATION





1. Lid Handle
2. Lid
3. Pressure Release Button
4. Pressure Limiting Exhaust Valve
5. Exhaust Pipe
6. Float Valve
7. Floater
8. Inner Cooking Pot
9. Control Panel
10. Heating Element
11. Condensation Cup
12. Main Unit
13. Sealing Ring
14. Sealing Circle
15. Aluminum Cover

Condensation Cup

Attaches to the outside of the pressure cooker to collect condensation while the unit is under pressure. Please empty and clean after each use with a non abrasive liquid and sponge then place back on the unit.

Steam Rack

Place the steam rack inside the inner pot to steam veggies and much more. Hand wash with non abrasive liquid and sponge.

CONTROL AND FEATURES



ONE TOUCH CONTROLS
Perfect cooking results with built-in automatic programs

When the unit is first plugged in, "— — — —" will appear on the LED Display. When a cooking process is selected, such as " rice ", the default time will be displayed for 5 seconds in the LED window. When the pressure is built, the time begin to countdown.

Program Settings

Function	Default time	Pressure time(mins)			Adjustment time	Delay time	Keep warm time
		quick	middle	well			
Rice	12mins	8	12	25	8-25 (1) mins	24hours	24hours
Bean/chilli	30mins	20	30	45	20-45(1) mins	24hours	24hours
porridge	20mins	10	20	30	10-30(1) mins	24hours	24hours
steam	10mins	5	8	20	5-20(1) mins	24hours	24hours
Saute	20mins	15	20	30	15-30(1) mins	//	//
multigrain	40mins	20	40	60	20-60(1) mins	24hours	24hours
poultry	15mins	5	15	30	5-30(1) mins	24hours	24hours
Slow cook	2hours	1hours	2hours	12hours	1-12hours (30mins)	24hours	24hours
yogurt	8hours	6hours	8hours	12hours	6-24hours (30mins)	//	//
Egg maker	5hours	3	5	8	3-8(1) mins	24hours	24hours
soup	30hours	20	30	40	20-40 (1) mins	24hours	24hours
Meat/stew	35hours	20	35	45	20-45 (1) mins	24hours	24hours

BEFORE FIRST USE

1. Remove all packaging materials. Please locate the power cord before throwing away packaging materials.
2. Clean the inner pot and lid with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE

1. Open the lid with the control panel facing you grasp the lid handle and turn the lid clockwise till the arrow aligns with open position located on the unit. Lift up the lid. (See figure 1 and 2)



Figure1



Figure2

2. Adding ingredients into the cooking pot. Following a recipe provided, put food and liquid into the cooking pot, while following the guidelines below.
   - Food and liquid cannot exceed 2/3 of the cooking pot height.
   - For food that expands easily in water, the liquid level can not exceed 1/2 of the cooking pot height.
3. Close the lid by lowering it onto the pressure cooker. With the arrow in the open position, grasp the lid handle and turn it counterclockwise until the arrow aligns with the close position on the unit. See figure 3 and 4.



Figure3



Figure4

- WARNING: Never attempt to open the lid while pressure cooking. In the event the lid is not closed properly the unit will not build pressure, air will be leaking from the lid, if this happens unplug the unit, allow the unit to cool completely and release any pressure from the unit (this could take up to 30 minutes).



4. In order to cook under pressure, the lid must be on the unit.

⚠ CAUTION

- When cooking food containing a high amount of liquid and/or the “Warm” green indicator light is on, do not manually release the pressure, food and liquid will spurt from the exhaust pipe.
- When the unit is under pressure keep hands and face away from the unit as it is extremely hot.

⚠ Note: During the initial cooking cycle it is normal for air to come out of the float valve for 10 to 20 seconds. After the cold air is expelled, the remaining interior air temperature increases and the float valve will close.

5. Turn the dial to the time specified for the recipe, the red heating light will illuminate. The countdown timer will not start until the unit has reached the proper pressure.

⚠ Note: The cooking time can be increased by turning the dial to the desired time.

6. When the correct pressure has been reached the exhaust valve will lock the lid and the timer will begin to countdown.

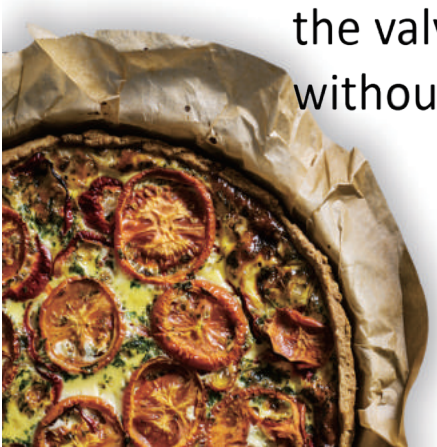




7. After pressure cooking is complete the red heating HEATING light will turn off and the green WARM light will illuminate indicating that the pressure cooker is in the keep warm mode. The WARM and HEATING light will cycle on and off independently during the keep warm mode.
8. The pressure can be released manually using the exhaust button or on its own. If a recipe states that the pressure needs to be released on its own, unplug the cooker and let the unit sit for 10-30 minutes dependent upon the contents inside the unit. If the recipes says to release pressure manually unplug the cooker and press the pressure exhaust button until pressure is released. Use caution when manually releasing pressure as hot steam will be released.

⚠ WARNING: Do not release steam manually with recipes containing liquid such as soups or stews. If the cycle is not completed turn the control knob counter-clockwise until it is in KEEP WARM and unplug the cooker for pressure to be released on its own.

9. Pressure is completely reduced when the unit is in the WARM mode pressure and steam escaping from the valve is no longer audible and the lid opens freely without force.





10. Remove the lid by grasping the handle and twisting the lid counter-clockwise to the open position. As noted, the lid will not open unless all the pressure is released. Never force open the lid if it does not open freely, the unit is still under pressure.

11. To turn the unit off, turn the control knob to Keep Warm and then unplug the unit. The unit will continue to cook food while in the WARM cycle so it is important to turn off the unit if the food is completely cooked and there is no need to keep the food warm.



CLEANING

Clean after every use.

1. Switch the pressure cooker to the “OFF” position, unplug and allow to cool completely.
2. Wash inner pot, condensation cup and lid in hot water with dish liquid. Rinse and dry thoroughly. To clean the condensation cup, remove from the side of the unit, once cleaning is finished click the condensation back onto the side.
3. Wipe the external surface of the pressure cooker with a soft damp cloth and dry surfaces with soft dry cloth. Do not use detergent or abrasives as these may scratch the coating.

⚠ Note: Never immerse or place water inside the pressure cooker housing in water.

To clean the Sealing Circle and Floater



TROUBLE SHOOTING

Problem	Reason	Solution
It is difficult to close the lid.	The sealing ring is out of place. The float valve is stuck in the push rod.	Place the sealing circle properly. Push the rod in place.
It is difficult to open the lid.	After releasing, the float valve has not gone down.	Press the float valve down.
Steam is leaking from the lid.	The sealing ring is out of place. There is food residue on the sealing ring. There is an abrasion on the sealing ring. The cover is not properly placed.	Install the sealing ring properly. Clean the sealing ring after every use. Replace the sealing ring. Close the lid properly.
Steam is leaking from the float valve.	There is food residue on the sealing ring. There is an abrasion on the sealing ring or the float valve.	Clean the sealing ring after every use. Replace the sealing ring or float valve.
The float valve will not rise.	The float valve cannot align with the position of the sealing. There is not enough food or liquid in the pot. Steam is leaking from the lid or the float valve.	Set the float valve to the right position. Place enough liquid or food inside the pot. Please see points above about the lid or float valve leaking.

LIMITED WARRANTY



Limited Warranty

The manufacturer warrants that your Yaufey Cooker is free of defects in materials and workmanship and will, at its option, repair or replace any defective Yaufey Cooker that is returned to it. All parts and components of the Yaufey Cooker are warranted for one year from the original date of purchase. This warranty is valid only in accordance with the conditions set forth below:

- Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.

- The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated .This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.

This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty.Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Repair or replacement of the product (or, if repair or replacementis not feasible a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.If you have any question or get trial products , please contact us: support@yaufey.cn

Yaufey ® Company

Telephone: +86-189-2840-4272
Web: www.yaufey.com
E-mail: support@yaufey.cn

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