Before operating your new appliance, please read all instructions carefully and keep for future reference.
When using pressure cookers, basic safety precautions should always be followed:

1. Read all instructions before operation.
2. Do not touch hot surfaces. Use handles or knobs and a potholder.
3. This appliance should not be used by or near children or individuals with certain disabilities.
4. **NEVER ATTEMPT TO OPEN LID WHILE THE UNIT IS OPERATING.** Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If lid is difficult to rotate, this indicates that the cooker is still pressurized. Do not force it to open. Any pressure in the cooker can be hazardous. See "OPERATING INSTRUCTIONS" section in this manual.
5. Do not place the pressure cooker in a heated oven or on any stovetop.
6. Extreme caution must be used when moving a pressure cooker containing hot liquids.
7. Do not use pressure cooker for other than intended use.
8. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "INSTRUCTIONS FOR USE" section in this manual.
9. To protect against electrical shock, do not immerse cord, plugs, or outer vessel in water or other liquids.
10. Do not fill unit over 2/3 full. When cooking foods that expand during cooking such as rice, legumes, beans, or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the pressure limiting valve and developing excess pressure. Failure to follow this procedure can result in injury to person(s) and/or damage to the unit. See "INSTRUCTIONS FOR USE" section in this manual.
11. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker unless following a Maxi-Matic® approved pressure cooker recipe.
12. Always check the pressure release devices for clogging before use.
13. Do not use this pressure cooker for pressure frying oil.
14. DO NOT tamper with the Steel Ring in the Lid (2) with any tools or external forces. If the Steel Ring is damaged, please stop using immediately and replace the Lid.
15. Clean the Filter (17) regularly to keep the cooker clean.
16. NEVER use additional weight on the Pressure Limiting Valve (3) or replace the Pressure Limiting Valve (3) with anything not intended for use with this unit.
17. The surface of contact between the Inner Pot (6) and the Electronic Heating Plate (14) should always be clean. DO NOT use the Inner Pot with other heating sources. DO NOT replace the Inner Pot with a container other than what is recommended by the manufacturer.
18. The Inner Pot consists of a non-stick layer surface. To avoid scratching the non-stick surface, please use wooden or plastic utensils.
19. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or removing parts.
20. Do not operate this appliance with a damaged cord or plug or after it malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
21. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to off, then remove plug from wall outlet.
22. Do not use outdoors.
23. The use of accessories not specifically recommended by Maxi-Matic® may cause injuries or damage to the unit.
24. Some countertop and table surfaces, such as Corian®, wood and / or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended...
by countertop manufacturers and Maxi-Matic® that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.

25. Do not use under hanging cabinets; steam from pressure release may cause damage.

26. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-pronged cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Warning: Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

A. Use only 3-pronged extension cord with 3-blade grounding plug.

B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.
ABOUT PRESSURE COOKING

This digitally controlled and automatic *Pressure Cooker* uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking. Your Elite Platinum *Pressure Cooker* seals in steam to cook hotter and faster while maintaining important nutrients for healthier meals. Cooking fast and with less water saves vital natural resources and energy! The unit features easy touch-button settings, a countdown timer, and a cooking pot big enough for family gatherings! It’s the easiest pressure cooker to use on the market. It may seem like a complicated unit but rest assured, this pressure cooker is simple to use, makes meals quick and easy, and overall it saves you money! Please accept our thanks for purchasing an Elite Platinum *Pressure Cooker* and Enjoy!

ELECTRICAL SAFETY WARNING

- There is a potential risk of fire, electric shock or injury to persons if the product is not used as instructed. Protection against electric shock is assured only if the main power cord is connected to a properly grounded 120V | 60Hz power receptacle.
- This product is to be used in an indoor environment only and is not intended for commercial use. Dry locations only.
- All parts and accessories for this appliance must be used properly according to the instructions. All parts and accessories must be the original provided from manufacturer. All other parts or accessories that is not intended for use with this appliance is strictly prohibited.
- The use of an extension cord, power adapter or other electric devices is highly not recommended.

LED ERROR INDICATOR

- If any of the below error codes appear on the pressure cooker display, unplug the power cord and re-plug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.
- See Troubleshooting #11 on page 17 for instructions regarding an E4 error.

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<th>Problems/Causes</th>
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<td>E3</td>
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PARTS IDENTIFICATION

1. Handle
2. Lid
3. Pressure Limiting Valve
4. Float Valve (external view)
5. Float Valve (internal view)
6. Inner Pot
7. Outer Pot
8. Handle
9. Upper Ring
10. Control Panel
11. Power Cord
12. Condensation Cup
13. Main Body
14. Heating Plate
15. Bottom Ring
16. Seal Ring for Float Valve
17. Filter
18. Rubber Seal Ring
19. Sensor

UNDERSIDE OF LID

ACCESSORIES

Measuring cup
Spoon
**PARTS IDENTIFICATION (cont.)**

**RUBBER SEAL RING ASSEMBLY**
Always ensure the Rubber Seal Ring (18) is properly and securely fitted onto the metal ring in the interior of the Lid (2). The Rubber Seal Ring (18) should be placed into the Lid (2) by fitting it around the outer part of the entire metal ring making sure that the crease in the Rubber Seal Ring (18) meets with the metal ring all the way around (Figures 1–2).

**PRESSURE COOKER LID MARKINGS**
Please note the "OPEN" and "CLOSE" markings on the Upper Ring (9) of the pressure cooker body (13) and the “▽” on the rim of the Lid (2). To properly close and secure the pressure cooker Lid (2), always line up the "CLOSE" marking on the Upper Ring (9) and the “▽” on the rim of the Lid (2) (Figure 3).
**PRESSURE LIMITING VALVE WARNING**

**WARNING**: Avoid serious injury. Always use tongs or a long kitchen tool to set the valve to EXHAUST (Figure 4).

**CAUTION HOT STEAM**: KEEP HANDS AND FACE AWAY FROM THE PRESSURE LIMITING VALVE WHEN ROTATING TO EXHAUST.

**CONDENSATION CUP ASSEMBLY**

The Condensation Cup is the clear plastic piece that snaps into the back side of the pressure cooker as shown in Figure 6. Place condensation cup in rear of the unit until it locks into place; it is part 12 in the diagram on page 5.
ADDITIONAL SAFETY TIPS

• Always keep hands and face away from Pressure Release Device when releasing pressure.
• Use extreme caution when removing the lid after cooking. Always tilt the lid away from you, so any remaining steam is away from your face.
• Never attempt to open lid while cooking, or before the Red Float Valve (4) has dropped. Do not attempt to defeat this safety feature by forcing lid open.
• Do not cover or block the pressure valves.
• Do not touch the pot or lid except for the handle immediately after using.
• To avoid burns, allow food to cool before tasting. The temperature of the food gets considerably hotter than with conventional cooking.
• Ensure that the gasket is properly in place and is free of food particles or is not damaged in any way.
• **WARNING!** Do not release steam manually with recipes containing lots of liquid, such as soups and stews. Make sure the "KEEP WARM" indicator light is on and unplug the cooker. Allow to sit until the lid turns without any resistance.
• Do not fill unit over 2/3 full. When cooking foods that expand during cooking such as rice, legumes, beans, or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the pressure limiting valve and developing excess pressure. Failure to follow this procedure can result in injury to person(s) and/or damage to the unit. See "INSTRUCTIONS FOR USE" section in this manual.
• Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker unless following a Maxi-Matic® approved pressure cooker recipe.
• This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "INSTRUCTIONS FOR USE" section in this manual.
• Always check the pressure release devices for clogging before use.
• Do not use the pressure cooker without liquid; this could damage the pressure cooker severely.
• Do not use pressure cooker for storage purposes nor insert any utensils.
• This is **NOT** a Stovetop Pressure Cooker. Under NO circumstances should this Pressure Cooker or any of its parts or components be placed ON or NEAR a Stovetop, Range, or Open Flame. Doing so will cause serious damage to the Pressure Cooker and/or injury to person.
BEFORE FIRST USE

1. Remove packaging materials such as cardboard, plastics or Styrofoam and discard appropriately.
2. Clean all the parts by wiping with a soft damp cloth or sponge and dry thoroughly.
3. Thoroughly clean the cooking pot in the dishwasher or with warm soapy water. Rinse, towel or air-dry, and place in the pressure cooker.

LID ASSEMBLY:

How to open the lid: Hold the handle (1) firmly, turn the lid (2) counter-clockwise until it loosens and lift vertically (Figures 6-7).

Note: For new units, the seal of the lid (2) may be slightly stronger than normal and may be slightly difficult to unlock. Once the lid (2) has been opened and closed several times, it will loosen up.

How to close the lid: Observe the Rubber Seal Ring (18) inside the lid (2) and ensure that it is fitted onto the outer part of the metal ring all the way around. (Caution: If the rubber seal ring is damaged, do not use the pressure cooker. Contact Customer Service to repair or replace). To lock lid in place, remove any food residue from upper rim of cooking pot to ensure a proper seal. Hold the handle (1) and close it downwards at the Opened Lid position (Figure 8). Turn clockwise until you reach the "CLOSE" position (Figure 9). (A clamping sound can be heard. Note: To ensure you are properly closing the lid (2), see "PRESSURE COOKER LID MARKINGS" on page 6).

WATER TEST

For the first use, to ensure correct assembly of the Rubber Seal Ring (18), it is recommended to read the following instructions and fill the Inner Pot (6) with water to the 2/3 line and program to pressure cook for 30 minutes. Once completed, pour out the water. Rinse and towel dry the Inner Pot (6). The pressure cooker is now ready for use.
INSTRUCTIONS FOR USE

COOKING POT MARKINGS
Inside the removable cooking pot are two sets of markings. One side is marked "2/3 MAX PRESSURE COOK", which indicates the maximum fill line when cooking any food, other than rice in the pressure cooker. The other marking is MAX RICE CUP and is used when cooking rice. When pressure cooking rice, never fill the pressure cooker with water past the 2 cup marking.

1. Open lid, remove cooking pot from pressure cooker and add food and liquids as the recipe directs. NOTE: The total volume of food and liquid must not exceed 2/3 of the capacity of the cooking pot (Figure 10). For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 1/2 the capacity (Figure 11). Overfilling may clog the pressure limit valve, which can cause excess pressure to develop. Always use at least ½ cup liquid when pressure cooking.

WARNING: To avoid a serious burn injury when cooking foods other than rice, never exceed the 2/3 MAX PRESSURE COOK mark of the combined volume of liquids and solids.

2. Be certain the inner receptacle, where the heating plate (14) is located, is clean and dry before inserting the Inner Pot (6) into the pressure cooker and adjust the pot left and right to ensure optimal contact between the Inner Pot and the heating plate (14) (Figure 12).

3. Close and lock the lid.

4. Adjust the Pressure Limiting Valve (3) to the "Airtight" position, and ensure that the Red Float Valve (4) sinks.

5. When adjusting the Pressure Limiting Valve (3) to either the "Airtight" or the "Exhaust" positions, line up the marking on the Pressure Limiting Valve (3) with the arrow on the Handle (1) as shown in Figure 13.

6. Plug the power cord into the pressure cooker and then into the wall outlet. The LED display will show 000.
OPERATING INSTRUCTIONS

With the lid secured, unit on and the LED displayed, select the button for the desired cooking function by reading the following instructions.

There are seven MENU BUTTONS programmed for your pressure cooker. They are RICE/POTATOES, PASTA/ORZO, SEAFOOD/VEGGIES, SOUPS/STEW, MEAT/POULTRY, and WARM/DIPS. Each of the default times is programmed to detect the weight of food being cooked and how much liquid is inside the pot during the cooking cycle. The unit will automatically build up the pressure, cook the food and go to KEEP WARM when cooking is complete.

<table>
<thead>
<tr>
<th>MENU BUTTON</th>
<th>DEFAULT COOKING TIMES</th>
</tr>
</thead>
<tbody>
<tr>
<td>RICE / POTATOES</td>
<td>11 MIN</td>
</tr>
<tr>
<td>PASTA / ORZO</td>
<td>7 MIN</td>
</tr>
<tr>
<td>SEAFOOD / VEGGIES</td>
<td>4 MIN</td>
</tr>
<tr>
<td>SOUPS / STEWS</td>
<td>25 MIN</td>
</tr>
<tr>
<td>MEAT / POULTRY</td>
<td>22 MIN</td>
</tr>
<tr>
<td>WARM / DIPS</td>
<td>N/A</td>
</tr>
</tbody>
</table>

AFTER SELECTING A MENU BUTTON (RICE/POTATOES, PASTA/ORZO, SEAFOOD/VEGGIES, SOUPS/STEW, MEAT/POULTRY)

1. The Default Cook Time will display for the selected setting. For example, if RICE/POTATOES is selected, the display will show 011. Press START once you have selected the desired MENU Function.
2. As the unit heats up and pressure builds, the Red Float Valve (4) will rise. The amount of liquid and other ingredients in the pressure cooker determines the length of time needed for full pressure to build - generally 5 to 20 minutes, depending on the recipe.
3. While the unit is building up pressure the LED screen will display scrolling dashes. The LED screen will not begin to countdown until pressure has built to capacity. When proper pressure is achieved, the LED screen will display P11 for cooking RICE/POTATOES as an example and the cook-time will begin to count down.
4. The raised Red Float Valve (4) indicates you are cooking under pressure. The lid is now locked and cannot be opened. **YOU SHOULD NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING.**

AFTER SELECTING PRESSURE COOK TIME

1. Press the PRESSURE COOK TIME button to increase in 1 minute increments. Hold the button down for rapid increase of cooking time up to 99 minutes. The desired cook time will show on the display. For example, if 70 minutes of cook time is selected, the display will show 070.
2. Follow steps 2-4 from above.
AUTO-WARM/DIPS FEATURE
When cooking has completed, the pressure cooker will beep and automatically go to WARM. The WARM/DIPS indicator light will illuminate and the display will show END.

- **NOTE:** The WARM/DIPS setting should not be used for more than 4 hours. The quality and texture of food will begin to change after 1 hour on WARM/DIPS. A bit of condensation in the upper ring during WARM/DIPS is normal. To set the cooker to WARM/DIPS, press the WARM/DIPS button and the indicator light for WARM/DIPS will illuminate.

TO RESET OR CANCEL
User can reset or cancel any function at anytime by pressing the START/CANCEL button until the display shows 000.

REMOVING LID AFTER PRESSURE COOKING
When the pressure cooking cycle has completed, the unit will automatically switch to KEEP WARM. At this point you may release pressure in one of two ways - Natural Pressure Release or Quick Pressure Release.

1. **Natural Release:** Following pressure cooking, allow the unit to remain on KEEP WARM. The pressure will begin to drop - time for pressure to drop depends on the amount of liquid in the cooker and the length of time that pressure was maintained. Natural Release can take from 15 to 30 minutes.
   
   During this time cooking continues so it is recommended for certain cuts of meats, soups, rice, and some desserts. When pressure has fully released, the Red Float Valve (4) will drop and the lid will unlock to open.
   
   As a safety feature, the lid will not open unless all pressure is released. **Do not force the lid open.** If the lid feels tight, please allow additional time for pressure to fully release before attempting to open the lid.

2. **Quick Release** (recommended for foods that should be Medium or Medium-Rare): Following pressure cooking the cooker will beep and go to WARM. Press the START/CANCEL button and the display will show 000. Using an oven mitt or long utensil, carefully turn the Pressure Limiting Valve (3) to the “Exhaust” position to release pressure until the Red Float Valve (4) sinks (Figure 14).

   - **CAUTION HOT STEAM – RISK OF SCALDING:**
     - **USE TONGS OR LONG UTENSIL TO TURN THE VALVE.**
     - **KEEP HANDS AND FACE AWAY FROM PRESSURE LIMITING VALVE (3) WHILE IN THE EXHAUST POSITION.**
     - **FAILURE TO COMPLY MAY CAUSE SERIOUS INJURY** (Figures 15-16). **DO NOT RELEASE PRESSURE UNDER HANGING CABINETS WHICH CAN BE DAMAGED BY STEAM.**

   - Always use an oven mitt to reduce risk of injury. Failure to comply may cause serious injury.
   - To avoid liquid splatter, do not use Quick Release for foods with a high volume of liquid (Stews, soups, porridges, etc.). Steam will immediately begin releasing from the Pressure Limiting Valve (3).
When pressure is fully released, the Red Float Valve (4) will sink and the lid will unlock to open. As a safety feature, the lid will not open unless all pressure is released. **Do not force the lid open.** If the lid feels tight, please allow additional time for pressure to fully release before attempting to open the lid. If there is any resistance in opening the lid it indicates that your Pressure Cooker is still under pressure and can cause injury if forced open. When the Red Float Valve is completely down, turn lid clockwise and lift to remove. Always open the lid away from you to avoid skin contact with any remaining heat or steam.

**PREPARING WHITE RICE**
When measuring rice, ONLY USE THE RICE MEASURE CUP PROVIDED; DO NOT USE A STANDARD MEASURING CUP. Use the Rice Measure Cup, along with the pot markings to make perfect rice every time. For example, when making 2 cups of rice, use 2 rice cup measures of rice and fill with water to the “2” mark. As a general rule, when cooking 2 cups (or less) of uncooked rice, use 1 tablespoon of butter or oil. For measurements greater than 2 cups, use 2 tablespoons of butter or oil. This will prevent foaming during the cooking process.

- When cooking rice, the maximum amount of rice allowed for this 2 quart pressure cooker is 2 cups of uncooked rice.
- Normally one cup of rice requires one cup of water. This may vary according to taste.
- For best results rinse measured rice until the water becomes relatively clear.

**HOW TO BROWN/SAUTÉ**
This setting allows cooking over high heat, without the lid, before pressure cooking. Before Pressure Cooking, most recipes will benefit from the golden color, richer flavors and moist results gained from Browning/Sautéing.

To Brown or Sauté your meats or vegetables prior to pressure cooking:

1. Make sure Lid (2) is not on the unit.
2. Press the BROWN/SAUTÉ button and then press START.
3. Add oil or butter as directed in your recipe and then place food into the Inner Pot (6).
4. Stir or turn food as needed until desired color and consistency is reached.
5. Press the START/CANCEL button to cancel the BROWN/SAUTÉ function.
   - Allow the unit to rest 2-3 minutes after cancelling the BROWN/SAUTÉ function before beginning to pressure cook. If the unit will not begin pressure cooking, allow it to cool for a longer period after BROWNING/SAUTÉING before selecting another function.
SAFETY FEATURES

There are seven safety devices installed in the pressure cooker to assure its reliability.

1. **Open-and-Close Lid Safety Device**
   The lid cannot be opened if the appliance is filled with pressure.

2. **Pressure Control Device**
   The correct pressure level is automatically maintained during cooking cycle.

3. **Pressure Limiting Valve (3)**
   The pressure limiting valve will release air automatically when the pressure inside exceeds the preset temperature.
   
   **NOTE:** Overfilling the pressure cooker (see Instructions for Use) may clog the pressure limiting valve, which can cause excess pressure to develop.

4. **Anti-Block Cover**
   Prevents food material from blocking the pressure limiting valve (3).

5. **Pressure Relief Device**
   When the cooker reaches the maximum allowable pressure and temperature, the cooking pot will move down until the lid separates from the sealing ring, releasing air pressure.

6. **Thermostat**
   The power will auto-shut-off when the cooking pot temperature reaches the preset value, or the pressure cooker is heating without enough liquid inside.

7. **Thermal Fuse**
   The circuit will be opened when the pressure cooker reaches the maximum temperature.

COOKING FROZEN FOODS

Cooking frozen food inside a pressure cooker is quick and easy but has certain restrictions. Only cook individual cuts of frozen meats that are up to 1 inch thick, the cooking time does not need to be altered. Pressure will not be achieved until the internal temperature has reached a preset level. If the recipe states the meat should be cooked for 10 minutes after pressure has been achieved, it will still be the same, but it will take longer to reach the required pressure point.

It is not recommended to pressure cook larger cuts of frozen meats such as a whole roast, a block of frozen ground meat or a whole chicken. Larger cuts will require increased cooking times of up to one third more, and the results may not be the same when compared to meats that were thawed (or at least partially thawed) and browned before cooking.
CLEANING AND MAINTENANCE

1. Always make sure the Pressure Cooker is unplugged, depressurized and completely cooled down before dismantling.

2. Use a non-abrasive sponge or damp wash cloth to clean the outer body (13). NEVER immerse the outer body (13) in any liquids or pour liquid into it.

3. Remove the Condensation Cup (12) and rinse it thoroughly and let dry. Clean the Inner Main Body (13) and Upper Ring (9) with a damp sponge or wash cloth.

4. Remove the pressure limiting valve (3) by gripping and firmly pulling upwards. Rinse with warm water and dry.

5. Clean the Lid (2) with warm soapy water, including the Rubber Seal Ring (18), Filter (17), Vent, Float Valve (4) and let dry thoroughly.

6. On the underside of the lid below the pressure limiting valve (3), is a small metal filter (17) which can be easily removed to clean (Figure 17).

7. Let parts dry completely before reassembling.

8. Wash the Inner Pot (6) with a non-abrasive sponge and allow to air dry or use a towel. It is not recommended to use any type of scouring pad that can scratch the non-stick surface of the Inner Pot (6).

9. Store the inner pot inside of the Pressure Cooker. Store Pressure Cooker in a cool, dry location.

10. Do not store pressure cooker with lid on tightly. This saves on gasket wear and tear.

11. **NOTE:** Any other servicing should be performed by an authorized service representative or from the original manufacturer or distributor.

**How to Clean the Filter:**
To clean the filter (17), remove it by pulling vertically. To re-attach, simply line up the filter (17) and press down to secure the filter (Figure 17).

![Figure 17]
## TROUBLESHOOTING

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Is the Pressure Limiting Valve (3) on the lid (2) supposed to be loose?</td>
<td>Yes even though it will have a loose fit it is safely secured. It will turn 360 degrees. When pressure has built up, and the Valve is set to “Airtight” properly, it will resemble a bobble head.</td>
</tr>
<tr>
<td>2. When I choose a Menu Button (ex: SOUPS/STEW), nothing happens? What’s wrong?</td>
<td>Nothing is wrong. Make sure the pressure limiting valve (3) is set to Airtight and the Lid (2) is locked securely. Once you have selected the Menu Button, simply leave the unit alone and it will start to heat and build up pressure.</td>
</tr>
<tr>
<td></td>
<td>Once the unit has built up enough pressure, the display will change to a countdown timer that displays your desired cooking time of the Menu Button you selected. This is the time the unit will start cooking the food.</td>
</tr>
<tr>
<td></td>
<td>Pressurizing can take anywhere from 5 minutes up to 20 minutes depending on the quantity of food you are cooking.</td>
</tr>
<tr>
<td>3. After I set the pressure cooker it will begin to heat up, but in about 5-minutes the unit beeps and goes to Keep Warm and my food did not cook completely. What is happening?</td>
<td>The unit is detecting that not enough liquid has been added to your recipe. The pressure cooker has an automatic over-heat protection sensor that will automatically set itself to OFF or Keep Warm when it detects that not enough liquid is present so that it does not over-heat. Make sure all pressure is released, open the lid and add in increments of 1/2 cups of liquid until the unit will properly build up pressure and cook.</td>
</tr>
<tr>
<td></td>
<td>The unit is detecting that there is a leak in the pressure and that it is not sealed properly. Firmly push down on the lid to help the seal form or release any built up pressure and safely remove the lid to check the unit thoroughly. Make sure the rubber gasket ring is in place, the lid is securely locked, and that the Valve on top of the lid is set to the “Airtight” position. Reset the unit by unplugging it. Wait 10-seconds and plug it back in. Program the unit again.</td>
</tr>
<tr>
<td></td>
<td>Both of the above solutions will cause some liquid to have evaporated and it is recommended to add back in any liquid that has evaporated otherwise you will keep encountering the same issue.</td>
</tr>
<tr>
<td>4. Steam is being released around the rim of the lid during the pressurizing sequence. How do I fix this?</td>
<td>Please note that steam escaping from the Valve (3) or around the lid is normal for the first 5 minutes or so during the Pressurizing process. If it continues beyond 10 minutes or steam is still releasing when the timer has begun counting down it may mean that the Rubber Seal Ring (18) did not form a tight seal when the Lid (2) was locked. This can happen to brand new units. Try pressing down firmly on the Lid (2). This should allow the Rubber Seal Ring (18) to seal and stop any more steam from releasing.</td>
</tr>
<tr>
<td></td>
<td>If this does not fix the issue, press the START/CANCEL button and follow the instructions to release all pressure before removing the lid to check the Red Float Valve (4) or the Rubber Seal Ring (18). See page 6 on how to install the Rubber Seal Ring (18). Rub a wet cloth along it to make sure it is clean of debris and it is smooth. Note that the Red Float Valve (4) is properly assembled and you are able to pull it up and down with ease by grasping the Float Valve Seal Ring (16). Reposition and secure the lid. Start the cooking process again.</td>
</tr>
<tr>
<td>PROBLEM</td>
<td>SOLUTION</td>
</tr>
<tr>
<td>---------</td>
<td>----------</td>
</tr>
<tr>
<td>5. Steam is being released from the Pressure Limiting Valve (3) during the pressurizing sequence. How do I fix this?</td>
<td>This may happen during the initial start-up of the Pressurizing Sequence and is normal. If it continues for more than 10 minutes, the Valve (3) may not be positioned properly. Simply use tongs or similar utensil and oven mitt and carefully adjust the valve by gently tapping it side to side until it seals properly. If the steam continues to release, you may need to press the START/CANCEL button. Follow the instructions to release all pressure before opening the lid to remove the Pressure Limiting Valve and check the thin wire spring on the underside of it. Make sure it is not bent or loose. If steam still continues to escape, the Valve may be faulty and replacement or repair may be necessary. Please contact customer service at (800) 365-6133 ext. 120/107/105.</td>
</tr>
<tr>
<td>6. Steam is being released from the Red Float Valve (4) area during the pressurizing sequence. How do I fix this?</td>
<td>This may happen during the initial start-up of the Pressurizing Sequence and is normal. If it continues for more than 10 minutes, simply use tongs or similar utensil and oven mitt to carefully adjust it so it is seated properly. This will help settle the lid and all the valves properly. The pressure will quickly push up on the Float Valve and seal properly to finish the pressurizing sequence.</td>
</tr>
<tr>
<td>7. My food is finished cooking and all the pressure is released, but I cannot unlock and open my lid. What is stuck?</td>
<td>Make sure all the pressure and steam has been completely released. Make sure the Red Float Valve (4) is no longer in the up position. It may be stuck in the UP position, simply tap the lid gently to make it go back down. Then turn the lid clockwise to unlock the lid. If it is still stuck, unplugging the unit may help.</td>
</tr>
<tr>
<td>8. What is the clear plastic part that came with my pressure cooker?</td>
<td>It is the Condensation Cup: Refer to part (12) on pages 5 and 7 to attach the condensation cup to the back of the pressure cooker.</td>
</tr>
<tr>
<td>9. I've programmed the pressure cooker to cook but it's just sitting there and nothing appears to be happening.</td>
<td>The unit is still building pressure. This can take between 5-40 minutes depending on the quantity of food.</td>
</tr>
<tr>
<td>10. The unit is DEAD or has NO POWER.</td>
<td>The fuse in the unit has shorted out. This happens if the unit is cooked without enough liquid in the inner pot or if there is too much electrical current going to the cooker. Please contact customer service at (800) 365-6133 ext. 120/107/105 for a replacement fuse.</td>
</tr>
<tr>
<td>11. The LED display shows E4 error.</td>
<td>Unplug the power cord from the wall outlet. Wait approximately 15 minutes. Plug the power cord back into the wall outlet. Press &quot;CANCEL&quot; button on the pressure cooker. Select cooking process to begin cooking. If problem persists, contact customer service at (800) 365-6133 ext. 120/107/105 for a replacement thermofuse.</td>
</tr>
<tr>
<td>12. My food is burned at the bottom of the inner pot.</td>
<td>There is not enough liquid in the inner pot. Add more liquid to your inner pot contents.</td>
</tr>
</tbody>
</table>
HELPFUL TIPS

- Read this manual thoroughly and follow all instructions.
- Be familiar with the recipe and have all ingredients prepped before you begin.
- Be sure the lid is secured and locked properly before beginning.
- You may wish to brown some meats before cooking with other ingredients. To do so, follow instructions on page 13.
- Cut foods into equal-sized pieces to promote even cooking. In recipes that call for multiple ingredients, cut those that cook more quickly into larger pieces and those that cook more slowly into smaller pieces.
- Many different cooking liquids can be used in a pressure cooker: wine, beer, bouillon, fruit juices, water, broth and more.
- After becoming familiar with your pressure cooker, you can readily adapt conventional recipes to be used with a pressure cooker. In general, cut cooking times by two thirds. The amount of liquid used may also have to be reduced because there is very little evaporation in the pressure cooker. Reduce the required liquid so there is only about 1/2 cup more than desired in the finished product. Remember, however, there must always be some liquid in the pressure cooker to produce the necessary steam. Try using this rule; 1 cup of liquid for the first 15 minutes of pressure cooking then 1/3 cup of liquid for each subsequent 15 minutes. This can still vary, so if your unit will not build pressure you will have to add more liquid until it is able to build pressure. (See #3 in Troubleshooting on page 16).
- Since flavors are more intense, reduce the amounts of herbs and seasonings when adapting from conventional recipes. Fresh herbs are better for pressure cooking than dried.
- In general, pressure cookers cook foods in about 1/3 the time of conventional cooking methods.
- Increase cooking times by about 10% when cooking in high altitudes of over 3,500 feet.
- If you wish to cook food in less time than the pre-programmed amount, observe the timer and press CANCEL when desired cooking time has elapsed.
- Always check to make sure your gasket and float valve are clean, unobstructed and in good working order.
- When cooking under pressure, never fill above the fill line of the inner pot markings.
- If you are making soup and you are at the fill line, do not release pressure manually because hot liquid could spray out.
- Never attempt to open lid while under pressure and while Red Float Valve (4) is still up!!! Always open pressure cooker with the lid facing away from you.
- When manually releasing pressure, evaporation of some liquid may occur (i.e. when making rice or risotto). This is normal, but caution must be used to prevent injury.
- When cooking soups or stews with hearty ingredients such as potatoes or meat, as much as 1-1.5 cups of liquid must be used to prevent ingredients from over-cooking or burning.
- Never exceed the Maximum Fill Amount of the pressure cooker.
- Make sure lid is on firmly and tightly and moved as far counterclockwise as it will go to allow proper locking.
- Hot foods/liquids will come to pressure more quickly than cold foods/liquids.
- When pressure cooking is completed, follow recipe instructions for Quick of Natural Release.
- More nutrients are preserved during pressure cooking than with traditional cooking methods, as less liquid is used and thus fewer nutrients are lost to evaporation.
- Remember that it will take approximately 5 to 20 minutes (depending on the recipe) for pressure to build and pressure cooking to begin.
Please note that the information below is for your reference only and can be adjusted according to the user’s preference.

**MEAT/POULTRY**
- Always cook meat or poultry with at least 1-1.5 cups of liquid. If the cooking time exceeds 15 minutes, use 1.5 cups of liquid.
- Preserved or salted meats should be immersed in water.
- Cooking times for meat and poultry may vary according to the quality and quantity of meat or poultry being cooked.
- Unless indicated, the cooking times given below are for 2 pounds of meat or poultry unless noted otherwise. Additionally, the denser the cut, the longer the cooking time should be.

<table>
<thead>
<tr>
<th>Type of Meat</th>
<th>Approx. Cooking Minutes</th>
<th>Pressure Release</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef/Veal, roast or brisket</td>
<td>38-42</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Beef Meatloaf, 2 lbs.</td>
<td>13-18 or use the Meat Button</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Beef, meatballs, 1-2 lbs.</td>
<td>7-12 or use the Meat Button</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Beef, Corned</td>
<td>55-65</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Pork, roast</td>
<td>43-47</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Pork, ribs, 2 lbs.</td>
<td>18 or use the Meat Button</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Pork, ham shank</td>
<td>25-28</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Leg of Lamb</td>
<td>42-45</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Chicken, pieces</td>
<td>12-15 or use the Meat Button</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Cornish Hens, two</td>
<td>12-15 or use the Meat Button</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Meat/Poultry soup/stock</td>
<td>15-20 or use the Meat Button</td>
<td>Quick Release</td>
</tr>
</tbody>
</table>

**SEAFOOD**
- Cooking times may vary according to the type of seafood being cooked.
- Cook seafood on a cooking rack with a trivet on the bottom of the pot (if available), and add at least 3/4 cup of liquid. Lightly grease cooking rack with vegetable oil when cooking fish.

<table>
<thead>
<tr>
<th>Type of Seafood</th>
<th>Approx. Cooking Minutes</th>
<th>Pressure Release</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clams</td>
<td>3-5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Crabs</td>
<td>3-5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Lobster, 1 1/2 - 2 lbs.</td>
<td>3-5</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Mussels</td>
<td>3-5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Shrimp</td>
<td>2-3</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Fish, whole, gutted</td>
<td>7-8</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Fish, Soup or Stock</td>
<td>7-8</td>
<td>Quick Release</td>
</tr>
</tbody>
</table>
VEGETABLES

- Always cook with at least 1-2 cups of liquid.
- Add 1-2 additional minutes to cooking time when preparing frozen vegetables.
- Use the quick-release release method at the end of cooking cycle to avoid over-cooking.

<table>
<thead>
<tr>
<th>Type of Vegetable</th>
<th>Approx. Cooking Minutes</th>
<th>Pressure Release</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus, thick whole</td>
<td>2-5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Asparagus, thin whole</td>
<td>1-2</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Beans, fava, shelled</td>
<td>5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Beans, green, whole 1.5 lbs</td>
<td>4-5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Beans, lima, shelled</td>
<td>3</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Beets, small, whole</td>
<td>2-3</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Beets, large whole</td>
<td>23</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Beets, 1-inch slices</td>
<td>5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Broccoli, flowerets</td>
<td>3</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Brussel sprouts, whole</td>
<td>5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Carrots, 1-inch chunks</td>
<td>5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Carrots, 1/4-inch slices</td>
<td>1-2</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Cauliflower, flowerets</td>
<td>3-5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Corn on-the-cob (4-6)</td>
<td>4</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Escarole, coarsely chopped</td>
<td>2-3</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Kale, coarsely chopped</td>
<td>2-3</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Okra, small pods</td>
<td>3-5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Onions, whole</td>
<td>3</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Potatoes, 11/2-inch chunks</td>
<td>7</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Potatoes, new, small whole</td>
<td>6</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Potatoes, sweet and yams, whole, medium</td>
<td>10-12</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Potatoes, sweet and yams, 2&quot; chunks</td>
<td>7-8</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Spinach, fresh, coarsely chopped</td>
<td>3</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Squash, acorn, halved</td>
<td>8</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Squash, butternut, 1-inch chunks</td>
<td>5</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Squash, summer, zucchini or yellow, 1/2-inch slices</td>
<td>6</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Turnips, small quartered</td>
<td>4</td>
<td>Quick Release</td>
</tr>
<tr>
<td>Turnips, 1 1/2 inch chunks</td>
<td>4</td>
<td>Quick Release</td>
</tr>
</tbody>
</table>

*Split peas, applesauce, cranberries and rhubarb can foam, froth, and sputter, and can clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.*
DRIED BEANS AND OTHER LEGUMES

- Before cooking dried beans, pick over and discard any broken or shriveled beans or bits of dirt and debris. Rinse beans and drain.
- Beans may be soaked overnight, but the pressure cooker allows you to cook beans without presoaking.
- Onions, garlic, celery, springs of fresh herbs or a bay leaf may be added for additional flavoring. Do not salt before cooking as salt inhibits cooking.
- Never cook more than 2 cups of beans per batch (2 cups of beans + 8 cups of water + seasonings + onion, garlic, herbs to taste + 4 tsp oil).
- Add 2 tsp oil per cup of beans to prevent foaming.
- After cooking beans, clean lid, gasket, pressure limiting valve, and float valve carefully.
- Use natural pressure release when cooking beans.
- Cooking times may vary according to the quality of the beans or other legumes (this is partially dependent on the age of the dried beans, something you have no control over). If still hard after recommended cooking times, continue cooking uncovered. Add additional water, if necessary.

<table>
<thead>
<tr>
<th>Type of Legume</th>
<th>Approx. Cooking Minutes (soaked overnight)</th>
<th>Approx. Cooking Minutes (unsoaked)</th>
<th>Pressure Release</th>
</tr>
</thead>
<tbody>
<tr>
<td>Azuki</td>
<td>7-8</td>
<td>10-15</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Black Beans</td>
<td>20-25</td>
<td>28-32</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Black Eyed Peas</td>
<td>11-12</td>
<td>15</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Chick Peas (garbanzo)</td>
<td>35-40</td>
<td>50-60</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Gandules (pigeon peas)</td>
<td>8-10</td>
<td>11-13</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Great Northern</td>
<td>25-30</td>
<td>30-35</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Kidney Beans, Red</td>
<td>20</td>
<td>25-30</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Lentils, green</td>
<td>N/A</td>
<td>10-12</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Lentils, soup</td>
<td>N/A</td>
<td>8-10</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Lentils, red</td>
<td>N/A</td>
<td>10-15</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Lima Beans</td>
<td>7-8</td>
<td>9-12</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Cannellini</td>
<td>18-22</td>
<td>33-38</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Pinto</td>
<td>20-24</td>
<td>30-35</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Navy beans</td>
<td>22-25</td>
<td>30-35</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Soybeans</td>
<td>26-33</td>
<td>33-40</td>
<td>Natural Release</td>
</tr>
</tbody>
</table>
RICE & GRAINS

Before cooking, soak certain grains, such as wheat berries and pearl barley in four times their volume of lukewarm water for at least four (4) hours or overnight if required. Do not soak rice. Do not add salt to water, since it may toughen the grains and inhibit hydration. Rice and grains are best slightly undercooked if they are to be added to soups or casseroles. Oil or butter must be added to prevent foaming.

<table>
<thead>
<tr>
<th>Type of Grain</th>
<th>Approx. Cooking Minutes</th>
<th>Pressure Release</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kamut</td>
<td>30</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Arborio</td>
<td>Saute rice in butter/oil until opaque. Pressure cook 6 minutes</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Quinoa (1.5 cups quinoa + 2.25 cups liquid/water)</td>
<td>3</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Rice, brown – 1 1/2 cups</td>
<td>Press RICE button</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Rice, wild – 2 cups</td>
<td>Press RICE button</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Wheat, berries – 2 cups</td>
<td>25</td>
<td>Natural Release</td>
</tr>
<tr>
<td>Amaranth (1 cup amaranth + 2 cups liquid/water)</td>
<td>7</td>
<td>Natural Release</td>
</tr>
</tbody>
</table>

* Pearl barley, oatmeal or other cereals can foam, froth, and sputter, and can clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.

*Cups referenced are with the included "rice measuring cup."

White Rice

Use this method for cooking long-grain or basmati rice. The texture will be more moist and slightly stickier than stovetop rice, more like rice from a rice cooker or Asian restaurants. The butter or oil are to prevent foaming. Salt is optional to taste (you may wish to omit salt completely if using a purchased broth).

White rice is cooked by pressing the RICE button and using Natural Release. See instructions on page 13 for directions to cook white rice.
Recipes are courtesy of www.recipezaar.com and www.fastcooking.ca.

When using the recipes in this manual, please make sure to read the instruction manual thoroughly before attempting any recipes. Never fill pressure cooker inner pot (6) past the MAX FILL LINE marking.

**CHICKEN PICCATA**
SERVES 3

**Ingredients**
- 2 chicken breast halves
- 1/4 cup pimento stuffed olive, minced
- 1/4 cup all-purpose flour
- 1/4 cup sour cream
- 2 tablespoons olive oil
- 1 tablespoon potato starch or flour
- 1 shallot
- 1/4 cup fresh parmesan cheese, grated
- 1 garlic clove, crushed
- 1 tablespoon fontinella cheese, grated
- 1/4 cup chicken broth
- 1/4 cup fresh lemon juice
- 1/2 tablespoon sherry wine
- 1/2 teaspoons salt
- 1/4 teaspoon white pepper

**Directions**
- Lightly dust chicken pieces with flour.
- Follow the "BROWNING" instructions in this manual: heat oil. Add chicken breasts, two at a time, and sauté in hot oil until brown on all sides. Remove from inner pot and set on a paper towel lined dish.
- Add shallots and garlic to the inner pot and sauté for 3 to 5 minutes, scraping bottom of pan to loosen browned particles remaining from chicken. Stir in broth, lemon juice, sherry, salt, pepper, basil, and olives.
- Cancel "BROWNING."
- In the cooking pot, add chicken pieces skin side down back in.
- Close and lock the pressure cooker lid. Adjust the pressure valve on top to Airtight and press the MEAT & POULTRY function switch.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Stir chicken mixture, then transfer just the chicken to serving platter, and cover to retain heat.
- Whisk sour cream and starch together. Stir into cooking liquid inside the pressure cooker and cook over manual heat 1 minute, stirring constantly.
- Spoon sauce over chicken. Sprinkle with cheese and garnish with lemon slices.
CORNISH HENS BRAISED IN WHITE WINE
SERVES 2

Ingredients
1/2 tablespoon olive oil
1 Cornish hen, trussed
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/2 teaspoon thyme
1/2 teaspoon basil
1 tablespoon minced parsley
1 tablespoon flour
1/2 cup dry white wine
1/2 cup chicken stock
1/4 lb mushrooms, cleaned and sliced

Directions
- Follow the "BROWNING" instructions in this manual heat the olive oil and brown the Cornish hens on all sides. Sprinkle them with salt and pepper, thyme, basil and parsley. Remove and set aside. Cancel "BROWNING."
- In the cooking pot, stir in the flour, and then pour in the wine and stock and add the hens back in.
- Close and lock the lid and program the pressure cooker for 40-minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Serve with rice or a salad if desired.

Recipes courtesy of www.peggyunderpressure.com. Visit the website for more recipes!

SOUTHERN TANGY PULLED ROAST BEEF
SERVES 2

Ingredients
1 Lb. Chuck Roast, cut into pieces
1/2 Packet of Ranch Dressing Powder
1/2 Packet of Au Ju Mix Powder
2 oz butter (half a stick)
1/4 8oz. Jar of Pepperoncinis

Directions
- Place about 4 peppers into bottom of the cooking pot first. Then place chuck roast on top of them. This will lift roast up off bottom of pan and prevent burning and overheating.
- Open packets of seasonings and sprinkle them both over top of the roast, covering as much as possible. Place a few more pepperoncinis on top of roast, and around it. Then pour about 1/4 to 1/2 of the pepperoncini liquid into the pot. Add 1/2 cup of water, put whole piece of butter directly on top of roast.
- Program the pressure cooker to cook for 60-minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- You can serve this roast any way you like.
BALSAMIC CHICKEN AND ONIONS
SERVES 2

**Ingredients**
2 Chicken Thighs (You can use chicken breast to cut down on calories.)
1/4 Cup Chopped Carrots (Frozen or fresh, but don’t use baby carrots)
1/4 Cup Pearl Onions (Frozen or fresh)
1/4 Cup Dried Mixed Berries (You can use any kind, a mix or just golden raisins.)
1 Bay Leaf
1 Clove of Garlic
1/4 Cup Balsamic Vinegar
1/4 Cup Red Wine Vinegar

**Directions**
- Season the chicken on both sides with salt and pepper. Then place ham hock and chicken into bottom of inner pot. Place all remaining ingredients into pot. The chicken will brown on the side touching the bottom of the pot.
- Close and lock the lid on your pressure cooker. Make sure the Pressure Valve is set to Airtight.
- Press MEAT & POULTRY program button OR program the pressure cooker for 17-minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- You'll notice that the level of liquids inside the pot has almost doubled. Use a pair of tongs and carefully remove the chicken. Set chicken aside and go back to the remaining sauce. Ladle out or pour out half of that liquid and return it back to the pressure cooker to reduce/thicken the sauce. Follow instructions in this manual for "BROWNING." Reduce the sauce so it becomes nice and thick. Help it along by adding flour or cornstarch if you like.
- Once the sauce is thickened to the desired consistency, cancel "BROWNING" and return chicken carefully back into the sauce.
- Set the pressure cooker to Keep Warm until ready to serve. Serve with rice or mashed potatoes.

HAWAIIAN BBQ CHICKEN
SERVES 2

**Ingredients**
2pcs Chicken (Frozen or Fresh; Breast, Thighs, Wings or Drumettes)
1/4 Cup BBQ Sauce
1/4 Cup BBQ Sauce 1/4 Tbsp Chili Flakes (Or more to taste)
1/4 Cup Canned Coconut Milk
1/4 Cup Canned Coconut Milk
1/2 Cup Diced Pineapples (Canned or Fresh) Shredded Coconut (garnish)
Juice of Lime (garnish)

**Directions**
- Mix BBQ Sauce, Coconut Milk and Chili Flakes together.
- In main cooking pot of your pressure cooker, place the pineapples at the very bottom. This will be closest to the heat source and will render out the pineapple juice so the pressure cooker will use the juices to steam and pressurize since the BBQ sauce mixture is quite thick and may burn if you place it on the very bottom.
- Start dipping chicken pieces in the BBQ sauce mixture, a thin coat is fine.
- Add them into the pot one by one. Pour the remaining sauce mixture over the chicken when you’re done. Shut the lid of the pressure cooker, turn to lock it.
- Set the pressure valve to Airtight. Program pressure cooker for 10-minutes.
When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual. The chicken and pineapples will have released liquids during the pressure cooking process so there will be lots of liquid inside.

Remove just the chicken with a pair of tongs and set aside temporarily. At this time, you can use a potato masher and mash down the pineapples so they become pulpier. (If you want the sauce extra thick, you can also make a roux with a bit of the liquid ladled out in a little bowl, mix a bit of flour with it until smooth and pour it back into the pot.)

Once the sauce has thickened to your desired consistency, place the chicken back in. Now it's ready to serve with rice or on its own. Garnish with a healthy heap of shredded coconut and a squeeze of lime juice.

ST. PATRICK’S BANGERS AND MASH
SERVES 2

**Ingredients**

4 Bangers (Sausages)  
1 Baking Potato (Peeled and Diced)  
1/2 Cup Milk  
1 tablespoon Butter  
Salt & Pepper  
1/4 Whole Onion (Sliced into rings)

**FOR THE POTATOES:**

1/4 Cup Sour Cream  
1/4 Cup Parmesan Cheese

**OTHER EQUIPMENT:**

Potato Masher  
Sheet of Foil

**Directions**

- Peel and dice potatoes and place in bottom of pressure cooker pot. (You can leave the peels on, just scrub them real well if you do.)
- Lightly toss with salt and pepper.
- Add the cup of milk. Slice tabs of butter and place them over the potatoes. Carefully lay a sheet of foil over the potatoes and place sausages onto the foil and make sure they do not risk rolling off. Top the sausages with onions. (You can also choose to pre-brown the sausages slightly to give it a nice golden color.)
- Close lid and secure into place. Adjust the pressure valve to “AIRTIGHT” and program the pressure cooker for 20-minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Remove the sausages in the foil. You’ll notice that the sausages are cooked but look grey.
- Now onto the potatoes. Start mashing them carefully with a potato masher directly inside the pressure cooker pot - avoid scratching the non-stick of the inner pot.
- Add more milk, salt or butter if you prefer to get potatoes to desired consistency.
- To serve, you can choose to slice the sausages or leave them whole.
APPLES AND ONION PORK TENDERLOIN
SERVES 2

Ingredients
1 lb. Pork Rump or Pork Tenderloin; cut into pieces
1/2 Apple (Sliced)
1/4 Whole Onion (Sliced)
1 Bay Leaf
1/4 Cup Apple Juice
1/4 Cup Broth (Chicken, Beef or Vegetable)
Salt & Pepper to taste

Directions
- Remove any unwanted fatty pieces from pork. Season with salt and pepper on both sides.
- Place onions and apples into cooking pot. Pour in apple juice and broth.
- Place the pork rump directly into pot. Shut the lid and turn it to lock it into place.
- Make sure Pressure Valve is set to Airtight.
- Program pressure cooker for 60-minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- The onions and apples should melt as soon as you stir them. The pork is super juicy and tender. Slice into thick slices and serve over mashed potatoes or stuffing and ladle on the apple and onion gravy.

SOUTH OF THE BORDER SPICY CHILI
SERVES 2

Chili is a nutritionally sound and complete meal. You can make it more or less fiery by adjusting the amount of chili powder used.

Ingredients
1 tablespoon olive oil
1/2 medium onion, chopped
1/2 garlic clove, minced
1/2 lb ground beef
1/2 cup crushed tomato
1 teaspoon ground cumin
1 tablespoon chili powder, or to taste
1 teaspoon oregano
1 bay leaf
1 teaspoon celery seed
Salt to taste
1/2 tablespoon flour
1 cup crushed tomato
1/2 cup beef stock
1/4 cup cooked pinto or red kidney beans

Garnishes
Grated cheddar or Monterey Jack cheese
Finely chopped onion
Shredded lettuce

Directions:
- Follow the "BROWNING" instructions in this manual: heat oil and sauté the onion and garlic until onion is wilted.
- Add beef and cook until browned. Mix cumin, chili powder, oregano, bay leaf, celery seed, salt and flour. Stir in crushed tomato and beef stock. Cancel "BROWNING."
- Add the beans.
- Close and lock the pressure cooker lid. Adjust the pressure valve on top to Airtight and press the SOUPS/STEWS function switch.
RECIPES

- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Serve chili in bowls, passing the garnishes separately.

SAUSAGE AND LENTIL SOUP
SERVES 2

Ingredients
1/2 Cup Dried Lentils
1/2 Cup Chopped Sausage (any sausage to your liking)
1/2 Cup Crushed Roasted Tomatoes
1/4 Cup Mirepoix (chopped mixture of celery, carrots and onions.)
1 Garlic clove, minced
1 Bay Leaf
1 Tbsp Beef Buillion (Or 2 Cups Beef Broth)
2 Cups Water (Less or more depending on the size of your pressure cooker)
Salt & Pepper to taste

Directions
- Follow the "BROWNING" instructions in this manual: sauté the mirepoix and garlic until they are fragrant. Cancel "BROWNING." Add remaining ingredients into the cooking pot. Shut lid and lock properly into position. Adjust the Pressure Valve to “Airtight”. Program pressure cooker for 15-minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Since it’s a big pot of soup, there may be some spitting at the pressure valve when you turn it to exhaust. Sometimes a folded up dish rag or towel over the valve will help.
- Give the soup a good stir. It may appear a bit watery but depending on if you want to keep it more on the brothy side or you want to thicken it a bit, you can thicken it by mixing a bit of the broth liquid with flour until it becomes a thick roux and pour the roux back into the soup and stir it. Season with salt and pepper to your preference. Serve with a dollop of sour cream or plain greek yogurt.

KIELBASA & KALE SOUP
SERVES 2

Ingredients
2 Kielbasa Sausage (sliced)
2 Cups Chicken Broth
1 Sprig of Fresh Rosemary
1/4 Onion, Chopped
1/2 Cup Fresh Kale
1/2 Clove Garlic, Minced
1/2 Shot Glass Sherry, Cooking Wine or White Wine
1/2 Cup Wild Rice

Directions
- Follow the "BROWNING" instructions in this manual: add a bit of olive oil and sauté the sausage, onion, and garlic for 4 minutes. Pour in shot glass of cooking wine or sherry and sauté for another 2-3 minutes. Cancel "BROWNING."
- Add the wild rice and chicken broth. Depending on how much soup you want, you can fill up the rest of the pot with water and add in the sprigs of fresh Rosemary. Do not add the Kale into the soup yet.
RECIPES

- Close and lock pressure cooker lid. Set Pressure Valve to “Airtight” and program the pressure cooker for 10-minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Since it’s a big pot of soup, there may be some spitting at the pressure valve when you turn it to exhaust. Sometimes a folded up dish rag or towel over the valve will help.
- Give everything a good stir. When the soup is ready to serve, you can add the kale and let the heat of the soup cook it just slightly. It will take less than a minute. Add salt and pepper to taste as you serve.

CHICKEN NOODLE
SERVES 2-4

**Ingredients**

2 boneless skinless chicken thighs  
1/4 carrot, large dice  
1/4 onion, chopped  
1/2 stalk celery, finely diced  
1 garlic clove, chopped  
2 cups chicken stock  
1 bay leaf  
1 sprig fresh thyme  
1 sprig fresh rosemary  
1 sprig fresh sage  
1 teaspoon poultry seasoning  
salt and pepper, to taste  
1/4 lb egg noodles  
1/4 cup frozen peas  
1/2 lemon, juice of  
1 tablespoon parsley, chopped

**Directions**

- Follow the "BROWNING" instructions in this manual: saute onion, celery and garlic until lightly browned. Cancel "BROWNING." Add chicken, carrot, chicken stock, bay leaf, herbs & seasonings. Close and lock pressure cooker lid. Adjust pressure valve to Airtight. Program to cook for 10 minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Add frozen egg noodles, close and lock pressure cooker lid. Adjust pressure valve to Airtight and program to cook 3 minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Remove sprigs of fresh herbs. Add peas & chopped parsley for color and juice of 1 lemon. Stir and serve.

PRESSURE COOKER CORN ON THE COB
SERVES 3

**Ingredients**

2 ears sweet corn, halved  
2 cups water

**Directions**

- Pour the water in the bottom of your pressure cooker pot.
- Arrange the corn in pot standing up.
- Secure the lid and set the Valve to Airtight. Press SEAFOOD/VEGGIES button.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
CREAM OF GARDEN TOMATO SOUP
SERVES 2-4

Ingredients
1 tablespoon vegetable oil  1/2 teaspoon salt
1 tablespoon butter  1/4 teaspoon black pepper, freshly ground
1/2 small onion, finely chopped  1/2 cup chicken broth (or vegetable broth or water)
1 lb tomatoes, coarsely chopped  1/2 cup heavy cream
1 teaspoon fresh thyme, chopped

Directions
- Follow the “BROWNING” instructions in this manual: heat oil and butter in the pressure cooker until butter melts. Add the onion and cook, stirring occasionally, until wilted, about 5 minutes. Cancel "BROWNING."
- Add tomatoes and their juices, thyme, salt, pepper, and broth and stir to mix.
- Lock on the lid and set Valve to Airtight. Press SEAFOOD & VEGGIES button.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Use immersion blender to puree soup (or transfer soup to blender or food processor and puree in smaller batches to avoid burning yourself).
- If after blending you see any chunks of tomato peel, put soup through strainer or food mill to remove.
- If using right away, place soup in large pan and stir in cream. Reheat gently without boiling then add garnish of choice and serve.
- If not using right away, store in the refrigerator until ready to use; then stir in the cream, heat and serve.

BROWN RICE
SERVES 4-6

Ingredients
water  3 dashes Mrs. Dash seasoning mix, original
2 cups long brown rice  3 tablespoons butter
4 chicken bouillon cubes  pepper

Directions
- Add all ingredients to Inner Pot. Fill with water to the “2” marking of inner pot.
- Lock on the lid and set Valve to Airtight. Press RICE button.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Remove and serve.

POT ROAST WITH MUSHROOM GRAVY
SERVES 2

Ingredients
1 lb chuck roast, cut into pieces  1/2 (10 3/4 oz) can cream of mushroom soup
1 tablespoon vegetable oil
1/2 packet onion soup mix  1/2 cup water (or beef or chicken stock)
**RECIPES**

**Directions**
- Follow the "BROWNING" instructions in this manual: brown meat on all sides in oil.
- Mix all other ingredients and add to pot, coating meat. Cancel "BROWNING."
- Close and lock lid securely, set the Valve to Airtight.
- Program the pressure cooker to cook 50-60 minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Thin gravy with beef stock or thicken to your own taste.

**POTATO AND GREEN BEAN CASSEROLE**
SERVES 2

**Ingredients**
1 potato, peeled and cut in 1" cubes  
1/4 lb green beans  
1 tablespoon olive oil  
1/4 medium onion, minced  
1 garlic clove, minced  
1/2 green pepper, diced  
1 tablespoon minced parsley  
Salt and freshly ground pepper  
1/3 cup chicken stock

**Directions**
- Add all ingredients to the inner pot. Close and lock lid securely, set the Valve to Airtight.
- Program Pressure Cook Time to 7 minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Serve and Enjoy.

**LEMON CHICKEN**
SERVES 2-3

**Ingredients**
2 chicken breasts cut into serving pieces  
1/4 cup plus 2 tablespoons olive oil  
1/4 cup lemon juice  
1 teaspoon oregano  
Salt and freshly ground pepper to taste  
1/2 cup chicken stock

**Directions:**
- In a small bowl, mix together 1/4 cup oil, lemon juice, oregano, salt and pepper. Pour over the chicken and marinate for several hours, or overnight.
- Dry the chicken well on paper towels and sprinkle with salt and pepper. Reserve the marinade.
- Follow the "BROWNING" instructions in this manual: heat the remaining 2 tablespoons oil and brown the chicken pieces on all sides. Cancel "BROWNING."
- Reserve chicken pieces on warm platter. Pour off the fat and add to the inner pot the reserved marinade and the chicken stock.
- Close and lock lid securely, set the Valve to Airtight. Press MEAT/POULTRY button.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Serve the chicken with the sauce spooned over it.
ORANGE-FLAVORED CANDIED YAMS
SERVES 2

Ingredients
1/2 cup orange juice 1/4 cup brown sugar
1 large sweet potato (yam) 1 teaspoon grated orange zest
Salt, to taste 1 tablespoon butter

Directions
- Pour orange juice into pressure cooker. Peel sweet potatoes and cut them in half lengthwise. Arrange in a pressure cooker steamer basket (not included) and sprinkle with salt, brown sugar and orange zest. Dot with butter.
- Lower steamer basket into pressure cooker.
- Close and lock the pressure cooker lid. Adjust the pressure valve to Airtight and press PRESSURE COOK TIME and program the pressure cooker for 25 minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Lift out the sweet potatoes.
- Boil down the sauce until thickened and pour over the sweet potatoes.
DESSERTS

OLD FASHIONED RICE PUDDING
SERVES 2

Ingredients
- 1 tablespoon butter
- 1/2 cup long grain rice
- 2 cups milk
- 1 cup water
- 1/3 sugar 1/2 teaspoon salt
- 1 egg
- 1/4 cup evaporated milk
- 1/2 teaspoon vanilla

Directions:
- Follow BROWNING instructions in this manual: Melt butter and stir in rice, coating it with the butter. Pour in fresh milk and water, and stir in sugar and salt. Cancel BROWNING.
- Close and lock lid and program the pressure cooker for 10-minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- In a small bowl mix together the egg, evaporated milk and vanilla. Stir in a little of the hot liquid from pressure cooker, then add mixture to the pressure cooker.
- Cover again and set to cook for 5 more minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Cool 10 minutes, stirring occasionally.
- Transfer to individual dessert bowls, continue cooling, then refrigerate. Serve sprinkled with cinnamon.

CINNAMON APPLE FLAN WITH MAPLE SYRUP
SERVES 2

Ingredients
- 5 tablespoons maple syrup
- 1/4 teaspoon cinnamon
- 2 apples, peeled and cut in 1/4" slices
- 3 whole eggs 3 egg yolks
- 1/4 teaspoon vanilla
- 6 tablespoons sugar
- 2 1/2 cups milk

Directions:
- Follow the BROWNING instructions in this manual: combine the maple syrup and the cinnamon. Add the apple slices and slowly simmer until the apples are tender.
- Divide the mixture into 6 greased oven-safe custard cups (not included). In a large bowl, whisk eggs and egg yolks. Stir in vanilla, sugar and milk. Pour mixture slowly into the custard cups. Cover tightly with foil.
- Fill the pressure cooker cooking pot with 2 1/2 cups water. Place as many custard cups as will fit in the pressure cooker steamer basket (if available) and lower into pressure cooker.
- Close and lock lid and program the pressure cooker for 10-minutes.
- When the pressure cooker has finished the cooking cycle, follow the instructions in the "Removing Lid after Pressure Cooking" section of this manual.
- Remove the lid, take out the basket, loosen the foil and cool the custard.
- Refrigerate. To serve, loosen the custard from the molds with a knife and invert onto dessert dishes.
PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit, contact Consumer Relations for service

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. Retail stores/merchants selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. At its sole discretion, Maxi-Matic USA will either repair or replace the product found to be defective during the warranty period.
6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
7. Consumer’s remorse is not an acceptable reason to return a product to our Service Center.
8. This limited warranty covers appliances purchased and used within the 50 U.S. states plus the District of Columbia and does NOT cover normal wear of parts or:
   - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
   - Damages caused in shipping.
   - Damages caused by replacement or resetting of house fuses or circuit breakers.
   - Defects other than manufacturing defects.
   - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
   - Lost or missing parts of the product. Parts will need to be purchased separately.
   - Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
   - Damage from service or repair by unauthorized personnel.
   - Extended warranties purchased via a separate company or reseller.
   - Acts of God such as fire, floods, hurricanes, tornadoes, etc.

Maxi-Matic, USA shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty.

*One Year Limited Warranty valid only in the 50 U.S. states plus the District of Columbia, excluding Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary by state, province, and/or jurisdiction.

For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA
18401 E. Arenth Ave. City of Industry, CA 91748
Customer Service Dept: (626) 912-9877 Ext: 120/107/105 MON-FRI 8:30am-5pm PST
Website: www.maxi-matic.com email: info@maxi-matic.com

www.maxi-matic.com 34 info@maxi-matic.com
RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (info@maxi-matic.com) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic, USA:

1. Carefully pack the item in its original carton or other suitable box with sufficient cushioning to avoid damage in shipping.

2. Before packing your unit for return, be sure to enclose:
   a) Your name, full address with zip code, daytime telephone number, and RA#,
   b) A dated sales receipt or PROOF OF PURCHASE,
   c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
   d) Any parts or accessories related to the problem.

3. Maxi-Matic, USA recommends that you ship the package via UPS ground service for tracking purposes. **We cannot assume responsibility for lost or damaged products returned to us during incoming shipment.** For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.

4. **All return shipping charges must be prepaid by you.**

5. Mark the outside of your package:
   MAXI-MATIC USA
   18401 E. ARENTH AVE.
   CITY OF INDUSTRY, CA 91748

6. Once your return has been received by our warehouse, Maxi-Matic, USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.

7. **Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.**
Elite Customer Service Center

Mail: Maxi-Matic, USA
18401 E. Arenth Ave
City of Industry, CA
91748-1227

Phone: 800-365-6133 ext. 120/107/105/115

Email: info@maxi-matic.com

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MODEL: EPC-202(A~Z)