#### SERVICE AND WARRANTY INFORMATION

Any questions with your IMUSA Digital Electric Pressure Cooker or need a replacement part for your appliance:

 Call IMUSA's customer service department at (800) 850-2501. Email us at customerservice@imusa.com

IMUSA replacement parts are sold at major retail stores and other authorized retail outlets. Parts and other IMUSA products can also be found at www.cheflatino.com for your convenience.

#### LIFETIME LIMITED WARRANTY

IMUSA guarantees this Digital Electric Pressure Cooker from the date of purchase against any manufacturing defects. This guarantee does not cover damage caused by incorrect use, professional use or if the product is dropped or overheated. It does not cover stains, discoloration or scratches on the inside and outside of the product. Minor imperfections and color variations are normal. It also avoids natural wear and tear of product's components. This includes Control Panel, Pressure Regulator Knob, Cool Touch Handle, Removable Cooking Pot, Temperature Sensor, Condensation Reservoir, Locking Pin, Floating Valve and Pressure Safety Valve.

IMUSA guarantees that all coating complies with regulations covering materials in contact with food.



# Instruction Manual **ELECTRIC PRESSURE COOKER** Digital Control Panel: • Pressure Cooker Setting. • Warm Setting. • Steam Setting. • Slow Cooking Setting.



Distributed By: IMUSA USA LLC. Doral, Florida 33178 www.imusausa.com

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Instruction ELECTRIC PRESSURE COOKER



THIS UNIT IS FOR HOUSEHOLD USE ONLY FOR 120V POLARIZED PLUB To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other. This plug fits polarized outlets only one way; if the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician. Do not attempt to defeat this safety feature. . Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use the outlet.

## IMPORTANT SAFEGUARDS

When using the IMUSA Electric Pressure Cooker, safety precautions should always be observed, including the following: Make sure to read and understand these instructions before using your IMUSA Digital Electric Pressure Cooker for the first time. Read all instructions.

- 1. Make sure the voltage in your outlet is the same as the voltage indicated on your IMUSA Appliance's rating label.
- 2. To protect against risk of electric shock, do not immerse the cord, plug or unit in water or any other liquid.
- 3. Do not touch the Stationary Pot, Valves or Removable Cooking Pot when is hot.
- 4. Children should not use this appliance.
- 5. Close supervision is necessary when your IMUSA Appliance is used near children.
- 6. Unplug from outlet when not in use and before cleaning. Allow to Cool Stationary Pot and Removable Cooking Pot before cleaning or storing this appliance.
- Never vank the cord to disconnect your IMUSA Digital Electric Pressure Cooker from the outlet. Instead, grasp the plug and pull to disconnect.
- 8. Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surfaces.
- 9. Do not place on or near a hot gas or electric burner, heated oven or microwave.
- 10. Use on a heat-resistant, flat level surface only.
- 11. Extreme precaution must be used when moving any appliance containing hot oil or other liquids.
- 12. Do not operate with open position.
- 13. Do not leave appliance unattended during use.
- 14. Do not operate your IMUSA Digital Electric Pressure Cooker if the cord is damaged. If your IMUSA Appliance has malfunctions or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair this appliance by yourself. Take it to an authorized service center for examination and repair. An incorrect re-assembly could present a risk of electric shock when the IMUSA Digital Electric Pressure Cooker is used.

Instruction ELECTRIC PRESSURE COOKER





PORK ROAST:

Servings: 6-8 Prep Time: 15 minutes Cooking Time: 3-4 hours under slow cooking.

Ingredients

**3lbs Pork** 1 cup onions, chopped

2 tbsp oil or melted butter 1 (10-3/4 oz) can condensed cream of mushroom soup 1 (10-1/2 oz) can beef broth

Preparation: Heat oil in the IMUSA Electric Pressure Cooker, using the brown setting. Place the pork and onions and brown. Pour the condensed cream of mushroom soup and beef broth. Cover and lock lid in place.

Turn pressure regulator knob to steam. Select the SLOW COOK mode and set time for 3-4 hours. Cooker will beep and switch automatically to the warm setting when cooking time is completed. Unlock and remove lid. Allow steam to clear from the IMUSA Electric Pressure Cooker.

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Instruction ELECTRIC PRESSURE COOKER



SPANISH	RICE	&	PORK	
Convinge.	6.0			

Prep Time: 18 minutes Cooking Time: 13-15 minutes under pressure

#### Ingredients

3 lbs Pork, chopped (small chunks) 2 tbsp. olive or canola oil 1 cup long-grain white rice, uncooked 2 1/2 cups chicken broth 14.5 oz diced tomatoes

6 oz can tomato paste 1/2 cup onion, chopped Salt & Pepper

#### Preparation:

Heat oil in your IMUSA electric pressure cooker, using the brown setting. Brown the pork and onions. Then add rice and lightly brown rice for about one or two minutes. Add chicken broth, diced tomatoes, tomato paste, salt and pepper. Mix well, cover and lock lid in place. Turn regulator knob to pressure and select HIGH cooking mode to cook 13-15 minutes. Release pressure by using the quick release method. Unlock and remove lid.

Mexican Meat Loaf Servings: 6-8 Prep Time: 10 minutes Cooking Time: 2-3 hours under slow cooking setting.

RECIPE - SLOW COOKING:

- Ingredients 1 cup crushed salsa chips 1 envelope of taco seasoning 1/2 cup of tomato paste
- 1/2 cup green peppers, chopped
- 15. Before using your IMUSA Digital Electric Pressure Cooker for the first time, wash the Removable Cooking Pot, and the Lid.
- 16. Do not use your IMUSA Digital Electric Pressure Cooker for outdoors or for commercial purposes.
- 17. Do not use your IMUSA Digital Electric Pressure Cooker for purposes other than those which designed for.
- 18. Do not make any modifications to the cover, the body or the pieces of your IMUSA Digital Electric Pressure Cooker.
- 19. Do not leave prepared food in the Removable Cooking Pot. It is not a storage device.
- 20. When cooking under pressure, if you are not sure of the cooking time, it is better to under cook and use a quick pressure release method. Check if the food was well cooked and if not, then go back to cooking under pressure.
- 21. Check that the Pressure Regulator Knob and the Pressure Safety Valves are in good working order before each use.
- 22. Never use your IMUSA Digital Electric Pressure Cooker without liquids; this could cause serious damage.
- 23. Do not use your IMUSA Digital Electric Pressure Cooker for frying with oil.
- recipes to enable enough steam that is the main pressure producer of your IMUSA Appliance. 25. Never fill your IMUSA Digital Electric Pressure Cooker more than half full with food or

24. For best cooking under pressure, you must use at least 8 oz. of water or liquid in your

- 2/3 full with liquid. The Pressure Cooker must have enough liquid to steam or the food will not cook properly. 26. If you have added insufficient liquid and you notice that the floating valve has not risen,
  - but the timer is counting down, stop the Pressure Cooker by pressing the stop button. Turn the Pressure Regulator Knob to steam, until pressure is fully released. Remove Lid

and add 1 c up of water or any liquid. Then go back to cooking again. (For detail steps

27. When using the high and low pressure cooking settings, the timer should not begin

29. Add a tablespoon of oil to the water to reduce the amount of foaming that beans

Instruction ELECTRIC PRESSURE COOKER

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2 1/4 oz of black olives, pitted - sliced 1 oz of raisins 2 tbsp of Worcestershire sauce 2lbs ground beef Salt & Pepper

\*Optional items: salsa, shredded cheese and sour cream

Preparation: Place first eight ingredients in a bowl. Mix them up wel. Place in a 7" round pan. Tear off a 6" of aluminum foil and fold in half, lengthwise. This helps to remove the pan after cooking sample is complete. Place pan on foil and lower into the cooking pot of the IMUSA Electric Pressure Cooker.

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come home after work or school and have to get dinner on the table.

Less cooking time reduces energy use in the stove.

a cooking pot big enough for a pot roast with all the fixings.

Food cooks up to 70% faster in a pressure cooker, making it a wonderful tool when you

As all the steam and heat stays within the pot, your kitchen stays cooler than with

As all pressure cooker foods are cooked in a covered pot, there are no messy splashes or

You will experience the convenience of soft-touch button settings, a countdown timer, and

Your brand new IMUSA pressure cooker is a multipurpose functioning appliance. It has

three settings built into one. This appliance is a pressure cooker, slow cooker, and a

steamer. It also has a warming setting that will permit you to reheat your delicious meals.

Rubber Gasket

Removable Non-Stick

Cooking Pot

Control Panel

Instruction ELECTRIC PRESSURE COOKER

Cool Touch

30. If the electric circuit is overloaded with other appliances, your appliance may not operate. Your IMUSA Digital Electric Pressure Cooker should be operated on a separate electrical circuit.

31. The Rubber Gasket must always be properly positioned on the underside of the lid. Check periodically to make sure that it is clean, flexible, and not cracked or torn.

32. Food such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, and pastas or rhubarb should not be cooked under pressure in the pressure cooker. These foods tend to foam and cause the blockage of the floating valve.

CAUTION:

To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other. This plug fits polarized outlets only one way; if the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

WARNING: Never deep fry or pressure fry in the pressure cooker. It is dangerous and may cause a fire and serious damage.

CAUTION: Perishable foods such as meat and poultry products, fish, cheese and dairy products cannot be left at room temperature for more than 2 hours. (No longer than 1 hour when the room temperature is above 90°F). When cooking these foods, do not set the delay time function for more than 1-2 hours.

THIS UNIT IS FOR HOUSEHOLD USE ONLY FOR 120V.

### SAVE THESE INSTRUCTIONS

INTRODUCTION:

Thank you for purchasing an IMUSA Digital Electric Pressure Cooker. We appreciate your business and are confident that you will discover the advantages of owning this fantastic appliance in your household. It may become the most important piece of cookware that you own!

IMUSA's Digital Electric Pressure Cooker is perfect for today's busy lifestyles. The benefits of owning our IMUSA Digital Electric Pressure Cooker are the followings:

NUTRITIONAL BOOST:

3

Cooking in a short time and with fewer liquids than with any conventional cooking method help to retain more vitamins and minerals in the food.

Instruction ELECTRIC PRESSURE COOKER



## Ingredients

4-5 lbs. Whole Chiken or Big Pieces

see Troubleshooting Hints)

produce.

counting down until there is enough pressure. 28. Fresh fruit should be cooked on low pressure.

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11/2 cups celery, finely chopped

Curry Powder

Preparation:

and evenly brown all sides. Add onions and celery and cook for 1 minute. Place the rest of the ingredients. Cover and set to high pressure. Cook for 10 minutes. Release the pressure using the quick-release method. When the pressure has dropped, unlock and remove cover. Test the chicken or tenderness with a fork. If not tender, cover and cook under pressure for an additional 10 - 15 minutes. Remove the chicken and let sit for at least 15 minutes.

Prep Time: 20 minutes

Ingredients

2lbs lean ground meat

1 cup onions, chopped 2 tbsp oil or melted butter 1/4 cup green peepers, chopped 2 cups tomatoes, chopped 2 cups tomato paste 1/4 tbsp Basil

\*For Spicy Chili with Ground Meat add any of your favorite Chili Sauces.

Preparation: Heat oil or butter in your IMUSA electric pressure cooker, using the brown setting. Brown

the ground meat, onions, garlic and green peppers all together. You may choose to pour excess of fat out of the electric pressure cooker cooking pot. Add the rest of the ingredients. Cover and lock lid in place. Turn regulator knob to pressure and select HIGH cooking mode to cook for 6-8 minutes. Release pressure by using the quick release method. Unlock and remove lid.

READ THE INSTRUCTION MANUAL CAREFULLY Instruction ELECTRIC PRESSURE COOKER

# 2 tbsp. vegetable oil

11/2 cups onion, sliced

2 bay leaves

Dash of tabasco to taste Salt - Pepper to taste

Heat oil in the IMUSA electric pressure cooker. using the BROWN setting. Add the chicken

CHILI WITH GROUND MEAT: Servings: 6-8

Cooking Time: 15-25 minutes under pressure.

1/4 tbsp garlic Salt & Pepper

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SAVES TIME:

ENERGY EFFICIENT:

**COOLER KITCHEN:** 

**CLEANER KITCHEN:** 

spatters to clean up.

FEATURES:

Pressure Regulator Knol

Stationary Pot

Stainless Steel Housing

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Floating Val

EASY TO USE FEATURES:

traditional stovetop or oven methods.

disperse liquid.

5. Press the LOW or HIGH PRESSURE button and set the desired time.

6. Press the START / STOP button to begin cooking again.

4. Replace the lid and lock into position.

**RECIPES - PRESSURE COOKING:** 

3 Remove the lid and add approximately 1 cup of water / stock or any liquid. Stir food to

ARROZ CON POLLO (CHICKEN AND RICE) Cooking Time: 10-12 minutes under pressure

Ingredients Salt and pepper

Servings: 6-8

Prep Time: 18 minutes

Two 4 lb. chickens, cut into pieces with the skin removed

3 tbsp. olive oil

8 oz bacon cut in little pieces

11/2 cups chopped onion

2 cloves garlic, peeled and minced

2 cups green peppers, cored, seeded, and diced

2 cups canned plum tomatoes, seeded and chopped coarsely

21/2 cups long-grain white rice, uncooked

11/2 cup frozen peas

2 cups chicken broth or stock

Preparation:











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**CHICKEN CURRY:** 

Remove lid and fluff rice and serve.

Servings: 6-8 Prep Time: 20 minutes Cooking Time: 15-25 minutes under pressure

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Pressure/Steam In down position when cooking under pressure,

Regulator Knob: up position when steaming. Sliding Lock: allows you to lock the lid to the pressure cooker.

Removable Pot: 5 Qt. capacity-non-stick

Cooking Pot: provides even heat distribution.

Rubber Gasket: creates an air tight seal that is needed for the pressure cooker to operate.

## Safety Valve: allows excess pressure to escape if too much pressure is building up.

CONTROL PANEL FUNCTIONS: · Warm function reheats or keeps cooked food warm for a long period of time.

Brown function allows you to brown your food before cooking it under pressure.

- Steam function quickly brings cooking liquid to a boil for steaming food or cooking rice.
- · Slow Cook function cooks your food slowly to retain flavor and tenderness (9 1/2 hour timer). NOTE:
- 180°F is the lowest setting on a traditional slow cooker. Most recipes using a slow cooker require 8-9 hours. Delay Time feature allows you to begin cooking food up to 8 hours later.

#### CAUTION:

Perishable foods such as meat and poultry products, fish, cheese and dairy products cannot be left at room temperature for more than 2 hours. (No longer than 1 hour when the room temperature is above 90°F.) When cooking these foods, do not set the delay time function for more than 1-2 hours.

#### **GETTING STARTED:**

The IMUSA Electric & Digital Pressure Cooker has a lid that completely seals the pot, and when the liquid inside boils, it is trapped inside the pot. Having nowhere else to go, steam builds up pressure. This results in higher cooking temperatures and shorter cooking times. The pressure of the trapped steam can be measured in pound of force per square inch or PSI. You will often find this term at IMUSA Pressure Cookers. It refers to how many pounds of pressure per square inch you will be cooking with. The high pounds of pressure produced by the pressure cooker causes for quicker cooking time of your meals.

## FOR THE FIRST TIME USE:

1. Remove all packing material and literature.

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Instruction ELECTRIC PRESSURE COOKER



CHICKEN		
Boneless breast, thigh	7-10	HIGH
Pieces	10-13	HIGH
Whole	15-25	HIGH
TURKEY BREAST, WHOLE	25-35	HIGH
FISH		
Fillets, 3/4 in. thick	3	HIGH
Fillets, 1 in. thick	4	HIGH
Fillets, 11/4 in. thick	5	HIGH
Fillets, 11/2 in. thick	6	HIGH

BEANS: To cook fresh beans, place desired amount of beans in cooking pot, Cover with 2 to 4 inches of water. Cover and lock lid in place. Turn regulator knob to pressure. Select cooking mode (High or Low) according to time table. Bean can be seasoned as desired.

#### HINTS AND TIPS

- When pressure cooking use at least 12 oz. of water or liquid in your recipes. This will allow the electric pressure cooker to create enough steam to cook.
- · When using the high and low pressure settings, the timer should not begin counting down until there is enough pressure.
- · If not sure about cooking time it is preferable to under cook and use the quick release method, check for doneness, and if not done, continue cooking under pressure. · Never fill the pressure cooker more than half full with food or 2/3 full with liquid. Enough
- liquid allows to steam or cook food properly. · If the electric circuit is overloaded with other appliances, your appliance may not operate.
- The pressure cooker should be operated on a separate electrical circuit. · Tougher, less expensive cuts of meat are perfect for the pressure cooker because cooking
- under pressure breaks the fibers down for tender results. When cooking beans it is recommended to add a tablespoon of oil to the water to reduce
- the amount of foaming that beans produce. TROUBLESHOOTING:
- If you have not added sufficient liquid and you notice that the floating valve has not risen, but the timer is counting down, perform the following steps:
- 1. Stop the pressure cooker by pressing the START/STOP button.
- 2. Turn the pressure regulator knob to STEAM, using short bursts, until the pressure is fully released.

2. Before using your IMUSA Electric & Digital Pressure Cooker for the first time, familiarize

3. Wash all removable elements in warm soapy water. Rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. NEVER immerse this appliance in water or any

4. Make sure the rubber gasket is seated properly inside the lid. To ensure the correct fitting, fill the removable cooking pot with two thirds of water and run on HIGH

5. Release the pressure by turning the pressure regulator knob to STEAM. The floating

6. Let the appliance cool to room temperature and then empty and clean.

1. Always check the pressure release devices for clogging before use.

yourself with all safety features and components.

other liquid. NEVER clean any part in a dishwasher.

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Instruction ELECTRIC PRESSURE COOKER

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Instruction ELECTRIC PRESSURE COOKER

Small Potato	4 - 7	HIGH
Medium Potato	10 - 14	HIGH
Spinach	1 - 3	HIGH
1" Squash Chunks	3 - 5	HIGH
Sliced Squash	1 - 3	HIGH
Large Sweet Potato	4 - 6	HIGH
Sliced Zucchini	1 - 3	HIGH

For pressure cooking fruits cooking mode should be LOW. Follow same steps as if you would be cooking vegetables.

LOW

VEGETABLES	COOKING TIME MINUTES	PRESSURE
APPLES	3-5	LOW
APPLES, CHUNKS	1-3	LOW
APRICOTS	2-3	LOW
APRICOTS, DRIED	3-5	LOW
BERRIES, CHERRIES	30-60 SECONDS	LOW
FIGS, DRIED	4-6	LOW
PEACH HALVES	1-3	LOW
PEACHES, DRIED	2-4	LOW
PEAR HALVES	2-4	LOW
PRUNES, DRIED	4-6	LOW

3-5

#### RAISINS MEATS:

VEGETABLES	COOKING TIME MINUTES	PRESSURE SETTING
BEEF, PORK, LAMB: (13" Cubes)	15-25	HIGH
BEEF / VEAL		
Roast, brisket (24lbs)	45-60	HIGH
Shank, 12 in thick	20-35	HIGH
PORK		
Loin Roast (24lbs)	40-55	HIGH
Smoked Butt	15-20	HIGH
Ham Shank	35-45	HIGH

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Pressure Regulator Knob

in place.

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Floating Valv

Instruction ELECTRIC PRESSURE COOKER



- 3. Turn the lid over and place on a table top. Pull out the anti-locking case. Using a brush, check and remove any food or foreign particles that may be lodged in the floating valve. Replace the anti locking case.
- 4. Replace the pressure regulator knob by lining the notches up to the inside wall of the pressure regulator chamber in the lid and turn clockwise.

#### COOKING TIME TABLES

Asparagus

Green Beans

Small Beets

**Brussels Sprouts** 

Corn on the Cob

Potato Slices

Small Potato

Egg Plant (chunks)

Broccoli

Quartered

Cabbage

1" Carrots Cauliflower

Okra

There are different cooking times depending on the type of food that you are pressure cooking.

VEGETABLES: When pressure cooking fresh vegetables, add 1 cup of water and place vegetables on cooking pot. Turn regulator knob to "Pressure". Select HIGH cooking mode and use cooking time table.

When cooking more than 7 minutes, add 1/2 cup of extra water for every 5 minutes of pressure cooking.

HIGH

regulator knob towards STEAM in short bursts (also called the quick release method)

Press the "Start/Stop" button when cooking time is complete, or to cancel and reset.

Do not hold the pressure regulator knob. Hot steam/ liquid will be ejected. Keep hands and

face away from steam vents, use pot holders when removing the inner pot or touching any

After cooking cycle completes, press the "START/STOP" button to make sure the appliance is completely off. Turn the pressure regulator knob to "steam" in short bursts and allow the

KEEP HANDS AND FACE AWAY FROM ESCAPING STEAM AS IT IS EXTREMELY HOT !!!!

DO NOT HOLD PRESSURE REGULATOR KNOB. HOT STEAM/LIQUID WILL BE EJECTED.

KEEP HANDS AND FACE AWAY FROM THE STEAM VENTS AND USE POT HOLDERS.

WHEN REMOVING COOKING POT OR TOUCHING ANY HOT ITEMS. NEVER FORCE LID

OPEN UNTIL ALL PRESSURE IS RELEASED. THE LID WILL ONLY OPEN AFTER ALL PRESSURE IS RELEASED REMOVE LID BY LIFTING IT AWAY FROM YOU TO AVOID

This setting is helpful to save time when coking all kinds of meals. It is quicker than

cooking on a conventional stove-top range and, in some cases, even quicker than a microwave oven. The pressure cooker method cooks 3 to 10 times faster than conventional

cooking. Any food pressure cooked retains more vitamins and nutrients than foods cooked

Instructions ELECTRIC PRESSURE COOKER

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When turning the knob to release pressure, hot steam/liquid will be ejected.

Otherwise, the pressure cooker will automatically switch to warm for 8 minutes.

Instructions ELECTRIC PRESSURE COOKER

VEGETABLES	COOKING TIME MINUTES	PRESSURE	
Artichoke	8 - 11	HIGH	

1/2 - 2

11 - 14

2 - 4

2 - 4

3 - 5

2 - 4

1 - 3

2 - 4

2 - 4

1 - 3

2-4

4 - 7

4 - 7

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until the pressure is reduced.

CAUTION:

WARNING:

pressure to release.

BEING SCALDED BY THE HOT STEAM.

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CAUTION:

WARNING:

SETTINGS: Pressure cooking:

by other methods.

STEAM SETTING

the removable cooking pot

knob to STEAM.

in control panel.

NOTE:

NOTE:

**OPERATING INSTRUCTIONS:** Once you have assembled your pressure cooker, you can begin to pressure cook.

1. Remove the lid, grasp handle, turn clockwise and lift.

7. Turn the pressure regulator knob to PRESSURE.

"+" or "-" buttons to set the desired cooking time.

displayed and the timer will start to count down.

12. Press the "Start/Stop" button to begin cooking.

High 15 psi) Press the "Setting

10. Pressure" button to save the setting.

Instruction ELECTRIC PRESSURE COOKER

2. Remove cooking pot from pressure cooker and add food and liquids.

3. VOLUME OF FOOD AND LIQUID MUST NOT EXCEED 60% OF THE POT CAPACITY. For foods like beans, rice, grains and dried vegetables, the total volume should not exceed 50% of the pot capacity. Use at least 1/2 cup of water or liquid to pressure cook.

5. Place the pressure regulator knob on the lid. The pressure regulator knob does not click

or lock into place. Even though it will have a loose fit, it is safely secured.

**Cool Touch** 

4. Place food in the cooking pot according to the recipe or chart.

8. Press the "Setting Pressure" button. 15 psi will illuminate on the display

5. NOTE: When cooking most foods under pressure, 1 1/2 cups (12 oz) of liquid should be added.

6. Place the lid on the pressure cooker and slide the locking lever to the left to lock the lid

9. Press the "-" button to select the desired pressure setting. (Low 2.5 psi, Med 7.5 psi,

11. After the pressure is set, the cooking time will flash 00:15 on the display. Press the

13. While the unit is building up pressure, "Heating" will illuminate on the display as well

14. When cooking is finished, the unit will beep 3 times. Let the pressure drop on its own (also called the natural release feature), or release immediately by turning the pressure

as the selected PSI level. When the pressure level is reached, the cooking time will be

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- 2. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and sputter, and clog the pressure release devices. These foods should not be cooked in a pressure cooker. 3. Place the pressure cooker on a clean, flat surface where you intend to cook. 4. Place the condensation reservoir in rear of the unit until it clicks into place (as shown below).



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PRESSURE for 15 minutes.

valve will drop.

**BEFORE EACH USE:** 

Instruction ELECTRIC PRESSURE COOKER



BROWN SETTING: This program allows you to brown your food before cooking it under pressure. Brown your

4. Press the WARM button. The light on the button will flash and the digital display will

read 0.0. Press the START / STOP button to begin the program. The indicator light will

This program reheats or keeps cooked food warm for a long period of time.

hot items, and never force the lid open. The lid will only open once the pressure is released. Remove the lid by lifting it away from you to avoid being burned by the steam. 3. Press the START/STOP button. The appliance will begin cooking after the set time has PRESSURE RELEASE METHODS Natural Method: After cooking cycle completes, press the "START/STOP" button to make sure unit is completely off. Let appliance stand and allow pressure to drop down naturally which takes from 10 to 20 minutes. After 20 minutes, turn the pressure regulator knob towards "steam" in short bursts to make sure all pressure had been released. Any parts of the pressure cooker are not dishwasher safe. Always wash by hand the QUICK RELEASE METHOD:

READ THE INSTRUCTION MANUAL CAREFULLY

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elapsed. BEFORE YOU GETTING STARTED, MAKE SURE THAT YOU READ AND FOLLOW ALL

pressure cooker thoroughly after every use. It is recommend washing when not used for an extended period of time. DO NOT WASH THIS APPLIANCE IN THE DISHWASHER.

1. Unplug the appliance from the wall outlet and let the unit cool before cleaning.

3. Wipe the outer housing with a clean damp cloth. Do not submerge in water.

rubber gasket in warm soapy water. Rinse and dry thoroughly

1. Remove lid after electric pressure cooker has cooled down.

CLEANING PRESSURE REGULATOR KNOB

STEAM setting and carefully remove.

Instruction ELECTRIC PRESSURE COOKER

2. Wash the removable cooking pot with warm soapy water. Rinse and dry thoroughly.

4. To clean the condensation reservoir, you need to pull down. Clean with warm soapy

Pressure regulator knob and pressure safety valves need to be in good working order before

2. To remove pressure regulator knob press down and turn it counter clockwise past the

This setting is a great feature to this appliance. Slow cooking is helpful when you are trying

to cook tough meats. Through a slow cooking process, the meat will tenderize better and

allow for better distribution of flavors. This is used for many for many venison recipes. The

slow cooker setting is also essential for cooking food unattended. Perfect for putting

3. Place the self-locking lid onto the removable cooking pot and turn the pressure regulator

4. Press the slow cook button. The light on the button will flash and the digital display will

5. Set the desired time by pressing the button once for each additional half hour or by continuously holding the button down. The longest cooking is 9 1/2 hours with a

6. Press the START/STOP button to begin cooking the indicator light will stop flashing

the unit will beep twice and the digital display will read 0.0 after 30 seconds.

7. If you forget to select a desired cooking time or forget to press the START/STOP button,

8. The appliance will beep twice and the digital display will read 0.0 after 30 seconds. 9. The appliance will begin to count down in half hour increments, when the temperature

ingredients in before going to work and having it ready when you come home!!

1. Place the removable cooking pot in the pressure cooker. (Main body).

2. Place the food to be slow cooked in the cooking pot.

read .5. (.5 equals to half hour of cooking time.)

10. When the cooking time is up, the appliance will beep.

1. Place cooked food in removable cooking pot.

3. Turn the pressure regulator knob to STEAM.

water. Rinse and dry thoroughly. Attach to the body again by pushing lock into place. Turn the lid upside down, grasp the rubber gasket on either side and pull up. Clean the

2. Select the desired cooking mode and time by pressing the delay button until you reach the appropriate time. Choose the preferred cooking method. (High, LOW, STEAM, etc.)

1. Press the "DELAY TIME" button for the delayed time setting.

SAFETY PROCEDURES.

each use.

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Slow cooking:

knob to "STEAM"

temperature of 180°

reaches about 180 degrees.

2. Place lid on pressure cooker.

WARM SETTING:

stop flashing.

**CLEANING AND MAINTENANCE:** 

for more than 1-2 hours.

Perishable food such as meat and poultry products, fish, cheese and dairy products cannot be left at room temperature for more than 2 hours (no longer than 1 hour when the room temperature is above 90°. When cooking these foods, do not set the delay time function

You can use the delayed time setting with slow cook, steam, high and low pressure. CAUTION:

**DELAY TIME SETTING:** This function allows you to delay cooking food up to 8 hours later in half hour increments.

## Food should be patted dry with a paper towel before browning. For best results, make sure the oil is hot before adding your meat or poultry. Brown in batches to keep the correct temperature. 1. Position the removable cooking pot in the pressure cooker.

meat or poultry for the best flavor and texture, unless otherwise indicated in the recipe.

0.0. The lid should remain off.

This setting is a great method to steam vegetables and bring out there full flavor. It is also a healthier method to cook, because minerals and nutrients remain in the vegetables. This

2. Place a small, heat -resistant metal wire rack or basket (not included) in the bottom of

4. Place food on rack. Do not fill the pot more than two thirds full. When steaming rice,

5. Place the self-locking lid onto the removable cooking pot and turn the pressure regulator

6. Press the STEAM button. The light on the indicator will flash and the digital display will

7. Set the desired time by pressing the button once for each additional minute or by

8. Press the START/STOP button to begin cooking. The indicator light will stop flashing. If

you forget to select a desired a desired cooking time or forget to press START/STOP

button, the unit will beep twice and the digital display will read 0.0 after 30 seconds.

The lid can be opened while cooking to check the food. Use caution when removing the

lid. Never place your face over the pressure cooker when removing the lid. Steam escapes

Instruction ELECTRIC PRESSURE COOKER

continuously pressing the button. You can adjust cooking time by pressing High or Low

setting quickly brings water to boil for steaming food or cooking rice or fresh vegetable.

1. Place the removable cooking pot in the pressure cooker. Plug appliance on.

3. Add at least 8 oz water and make sure bottom rack is above the liquid.

put the rice in a 8" or smaller bowl that fits on the rack.

read 1. (This equals 1 MINUTE COOKING TIME.)

as soon as the lid is opened and can cause serious burns

READ THE INSTRUCTION MANUAL CAREFULLY

2. Add the appropriate amount of oil as per recipe.

3. Press the BROWN button. The light on the button will flash and the display will read