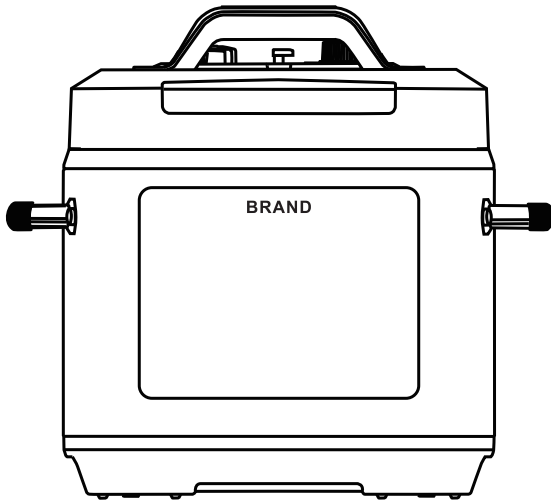


CB

— Instruction Manual —



Electric Pressure Cooker

Model No.:HH-A616E

Index

Topic

- 1 Introduction
- 2 Special Features
- 3 Built-in Safety Features
- 4 Products Specification
- 5 General Operating Instructions
- 6 Important Safeguard
- 7 Care and Cleaning
- 8 Notice

INTRODUCTION OF PRODUCT

Hello:

This product, designed by our company, is a modern cooking appliance with multi-function as pressure cooker, rice cooker and stew pot. It is with separate pressure relief system and full sealed smart cooking detect. Bring you a much easier and convenient cooking!

SPECIAL FEATURES






1. This digital display offers a wide range of cooking choices including rice, soup, porridge, cake, etc.
2. Cooking time is adjusted to suit any recipe or preference. At the completion of the cooking cycle, the unit will automatically shift to keep warm mode.
3. Digital pressure cooking utilizes temperatures creating a more sterile and healthier environment when compared to traditional cooking methods.
4. Make your cooking more convenient with timer function.
5. Golden non-stick inner pot, good look and easy to clean. 24hours time delay and keep warm function.

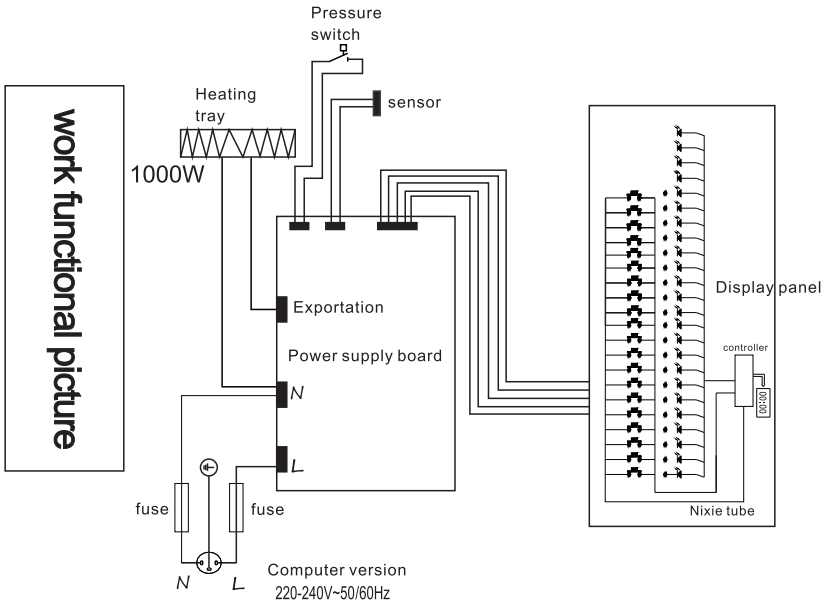
BUILT-IN SAFETY FEATURES

1. Lid Safety Device: Prevents pressure built-up if lid is not closed properly and prevents lid from opening until all pressure is released.
2. Pressure control protection: When usage the pressure is up to the rated pressure, it will be release the air automatically for pressure limiting.

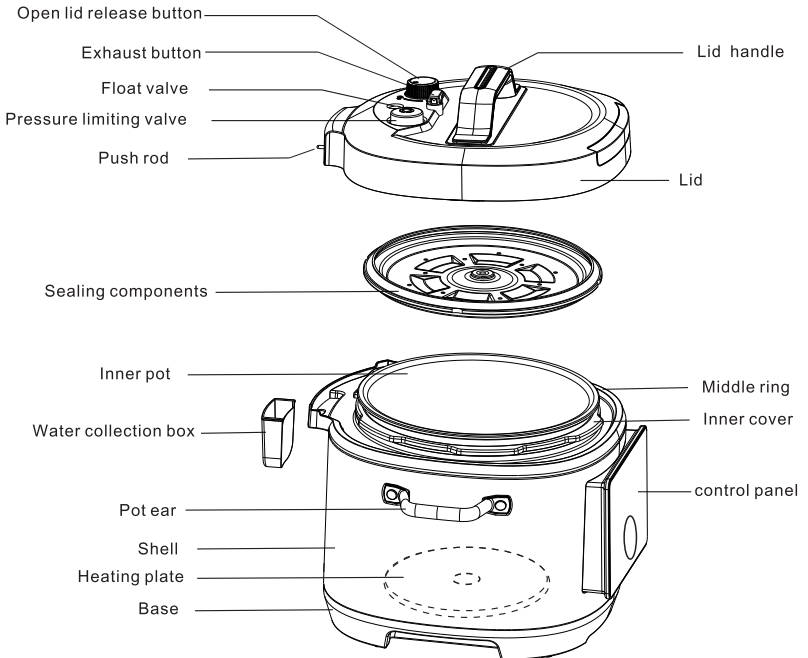
3. Temperature limit protection: Microcomputer controls the temperature of inner pot. When the temperature is up to the rated temperature, it will stop heating, when the temperature is lower than the rated temperature, it will begin heating again.
4. Overheating protection: If the temperature is over the limit, the fuse will cut be cut off to prevent a fire hazard.
5. "Clog Resistant"Device: Prevents food from blocking the steam release port.
6. Pressure control device: During usage, there will be pressure in the pot, if the pressure is too low, the food can't be boiled. If the pressure is over limit, the pressure release device will start. This device can control the pressure well therefore can cook under safe pressure.
7. Overpressure auto-discharging protection: When all the devices above are failure, this device can release the pressure from the seals side to prevent a explosion.

PRODUCTS SPECIFICATION

Capacity	Voltage	Rate Power	Diameter	Working Pressure	Warm-keeping Temperature
6L	220-240V~ 50/60Hz	1000W	22 cm	0~90KPa	60~80<
Accessories	<div style="display: flex; flex-wrap: wrap; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>Power lines</p> </div> <div style="text-align: center;">  <p>Rice spoon</p> </div> <div style="text-align: center;">  <p>Dew collection</p> </div> <div style="text-align: center;">  <p>Measuring cup</p> </div> <div style="text-align: center;">  <p>Steam blades</p> </div> </div>				



COMPONENTS

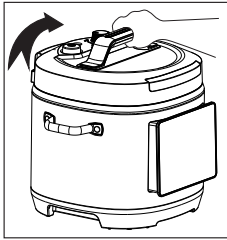


OPERATION GUIDE

1. Open the lid. Hold the handle with your hand, turn the lid to side limit then lift the lid upwards.(pic 1,2)

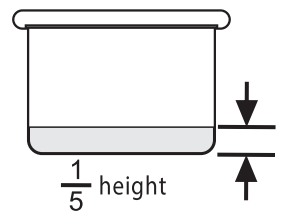
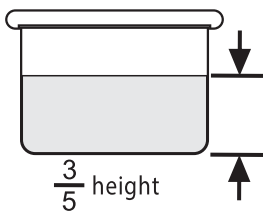
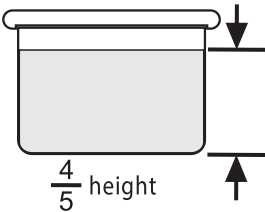


(1)

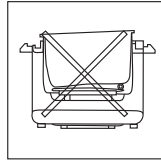
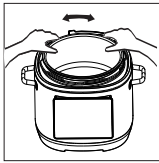


(2)

2. Take out the inner pot and put the food and water into the pot. Food and water can't be over $\frac{4}{5}$ of the inner pot height. Easy expansion food can't be over $\frac{3}{5}$ of the inner pot height. Food and water can't lower than $\frac{1}{5}$ of the inner pot height. (pic 3,4,5)



3. Put the inner pot inside the outer pot. Before that make the inner pot and heating element clean. Don't put any debris inside the outer pot or on the surface of the heating element. After putting the inner pot inside, turn the inner pot softly left and right. Keep the inner pot and heating element are in good contact.(pic 6)



4. Cover the lid.

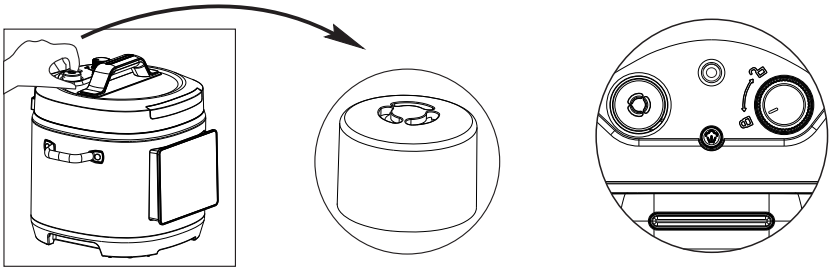
* Check if the sealing ring has been put inside the stainless steel ring of the lid.

* Turn left and right the sealing ring with your hand to make it place on the stainless steel ring evenly.

* Hold the handle of the lid, put flat to the side limit then turn the lid counter clockwise to the engaging position when you hear "kacha" sound.(pic7,8)

5. According to the pictures, turn the release valve to the seal position and check if the float is dropped(the float should be

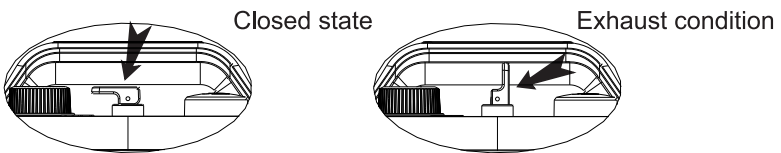
dropped before working).(pic 9-a,9-b)



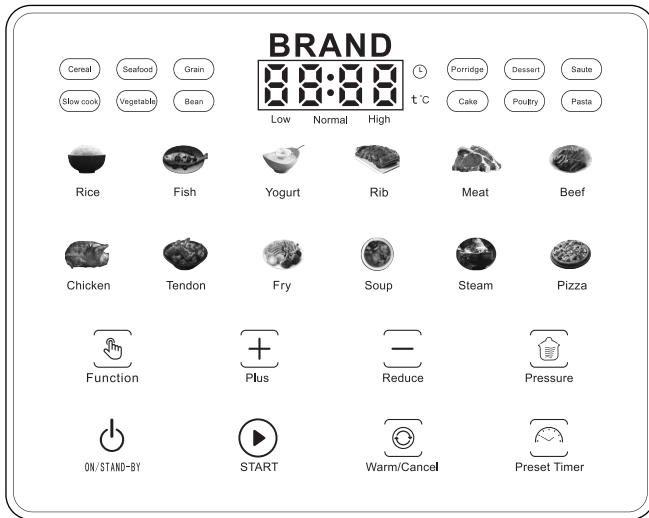
* Plug in the power, the pressure cooker will make a "beep" sound, the panel indicator will be fully lit, and after 3 seconds, the screen will pause and enter the shutdown state.

* When you cook liquid food such as porridge or viscous liquid, when it shows "bbbb", you can't lift the release valve to release the steam. Make sure to wait it gets cool enough so that the float is dropped. Then you can release the steam otherwise the food may spray.

*Exhaust switch, check that the exhaust handle is parallel to the lid (closed) before starting cooking. When the lid needs to be opened at the end of cooking or during cooking, release the air in advance. To release the air, pull up the release handle to raise it to the exhaust position. (pic 10-a,10-b).



PRODUCT PICTURE



Functional specification:

Function options include: Yogurt, Fish, Beef, Meat, Porridge, Soup, Chicken, Rice, Cake, Cereal, Pizza, Saute, Poultry, Seafood, Vegetable, Dessert, Pasta, Multigrain, Rib, Fry.

Key functions include: Tendon, Steam, Slow cooking, Bean, Appointment/Timing, Heat preservation/Cancellation, On/Off, Pressure selection, and other function keys.

1. LED indicator: Each function corresponding to the key should have a working status indicator to prompt.
2. A four-digit display window, display the current menu working parameters, such as working pressure holding time, appointment time.
3. With power off memory function: In the process of pressure cooker work, power off and then switch on the power, you can continue the previous power off procedure to continue to work, until the menu cooking is completed, power off memory time can be more than 8 hours.
4. Reservation function: Each menu has a reservation function, the maximum reservation time is set to 24 hours, the minimum is set to 30 minutes. (Except for pasta, cake, pizza, frying and frying)

5. In the standby state, press any function menu key, the 4 digits in the display window display the default pressure holding time of the corresponding menu, and blink once per second, and do not do any operation within 5S, the system will automatically confirm the selected function menu and enter the cooking.
6. If the temperature sensor is $\leq 50^{\circ}\text{C}$ after 120 seconds of heating, the system determines that the sensor is faulty.

Behaviour of electricity

1. Rated working voltage: 220-240VAC~50/60Hz;
2. Working voltage range: 160-270VAC~50Hz;
3. Working environment temperature: $-17\text{--}80^{\circ}\text{C}$;
4. Working environment humidity: $\leq 85\%$;
5. Rated power: 6L:1000W

Key operation instruction:

1. Reservation key:

First, select the function you want to work on, and the selected function indicator light will flash. Press the 'Appointment' function button again, and the four digit digital display will flash. The digital display shows 00:30, press again to increase every 30 minutes. Long press the reservation button to increase the speed by 30 minutes per session, with a maximum time of 24:00 and a minimum time of 00:30. It can be cycled. In addition, the appointment time can be adjusted by pressing the "+" and "-" buttons. Press the function to select the desired work, press the "Appointment" button once, and then press the "+" or "-" buttons to adjust the appointment time. Press the "+" direction to increase the appointment time. Press the "-" direction to reduce the appointment time. (Each increment or decrease is once every 30 minutes) The default reservation time is 30 minutes. Each cooking menu has a reservation function with a maximum reservation time of 24 hours. (Except for pasta, cake, pizza and frying)

2. Pressure holding time adjustment "+/-":

In the selected function state, the digital display window defaults to the voltage holding time, and the selected function indicator blinks. At this

time, the last two digits of the four-digit digit flash, press the "knob" to rotate to adjust the "+" or "-" to adjust the pressure holding time, every time you rotate the "+" or "-" key, the pressure holding time will increase or decrease for 1 minute, and the pressure holding time will be adjusted quickly in 1 minute. After each function enters the pressure holding mode, the middle two decimal points of the four digit digital display begin to flash.

3. Warm/Cancel button:

Pressing this button in standby mode will enter the insulation state, or it will automatically enter the insulation state after the work is completed. At this time, the "Insulation/Cancel" button will light up. During insulation, the digital display shows "00: bb", but the insulation time is not displayed. After 24 hours, it automatically returns to standby mode. Pressing this button when selecting any functional state will return to standby mode. When the insulation temperature is $\leq 60^{\circ}\text{C}$, the relay will close, and when it is $\geq 70^{\circ}\text{C}$, it will disconnect. After cooking is completed, it will automatically enter the insulation state with an insulation temperature of $65 \pm 5^{\circ}\text{C}$. (After work, all except yogurt can enter the insulation state)

4. Buzzer function:

When a key is pressed and effective, when it automatically enters the heat preservation state after cooking is completed, and when the fault detection device works, the buzzer will give a warning sound.


5. Start key:

After selecting the corresponding cooking menu or related settings, you

can press the start button  to confirm and start the work.

6. Pressure selection key:

After selecting the corresponding cooking menu, press the pressure

selection key  to cycle between low pressure, medium pressure, and high pressure, and the corresponding pressure indicator light will light up. (Effective when selecting the pressure function)

7. Function selection key:



In the power on state, pressing the function selection key can cycle through the two rows of functions at the top of the panel, and the corresponding indicator lights will light up.

8. Temperature collection, pressure detection function:

The temperature of NTC at the bottom of the pot was collected by 100K(B value =3950±1%) thermostat. Check whether the pressure reaches the set value through the pressure switch.(The pressure switch is normally closed)

Each menu work description and operation display:

1. Initialization state:

When the power is powered on for the first time, the buzzer buzzes for a long time. When the buzzer enters the standby state, 0000 is displayed in four digits. After the display mode selection function, the digital window displays the pressure holding time, except Cake, Yogurt, Fry, Pizza, Pasta, Dessert, Slow cooking. For no pressure function, after entering the countdown display XX:XX, other functions enter the countdown display P:XX;(Note:X stands for time, P for pressure). Without any operation, the digital tube flashes for 5 seconds and rings once before entering the working state.

2. Holding state:

After power-on, the buzzer sounds, the digital window/LED is fully lit, and the control system enters the standby state. In standby mode, press the On/Off power button first. The control panel is then powered on. The



switch ON/STAND-BY is constantly on. Each function indicator light up gradually in flow type; The middle horizontal line is spread out from the middle to the sides.(The actual sample shall prevail, final confirmation). You can operate the function keys and select the corresponding functions, such as setting the reservation time, holding pressure time, manual heat preservation, selecting the cooking menu, etc. After each function menu is selected, corresponding indicator lights will light up and flash.

3. Power-on running state:

In the running state, the control system works according to the requirements of the operation setting and performs the corresponding functions. After the function is selected, the corresponding indicator lights up and flashes. Before the countdown, the first two digits display "--" dynamic cycle up, middle and down, and the last two digits display the default voltage holding time of the function. When the pressure switch is turned off or the temperature reaches, the holding time PX:XX is displayed. (Cake, Yogurt, Fry, Pizza, Pasta, Dessert, Slow cooking)for temperature control(pressure switch off also enter the pressure protection time). At the beginning of work, the digital screen dynamically works, and the temperature enters the protection time after it has passed. After the work is completed, the yogurt function returns to the standby state, and other functions return to the heat preservation state. Except (Cake, Fry, Pizza, Saute, Dessert, Pasta are non-pressure functions, and XX:XX is displayed after entering the countdown, and P:XX is displayed after entering the countdown for other functions; (Note:X represents time, P represents pressure)If the reservation function is selected, the reservation indicator lights up with the corresponding menu. When the appointment time is up, the control system will enter the corresponding menu at the same time, turn off the reservation light, start cooking food, (at the same time, the buzzer buzzes 1 warning)when the food cooking enters the pressure holding, the pressure switch will be disconnected (at the same time, the buzzer buzzes 1 warning). After the countdown is completed, it will automatically enter the heat preservation state, and the buzzer will sound 10 sounds to prompt it. At this time, it is necessary to open the pressure limiting valve for exhaust according to the safety requirements of the operation of the pressure cooker, and the cover of the pressure cooker can be opened after the exhaust is completed. The program will automatically switch to the heat preservation state after the completion of other menu work, and once it enters the heat preservation state, it means that the cooking is completed.

4. Fry /Saute (open lid work):

The pressure holding time is displayed as 25/30min, and the pressure switch and temperature are detected during the working process(the pressure is generated by boiling water with the lid closed). When the temperature reaches 165 degrees, the heating is stopped and the countdown is entered. The heating starts at 155 degrees, and the heating is stopped at 165 degrees.(This feature does not detect E3)

5. Slow Cook:

The pressure holding time is displayed as 4 hours, and the temperature is detected during the working process. When the temperature reaches 98 degrees, the heating will be stopped(countdown to start the work), the heating will be started after the reset at 92 degrees, and the heating will be stopped at 98 degrees. The cycle will enter the insulation until the pressure holding time is over.

6. Rice:

This type of function is pressure cooking, the pressure holding time is displayed as 12min, the pressure switch and temperature are detected during the working process, and the water absorption is stopped for 4 minutes when the full power is heated to 60 degrees. After resetting, heat with a gap (add 20 seconds, stop 10 seconds)when the temperature reaches 155 degrees or the pressure switch reaches the pressure action, enter the pressure protection time, reheat at 140 degrees, stop heating at 145 degrees, and cycle until the end of the pressure holding time to enter the heat preservation.

7. Poultry, Meat, Soup, Porridge, Chicken, Vegetale, Tendon, Poultry, Bean, Porridge, Beef, Seatood, Rib:

This kind of function is with pressure function, continue to work until the pressure switch is disconnected into the reverse meter, when the temperature reaches about 155 degrees or the pressure switch reaches the pressure action, enter the protection time, 140 degrees start heating, 150 degrees stop heating, the end of the work into the heat preservation.

8. Fish, Steam, Pizza:

This kind of function is with pressure function, continue to work until the pressure switch is disconnected into the reverse meter, when the temperature reaches about 150 degrees or the pressure switch reaches the pressure action, enter the protection time, 140 degrees start heating, 145 degrees stop heating, the end of the work into the heat preservation.

9. Yogurt:

The pressure holding time is displayed as 8 hours, and the temperature is detected during the working process. When the temperature reaches 42 degrees, the heating is stopped, and the countdown time is entered

into the pressure holding time, and the heating is started at 38 degrees, and the heating is stopped at 42 degrees. Enter the standby state after the work is finished.

10. Cake:

The pressure holding time is displayed as 18min. When the temperature reaches 132 degrees, stop the heating and start the time, restart the heating around 125 degrees, and enter the heat preservation after the function is completed.

11. Pasta:

This kind of function is to cook with pressure, and the pressure holding time is displayed as 20min. During the working process, the pressure switch and temperature are detected. When the temperature reaches about 160 degrees or the pressure switch reaches the pressure action, the pressure holding time is entered, and the heating is reheated at 140 degrees, and the heating is stopped at 150 degrees.

12. Dessert:

This type of function is non-pressure cooking, the pressure holding time is displayed as 60min, when the temperature reaches 65 degrees, the heating countdown starts, and the heating starts again around 55 degrees. After the functional work is completed, the standby is entered.

13. Long press the Heat/Cancel button for 5 seconds, and the nixie tube displays the program number: 16-E

14. Pressure holding condition:

The voltage holding time of each menu can be adjusted by increasing or decreasing the key. The default voltage holding time and adjustable voltage holding time range are shown in the following table:

Power on and stand by	Digital tube light for 1 second,"drop"sound,digital screen display "0000",enter the standby state.				
Function	Default time	Maximum time	Minimum time	Stopping temperature	Recovery temperature
Yogurt	8H	6H	12H	42°C	38°C/42°C

Fish	05min	15min	01min	150°C	140°C/145°C
Beef	20min	30min	10min	155°C	140°C/150°C
Meat	20min	30min	10min	155°C	140°C/150°C
Porridge	30min	40min	25min	155°C	140°C/150°C
Soup	25min	40min	15min	155°C	140°C/150°C
Chicken	13min	23min	01min	155°C	140°C/150°C
Rice	12min	20min	8min	155°C	118°C/125°C
Cake	18min	30min	10min	132°C	125°C/132°C
Cereal	15min	99min	1min	155°C	140°C/150°C
Pizza	05min	15min	01min	150°C	140°C/145°C
Saute	30min	99min	01min	165°C	155°C/165°C
Poultry	25min	99min	1min	155°C	140°C/150°C
Seafood	10min	15min	6min	155°C	140°C/150°C
Vegetable	28min	99min	1min	155°C	140°C/150°C
Dessert	60min	90min	30min	65°C	55°C/65°C
Pasta	20min	30min	8min	160°C	140°C/150°C
Multigrain	20min	99min	1min	155°C	140°C/150°C
Rib	18min	25min	15min	155°C	140°C/150°C
Fry	25min	30min	15min	165°C	155°C/165°C
Tendon	60min	90min	30min	155°C	140°C/150°C
Steam	30min	60min	10min	150°C	140°C/145°C
Slow cook	4H	10H	2H	98°C	92°C
Bean	40min	60min	20min	155°C	140°C/150°C
Heat preservation/cancellation	—	—	—	68°C	64°C
appointment	30min	24H	30min	—	—

After entering the pressure holding state, the two points in the middle of the digital tube began to blink at a frequency of 1 per second.

IMPORTANT SAFEGUARDS

Always be sure that float valve is on correctly before use. Incorrect assembly may prevent the cooker from building pressure or allow steam to come out from the sides of the lid.

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electric shock do not immerse or rinse cords or plugs in water or other liquid.
3. This appliance should never be operated by children and special care should be taken when the unit is in use in their presence.
4. Unplug from outlet when not in use and before cleaning. allow to cool before putting on taking off parts.
5. Do not operate any appliances with a damage cord or plug or after the appliance malfunctions or has been damaged in any manner.
6. Do not use any attachments or utensils that were not recommended or supplied by the manufacturer.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or the hot liquids.
11. Do not use appliance for anything other than its intended use.
12. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
13. Never fill the unit above the MAX LINE in the inner pot.

14. Always check the pressure release devices for clogs before use.
15. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the unit is difficult to open, this indicates that the cooker is still pressurized-do not force it open. Any pressure in the cooker can be hazardous. When in operation the pressure cooker require sufficient air space on all sides including top and bottom. Never operate the near any flammable materials such as dishtowels, paper towels, paper towels, curtains, paper plates, etc.
16. Always plug the electrical cord directly into the wall outlet.
17. Do not operate this appliance on an unstable surface.
18. NEVER FORCE OPEN THE PRESSURE COOKER. If you need to open it, press keep WARM/CANCEL button carefully slide the pressure valve and make sure all the steam has dissipated from the cooker.
19. Always open the lid away from you to avoid skin contact with any remaining heat or steam.
20. CAUTION HOT SURFACES. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
21. Do not destroy the plastic sealing ring or replace it with other plastic rings.
22. In order not to scratch the non stick coating inner pot, please use wood or plastic spoon.

CARE AND CLEANING

1. **CLEANING THE SAFETY DEVICES:** In addition to the lid, the other safety devices on the Power Cooker must also be cleaned after each use.
 2. **THE PRESSURE VALVE:** To remove the Pressure Valve, simply pull up and valve will release from its spring lock mechanism. Apply mild detergent and wash it under warm running water. After cleaning, check to see that the interior spring-loaded part moves freely. Put the Pressure Valve back in place by pushing it down onto the spring-loaded mechanism. This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair by yourself. Contact customer service for qualified repair information.
 3. **TO CLEAN:** After use, unplug unit and allow to cool completely before cleaning. The Pressure Cooker must be cleaned thoroughly after each use in order to avoid staining caused by a build-up of food or cooking residue.
 4. Do not pour cold water into a hot pressure cooker.
 5. Wipe base after each use with a soft, damp cloth or sponge, making sure all food residues is removed. Do not immerse base in water when cleaning the lid, the rubber gasket must be removed and washed separately with a sponge or soft cloth and warm soapy water.
- Unplug and let the pressure cooker cool to room temperature before cleaning.
 - Wash the removable pot with warm soapy water and clean with a soft cloth or sponge. Rinse off with clean water and towel dry.

- Wash the lid with all with warm, soapy water and clean with a soft cloth or sponge. Rinse off with clean water and towel dry.
- Wipe the mirror finished outer Housing with a damp soft cloth or sponge(glass cleaner gives housing a brilliant luster).
- Never use harsh chemical detergents, scouring pads or powders components.
- Always check that the pressure valve and float valve are in.

NOTICE

This appliance is not intended for use by persons(including children)with reduced physical, sensory or mental. capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning.

use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

The appliance must not be immersed.

The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked. The container must not be opened until the pressure has decreased sufficiently.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments.
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

use wood or plastic spoon.

Warning: should be avoid spillage on the connector.

Warning: pay attention to potential injury from misuse.

Take care that the heating element surface is subject to residual heat after use.

Micro-computer Electric Pressure Cooker



Common malfunction and Ways of solving problems

If the following symptom happens in the course of using, it is not completely the Problem of our products. Please have a double check before sending it for maintenance.

Symptom	Reason	Methods
No indicator	Haven't switched on the power	*Please check if there is power or not *Please check if the switch is on or not
Can't close the lid	The seal ring isn't placed well	Place the seal ring well
	The push bar is locked by the float valve	Move the push bar with hand
Can't open the lid	The float valve is not down after exhausting the air	Use chopsticks to press the float valve slightly
Leakage of the lid	Didn't close the lid well	Please close the lid well
	Didn't put the seal ring in it	Please put well the seal ring
	There is food residue in the seal ring	Please clean the seal ring
	There is breakage on the seal ring	Please change a new one
Leakage of float valve	There is food residue in the seal ring of float valve	Clean the seal ring of float valve
	There is breakage on the seal ring of float valve	Please change a new one
The float valve can't go up	The sealing position	Place it correctly
	There is not enough food and water	Put enough food and water
	Leakage of the lid and exhaust valve	Send out for maintenance
Can't make the food ripe Or it Takes a long time	The cooking time is too short	Proportionally prolong the cooking time
	There's food residue between the inner pot and heating plate	Check and remove the residue
	The heating plate and inner pot distort	Send out for maintenance
	The heating plate doesn't work well	Send out for maintenance
Can't keep warm automatically	The parts for keeping warm is broken	Send out for maintenance
Feel like electric shock when touching the cover	Leakage of electricity	Send out for maintenance

If the problems still exist after the above-checking, please contact right away with the exclusive maintenance point of our company.

Show code	E1	E2	E3	E4
Fault	Sensor cut circuit	Sensor short circuit	Over temperature	Signal switch failure

