

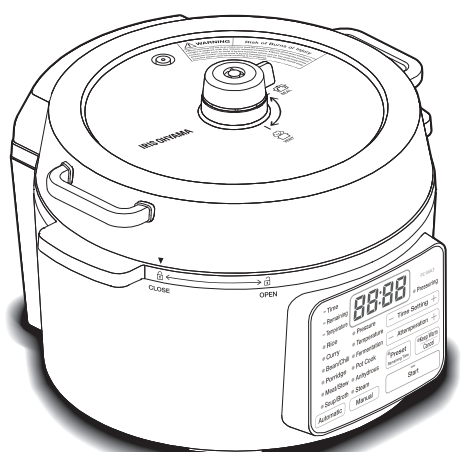


For indoor/household use

Pressure Cooker

PC-MA3

User manual



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Safety precautions

In order to avoid injury or unnecessary property loss, carefully read the following "Safety precautions" before use. The following safety precautions are divided under two headings: "Warning" and "Attention". These precautions are important for safe and proper use. Be sure to follow them.

Symbols definition



Indicates reminder and warning.



Indicates DO NOT.



Indicates ALWAYS DO.



Warning

Improper operation may cause death or serious injury.

Pressure cook

When using the pressure cooking, because of high temperature and high pressure internally it can be dangerous if this product is operated incorrectly. Be sure to confirm the following before use.

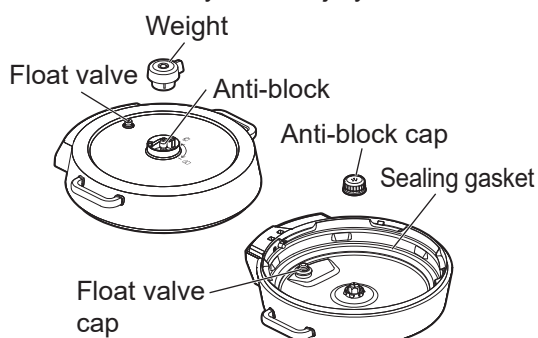


Be sure to

- **Make sure that the anti-block and the steam passage are not damaged or blocked up**

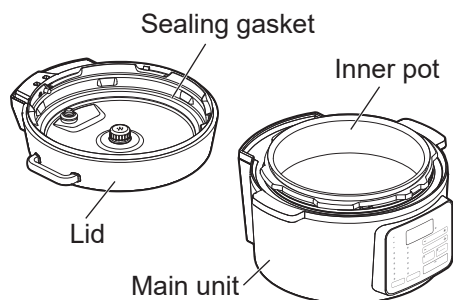
- **Make sure that the weight and the anti-block cap are in place before use**

Or it may cause injury or burns.



- **Make sure that there are no food remnants stuck to the lid, main unit, the inner pot, or the sealing gasket**

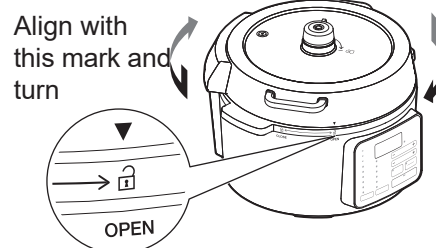
Or it may cause injury or burns. If there are any grains of rice or bits of food that are stuck on, they must be removed before closing the lid.



Be sure to

- **Make sure that the lid is closed tightly**

Or it may cause injury or burns.

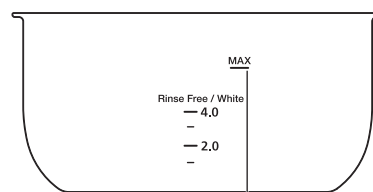


Prohibited

- **Do not put in more ingredients than the amount specified**

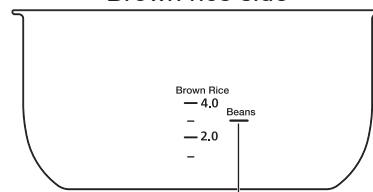
Or it may cause injury or burns.

Rinse free/white side



Do not put in ingredients that exceed the maximum amount marked (all types of cooking)

Brown rice side



For things where the quantity increases when cooking (such as beans or noodles), do not put in more than here

Pressure cook continued



Prohibited

- **Do not use pressure cooking for the following types of things (Examples of foods that should not be cooked in the pressure cook mode)**
 - Foods that have large amounts of oil
 - Foods that have baking soda or that make bubbles or foam
 - Stew and other foods that thicken or are sticky

The steam passage might get blocked and steam might burst out, which could cause injury or burns.



Prohibited

- **Do not broil or heat without water**
Or it may cause an accident.
- **Make sure that the anti-block and the float valve steam passage are not being blocked**
Do not put food that is still in a plastic bag in the pressure cooker.
If the steam passage is blocked, it could cause overheating or an accident.

Correct use of power plug and cord



Be sure to

- **Remove dust from the power plug regularly**
Dust buildup can cause fire or electric shock due to insulation failures.
- **Insert the power plug properly into the power socket**
Or it may cause fire or electric shock due to a short circuit.



Unplug the product

- **Make sure to unplug the power plug from the power socket before performing any repairs or checks, or moving the product**
Or it may result in electric shock or injury.



Avoid contact with wet hands

- **Do not insert or unplug the power plug with wet hands**
Or it may result in electric shock, burns or injury.



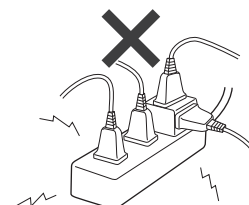
Prohibited

- **Do not charge up the product with the power cord tangled**
Or it may cause burns or fire. Do not use with the electrical cord tied up in a knot or bundled.
- **The product can only be powered by 220V~ currents**
Or it may cause a fire or electric shock.



Prohibited

- **Do not damage the power cord**
- **Do not stretch the power cord when moving or storing it**
Do not damage, process, forcefully bend, pull, twist, pinch or squeeze the power cord, or place heavy objects on it. Or it may cause fire or electric shock due to damage to the power cord.
- **Do not use the product with a damaged power cord or plug, or that plugs into a power socket loosely**
Or it may cause a fire or electric shock due to a short circuit. If the power cord is damaged, check with the shop where you purchased the product
- **Do not use in a way that exceeds the rating specifications of power sockets or extension cords**
Or it may cause fire.



- **Do not let infants or young children to lick the power plug**
Or it may cause injury or electric shock.

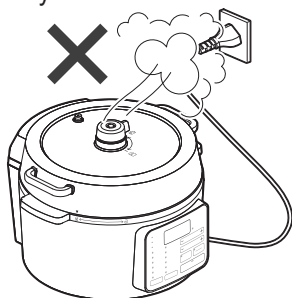
Safety precautions continued

When cooking



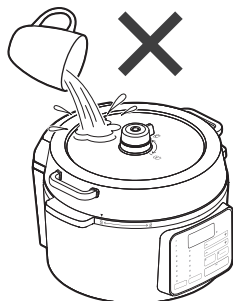
Prohibited

- Do not ever open the lid
- Do not move the product
- Keep your face and hands away from the weight and the float valve
Or it may cause burns or accidents.
- Do not expose the power cord or power plug to steam
Or it may cause fire or electric shock.



Avoid getting the product wet

- Do not spray water on the main unit
- Do not wash the main unit with water
Or it may cause a power leak or a short circuit, which may cause fire or electric shock.



Prohibited

- Do not use this product for anything other than what is stated in this manual
Or it may cause fire, burns, electric shock or injury.
- Do not use the product for commercial purposes or anything other than for household use
This product was designed for household use. If the product is used for commercial purposes or anything other than for household use, it may cause fire.

Follow the procedures below to release the pressure and open the lid



Be sure to

- When you're cooking using this product

- ① Press the Keep Warm/Cancel button to stop the pressure cook
- ② Lid the top of the weight with a wet towel, lid your hands with mitts or pot holders and turn the weight pressure release knob to the air exhausting side (👤)
- ③ Once steam is no longer coming out, take the towel and make sure that the pressure indicator pin has gone down
- ④ Refer to the after cooking part and open the lid slowly
Do not try to force the lid open, or the food inside may burst out, which may cause burns.

- Hands must be covered with mitts or pot holders
- When switching over the weight pressure release knob, do not touch anything other than the pressure release knob part
Or it may cause burns.

After cooking



Be sure to

- Pressure still stays inside the pot after cooking
- When opening the lid after cooking, put the weight on the the air exhausting side (👤) is to let the steam out, and make sure that the float valve has gone down
- Open the lid slowly and gradually while making sure that there is no steam coming out of the gap between the lid and the main unit
- When turning and opening the lid, if it feels like there is resistance, do not try to force the lid open; instead wait for a moment before continuing to open, or else put the weight back on the sealed side (👤) again and refer to how to open the lid when cooking to release the pressure
If there is still some remaining pressure inside the pot, the lid may fly off and food cooking inside the pressure cooker could boil out explosively, causing burns or accidents.



Unplug the product

- In case of abnormality or malfunctioning, immediately stop using, then turn off the power supply and pull out the plug from the power socket Or it may cause smoke, fire or electric shock.

[Examples of abnormalities]

- Abnormal sounds or peculiar smells
 - Abnormal heating up of the power plug and cord
 - Charges and uncharges intermittently whenever the power cord is moved
 - There is a burning, painful sensation caused by electric shocks when touching the product with hands
- ➔ Stop using and check with the shop where you purchased the product or with Iris Customers Service Center by calling the consultation number for such matters.



Be sure to

- The appliance is only to be used with the unit provided



Be sure to

- Keep the appliance and its cord out of reach of children less than 8 years



Be sure to

- Read all the instructions



Be sure to

- Do not let children near the pressure cooker when in use



Be sure to

- Do not put the pressure cooker into a heated oven



Do not disassemble

- Do not disassemble, repair or modify the product by yourself Or it may cause fire, electric shock or injury. Check with the shop where you purchased the product or with Iris Customers Service Center by calling the consultation number for repair-related matters.



Prohibited

- Do not allow children or other users who require assistance to operate the product alone, and do not allow young children or infants to touch the product Or it may cause electric shock, injury or burns. This product must be used with the assistance of a guardian or helper who understands how to use it safely.



Be sure to

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised



Prohibited

- Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity



Be sure to

- Use the appropriate heat source(s) according to the instructions for use

IMPORTANT PRECAUTIONS

Safety precautions continued



Be sure to

- Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces, Use the handles and knobs. If necessary, use protection



Be sure to

- After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded



Prohibited

- Do not use the pressure cooker for a purpose other than the one for which it is intended



Be sure to

- Before each use, check that the valves are not obstructed. See the Instructions for use



Be sure to

- This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is properly closed before applying heat. see "Instructions for use"



Prohibited

- Never use the pressure cooker in its pressurized mode for deep or shallow frying of food



Be sure to

- Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. see the "Instructions for use"



Prohibited

- Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use



Be sure to

- Never use your pressure cooker without adding water, this would seriously damage it



Be sure to

- Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible



Prohibited

- Never use your pressure cooker without adding water, this would seriously damage it

KEEP THESE INSTRUCTIONS



Attention

Warnings for when improper use of this product could cause injuries or damage to property.



Do not touch

- During and after use, do not touch parts of the product that are hot Or it may cause burns. Wait until it has cooled down before any cleaning or maintenance of the product.

During use



Prohibited

- Do not lid with a dish towel or anything else Or it may cause accidents or fire due to overheating.



Prohibited

- Do not use any cooking pots other than the inner pot which is specifically for that use
- Do not use the inner pot from the pressure cooker on gas stoves, burners or any other cooking utensils Or it may cause fire.



Be sure to

- When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.



Unplug the product

- **Make sure to unplug the product by pulling on the plug; never unplug it by pulling on the power cord**

Or it may cause fire or electric shock because of damage to the power cord.

- **If you do not use the product for a long time, make sure to unplug the power cord**

It may cause fire or electric shock due to power leaks from aging insulation.



Prohibited

- **Do not use any power cords other than the accessory**
- **Do not use the attached power cords in other machines**

Or it may cause fire.

When moving or transporting



Be sure to

- **make sure to hold the main unit by the handles**

If the product is held and moved by another part (such as the lid handle), it may fall down and cause burns or injury.



Prohibited

- **Do not swing the pressure cooker around, drop it, or strike it with heavy blows**

Or it may cause fire or electric shock due to damage.



Avoid getting the product wet

- **Do not use near any wet areas where is water, or near to fire**

Or it may cause electric shock due to a short circuit.



Prohibited

- **Do not use on floors or on the ground**

- **Do not use the product on any unstable surfaces, or on anything that is heat sensitive**

Or it may cause fire.

- **Do not use the product on a narrow shelf or in any other cramped space**

If the operation panel or the power cord is exposed to steam, it could cause a fire or electric shock.

- **Do not block the air intake or outlet on the bottom**

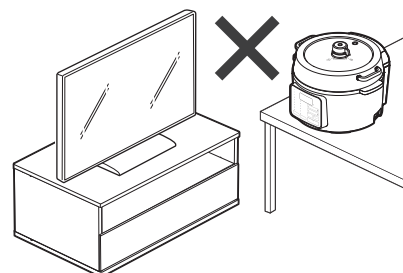
Do not use on surfaces such as carpets, vinyl cloth, aluminum foil, towels, etc.

Or it may overheat and cause a fire.

Precautions for use

- **Remove any food that has gotten stuck on.**
If the lid has not been closed properly, the food inside might boil over, it might not be as delicious as it could otherwise, and the pressure cooker could even malfunction.
- **The coating on the inside of the inner pot in the pressure cooker gets consumed with use and might even peel off, but it is harmless to the human body.**
If the coating has peeled off entirely, make a request to exchange for another inner pot sold separately. When requesting other items sold separately, contact the shop where you purchased.
- **The inner pot may get discolored with use, but this will not affect its cooking performance.**
- **When first beginning to use, there may be a smell of plastic or rubber.**
This will gradually dissipate with use.
- **Do not lid with a dish towel during use.**
Or it may cause disfiguring or discoloration.
- **In order to prevent damage to the inner pot and prevent the coating from peeling off, observe the following.**
 - Do not put any vinegar or alkali in the inner pot
 - Do not broil
 - Do not use spatulas or spoons that are made of metal
 - When cleaning, do not use any hard scrub brushes or anything other than a sponge
 - Do not put any eating utensils or other hard objects in the inner pot
 - Do not put in the dishwasher
- **When opening the lid, the inner pot may be lifted with the lid.**
Put the inner pot and lid back into the cooker and sway quietly from side to side to remove the inner pot.

- **Do not use the product near a radio or TV.**
Otherwise electromagnetic interference from the TV or radio could affect the use of the product.
- **There will be a beeping sound to alert you to things such as when buttons were operated, when cooking was finished, and when the lid was opened.**



Disposal

- **Dispose of the product and packing materials in accordance with local regulations.**

Cooking

Automatic (6 modes)

Rice	Pressure cooking
Curry	Pressure cooking
Bean/Chili	Pressure cooking
Porridge	Pressure cooking
Meat/Stew	Pressure cooking
Soup/Broth	Pressure cooking

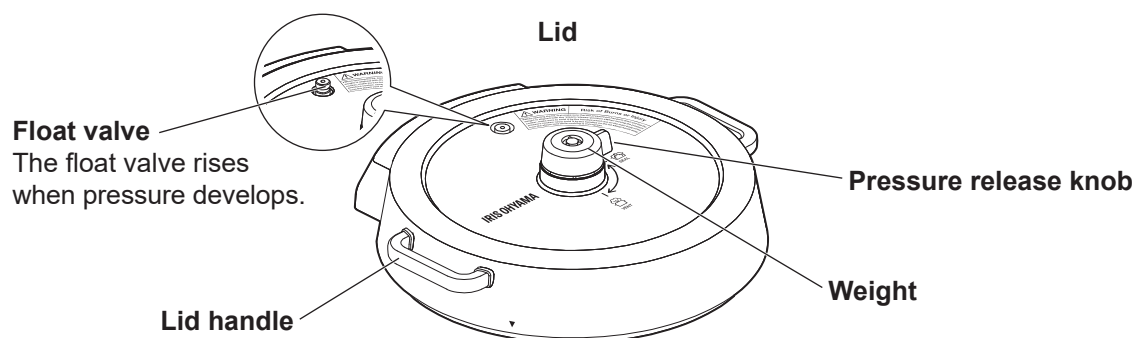
Manual (6 modes)

Pressure	<p>Pressure cook Pressure raise a boiling tempreature. Cooking at or above 100°C softens ingredients in a shoort time.</p> <p>※With regards to pressure cook for the manual menu, because pressure increasing time and pressure decreasing time get added on to the cooking time, the time it takes to finish cooking will be longer than the set cooking time.</p>
Temperature	<p>Cook at a constant temperature without pressure. You can set cooking temperature in the range of 70 to 100°C to heat slowly over time.</p>
Fermentation	<p>Cook at a fermentation without pressure. You can set cooking temperature in the range of 30 to 70°C to ferment ingredients as well as cook meats at a fermentation.</p>
Pot cook	You can remove the lid and use this product as a cooking pot.
Anhydrous	Cook with only the water that is naturally contained in the ingredients. It helps to retain the food's flavour and nutrient.
Steam	Steaming can be done by using the steam rack that comes with the pressure cooker, and filling the bottom of the inner pot with water.

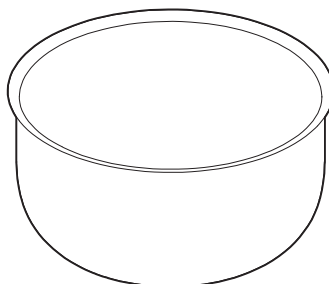
■ Pressure cook

- **After putting seasoning, stir ingredients thoroughly from the bottom of the inner pot.**
If seasonings do not get mixed in well with water, the sensor will not be able to properly detect the temperature of the ingredients, and they might not get cooked properly.
- **Line up and cut each type of ingredient up into a suitable size.**
Ingredients that get heated up easily can be cut into larger pieces, while those that do not get heated up easily should be cut into smaller pieces; make sure that everything gets cooked evenly and uniformly.
- **With pressure cook, ingredients will quickly get boiled and become soft. Heating over a long time may result in ingredients becoming overly soft.**
Select pressure cook or other cooking methods based on ingredients and recipes.

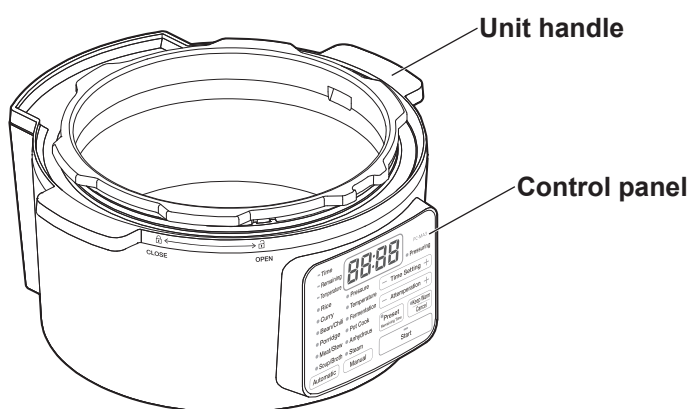
Parts



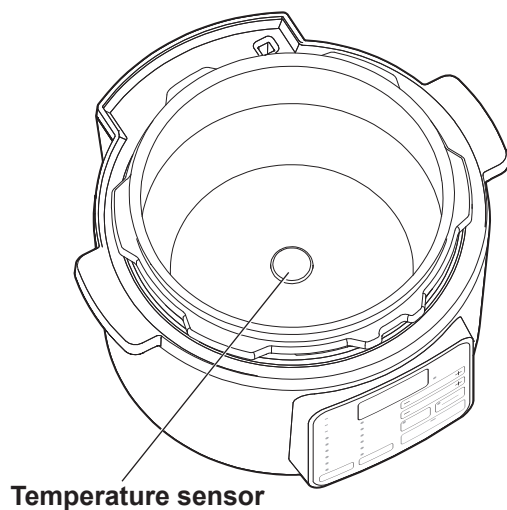
Inner pot



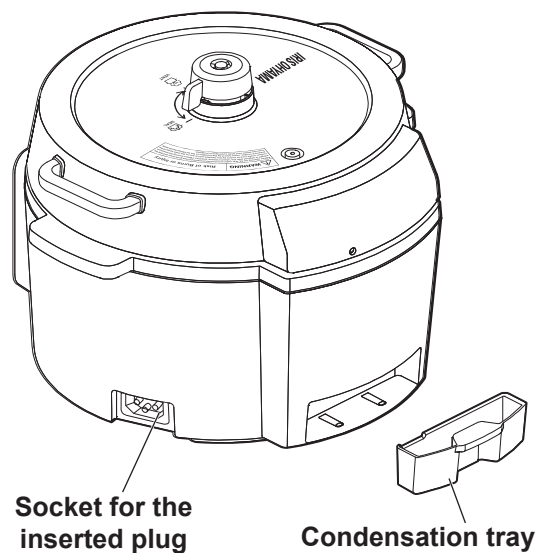
Main unit



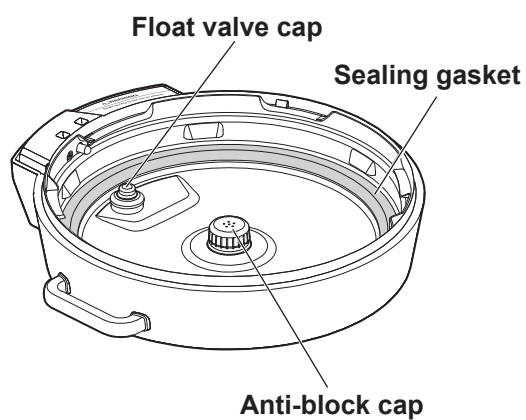
Inside of main unit



Back



Bottom of lid



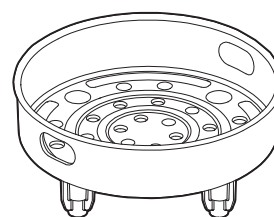
Accessories

Measuring cup

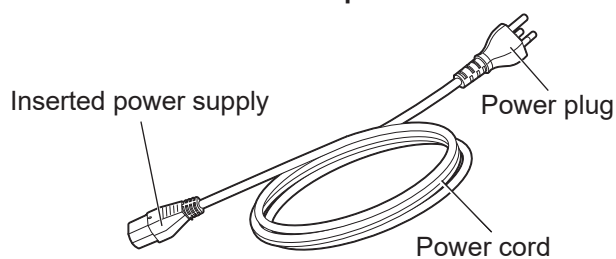


For rice (1 serving)

Steam rack



Detachable power cord



Caution

- The sealing gasket must be in place while cooking.

Cooking without the sealing gasket may result in overheating and malfunctioning.

Parts continued

Control panel

Temperature/time display

The cooking time or cooking temperature is displayed. It will display the remaining cooking time.

Time Setting button

After selecting the manual menu, the cooking time can be changed by pressing this button.

※Does not respond when hot pot or heat up mode is selected.

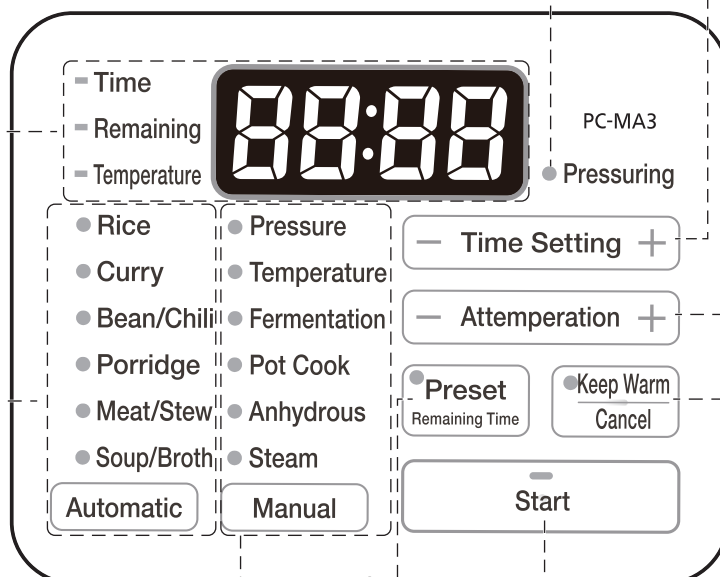
Pressuring indicator lamp

This lamp will light up during cooking once the cooking pressure has been reached.

Temperature adjustment button

If temperature cook or slow cook is selected, the cooking temperature can be changed by pressing this button.

If hot pot or heat up is selected, the heating power can be adjusted by pressing this button.



Manual menu indicator lamp/button

Press this button to change to manual menu.

Start indicator lamp/button

Press this button to start cooking for the selected menu.

Automatic menu lamp/button

Press this button to change to preset menu.

Preset indicator lamp/button

Press this button to set delay timer. Delay timer is available for all the preset menu and **Pressure** and **Temperature** cook in the manual menu.

When delay timer is available for the mode you select, this lamp will blink. Use the **Time Setting** button to set the remaining time.

Keep Warm/Cancel button

When cooking is finished, this lamp will light up and start to keep warm.

Press this button when the indicator lamp is on, and the **Keep Warm** function will be cancelled.

Press this button during operation, and operation will be cancelled.

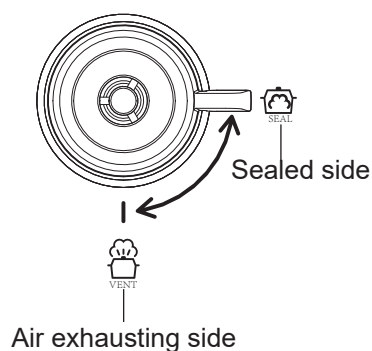
Weight and lid

■ The weight

- When using the pressure cooker, the pressure released knob on the weight should be on the sealed side (🍲).
- When doing cooking that does not involve pressure, the pressure released knob on the weight should be on the air exhausting side (👤).

Menu	Pressure release knob on the weight
Rice	Sealed side (🍲)
Curry	Sealed side (🍲)
Bean/Chili	Sealed side (🍲)
Porridge	Sealed side (🍲)
Meat/Stew	Sealed side (🍲)
Soup/Broth	Sealed side (🍲)

Manual menu	Pressure release knob on the weight
Pressure	Sealed side (🍲)
Temperature	Air exhausting side (👤)
Fermentation	Air exhausting side (👤)
Pot cook	Air exhausting side (👤)
Anhydrous	Air exhausting side (👤)
Steam	Air exhausting side (👤)



- When setting up the weight, push it in firmly from the top.

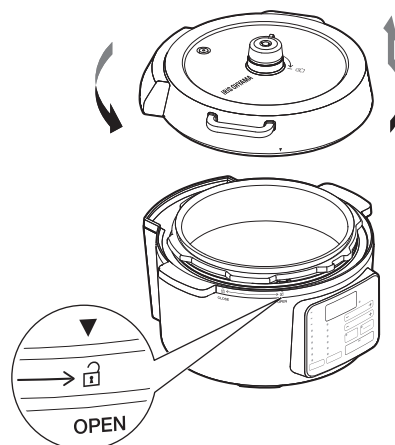
■ Lid

How to open



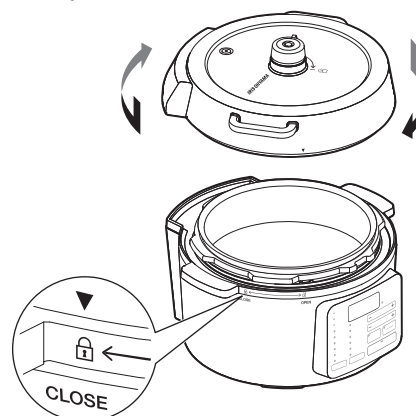
- When opening the lid, make sure that cooking has stopped, and then remove the pressure release knob on the weight and putting it on the air exhausting side (👤).
- Before opening, make sure that the Pressuring indicator lamp has gone out, and that the float valve has gone down.

Holding the lid handle, rotate counter clockwise, line up the ▼ mark on the lid with the mark (🔒) on the main unit, and lift the lid up.



How to close

Line up the ▼ mark on the lid with the mark on the main unit, hold the lid handle and rotate clockwise until it stops (until it is in the (🔒) position)



How to use Automatic (Rice)

This mode can be used to cook rice.

1 Measure rice into the measuring cup that comes with the pressure cooker

- This measuring cup, when filled up, is exactly 1 serving.



2 Wash the rice

- 1 Put the rice in a bowl with plenty of water at first and stir well, and then discard the water immediately
- 2 Use the fingers to wash so that the rice gets stirred lightly



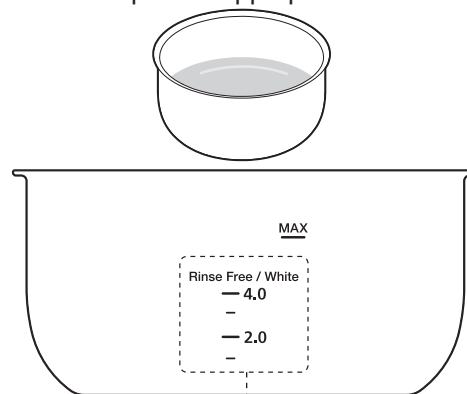
- 3 Add water and stir thoroughly, then throw away water
- 4 Repeat steps 2 and 3 for 2-4 times
- 5 Finally, rinse off quickly 2-3 times with plenty of water, and then drain out the water



- ※ Rinse free rice may make the water turn white. If you cook the rice without washing it, it may spill or burn. If the water becomes white, wash it lightly once or twice.
- ※ Do not wash with hot water.
- ※ Wash rice quickly.
- ※ If you wash the rice forcefully or put it in a colander after washing it, the rice may crack and you may not be able to cook it well.
- ※ If rice has not been washed enough, it might boil over.

3 Adding water

- Put the washed rice in the inner pot, and fill water up to an appropriate level.

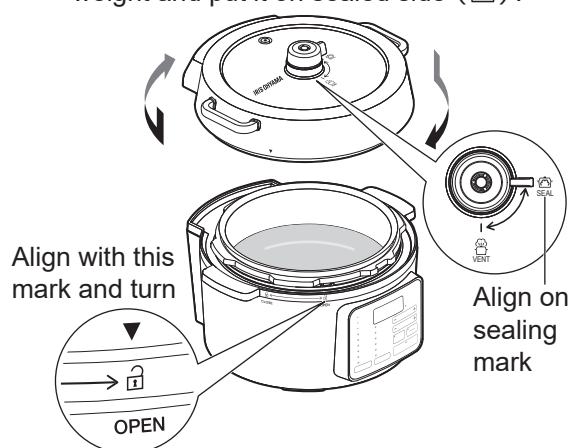


Level scale values for
rinse free/white side

- ※ The firmness of the rice may differ depending on types of rice.
- ※ If increasing or decreasing the amount of water, adjust the level within a range of 1-3 mm from the amount that was measured out.
- ※ If too much water is put in, the rice might boil over.
- ※ For brown rice, use the scale "Brown Rice" on the inner pot.
- ※ Use water that is at a temperature between 5-35°C.
- ※ Do not use alkaline ionized water. Or it may cause discoloring or odors.

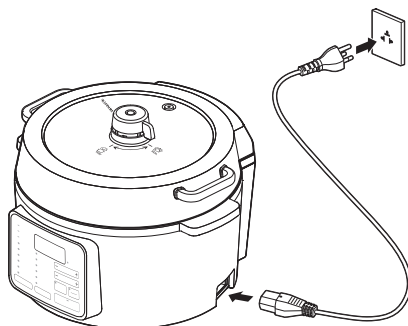
4 Install the inner pot in place and close the lid

- Wipe up any grains of rice or water droplets on the outside of the inner pot and the inside of the main unit.
- Make sure that the rice is even and level.
- Line up the ▼ mark on the lid with the mark on the main unit (①), hold the lid handle and rotate clockwise until it stops (until it is in the ① position).
- Make sure that the weight is set up firmly in the anti-block.
- Take the pressure release knob on the weight and put it on sealed side (②).



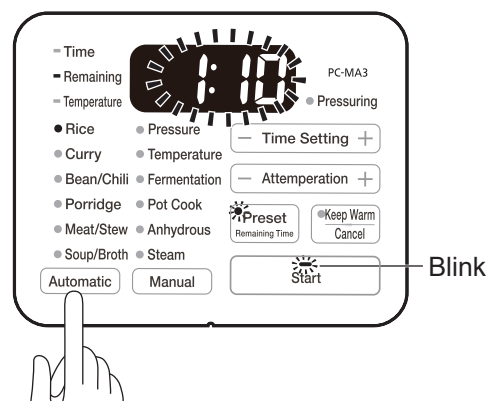
5 Connect the power cord

Insert the power supply into the socket on the right side of the main unit, and insert the power plug securely into a socket nearby.



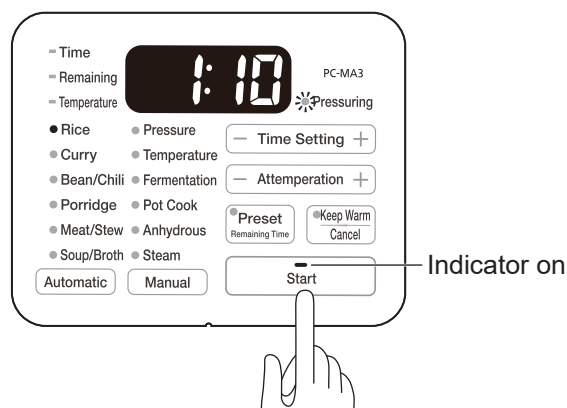
6 Press the Automatic menu button and select Rice

- The **Rice** indicator lamp will light up, and the remaining cooking time will blink.
- The **Start** indicator lamp and the **Preset** indicator lamp will blink.






7 Press the Start button

- The **Start** indicator lamp will light up, and cooking will start.
- The remaining cooking time will be displayed.



- ※ Cooking time is a reference only and can vary depending on the volume of ingredients and its use environment.
- ※ During cooking, the displayed cooking time may be shortened suddenly or countdown may stop for a few minutes, but they are not abnormal.

How to use Automatic (Rice) continued

- When cooking starts, **Pressuring** lamp will blink. When steam is generated at high pressures, the lamp will light up.
 Blinking (during the temperature rise)  Pressuring
 ↓
 Indicator on (pressuring)  Pressuring
 ↓
 Blinking (pressure decreasing)  Pressuring
- When pressured, the float valve will come out from the surface of the lid.
- When pressured, steam will come out from pressure regulating valve. Align the pressure release knob of weight on the sealing mark (🔒)
 Align on sealing mark to adjust the pressure by the effects of the weight and control the volume of steam.
- When opening the lid during cooking, press **Keep Warm/Cancel** button and open the lid after the pressure indicator pin drops all the way down.
- Pressing **Keep Warm/Cancel** button during cooking will turn off **Pressuring** indicator lamp. Before opening the lid, make sure that the pressure indicator pin drops all the way down.
- To remove pressure forcibly, remove steam in accordance with safety precautions (P4).

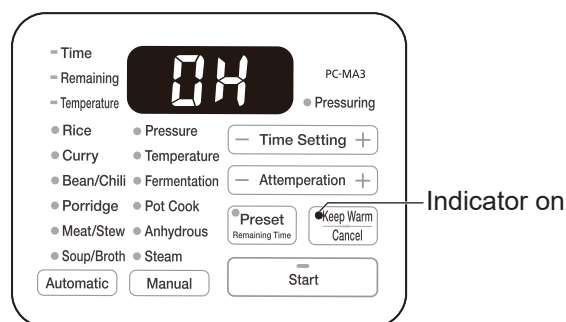


Caution

- To remove steam before complete depressurization, open it in accordance with **When opening the lid during cooking (P4)**.
 Opening it forcibly may cause contents in the pot to splatter and cause a burn.

8 Once cooking is finished, immediately separate out the rice from the inner pot

- Once cooking is finished, it will make a sound to remind.
- Keep Warm** lamp will light up and the elapsed time will be display from the start of keeping the food warm.



※ Keep Warm function will turn off after 12 hours.



- ※ After the rice has been cooked, stirring rice gently allows to get rid of excess water.
- ※ Use a spatula to separate out the rice. If a spoon is used, it will crush the grains of rice, and the rice will not be as good.

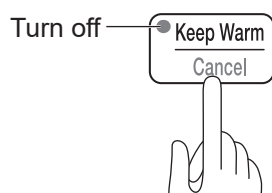
About the Keep Warm function

- For rice that has other things cooked into it or that has seasonings added in, do not Keep Warm, or it may dry out, get discolored, or have a strange smell.
 - Even when keeping warm, mix the rice up from the bottom of the inner pot from time to time, and keep separating out all the rice from the inner pot.
 - When there is only a small quantity of rice, push it to the center of the inner pot and keep warm, and eat as soon as possible.
 - If leftover rice is kept warm for a long time, it may turn yellow and harden, and drops of water from condensation may drip down and make the rice soggy.
 - It's recommended not to keep the food warm for a long time, lid the food with a plastic wrap and store it in a refrigerator
- ※ Cold rice cannot be warmed up with the keep warm function.

How to turn off the Keep Warm function

Press the **Keep Warm/Cancel** button.

- The **Keep Warm** indicator lamp will turn off, and the settings will return to the previous mode.



- To keep warm again, press the **Keep Warm/Cancel** button.
The **Keep Warm** indicator lamp will light up, and it will start keeping warm.

If you want to cancel an operation that is in progress

Press the **Keep Warm/Cancel** button.

- The operation will be cancelled, and the settings will return to the previous mode.



After use

After you have finished using, unplug the power cord and clean up.

How to use Automatic (Curry, Bean/Chili, Porridge, Meat/Stew, Soup/Broth)

This is the preset menu for pressure cooking.

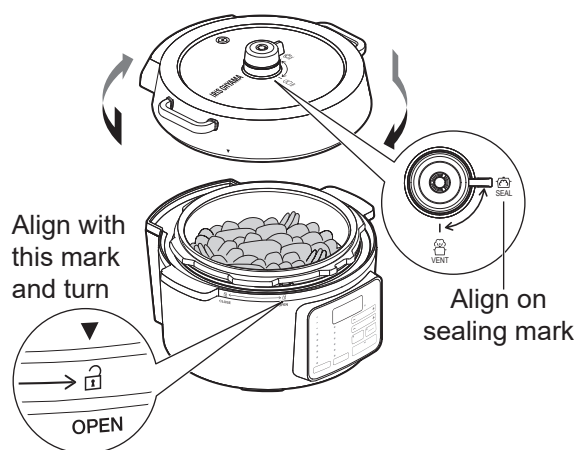
1 Put ingredients to the inner pot

- Line up and cut each type of ingredient up into a suitable size.
- Ingredients that get heated up easily can be cut into larger pieces, while those that do not get heated up easily should be cut into smaller pieces; make sure that everything gets cooked evenly and uniformly.
- Mix in and stir well any seasonings that are down at the bottom of the inner pot. If seasonings do not get mixed in well with water, the sensor will not be able to properly detect the temperature of the ingredients, and they might not get cooked properly.

2 Install the inner pot in place, and close the lid

- Line up the ▼ mark on the lid with the mark on the main unit (I), hold the lid handle and rotate clockwise until it stops (until it is in the (I) position)
- Make sure that the weight is set up firmly in the anti-block.
- The pressure release knob on the weight should be on the sealed side (I).

[For example: Curry]

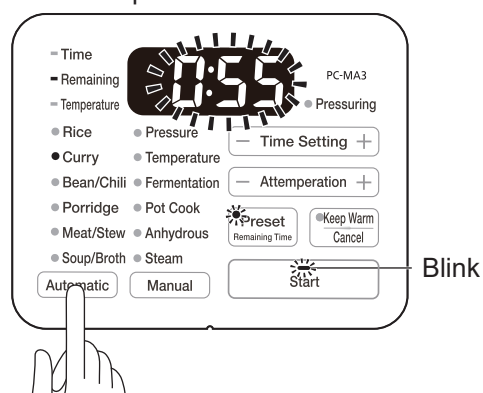


3 Connect the power cord

Insert the power supply into the socket on the right side of the main unit of the pressure cooker, and insert the power plug securely into a socket nearby.

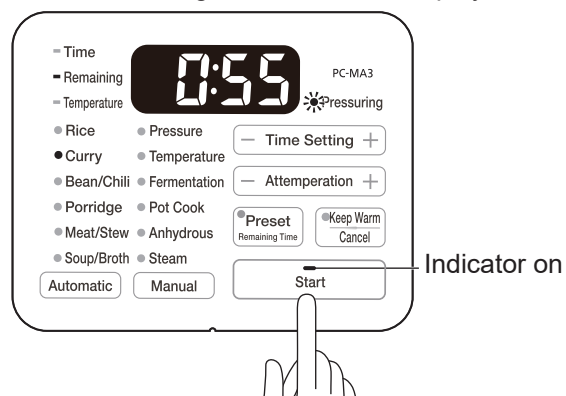
4 Press the Automatic button and select menu

- The remaining cooking time will blink.
- The **Start** indicator lamp and the **Preset** indicator lamp will blink.



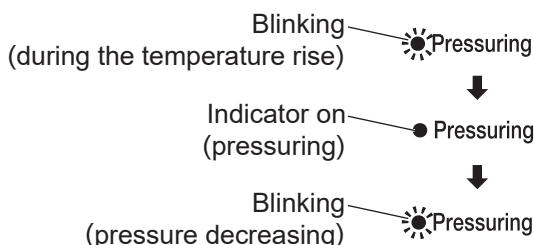
5 Press the Start button

- The **Start** indicator lamp will light up, and cooking will start.
- The cooking duration will be displayed.



- ※ Cooking time is a reference only and can vary depending on the volume of ingredients and its use environment.
- ※ During cooking, the displayed cooking time may be shortened suddenly or countdown may stop for a few minutes, but they are not abnormal.

- When cooking starts, **Pressuring** lamp will blink. When steam is generated at high pressures, the lamp will light up.



- When pressured, the float valve will come out from the surface of the lid.
- Once pressure is being applied, then steam will come out of the anti-block. When the pressure release knob on the weight goes over to the sealed side (☞), the pressure will be adjusted due to the effect of the weight, and the amount of steam can be controlled.
- When opening the lid during cooking, press **Keep Warm/Cancel** button and open the lid after the pressure indicator pin drops all the way down.
- Pressing **Keep Warm/Cancel** button during cooking will turn off **Pressuring** indicator lamp. Before opening the lid, make sure that the pressure indicator pin drops all the way down.
- To remove the pressure forcibly, turn the pressure release knob on the weight to the air exhausting side (P4) to let out the steam.



- **When letting out steam before the pressure has been reduced completely, refer to page 4 how to open the lid when cooking and open the lid in accordance with those instructions.**

Do not try to force the lid open, or the food inside may burst out, and it may cause burns.

After cooking is finished

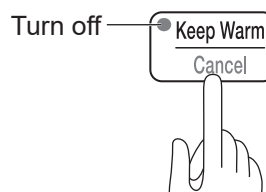
After the cooking cycle has completed, the cooker will beep.

- Keep Warm** lamp will light up and the elapsed time will be display from the start of keeping the food warm.
- ※ After 12 hours, the keep warm function will turn off.

■ If you want to turn off the Keep Warm function

After the cooking cycle has completed, press the **Keep Warm/Cancel** button.

- The **Keep Warm** indicator lamp will go out, and the settings will return to the previous mode.

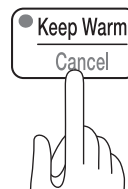


- To keep warm again, press the **Keep Warm/Cancel** button. The **Keep Warm** indicator lamp will come on, and it will start keeping warm.

■ If you want to cancel an operation that is in progress

Press the **Keep Warm/Cancel** button.

- The operation will be cancelled, and the settings will return to the previous mode.



■ After use

After you have finished using, unplug the power cord and clean up.

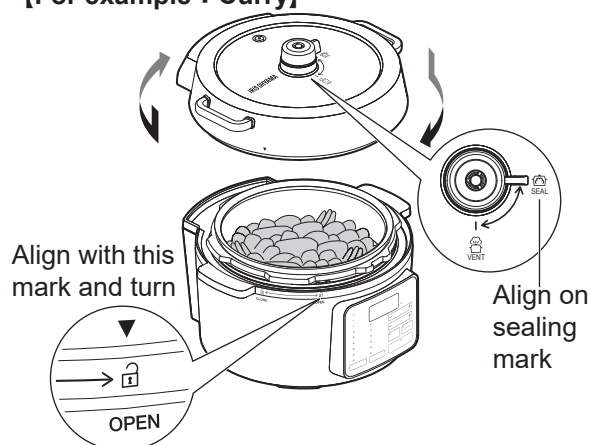
How to use Cooking using the timer

You can cook using the timer by setting the amount of time it will take until cooking is done.

1 Put the ingredients in the inner bowl, set it up in place, and close the lid

- Line up the ▼ mark on the lid with the mark on the main unit (I), hold the lid handle and rotate clockwise until it stops (until it is in the (II) position).
- Make sure that the weight is set up firmly in the anti-block.
- The pressure release knob on the weight should be on the sealed side (III).

[For example : Curry]



2 Connect the power cord

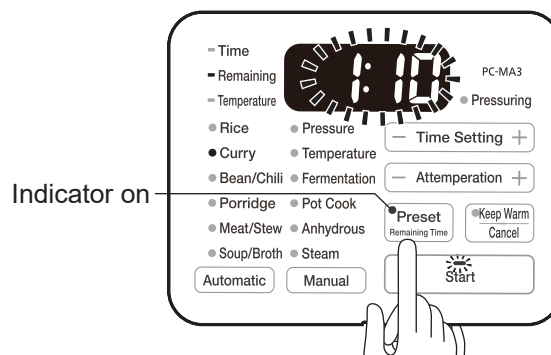
Insert the power supply into the socket on the right side of the main unit, and insert the power plug securely into a socket nearby.

3 Press the preset Automatic button to select menu

- ※ Select from Rice, Curry, Bean/Chili, Porridge, Meat/Stew, Soup/Broth in the Automatic menu.

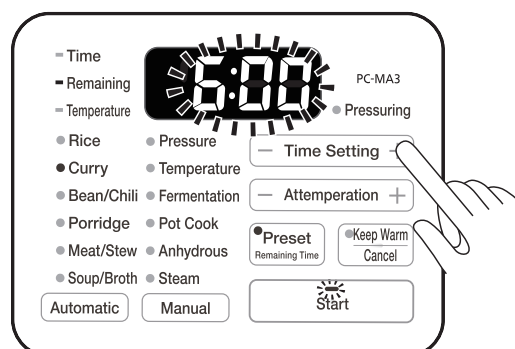
4 Press the Preset button

- The **Preset** indicator light will come on, and the Remaining until cooking is finished will flash.



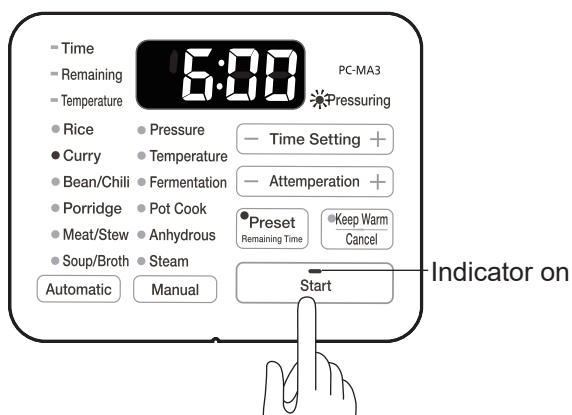
5 Press the Time setting button to set the time

- Timer setting can be done in the unit of 30 minutes for the following ranges.
- Rice, Porridge, Meat/Stew
→ 1 hours 30 min ~ 12 hours
(1 : 30 ~ 12 : 00)
- Curry, Bean/Chili, Soup/Broth
→ 1 ~ 12 hours
(1 : 00 ~ 12 : 00)



6 Press the Start button

- The **Start** indicator light will come on, and cooking will start.
- The temperature and time display will change to display the time remaining.



- For **Rice**, cooking will start at the time when the rice is to be cooked, so that the rice will finish cooking in the time that has been set using the timer.
- For Curry, Bean/Chili, Porridge, Meat/Stew, Soup/Broth immediately after cooking has started pressure cooking will begin, so that before the time that was set by the timer is reached, the food will be heated up again until it reaches the appropriate temperature.

After cooking is finished

Once cooking is finished, it will make a sound to remind.

- It will be preset to go to **Keep Warm** mode, and the **Keep Warm/Cancel** indicator light will come on.

■ If you want to turning off the timer while it is running

Press the **Keep Warm/Cancel** button.

- The operation will be cancelled, and the settings will return to what they were before cooking started.



■ After use

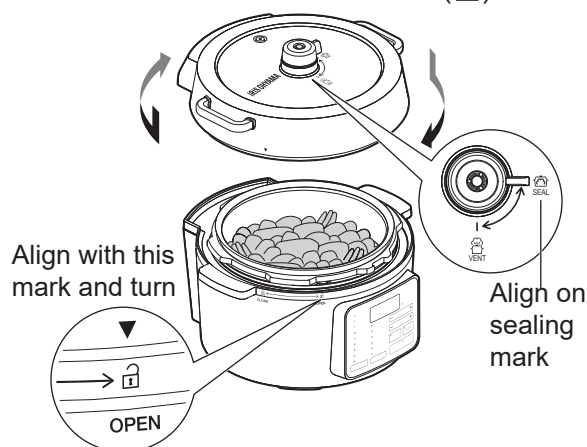
After you have finished using, unplug the power cord, clean up and put away.

How to use Manual (Pressure)

This is a manual menu for pressure cooking.

1 Put ingredients to the inner pot and place the pot to the cooker, then close the lid

- Line up the ▼ mark on the lid with the mark on the main unit (i), hold the lid handle and rotate clockwise until it stops (until it is in the (i) position).
- Make sure that the weight is set up firmly in the anti-block.
- The pressure release knob on the weight should be on the sealed side (i).

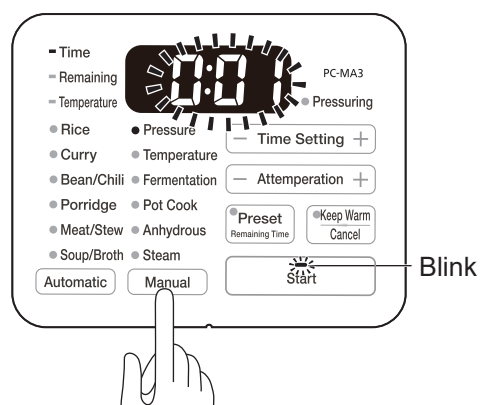


2 Connect the power cord

Insert the power supply into the socket on the right side of the main unit of the pressure cooker, and insert the power plug securely into a socket nearby.

3 Press Manual button to select Pressure cook

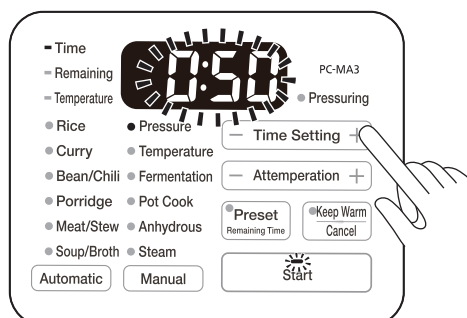
- Pressure indicator lamp will light up and the Remaining time will blink.
- Start indicator lamp will blink.



4 Set the cooking time by pressing the Time Setting +/- buttons

- Set in the range of 1 minute to 2 hours (0:01~2:00).

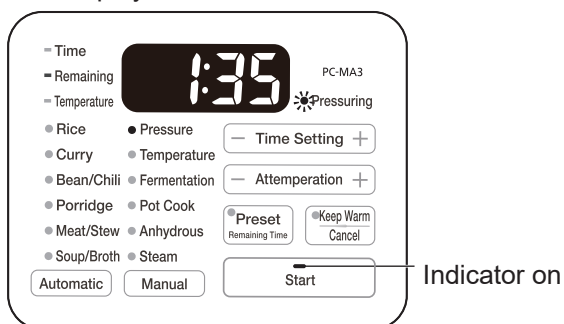
Set unit	1~10 min	Unit: 1 min
	10~30 min	Unit: 5 min
	30 min~1 hour	Unit: 10 min
	1~2 hours	Unit: 30 min



- With regards to pressure cooking for the Manual menu, because pressure increasing time and pressure decreasing time get added on to the cooking time, the time it takes to finish cooking will be longer than the set cooking time.

5 Press the Start button

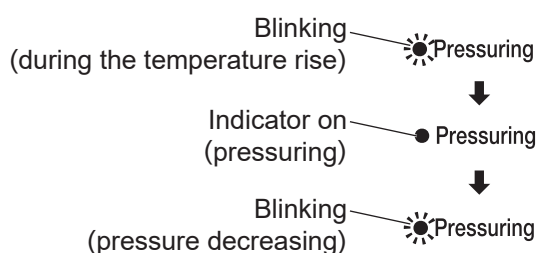
- The **Start** indicator lamp will light up, and cooking will start.
- The remaining cooking time will be displayed.



※ Cooking time is a reference only and can vary depending on the volume of ingredients and its use environment.

※ During cooking, the remaining cooking time may be shortened suddenly or countdown may stop for a few minutes, but they are not abnormal.

- Once cooking has started, the **Pressuring** indicator lamp will blink. Once there is enough steam inside and pressure is being applied, then the indicator lamp will light up (not blinking).



- Once pressure is being applied, then the float valve will go up toward the top of the lid.
- Once pressure is being applied, then steam will come out of the anti-block. When the pressure release knob on the weight goes over to the sealed side (🔒), the pressure will be adjusted due to the effect of the weight, and the amount of steam can be controlled.
- When opening the lid while cooking, press the **Keep Warm/Cancel** button, and then wait until the **Pressuring** indicator lamp has completely gone out and the float valve has gone down before opening.

- Pressing **Keep Warm/Cancel** button during cooking will turn off **Pressuring** indicator lamp. Before opening the lid, make sure that the pressure indicator pin drops all the way down.
- To remove the pressure forcibly, turn the pressure release knob on the weight to the side of air exhausting side (p4) to let out the steam.



Caution

- When letting out steam before the pressure has been reduced completely, refer to page 4 how to open the lid when cooking and open the lid in accordance with those instructions. Do not try to force the lid open, or the food inside may burst out, causing burns.

After cooking is finished

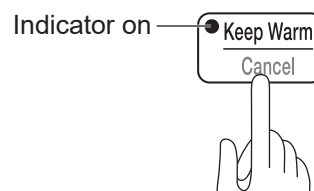
After the cooking cycle has completed, the cooker will beep.

- Before opening the lid, first make sure that the **Pressuring** indicator lamp has completely turned off, and that the float valve has gone down.

About the Keep Warm function

After the cooking cycle has completed, press the **Keep Warm/Cancel** button.

- The **Keep Warm** indicator light will light up, and it will begin keeping warm.

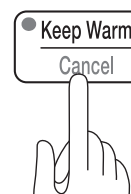


※ After 12 hours, the Keep Warm function will turn off.

If you want to cancel an operation in progress

Press the **Keep Warm/Cancel** button.

- The operation will be cancelled, and the settings will return to the previous mode.



After use

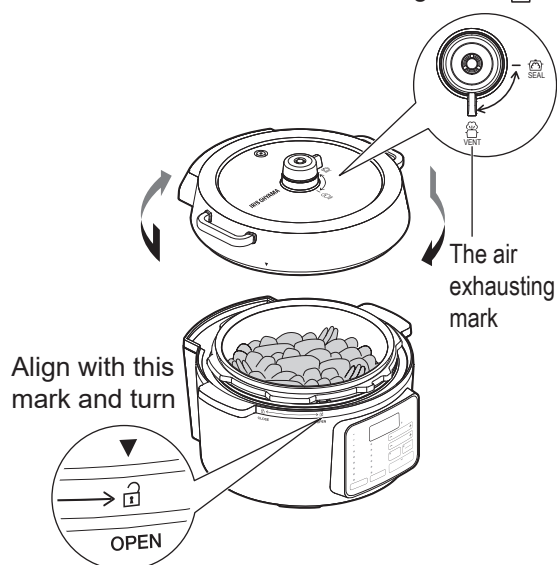
Unplug the cord and allow the cooker to cool naturally before cleaning.

How to use Manual (Temperature)

This is the menu for cooking without pressure.

1 Put ingredients to the inner pot and place the pot to the cooker, then close the lid

- Mix in and stir well any seasonings that are down at the bottom of the inner pot. If seasonings do not get mixed in well with water, the sensor will not be able to properly detect the temperature of the ingredients, and they might not get cooked properly.
- Line up the ▼ mark on the lid with the mark on the main unit (i), hold the lid handle and rotate clockwise until it stops (until it is in the (i) position)
- Make sure that the weight is set up firmly in the anti-block.
- The pressure release knob on the weight should be on the air exhausting side (i).

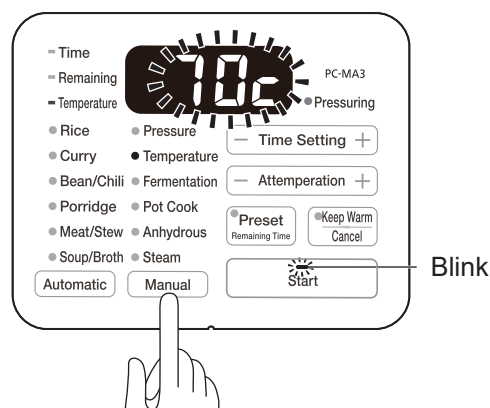


2 Connect the power cord

Insert the power supply into the socket on the right side of the main unit of the pressure cooker, and insert the power plug securely into a socket nearby.

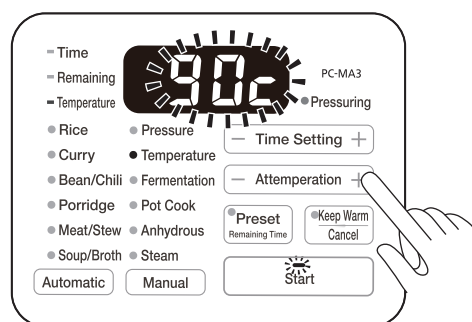
3 Press the Manual button and select Temperature

- The **Temperature** indicator lamp will light up, and the cooking Temperature will flash.
- The **Start** indicator light will blink.



4 Press the Attemperation control +/- button to set the cooking temperature

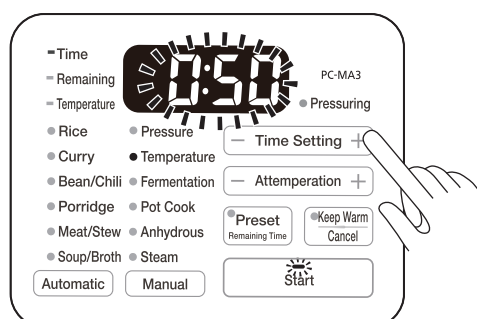
- The cooking temperature can be set from 70°C to 100°C, in units of 5°C.



5 Press the Time Setting +/- button to set the cooking time

- Pressing the **Time Setting** button will change to time-setting.
- Set in the range of 1 minute to 14 hours (0:01~14:00).

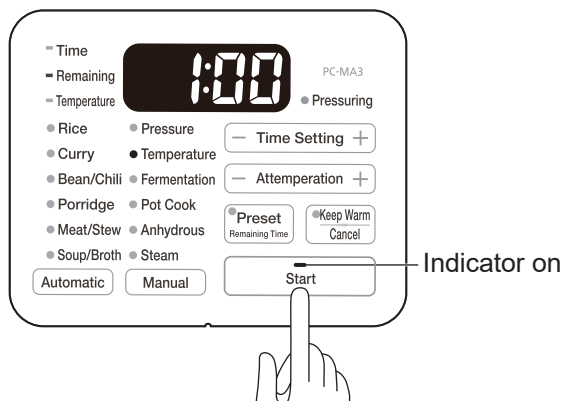
Set unit	1~10 min	Unit: 1 min
	10~30 min	Unit: 5 min
	30 min~1 hour	Unit: 10 min
	1~14 hours	Unit: 30 min



- Pressing the **Attenuation** button will change to temperature-setting.

6 Press the Start button

- The **Start** indicator lamp will light up, and cooking will start.
- The Remaining time will be displayed.



- ※ Cooking time is a reference only and can vary depending on the volume of ingredients and its use environment.
- ※ During cooking, the displayed cooking time may be shortened suddenly or countdown may stop for a few minutes, but they are not abnormal.

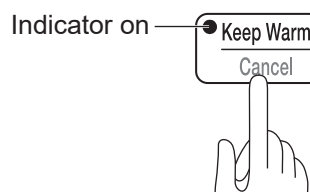
After cooking is finished

Once cooking is finished, it will make a sound to remind.

About the Keep Warm function

After the cooking cycle has completed, Press the **Keep Warm/Cancel** button.

- The **Keep Warm** indicator light will come on, and it will begin keeping warm.

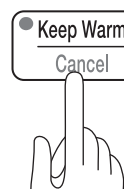


- After 12 hours, the **Keep Warm** function will turn off.

If you want to cancel an operation in progress

Press the **Keep Warm/Cancel** button.

- The operation will be cancelled, and the settings will return to the previous mode.



After use

Unplug the cord and allow the cooker to cool naturally before cleaning.

How to use Manual (Fermentation)

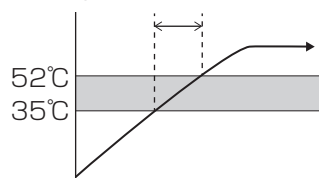


Precautions concerning Fermentation

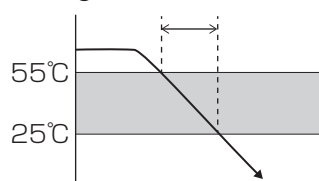
● The temperature of ingredients during cooking must be as following:

- During heating, the temperature in the center of the pot is 35~52°C within 170 minutes.
- During cooling after cooking, the temperature in the center of the pot is 25~55°C within 200 minutes.

Heating within 170 minutes



Cooling within 200 minutes

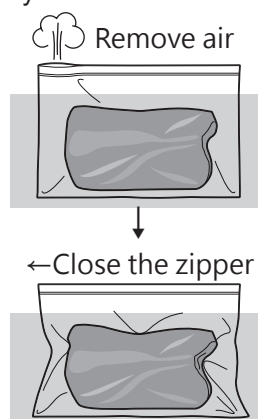


- Use fresh ingredients. Use a new plastic bag for each cooking.
- When cooking meat, be sure to cut the meat into pieces.
- When you serve food to those who may have weak immune system such as pregnant women, infants or elderly people, be sure to carefully check the cooking and food conditions and their health conditions. If you have any concerns, do not serve them.

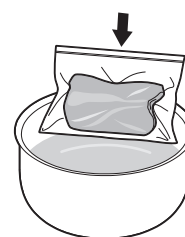
1 Put ingredients to the inner pot

For Fermentation

- Put ingredients back to room temperature and place them with seasoning in a plastic bag with a zipper. Leave 1 cm open in the zipper. Sink the bag slowly to the container with water to remove air due to water pressure, then close the zipper completely.

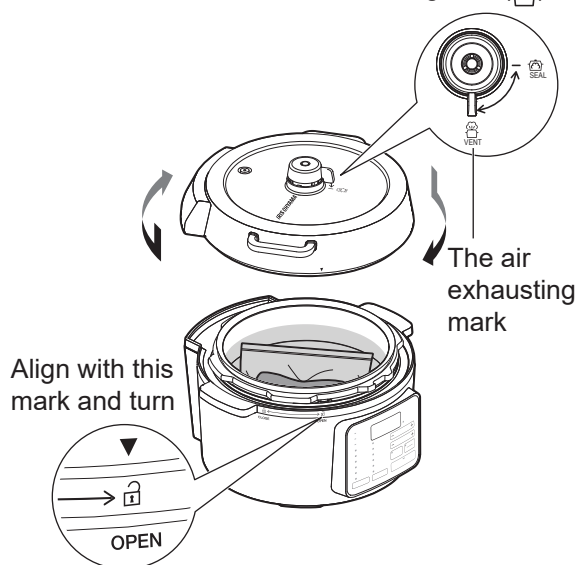


- Use scissors to cut sharp fins of fish. remove as many bones as possible as they may tear a hole in a plastic bag.
- ※ Use a new plastic bag for each cooking.
- Add water to the inner pot. Water must be added until ingredients sink below the water completely.
- Sink the plastic bag containing ingredients in the water. If it floats, use a weight to sink it.



2 Place the inner pot to the cooker and close the lid

- Line up the ▼ mark on the lid with the mark on the main unit (I), hold the lid handle and rotate clockwise until it stops (until it is in the (I) position)
- Make sure that the weight is set up firmly in the anti-block.
- The pressure release knob on the weight should be on the air exhausting side (I).

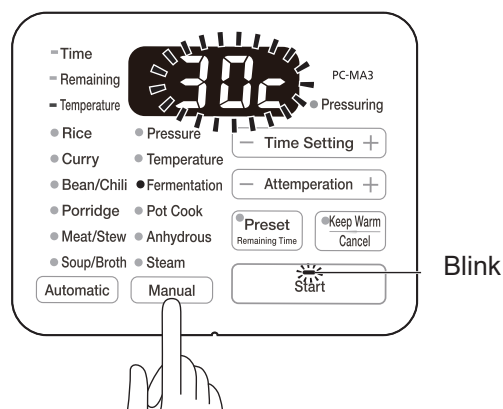


3 Connect the power cord

Insert the power supply into the socket on the right side of the main unit of the pressure cooker, and insert the power plug securely into a socket nearby.

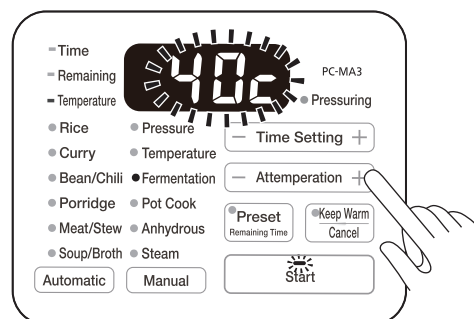
4 Press the Manual button to select Fermentation

- **Fermentation** indicator lamp will light up and **Temperature** will blink.
- The **Start** indicator lamp will blink.



5 Press the Attemperation control +/- button to set the cooking temperature

- Set in the range of 30 to 70°C by 5°C.

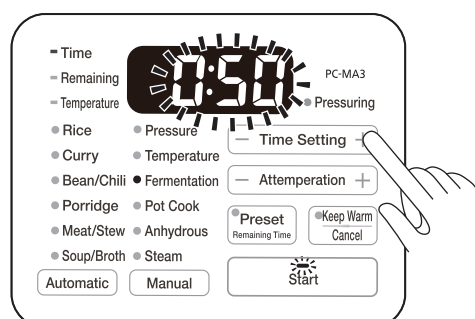


How to use Manual (Fermentation) continued

6 Press the Time Setting +/- button to set the cooking time

- Pressing the **Time Setting** button will change to time setting.
- Set in the range of 1 minute to 14 hours (0:01~14:00).

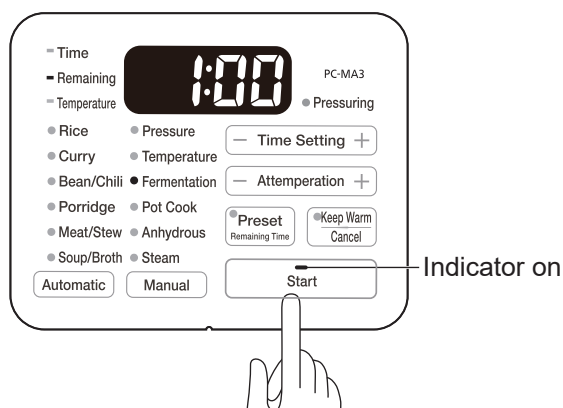
Set unit	1~10 min	Unit: 1 min
	10~30 min	Unit: 5 min
	30 min~1 hour	Unit: 10 min
	1~14 hours	Unit: 30 min



- Pressing the **Attenuation** button will change to temperature-setting.

7 Press the Start button

- The **Start** indicator lamp will light up, and cooking will start.
- The **Remaining** will be displayed.



- ※ Cooking time is a reference only and can vary depending on the volume of ingredients and its use environment.
- ※ During cooking, the displayed cooking time may be shortened suddenly or countdown may stop for a few minutes, but they are not abnormal.

After cooking is finished

Once cooking is finished, it will make a sound to remind.

- Cool cooked food at a low temperature as soon as possible. If cooled in room temperature, it can give bacteria more time to grow.
- Cool fermented food in a refrigerator as soon as possible. If you leave it at room temperature, food may ferment too much and the taste will be spoiled.
- Do not use the **Keep Warm** function for **Fermentation**.

■ If you want to cancel an operation in progress

Press the **Keep Warm/Cancel** button.

- The operation will be cancelled, and the settings will return to the previous mode.



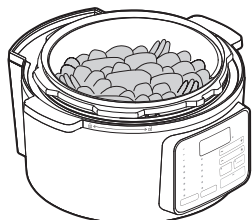
■ After use

Unplug the cord and allow the cooker to cool naturally before cleaning.

How to use Manual (Pot Cook)

Open the lid. It can be used as a cooking pot.

- 1** Open the lid, put ingredients to the inner pot and set it to the cooker

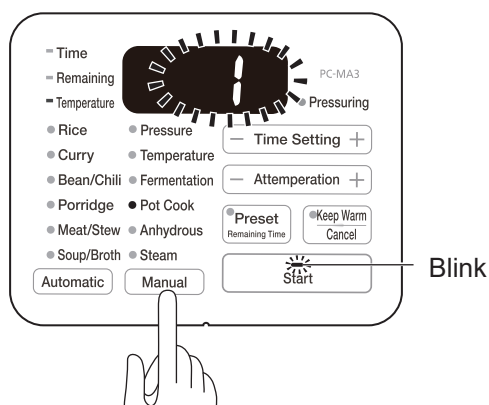


- 2** Connect the power cord

Insert the power supply into the socket on the right side of the main unit, and insert the power plug securely into a socket nearby.

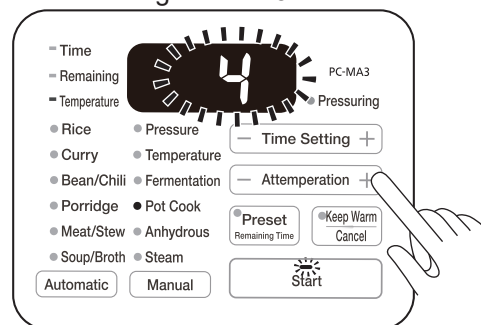
- 3** Press the Manual button and select the Pot Cook

- The **Pot Cook** indicator lamp will light up, and the **Start** indicator light will blink.



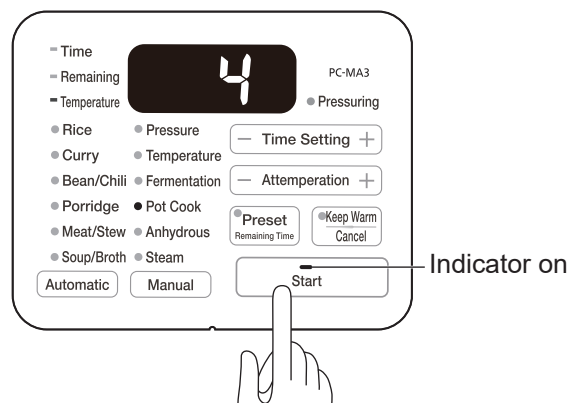
- 4** Press the Attenuation control +/- button to set the heating level

- Set in the range of 1 to 5.



- 5** Press the Start button

- The **Start** indicator lamp will light up, and it will begin heating.



- If you cook for a long time or something light is cooked, an error may occur.
- If no operation is performed for 2 hours, cooking will stop automatically.
- If the heat is set to level 4 or 5 and the unit receives no further input for 30 minutes, the unit will reduce the heat level to 3 automatically.

How to use Manual (Pot cook) continued

■ End heating, if you want to cancel an operation in progress

Press the **Keep Warm/Cancel** button.

- Heating will stop (operation will be cancelled) and return to the previous mode.



■ After use

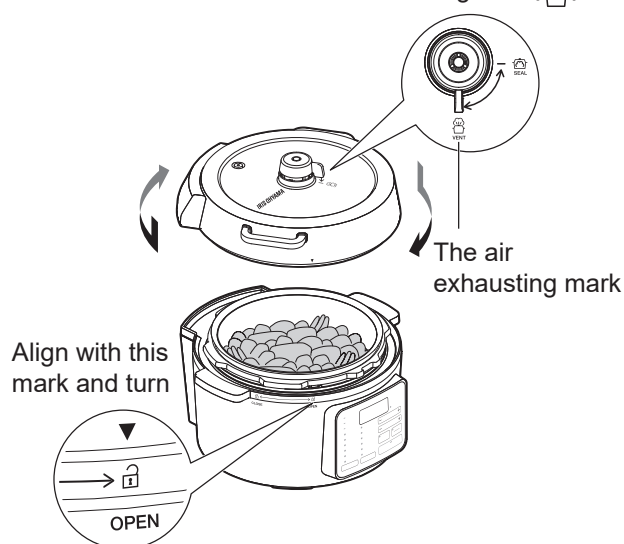
After you have finished using, unplug the power cord and clean up.

How to use Manual (Anhydrous)

It is possible to cook without water, which locks in the flavor of the ingredients with hardly any added moisture.

1 Put ingredients to the inner pot and place the pot to the cooker, then close the lid

- Line up the ▼ mark on the lid with the mark on the main unit (🔒), hold the lid handle and rotate clockwise until it stops (until it is in the (🔒) position)
- Make sure that the weight is set up firmly in the anti-block.
- The pressure release knob on the weight should be on the air exhausting side (👤).

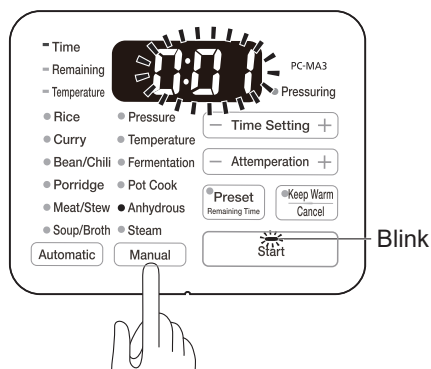


2 Connect the power cord

Insert the power supply into the socket on the right side of the main unit, and insert the power plug securely into a socket nearby.

3 Press the manual button and select Anhydrous

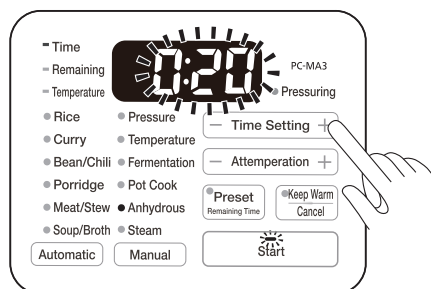
- The **Anhydrous** cook indicator light will come on, and the cooking time will flash.
- The **Start** indicator light will flash.



4 Press the Timer Setting +/- button to set the cooking time

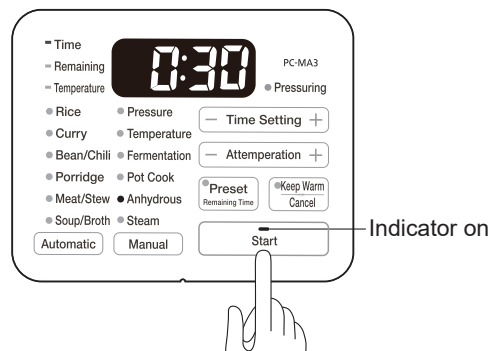
- Set in the range of 1 minute to 2 hours (0:01 ~ 2:00).

Set unit	1~10 min	Unit: 1 min
	10~30 min	Unit: 5 min
	30 min~1 hour	Unit: 10 min
	1~2 hours	Unit: 30 min



5 Press the Start button

- The **Start** indicator light will come on, and cooking will start.
- The temperature and time display will change to display the time remaining.



- ※ Cooking time is a reference only and can vary depending on the volume of ingredients and its use environment.
- ※ During cooking, the remaining cooking time may be shortened suddenly or countdown may stop for a few minutes, but they are not abnormal.

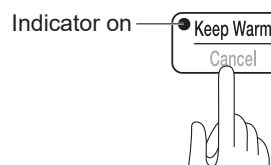
After cooking is finished

Once cooking is finished, it will make a sound to remind.

About the Keep Warm Function

After the cooking cycle has completed, press the **Keep Warm/Cancel** button

- The **Keep Warm** indicator light will come on, and it will begin keeping warm.



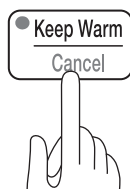
- ※ After 12 hours, the **Keep Warm** function will turn off.

How to use Manual (Anhydrous) continued

■ If you want to cancel an operation in progress

Press the **Keep Warm/Cancel** button.

- The operation will be cancelled, and the settings will return to the previous mode.



■ After use

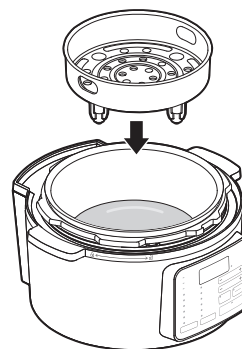
Unplug the cord and allow the cooker to cool naturally before cleaning.

How to use Manual (Steam)

Steam can be done using the steam rack that comes with the pressure cooker.

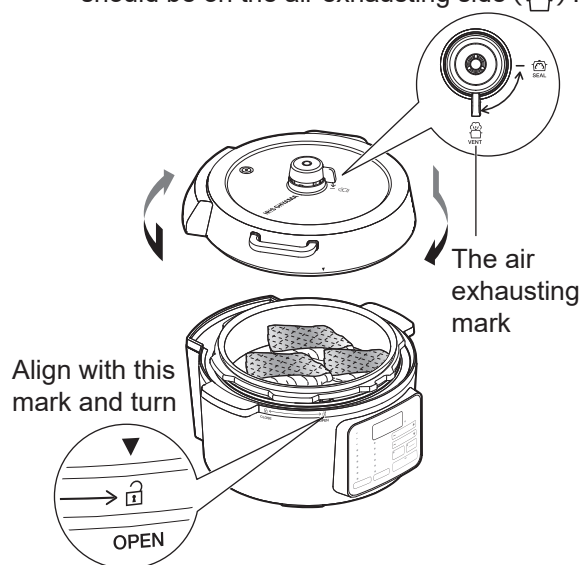
- When using the steam rack, steam will go up into the air, so be careful not to block the steam vent.

1 Set the inner pot, add water (approximately 200mL) and set the steam rack



2 Lay the ingredients out in a row on the steam rack, and close the lid

- Line up the ▼ mark on the lid with the mark on the main unit (I), hold the lid handle and rotate clockwise until it stops (until it is in the (I) position)
- Make sure that the weight is set up firmly in the anti-block.
- The pressure release knob on the weight should be on the air exhausting side (☁).



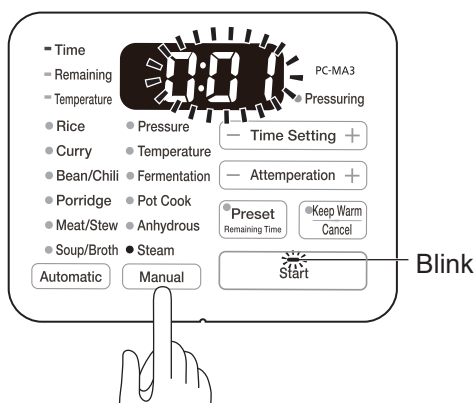
How to use Manual (Steam) continued

3 Connect the power cord

Insert the power supply into the socket on the right side of the main unit of the pressure cooker, and insert the power plug securely into a socket nearby.

4 Press the Manual button and select Steam

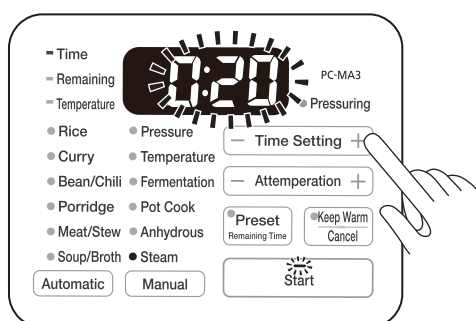
- The **Steam** indicator lamp will light up, and the cooking time will blink.
- The **Start** indicator lamp will blink.



5 Press the Time Setting +/- button to set the cooking time

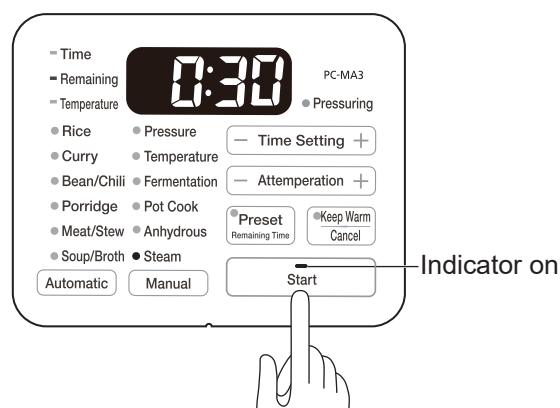
- Set in the range of 1 minute to 2 hours. (0:01~2:00)

Set unit	1~10 min	Unit: 1 min
	10~30 min	Unit: 5 min
	30 min~1 hour	Unit: 10 min
	1~2 hours	Unit: 30 min



6 Press the Start button

- The **Start** indicator lamp will light up, and cooking will start.
- The remaining cooking time will be displayed.



- ※ Cooking time is a reference only and can vary depending on the volume of ingredients and its use environment.
- ※ During cooking, the displayed cooking time may be shortened suddenly or countdown may stop for a few minutes, but they are not abnormal.

After cooking is finished

Once cooking is finished, it will make a sound to remind.

■ If you want to cancel an operation in progress

After the cooking cycle has completed, press the **Keep Warm/Cancel** button.

- The operation will be cancelled, and the settings will return to the previous mode.



■ After use

After you have finished using, unplug the power cord and clean up.

Maintenance and cleaning



Caution

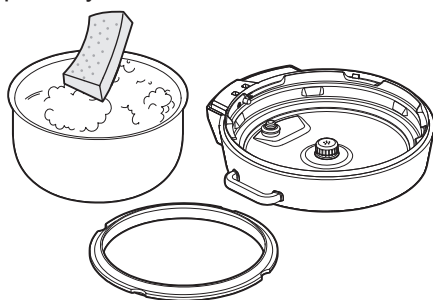
- Before doing any maintenance or cleaning, make sure that any cooking and keeping warm have finished, the power cord is unplugged, and the inner pot and main unit have cooled off sufficiently.
- Do not wash the main unit of the pressure cooker with water.

- Clean and maintain after every use.
- Do not use cleaning agents that are strongly acidic or that have strong alkalinity, and do not use chemical agents, bleach, metal scrub brushes, nylon scrub brushes, or abrasive sponges.
- If there are any stains, grease or food stuck on tightly, soak in warm water for a while and then wash.
- When trying to remove stains, grease or food that are stuck on tightly, do not use knives or other hard objects.

Inner pot, lid, sealing gasket

Wash with a neutral cleaning agent that is for kitchen use, and rinse off with water

- Take the sealing gasket out and wash separately.

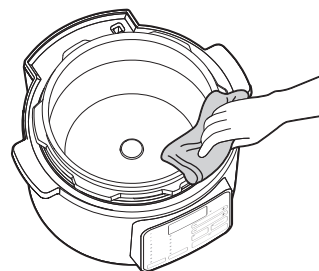


- ※ Use a soft sponge.
- ※ Do not use metal spatulas, metal scrub brushes, nylon scrub brushes, the nylon side of sponges, or cleansers.
- ※ After washing with water, dry off thoroughly.
- ※ **After drying everything off, set up everything back in place and do not forget the sealing gasket.**
- ※ Do not store in a place with high humidity or store away if still dirty, or it may cause corrosion.

Main unit

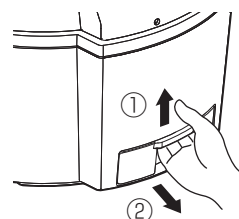
Take out the inner pot and wipe it with a cloth that has been wrung out

- ※ If there are any stains, grease or food stuck on the temperature sensor it could malfunction, so it must be cleaned off before use.



Condensation tray

Lift handler (①), pull it to remove a tank for steam and water (②), throw away accumulated steam water and wash it with water



- ※ After washing, dry off thoroughly and then put back in place.

Steam rack

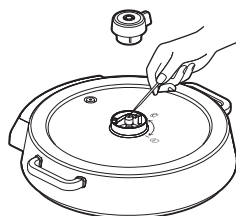
Wash with a neutral cleaning agent that is for kitchen use, and rinse off with water



- ※ After washing, dry off thoroughly.

Weight, anti-block

Use a toothpick to remove any sediment or anything else that has gotten stuck inside the valve.

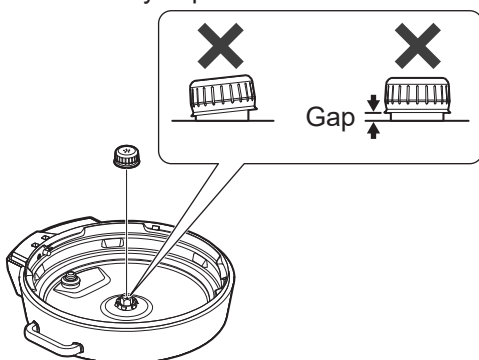


Anti-block cap

Remove, wash with a neutral cleaning agent that is for kitchen use, and rinse off with water.



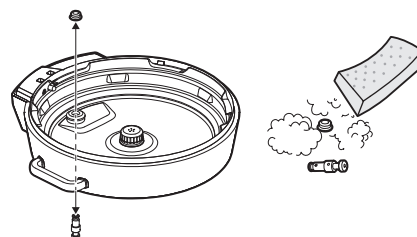
- ※ After washing and drying off thoroughly, do not forget to set up in place.
- ※ When setting up into place, make sure that there is no gap or crack between the cap and the lid, and that the cap is not askew; it will make a clicking sound when it is finally in place.



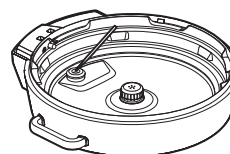
Float valve cap

Take out, and use a toothpick to remove any sediment or anything else that has gotten stuck inside.

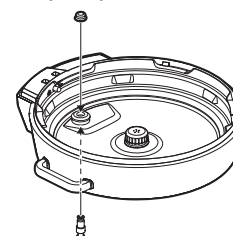
- To clean and maintain the float valve, first remove the float valve cap from the inside of the lid, then pull the pin out from the lid.



- Also, remove any sediment or anything else that has gotten stuck inside the hole from which the float valve was removed.



- ※ After cleaning and maintenance, do not forget to set up in place.



Troubleshooting

Confirm the following problems after reading the operation manual carefully before you entrust to repair it.

State	Causes	Measures
Nothing happens when you push buttons	● The power plug is not inserted firmly into the socket	● Insert the power plug securely into the socket.
	● The power cord is not inserted in the main unit	● Insert the power cord into the power supply socket on the main unit of the pressure cooker.
When starting cooking, the displayed cooking time becomes longer	● Manual mode is selected	● When a manual mode is selected, the cooking time varies as the unit adjusts pressure and temperature accordingly.
Can not cook	● While cooking the power cord is disconnected or the power cuts occur.	● If the power is turned off while cooking it will not be able to finish cooking.
The rice is hard or the rice is soft	● The amount of rice is incorrect	● Use a measuring cup to measure out a full cup (→P14).
	● The amount of water is incorrect	● Put in an amount of water that is suitable for the amount of rice. (→P14).
The ingredients are not enough cooked	● The cooking time is too short	● Set the cooking time longer.
Ingredients get too soft, or ingredients melt	● The cooking time is too long	● With pressure cooking, ingredients get cooked quickly. Make the cooking time a bit shorter. ● Pressure cooking is not suitable if you want to keep the shape of ingredients.
The rice boils over while cooking (rice)	● The rice was not washed well enough and there is some rice bran remaining	● Wash the rice properly so that there is no rice bran remaining (→P14).
The food boils over when using Pot Cook	● The heating power for cooking is too high	● Depending on the ingredients that are being cooked, adjust the heating power accordingly so that the food will not boil over.

State	Causes	Measures
Cooking cannot be done well	<ul style="list-style-type: none"> ● The pressure release knob on the weight is not set correctly, either on the sealed side (🔒) or on the air exhausting side (🔑). 	<ul style="list-style-type: none"> ● When doing pressure cooking, the pressure release knob on the weight should be put on the sealed side (🔒). ● When cooking without pressure, the pressure release knob on the weight should be put on the air exhausting side (🔑).
	<ul style="list-style-type: none"> ● Seasonings are not mixed in well 	<ul style="list-style-type: none"> ● If sauces or seasonings are not mixed in well and end up sinking down to the bottom, the temperature sensor might not be able to detect the correct temperature and could malfunction. Before cooking, make sure that everything is mixed up well.
The food boils over while cooking	<ul style="list-style-type: none"> ● Too many ingredients or too much water are put in 	<ul style="list-style-type: none"> ● Put appropriate amount of ingredients.
	<ul style="list-style-type: none"> ● The ingredients are not suitable for cooking 	<ul style="list-style-type: none"> ● Do not cook any ingredients that make bubbles or foam or become sticky during cooking. ● Cook curries using either stew from the preset menu, or pot cook from the manual menu.
Cooking cannot be done well (steam leaks out and there is no pressure)	<ul style="list-style-type: none"> ● The sealing gasket is not in place 	<ul style="list-style-type: none"> ● The sealing gasket must be set up in place before use.
	<ul style="list-style-type: none"> ● The pressure release knob on the weight is on the air exhausting side (🔑) 	<ul style="list-style-type: none"> ● When doing pressure cooking, make sure that the pressure release knob on the weight is on the sealed side (🔒).
	<ul style="list-style-type: none"> ● The weight is not set up correctly 	<ul style="list-style-type: none"> ● Make sure that the weight is in the correct position and is firmly inserted all the way in.
	<ul style="list-style-type: none"> ● The float valve is not in place 	<ul style="list-style-type: none"> ● The float valve must be set up in place before use.
	<ul style="list-style-type: none"> ● The weight is not in place 	<ul style="list-style-type: none"> ● The weight must be set up in place before cooking.
	<ul style="list-style-type: none"> ● There is something stuck to the inner pot, lid, or sealing gasket 	<ul style="list-style-type: none"> ● Before cooking, remove anything that is stuck to the inner pot, lid, or sealing gasket.

Troubleshooting continued

State	Causes	Measures
There is a sound like that of water splashing	<ul style="list-style-type: none"> There may be drops of water on the outside of the inner pot or on the inside of the main unit 	<ul style="list-style-type: none"> Wipe up any drops of water before setting up the inner pot in place.
Even after cooking has finished, it does not switch over to keep warm	<ul style="list-style-type: none"> Selected mode does not have the Keep Warm function 	<ul style="list-style-type: none"> After cooking has finished, it will switch over to keep warm for only all the Automatic menu.
Malfunction error display E02	<ul style="list-style-type: none"> The lid has not been set in the proper position 	<ul style="list-style-type: none"> Set the lid in the proper position (see page 13) and try again.
Malfunction error display E03	<ul style="list-style-type: none"> The temperature sensor has overheated 	<ul style="list-style-type: none"> The error display can be turned off by pressing the Keep Warm/Cancel button. Press the Keep Warm/Cancel button, open the lid, and cool down for at least 30 minutes. If that still does not solve the problem, please consult the shop where you purchase.
Malfunction error display E04 E05 E06	<ul style="list-style-type: none"> An internal abnormality is detected 	<ul style="list-style-type: none"> Stop using, unplug the power plug from the socket, please consult the shop where you purchase.
Malfunction error display E07	<ul style="list-style-type: none"> The sealing gasket is not installed. The pressure release knob is not correctly set (VENT, SEAL) 	<ul style="list-style-type: none"> Press the Keep Warm/Cancel button to turn off error. Press the Keep Warm/Cancel button to open the lid and cool it for 30 minutes or longer. If the problem still persists, please consult the shop where you purchase.
Time Setting cannot be set	<ul style="list-style-type: none"> Timer function is not available for the selected menu. 	<ul style="list-style-type: none"> The timer can only be used for all the Automatic menu.

State	Causes	Measures
The main unit, inner pot, or food have a strange smell	● During initial use, there may be some odour of plastic or rubber	● This will not recur after a few uses.
Rice gets stuck on, or food gets burnt on	● A small amount of rice or other food is kept warm for a long time	● It's not recommended to use the Keep Warm function for small amounts of food.

If you still cannot solve the problem

Please consult the shop where you purchase.

**Warning**

- Do not try to disassemble, repair or transform the product without approval.

Specifications

Rated voltage		220V~
Rated frequency		50Hz
Rated input		800W
Cooking rice capacity	Rinse free/white	4 servings
	Brown rice	4 servings
Operating pressure		70kPa
Cooking capacity		2.0L
Full water capacity		3.0L
Dimensions (approximate)		W300×D288×H224mm
Product weight (approximate)		3.9kg
Power cord (approximate)		Length: 2.0m (Inserted power supply)
Application		Electric pressure cooker

※ Product specifications are subject to change without prior notice.

Warranty and after-sales services

Please make sure to carefully read the following contents.

■Purchase Receipt

Be sure to request a Purchase Receipt at the retail shop when purchase the product.

The repair fee needs to be paid if you are unable to present a Purchase Receipt. Therefore, you must keep the Purchase Receipt securely.

■Within the warranty period

Warranty period: Time limit specified by the warranty card (Back cover).

The company will provide free repair as per the "Warranty Provisions" under abnormal operating conditions within the warranty period.

■Over the warranty period

Please check with retail shop and you will have to pay for related repair expenses. It will be possible to maintain the functions of the product after repair. A certain repair cost will be charged according to customer's requirements.

■About the remaining period of spares parts

The remaining period of the company's major spare parts is 5 years after stopped production of this product. The spare parts in operation correspond to the spare needed to maintain the functions of parts needed to maintain the functions of the product.

■About after-sales service

Please check with retail shop for other after-sales issues.

Pressure Cooker PC-MA3

Warranty card

The purchase receipt constitutes the certificate so you can enjoy free repairs in accordance with the following repair provisions within the next period from the day of purchase.

Purchase date ※		Warranty period	
Warranty period		1 years from the day of purchase Except for consumables	
Customer	Name:		※ Retail shop
	Postal code:		
	Address:		
Telephone number () -		Shop name: Address: Telephone number () -	

Notice to retail shops: Please fill in the fields marked with a ※ symbol and then deliver it to your customer.

Warranty provisions

- 1 The company will provide free repairs or replacements in conditions of malfunction or damage present under normal operating conditions as per the aspects that must be given attention according to the labels affixed on the operation manual and the product.
- 2 Warranty repairs can only be performed by an authorised service centre. When filling a warranty claim, the original bill of purchase (with the date of purchase) must be submitted.
- 3 The warranty contents are only limited to the free repair of the product. No other warranty service is provided even within the warranty period. The warranty only covers defects in materials or workmanship.
- 4 The warranty will not apply in cases of:
 - ① Normal wear and tear
 - ② Incorrect use, e.g. overloading of the appliance, use of non-approved accessories
 - ③ Failures and damages caused by product crashes after purchase. The use of force or damage caused by external influences
 - ④ Failures and damages caused by fires, earthquakes or other natural disasters
 - ⑤ Damage caused by non-compliance with the user manual, e.g. Connection to an inadequate power supply or non-compliance with the installation instructions
 - ⑥ Failures and damages during the handling and transportation process after purchase
 - ⑦ Partially or completely dismantled appliances
 - ⑧ Not being able to show the purchase receipt
 - ⑨ The warranty card has not been filled with the date of purchase, the customer's name, the name of the retail shop or any of the above data has been modified
- 5 The warranty card is only valid in THAILAND.
- 6 The warranty card must be the original and must be kept appropriately.

Repair memorandum

※ The purchase receipt constitutes the certificate corresponding to the repair and replacement conditions clearly stipulated in the user manual. However, the warranty card restricts any customer from enjoying any legal rights from the company (person responsible for the warranty) and any dealer.

Please check with retail shop for repair-related matters after the warranty period.

※ Please check the "Warranty and after-sales service" for any repairs after the warranty period and the remaining period of spare parts.

Brand Principal : IRIS Ohyama Inc.,

Address : 2-12-1, Itsutsubashi, Aoba-ku, Sendai-shi, Miyagi-ken, Japan

Distributor :

IRIS OHYAMA(THAILAND) CO.,LTD.

Address : No. 399 Interchange 21, Room No. 2208, 22 Floor, Sukhumvit Road,
Klongtoey Nua Sub-district, Wattana District, Bangkok 10110