



Perfect Under Pressure.™



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Have more questions? We're here to help!
Email us at info@yedihouseware.com



Pressure Cooker **Safety is a Priority**



Thank you for purchasing the Yedi Pressure Cooker. You will be happy to know we design all our products with safety in mind. We have incorporated 10 built-in safety mechanisms to assure pressure cooking is safe with your new Yedi Multi-Use Electric Pressure Cooker. Here are the basic safety guidelines and cautions you should follow:



1. NEVER place face, hands or unprotected skin over the steam release valve when you are using your Multi-Use Pressure Cooker for cooking or releasing pressure.



2. NEVER force the Multi-Use Pressure Cooker lid open. **ALWAYS** wait to open lid after pressure is released and float is in the down position.



3. Your Multi-Use Pressure Cooker is **ONLY** intended for counter top use. **NEVER** place the Multi-Use Pressure Cooker unit near a hot gas or electric burner or inside your oven. **NEVER** expose it to direct heat or an adverse environment.



4. The stainless steel parts of your Multi-Use Pressure Cooker surfaces get very hot and stay hot during and after cooking. **DO NOT TOUCH** any hot surfaces with bare hands and be sure to **KEEP AWAY FROM CHILDREN!**



5. Always use the Perfect Under Pressure Multi-Use Pressure Cooker stainless steel removable inner pot for cooking and be sure to confirm the lid is locked in place before pressure cooking. **NEVER** use third party parts or accessories in your Multi-Use Pressure Cooker.



6. The Perfect Under Pressure Multi-Use Pressure Cooker is intended for household use **ONLY** and is not intended for commercial or outdoor use. For safety, **KEEP AWAY FROM CHILDREN**



7. Your Multi-Use Pressure Cooker is **ONLY** intended for use in 120v/60Hz electrical systems in North America. Your Multi-Use Pressure Cooker has a 3-prong grounding plug. **ALWAYS** plug in the power cord into a grounded outlet.



8. Always attach the plug to your Multi-Use Pressure Cooker before plugging into a wall outlet. Press **CANCEL** to ensure no programs are running before unplugging. **ALWAYS** unplug and let your Multi-Use Pressure Cooker cool down before cleaning or storing.



9. NEVER immerse your Multi-Use Pressure Cooker base, black lid, cord or plug in water or any other liquid.

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10. ALWAYS use the side handles to carry your Multi-Use Pressure Cooker. Use extreme caution when moving your Multi-Use Pressure Cooker containing hot liquid. **NEVER** move the pressure cooker while it is in use.



11. NEVER use your Multi-Use Pressure Cooker to deep fry or pressure fry. This product is not built with the necessary features to do so.



12. Keep the power cord from away from hot surfaces and **NEVER** let the cord hang over the edge of a table or counter. **NEVER** operate your Multi-Use Pressure Cooker if the cord or plug is damaged, or if the unit is damaged or is malfunctioning.

13. ALWAYS follow the maximum fill lines when pressure cooking. **NEVER** exceed the maximum fill lines. For beans, rice and grains, use only 1/2 full. For all other items, 2/3 full is the maximum.



Beans, Rice and Grains



Everything else.

14. ALWAYS turn the steam release handle to **SEALING** before selecting pressure cooking programs.



15. Certain foods (such as apple sauce, cranberries, pearl barley, porridge, cereal, split peas, pasta, noodles and rhubarb) can create foam or froth under pressure which can potentially sputter, clog the steam vent or cause burns. **ONLY** cook those foods as directed by our Multi-Use Pressure Cooker Recipe Book.

Yedi Multi-Use Pressure Cooker Specifications

| MODEL | POWER SUPPLY | RATED POWER | VOLUME | CALIBER OF INNER POT | WEIGHT | DIMENSIONS |
|-------|--------------|-------------|---------|----------------------|-----------|-------------------------|
| GV001 | 120V-60Hz | 1000W | 6 QUART | 6 1/3 x 8 2/3 | 14 1/2 lb | 13 x 12 1/4 x 12 1/2 in |

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Pressure Cooker **Your Introduction**

The Yedi Multi-Use Pressure Cooker is designed with you in mind. This product is able to perform 10 functions in a single pot. Slow cooking, steaming, warming, rice cooking, sautéing/browning, cake “baking,” pasteurizing and culturing yogurt are among its functions. Built to anticipate your every cooking need, your new Yedi Multi-Use Pressure Cooker comes with a steamer basket, glass lid, 2 egg racks, an extra silicone gasket (one gasket for savory dishes, one for sweet), silicone mitts to safely remove the inner pot, steam diverter, a measuring cup, a rice paddle, a soup ladle, a color recipe book, quick reference sheets to get you started and of course, the Multi-Use Pressure Cooker unit itself!

The words “pressure cooking” can sometimes cause concern, but thanks to the latest technology developments, the Yedi Multi-Use Pressure Cooker is very safe. Our pressure cooker is designed to meet and exceed North American safety and functionality standards. Pressure cooking with your Multi-Use Pressure Cooker is fast, safe and easy. Once you get started, you won’t want to stop experimenting with your new pressure cooker. The instruction manual will lead you through the step-by-step process of cooking with your pressure cooker and all the other functions of your new Multi-Use Pressure Cooker.



HELPFUL HINT:

If you want to steam more than six eggs, use both racks stacked together, making sure the legs are not aligned. Make sure the rack legs are not touching each other as they are stacked with the eggs.

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Pressure Cooker **Main Vessel Parts**

Your Yedi Multi-Use Pressure Cooker consists of three main parts. The main base has the control panel, electrical components and the heating unit. Inside that is the stainless steel inner pot. On top, is the locking lid with our built-in safety switch.

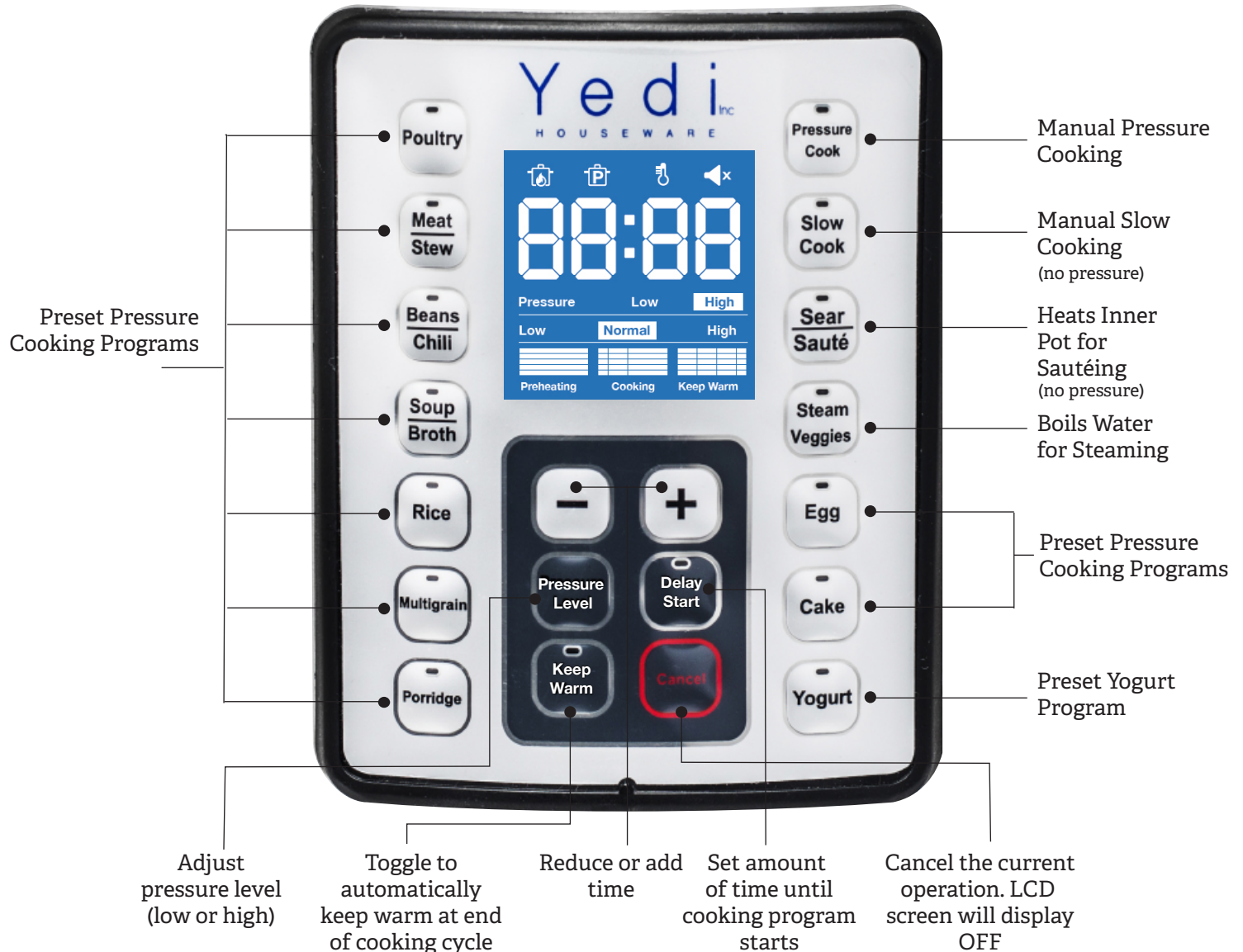


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Pressure Cooker **Control Panel**

Your Yedi Multi-Use Pressure Cooker comes with built-in preset cooking functions (called programs) for all kinds of ingredients, recipes, foods and cooking methods. The control panel, which you will become very familiar with, consists of twenty buttons and a large LCD display. We recommend you understand the function of each button prior to using your new pressure cooker.

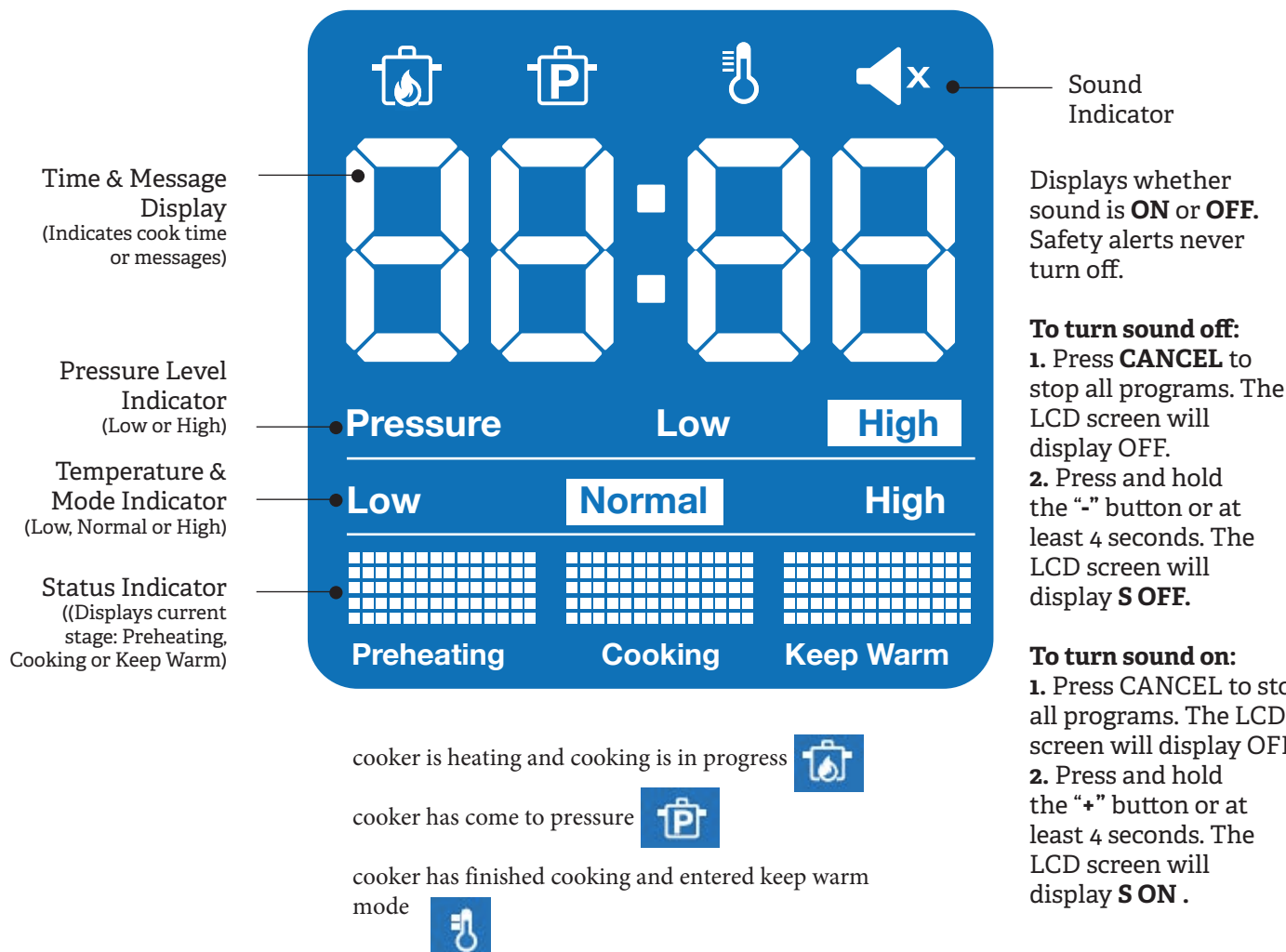




Pressure Cooker **Control Panel** (cont.)

The LCD display uses symbols, words and numbers to convey time, pressure levels, mode, cooking progress and messages.

The LCD Panel



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Pressure Cooker **Control Panel** (cont.)

Below are the most common messages your LCD display indicator shows you on your Multi-Use Pressure Cooker.



Multi-Use Pressure Cooker is plugged in, no programs are in use.



Multi-Use Pressure Cooker is preheating.



Time indicator displays **Cook Time**, **Delay Start** and **Keep Warm** elapsed time. This will clear depending on context.



Sauté/Sear preheating is complete and will display countdown time.



Yogurt program is complete



Pasteurizing in progress



Lid is **NOT LOCKED** in place



NOTE: Did you press the wrong program?

You can press **CANCEL** to stop cooking at any time. The program will cancel.



Pressure Cooker **Getting Started**

Please remove all packaging and warning stickers from your Yedi Multi-Use Pressure Cooker and all accessories before using. Make sure all parts and accessories are accounted for, are not damaged and free of debris. Make sure the silicone gasket is sitting tightly inside the lid. Wash the stainless steel pot, all accessories and the inside of the lid prior to using. **DO NOT IMMERSE** the lid in water.



If not already installed, align the top of the condensation collector at the rear of the Multi-Use Pressure Cooker with the guides and press in.

If not already installed, press steam vent handle into position on the lid.

NOTE: The steam vent handle will not lock tightly in place, it will fit loosely.



To lock the lid in place, align the ▼ icon on the lid with the ▲ at the top of the Multi-Use Pressure Cooker base and turn the lid clockwise to the ▲ icon. If the sound is turned on and your pressure cooker is plugged in, a small tone sounds to let you know the lid is secure.

To remove the lid after pressure cooking, the cooking cycle must be finished and all pressure inside the pot is released. If there is still pressure remaining in the pot, it won't allow you to open the lid. Hold the handle, turn the lid counter-clockwise, and lift. Another "tune" will sound when you remove the lid.

! CAUTION **NEVER** attempt to force the lid open.

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Pressure Cooker **The Water Test**

Performing the water test is the first and best step in getting acquainted with your Multi-Use Pressure Cooker. This confirms it is functioning correctly. Here are the easy steps to follow.



- 1.** Place the stainless steel inner pot into the Multi-Use Pressure Cooker base. Plug in your Multi-Use Pressure Cooker.



- 2.** Pour 3 cups of water into the stainless steel inner pot using the provided measuring cup.



- 3.** Lock lid in place and check that the steam vent handle is turned to sealing.



- 4.** Select **STEAM/VEGGIES**

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Pressure Cooker **Pressure Cooking**

Your Multi-Use Pressure Cooker comes equipped with the following pressure cooking programs:

Poultry, Meat/Stew, Beans/Chili, Soup/Broth, Rice, Multi-grain, Porridge, Eggs, Steam/Vegetables, cake and Yogurt.

You can also manually input your own settings by using the Pressure Cook function. Complete the following steps to run a pressure cooking program.

- 1.** Place the steel pot inside the base and plug in your Multi-Use Pressure Cooker. The LCD screen will display **OFF**.
- 2.** Place your prepared ingredients in the pot, ensuring that there is at least 1 cup of liquid in the recipe.

The Multi-Use Pressure Cooker requires steam, and therefore liquid to create pressure. The minimum liquid requirement is the least amount of liquid your pressure cooker needs to create enough steam to build and maintain pressure to cook. Generally this means around 1 to 1.5 cups of liquid content. Liquid content also takes into account the water content that is present in your ingredients (e.g.- tomatoes). When starting out, a safe guideline to follow is 1 cup of liquid minimum. With experience, you'll figure out the correct amount of liquid to add for each recipe in order to build pressure. Oils and oil-based liquids do not have sufficient water content to account for the required liquid amount. Acceptable liquids include water, wine, beer, stock, broth and juice.

- 3.** Lock the lid in place, turn the steam vent handle to SEALING and select your preset program or pressure cook Adjust time and pressure according to your needs and recipe.



1. Lock Lid



2. Turn to "Sealing"



3. Select PROGRAM
(PRESS BUTTON AGAIN TO
ADJUST MODE)



3. Adjust TIME
(OPTIONAL)



Pressure Cooker **Pressure Cooking** (cont.)

Your Multi-Use Pressure Cooker comes equipped with the following pressure cooking programs:

Poultry, Meat/Stew, Beans/Chili, Soup/Broth, Rice, Multi-grain, Porridge, Eggs, Steam/Vegetables, cake and Yogurt.

You can also manually input your own settings by using the Pressure Cook function. Complete the following steps to run a pressure cooking program.

4. After 10 seconds, the Multi-Use Pressure Cooker will beep 3 times and your program will start automatically. The LCD screen will display the time, pressure level, mode and preheating status. Depending on the amount of ingredients and temperature, it may take anywhere between 2 and 40 minutes to preheat and build pressure. As the cooker heats and pressure builds, the float will rise. When pressure is reached, the status indicator will finally display **COOKING** and the timer will begin.

NOTE: It is normal for some steam to release during the preheating phase.

5. When cooking is complete, the Multi-Use Pressure Cooker will beep several times and switch to **KEEP WARM**. The LCD screen then displays the elapsed time. After 24 hours, the Multi-Use Pressure Cooker automatically switches **OFF**.

00:10



Preheating



Cook Time
Indicator
(SHOWS SELECTED TIME)



Keeps Warm
Elapsed Time
Indicator
(COOKING COMPLETE)

MEMORY FEATURE:

Cooking with your Yedi Pressure Cooker is full of personal choices. Everyone likes their meals or food prepared differently (i.e.-tenderness, cooking time, texture). Our cooking time tables are for your reference only. Please adjust to taste. Once you have experimented with different meals and find the perfect settings, the Multi-Use Pressure Cooker will remember and use them the next time you make the same food. Soup, stew, chili or whatever, your cooker will remember your preferences and reuse those settings. You don't need to adjust the settings unless you want to change them for the next time.



CAUTION Never block the steam vent or try to open the lid while the Multi-Use Pressure Cooker is running or when releasing pressure.



Pressure Cooker **Preset Programs**

| PROGRAM | MODE | WHY USE THIS MODE? | COOKING TIME |
|---|--|--|--|
| POULTRY (Pressure Cooking) | LOW NORMAL HIGH | For smaller pieces (sliced, diced, shredded) Larger pieces (whole parts) Whole chicken | 10 minutes on HIGH 15 minutes on HIGH 25 minutes on HIGH |
| MEAT/STEW (Pressure Cooking) | LOW NORMAL HIGH | Meat will be mostly tender, some toughness Meat cooked to tender throughout Pulled pork-like tenderness | 20 minutes on HIGH 35 minutes on HIGH 40 minutes on HIGH |
| BEANS/CHILI (Pressure Cooking) | LOW NORMAL HIGH | Soft enough for eating Moderate softness Mushy/broken down/soup-like | 25 minutes on HIGH 30 minutes on HIGH 40 minutes on HIGH |
| SOUP/BROTH (Pressure Cooking) | LOW NORMAL HIGH | Clear broth Hearty soups with meat and vegetables Bone broth appropriate, extra flavorful | 20 minutes on HIGH 30 minutes on HIGH 4 hours on HIGH |
| RICE (Pressure Cooking) | LOW NORMAL HIGH | Al dente Perfect white rice Softer, more soup-like rice | 8 minutes on LOW 12 minutes on LOW 15 minutes on LOW |
| MULTI-GRAIN (Pressure Cooking) | LOW NORMAL HIGH | Al dente wild rice, brown rice or mung beans Perfect soft wild rice, brown rice or mung beans Suitable for tough or larger beans | 20 minutes on HIGH 40 minutes on HIGH 45 minutes pre-soak, plus 60 minutes on HIGH |
| PORRIDGE (Pressure Cooking) | LOW NORMAL HIGH | Morning porridge with some texture Perfect for steel cut oats When mixing grains or beans into porridge | 5 minutes on HIGH 20 minutes on HIGH 30 minutes on HIGH |
| PRESSURE COOK (Manual Pressure Cooking) | | Using past experience Using Recipes | Using previous times Using Recipes |
| SLOW COOK (No Pressure) | LOW NORMAL HIGH | Use like a crock pot | ~4 hours |
| SEAR/SAUTE (No Pressure) | LOW NORMAL HIGH | Use for browning (say onions) or toasting grains | 30 minutes |
| STEAM (Vegetables, Fish, meat) | LOW NORMAL HIGH | Vegetable steaming (only) Fish or seafood steaming Meats (steaming) | 3 minutes on HIGH 10 minutes on HIGH 15 minutes on HIGH |
| EGG (Pressure Cooking) | LOW NORMAL HIGH | Soft boiled eggs Medium boiled eggs Hard boiled eggs | 4 minutes on HIGH 5 minutes on HIGH 6 minutes on HIGH |
| CAKE (Pressure Cooking) | LOW NORMAL HIGH | Moist cake Mildly dense, moist Very dense cake such as cheesecake | 25 minutes on HIGH 40 minutes on HIGH 50 minutes on HIGH |
| YOGURT | LOW NORMAL HIGH | See yogurt section for details | 24 hours 8 hours Boil |



Pressure Cooker **Searing and Sautéing**

You can easily sauté ingredients in your Multi-Use Pressure Cooker before pressure cooking. This eliminates the need to move from stove top to the pressure cooker, and removes the need to wash other pots and pans. Follow these useful tips and steps to sauté.

1. Place the steel pot inside the base and plug in your Multi-Use Pressure Cooker. The LCD screen will display **OFF**.
2. Select **SEAR/SAUTÉ**. Press **SEAR/SAUTÉ** again to change the temperature to either **LOW** (simmering or thickening sauces), **NORMAL** (default, browning or sautéing) or **HIGH** (searing or stir-frying).
3. After 10 seconds the program will begin. Your Multi-Use Pressure Cooker will beep 3 times and the LCD screen will display **ON** to indicate that the Multi-Use Pressure Cooker is preheating. The LCD screen will display **00:30** and begin counting down.
4. Add ingredients to the stainless steel pot and cook according to your recipe.
5. When you are finished using **SEAR/SAUTÉ**, press **CANCEL**. The LCD screen will display **OFF**.



1. Open Lid



2. Press **SEAR/SAUTÉ**
(PRESS AGAIN TO
CHANGE TEMP)



3. Adjust Time
(OPTIONAL)

CAUTION

NEVER put lid on when using **SEAR/SAUTÉ**. As a precaution, warning alerts will sound and the display will flash if the lid is put on during **SEAR/SAUTÉ**. The Multi-Use Pressure Cooker automatically switches to **OFF** after 30 minutes as a safety feature if you do not press **CANCEL**.



Pressure Cooker **Slow Cooking**

The **SLOW COOK** function is perfect for recipes and meals you want to cook over an extended period of time.

1. Place the steel pot inside the base and plug in your Multi-Use Pressure Cooker. The LCD screen will display **OFF**.
2. Add prepared ingredients into the stainless steel pot.
3. Lock the lid in place and turn the steam vent handle to **VENTING**.
4. Select **SLOW COOK**. Press **SLOW COOK** again to adjust temperature. (Options are **LESS**, **NORMAL** (default), **HIGH**). Press **+/-** buttons to adjust cooking time.
5. After 10 seconds the program will begin. Your Multi-Use Pressure Cooker will beep 3 times and the LCD screen will display **ON** to indicate that the Multi-Use Pressure Cooker is preheating. When preheating is complete the LCD screen will display the remaining cook time.
6. When cooking is complete, the Multi-Use Pressure Cooker beeps several times and automatically switches to **KEEP WARM**. The LCD screen will now display the elapsed time after cooking is complete. After 24 hours, the Multi-Use Pressure Cooker will automatically switch to **OFF**.
7. Press **CANCEL** and remove lid.



1. Lock Lid



2. Turn to Venting



3. Press Slow Cook
(PRESS AGAIN TO
CHANGE MODE)



4. Adjust Time
(OPTIONAL)



Pressure Cooker **Yogurt**

Making yogurt is simple with your Multi-Use Pressure Cooker. All you need is some milk and a bit of active culture. The process consists of two parts, 1) pasteurizing the milk, and 2), culturing the yogurt.

Yogurt Pasteurize

1. Place the steel pot inside the base and plug in your Multi-Use Pressure Cooker. The LCD screen will display OFF.
2. Pour milk into the steel pot according to your recipe.
3. Lock the lid in place and turn the steam vent handle to Sealing.
4. Select Yogurt. Press Yogurt again to switch to High; the LCD screen will display boil.
5. After 10 seconds the Multi-Use Pressure Cooker will beep 3 times and the LCD screen shows boil and starts preheating/cooking.
6. When cooking is complete the LCD screen will turn off.

Yogurt Culture

1. Stir active culture into warm milk according to your recipe. Return steel pot to Multi-Use Pressure Cooker base.
2. Lock the lid in place. The steam vent handle can be turned to either Sealing or Venting.
3. Select Yogurt: press Yogurt again until Normal displays with 8 hours timer on the LCD screen. Use the +/- buttons to adjust cooking time.
4. After 10 seconds the Multi-Use Pressure Cooker will beep 3 times and the LCD screen will display timer when cooking begins. (the yogurt timer will start at the time selected and counts down.)
5. When cooking is complete, the LCD screen will turn off. Transfer yogurt to containers and refrigerate as directed by your recipe.



1. Lock Lid



2. Turn to Sealing



3. Press Yogurt



4. Adjust to **HIGH**
(PRESS YOGURT AGAIN
TO SET TO NORMAL)



Pressure Cooker **Delay Start Times**

Perfect for when you want to postpone the start time while you run errands, go for a run or do some gardening. Put your ingredients in the Multi-Use Pressure Cooker but post a later starting time. Complete the following steps to run **DELAY START**.

- 1.** Place the steel pot inside the base and plug in your Multi-Use Pressure Cooker. The LCD screen will display **OFF**.
- 2.** Place your prepared ingredients in the pot.
- 3.** Lock the lid in place and turn the steam vent handle to **SEALING** or **VENTING** according to the program you need and select.
- 4.** Press **DELAY START**. Use the **+/-** buttons to set the number of hours you wish to delay the start time. Press **DELAY START** again to set the number of minutes.
- 5.** After 10 seconds the Multi-Use Pressure Cooker will beep 3 times and the **DELAY START** timer will begin. After the timer is finished the Multi-Use Pressure Cooker will automatically switch to your selected program and begin cooking.

! CAUTION **DO NOT** use **DELAY START** for foamy or thick foods (such as porridge or oatmeal).

ALWAYS monitor cooking progress when working with foamy or thick foods.

ALWAYS keep food safety in mind and do not leave meat out of the refrigerator for longer than recommended FDA guidelines.



Pressure Cooker **Cleaning and Care**

It is important to keep your Multi-Use Pressure Cooker clean and free of build-up. Here are a few steps to keeping your Multi-Use Pressure Cooker in perfect working condition.

ALWAYS unplug and let your Multi-Use Pressure Cooker cool to room temperature before cleaning.

The stainless steel pot, silicone gasket, egg racks and steamer basket are all dishwasher safe. Also, the measuring cup, ladle, and rice paddle are all top-rack dishwasher safe.

Remove the gasket by pulling it out and away from the inside of the lid. After washing the gasket, return it to its original position by pressing it firmly into place. You can soak the silicone gasket in vinegar for 10 to 20 minutes to remove any residual scents. Wash with unscented soap after soaking.

The anti-block shield (located on the underside of the lid) will need occasional cleaning to remove blockages or debris. To remove the anti-block shield, grip on either side and pull up. Wash with warm soapy water and dry with a soft cloth. To replace the shield, press it firmly back into place. Make sure it is placed back correctly.

Anti-Block Shield

Grip tightly
and pull out.



Clean the outer body of your Multi-Use Pressure Cooker with a damp cloth or sponge. Check that the steam valve and float are free of debris or food particles. Wipe the inner base rim with a dry cloth to prevent rusting.



Pressure Cooker **Troubleshooting**

Here are some issues you may encounter. This doesn't mean your Multi-Use Pressure Cooker is broken, it only means there is an issue you need to resolve.

| THE ISSUE | POSSIBLE CAUSE(S) | HOW DO I RESOLVE THIS? |
|--|---|---|
| The lid won't close. | The silicone gasket is out of place. | Press gasket firmly into place. |
| | The float is stuck in the raised position. | Gently press the float down. |
| The lid won't open. | There is pressure inside the Multi-Use Pressure Cooker. | Wait for the pressure to release naturally or turn the steam vent handle to VENTING . When pressure is fully released the lid will unlock. |
| | The float is stuck in the raised position. | Gently press the float down. |
| Steam is leaking from the side of the lid. | The silicone gasket is not in place. | Press gasket firmly into place. |
| | The silicone gasket is damaged. | Replace the silicone gasket. |
| | Food or debris is on the silicone gasket. | Clean the silicone gasket. |
| | The lid is not locked. | Re-position lid to lock properly in place. |
| Steam is leaking from the float for more than 2 minutes. | There is food debris on the float silicone seal on the inside of the lid. | Clean the float seal on the inside of the lid. |
| | The float silicone seal on the inside of the lid is damaged or worn-out. | Replace the float seal. Contact customer support. |
| Steam rises non-stop from the steam vent. | The steam vent handle is not in a SEALING position. | Turn the steam vent handle to the SEALING position. |
| | Pressure control is failing. | Contact customer support. |
| The float doesn't rise. | There's not enough food and/or liquid in the pot. | Add water and ingredients according to the recipe, doubling if necessary. Never exceed maximum fill lines. |
| | The float is obstructed by the lid locking pin. The lid is not closed properly. | Reposition lid to lock properly in place. |

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Pressure Cooker **Troubleshooting**

Here are some issues you may encounter. This doesn't mean your Multi-Use Pressure Cooker is broken, it only means there is an issue you need to resolve.






| THE ISSUE | POSSIBLE CAUSE(S) | HOW DO I RESOLVE THIS? |
|--|---|---|
| LCD repeatedly flashes LID | The lid is not in the correct position for the selected program. | Lock lid in place of pressure cooking programs. Remove the lid when SAUTÉ ing. |
| LCD displays NoPr | The Multi-Use Pressure Cooker is not coming to proper pressure during preheating. | Check for steam leaks and lid leaks as indicated in previously listed troubleshooting issues. If you are cooking frozen food in the pressure cooker, restart your selected program. |
| LCD displays aa. | The inner pot overheated. | Press CANCEL . Check pot to make sure it is not damaged or burned. Let pot cool to room temperature before running the program again. |
| The Multi-Use Pressure Cooker beeps intermittently. | The Multi-Use Pressure Cooker is over heating and has reduced the temperature. Starch deposits at the bottom of the inner pot might be preventing even heat distribution. | Press CANCEL . Inspect and remove any deposits on the bottom of the inner pot. |
| The Multi-Use Pressure Cooker makes clicking or light cracking sounds. | The power switching and expanding pressure while changing temperatures can cause those clicking sounds. | This is a normal sound. |
| | The outside base of the inner pot is wet. | Wipe inner pot and inside of base dry before using your Multi-Use Pressure Cooker. |

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| THE ISSUE | POSSIBLE CAUSE(S) | HOW DO I RESOLVE THIS? |
|---|---|--|
|  | The Multi-Use Pressure Cooker may have a faulty temperature sensor. | Contact customer support. |
|  | The Multi-Use Pressure Cooker may have a faulty temperature sensor. | Contact customer support. |
|  | The temperature is too high. Inner pot is not properly positioned or not in the base. | Place the stainless steel pot properly in the base. |
| | The temperature is too high. Inner pot contains no liquid. | Remove the inner pot from the base and let cool. Add ingredients to the cooled pot and re-position pot properly in the base. |
|  | The Multi-Use Pressure Cooker may have a faulty HIGH temperature sensor. | Contact customer support. |
|  | The Multi-Use Pressure Cooker may have a faulty LOW temperature sensor. | Contact customer support. |

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