



Model: ECP5011

Super Luxury Multi-functional Electric Pressure Cooker

User Manual



(Pictures in the text are for reference only,
please refer to the actual product.)

Thank you for purchasing our electric pressure cooker. Please read the User Manual carefully before use and keep it in a convenient place for future reference.

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Important Safeguards

When using electrical appliances, basic safety precautions should always be followed including the following, please read all instructions.

1. This product is for household use only. Do not use outdoors.
2. Do not use pressure cooker for other than intended use.
3. Do not place the unit on or near a hot gas or electric burner, or in a heated oven.
4. Do not operate the unit near water or fire. Do not expose the unit to direct sunlight. Keep out of reach of children.
5. Do not operate the unit on an unstable surface. Never operate the unit on or near flammable materials such as newspapers or paper plates.
6. Close supervision is necessary when the pressure cooker is used by or near children.
7. This appliance can not be used by disabled people and children, it should be used by the guardian.
8. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
9. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced.
10. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the Service Center for examination, repair, or adjustment.
11. Do not make unauthorized replacement of any spare part inside the pressure cooker, as this may cause electric shock, fire or injury.
12. The use of accessory attachment not recommended by the appliance manufacturer may cause injuries.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. Caution: to reduce the risk of electric shock, cook only in the provided removable container (cooking pot).
15. Before use each time, be sure to check the anti-block shield, float valve and exhaust valve for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object, make sure the exhaust valve is in sealing location.

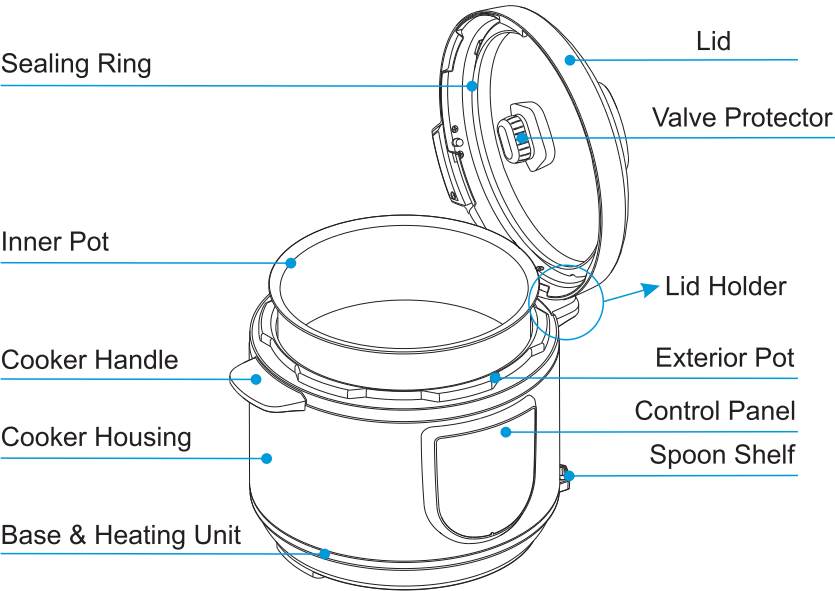
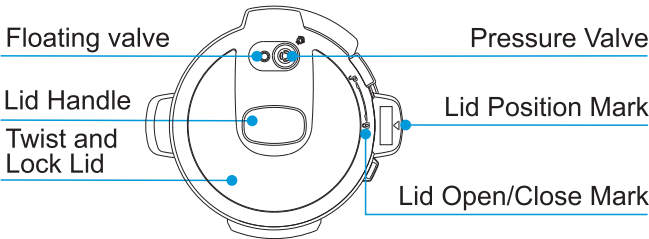
16. Always check the pressure release devices for clogging before use. Do not cover the pressure valves.
17. Be aware that certain food, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device. (steam vents). These foods should only be cooked in a pressure cooker with caution with the inner pot never more than 1/2 full and using natural release.
18. Never fill the unit over MAX level (2/3 full). When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit above the halfway point. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Please see "Cooking Preparation".
19. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. Please see "Cooking Preparation".
20. Never deep fry or pressure fry in the unit with oil. It is dangerous and may cause a fire or serious damage.
21. Do not move this product or force to remove the lid when the unit is in operation.
22. Extreme caution must be used when moving the unit containing hot oil or other hot liquids.
23. Do not touch hot surfaces. Use handles or knobs. Do not place your hands or face over the exhaust valve or float valve to avoid scald when the unit is in operation.
24. After cooking, use extreme caution when removing the lid. Always open the lid away from you to avoid skin contact with any heat or steam. Serious burns can result from steam inside the unit.
25. When opening the lid after cooking, do not touch the inner pot and cover inside with hands directly to avoid scald.
26. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized--do not force it open. Any pressure in the cooker can be hazardous. Please see "Cooking Preparation".
27. To disconnect, turn any control to "off " then remove plug from wall outlet.
28. Always unplug from outlet when not in use, before removing parts and cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
29. A short power supply cord is provided to reduce the hazards resulting from entanglement and tripping. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least 20 amps and 120 volts. The extension cord must be arranged so that it will not drape over edge of table or counter where it can be pulled by children or tripped over accidentally. This appliance has a fitted plug. Do not attempt to modify the plug in any way.

PLEASE SAVE THESE INSTRUCTIONS

Specifications

Voltage/Frequency	120V~60Hz	Power	1000W
Inner Pot Caliber	22cm	Inner Pot Volume	6L
Working Pressure	70kPa	Warm Temperature	140°F~176°F
Accessories	Rice paddle, Soup spoon, Measuring cup, Condensation water collector, User manual and Recipe booklet.		

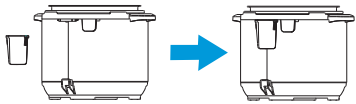
Parts



Parts

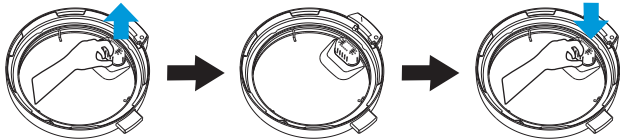
Condensation Collector

The condensation collector collects excess condensation during cooking process. Simply align the collector with the 2 grooves on the back of the cooker and slide it in. Make sure to empty and clean the collector after each use.



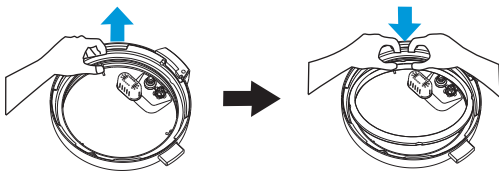
Valve Protector

The valve protector protects the valve and can be removed for cleaning. To install the valve protector position it in place and press down.



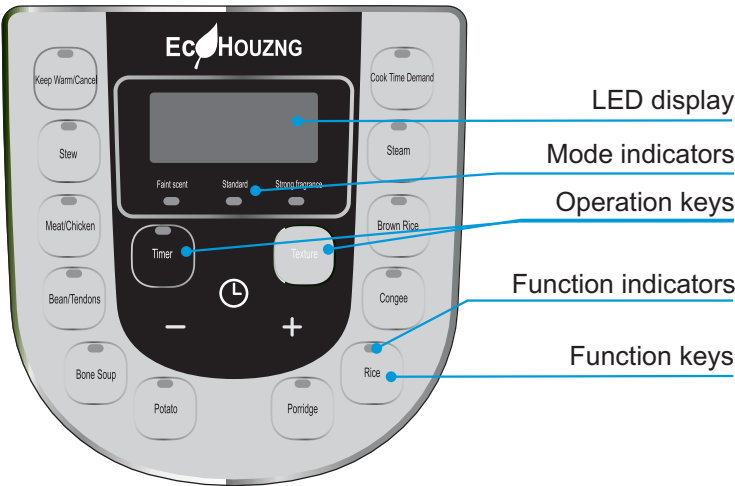
Sealing Ring

The sealing ring creates air tight seal for pressure cooking. To install the sealing ring simply press down into the rack section by section. The sealing ring can be installed on either side facing up. To remove the sealing ring, simply pull upwards section by section.



Controls Panel Overview

The control panel of your electric pressure cooker consists of an LED display, 3 mode indicators, 2 operation keys and 12 function keys. Each function key has a function indicator light.



12 Function Keys

1. Keep Warm/Cancel
2. Stew
3. Meat/Chicken
4. Bean/Tendons
5. Bone Soup
6. Potato
7. Porridge
8. Rice
9. Congee
10. Brown Rice
11. Steam
12. Cook Time/Demand

The most important key is "**Keep Warm/Cancel**". When the cooker is being programmed or any program is in effect, pressing this key will cancel the program and take the cooker to standby state. When the cooker is in standby state, pressing this key activates the **Keep-Warm** program.

Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage. Please wash the inside of the lid and the inner pot with warm soapy water, rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. Never immerse the cooker housing in water or any other liquid. The inner pot, sealing ring and exhaust valve and all accessories are dishwasher safe. But never clean the lid and housing in a dishwasher.

Please note the following:

- Prior to each use, inspect to make sure the sealing ring is well seated in the sealing ring rack and the valve protector is mounted properly on the steam release pipe.
- After use, remove any foreign objects from the sealing ring and valve protector.
- Keep the sealing ring clean to avoid odor. Washing the sealing ring in warm soapy water or dishwasher can remove odor. However, it is normal for the sealing ring to absorb the smell of certain acidic foods. That is why it is always a good idea to have more than one sealing ring on hand.

- Never pull the sealing ring by force, as the pulling may cause deformation and affect its function in sealing the pressure.
- A sealing ring with cracks, cuts or other damages should not be used. A new sealing ring replacement should be used.

Safe Lid Opening (3 Steps)

1. **Make sure the pressure cooking program has completed or press "Keep Warm/Cancel" key to terminate the program.**
2. **Please use the following method to release pressure.**

Natural Release:

- Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 15 minutes after cooking is finished and the cooker is in Keep-Warm mode.
 - Putting a wet towel on the lid can speed up cooling.
3. **Open the lid: Hold the lid handle, turn the lid counterclockwise to the open position, and lift the lid up to open.**

Caution: Do not open the lid until pressure inside the pot is completely released. As a safety feature, until the float valve drops down, the lid is locked and cannot be opened.

If the float valve is stuck due to food debris or stickiness, you can push it down with a chopstick when you are certain the pressure has been released.

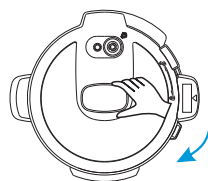
Cooking Preparation

1. Open the lid

Holding the lid handle with your hand, rotate approximately 30 degrees clockwise until the "🔒" mark on the lid is aligned with the "▲" mark on the cooker housing rim.

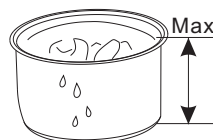
2. Check whether all parts on the lid are assembled properly

Check the float valve and valve protector for obstructions. Make sure that the sealing ring is well seated inside its holding rack, the anti-block shield is installed properly and the float valve can move up and down easily.



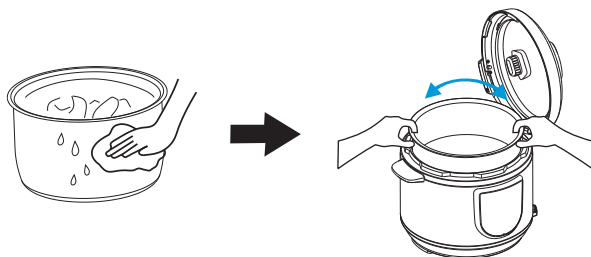
3. Take out inner pot, and put in food and liquid

The total amount of food and water should NEVER exceed the maximum level marking of the inner pot. It is recommended that you do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice, beans or dried vegetables, do not fill the unit over 1/2 full. Over filling may risk clogging the vent pipes and developing excess pressure. This could also cause spillage and may damage to the unit.



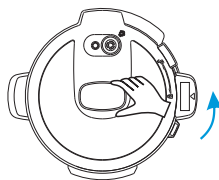
4. Place the inner pot inside the cooker housing

Prior to placing the inner pot inside the cooker, be sure to remove foreign objects and wipe dry the outside of the inner pot and the heating element inside of the cooker. Rotate the inner pot to make certain that it is seated properly on the heating plate.



5. Close the lid completely

Hold the lid handle and put the lid on the cooker, with the "🔒" mark on the lid and "▲" mark on the housing rim are aligned. Rotate the lid counterclockwise approximately 30 degrees until the "🔒" mark on the lid is aligned with the "▲" mark on the housing rim.

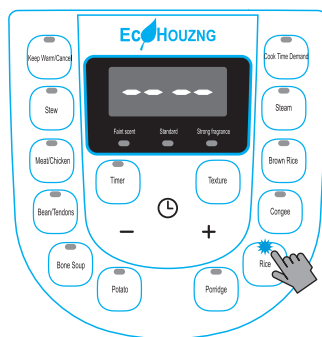


Cooking with Your Cooker

Pressure Cooking

This following procedure is "Steam", "Brown Rice", "Congee", "Rice", "Porridge", "Potato", "Bone Soup", "Bean/Tendons", "Meat/Chicken", and "Stew" functions.

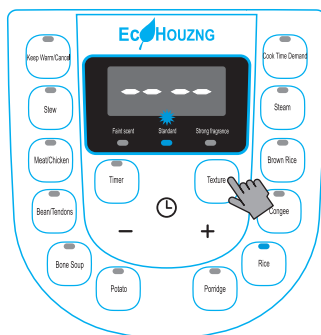
1. Follow steps in the "Cooking Preparation" section of this manual.
2. Contact power cord. The LED display shows "----" indicating that it is in standby state.
3. Select a cooking function, e.g. "Rice". Once a function key is pressed, its indicator lights up.



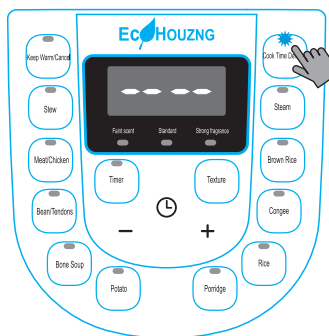
- Within 10 seconds after pressing a function key, you can still adjust cooking duration.

4. Select cooking time.

You may use the "Texture" key to adjust cooking duration. Press the "Texture" key repeatedly to change between "Faint scent", "Standard" and "Strong fragrance" modes which will light up on the display.

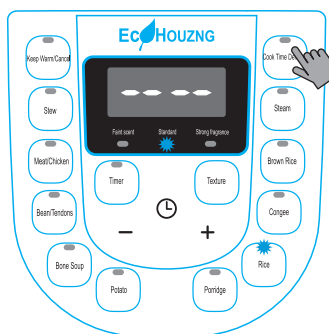


5. Cooking starts automatically in 10 seconds after the last key press. The LED display shows "----" indicating that the pre-heating state is in progress.

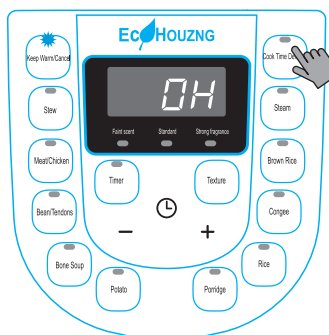


- As the pressure increase inside the cooker, it is perfectly normal for traces of steam to escape from the float valve until the float valve pops up.
- At any time, you can cancel the cooking program in progress and return to standby mode by pressing the "Keep Warm/Cancel" key.

6. When the cooking program finishes, the cooker beeps and automatically goes into the "Keep Warm" function cycle, the LED display shows "0H". If the Auto "Keep Warm" cycle finishes, the cooker goes into standby state.



- It is not recommended to leave cooked rice in "Keep Warm" state for too long as it may affect the texture or the taste of the food.

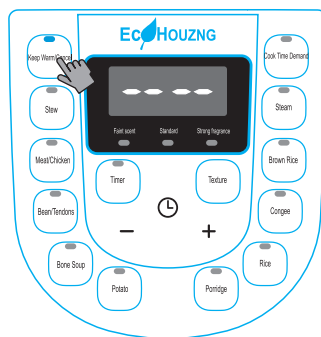


7. To serve the food, press "Keep Warm/Cancel" key to stop the keep-warm cycle and open the lid according to the "Safe Lid Opening" section of this manual.

- When opening the lid, the inner pot may appear to be stuck on the lid by vacuum. This is caused by contraction of air due to cooling.

NOTE:

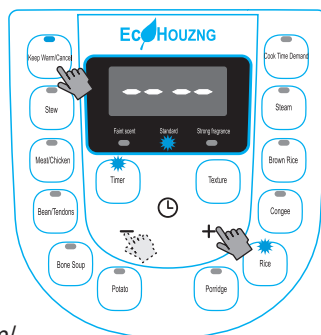
- If you no need to change the default cooking duration or pressure, skip the fourth step.



Preset Cooking

Your cooker has a preset function to delay the start of cooking for between 2 hours and 23 hours 50 minutes. The preset function does not apply to the "Keep Warm" functions. The following shows how to program for preset cooking.

1. Follow steps in the previous "Pressure Cooking" section to set a cooking program.
2. Within 10 seconds after program selection, press "+" and "-" keys to set the preset time. The time is the delayed time before the program starts. Please allow sufficient cooking time and cooling down time before serving.



3. 10 seconds after last key press, the "Timer" function starts, the time on LED display counts down, and the "Timer" indicator lights up.

- To cancel the "Timer" operation, press the "Keep Warm/Cancel" key at any time.

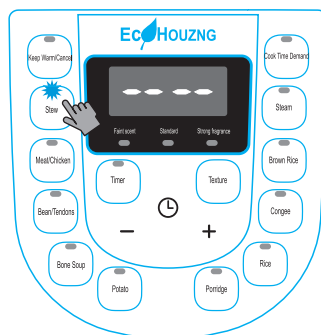
4. Your cooker finishes cooking when the preset time counts down to 0, then the cooker beeps and automatically goes into the Auto "Keep Warm" cycle for hours. Please Note:

Note:

- We highly discourage using the preset function for perishable foods, such as meat and fish, which may go bad when left at room temperature for hours. Cooked rice may yield overly soft texture due to long soaking time. It may also cause a layer of burned rice at the bottom of the cooker if it is left in Keep-Warm mode for too long.
- Do not cook foods such as applesauce, oatmeal or spaghetti. These foods tend to foam and may block the steam release valve. Never load the inner pot above the max line.

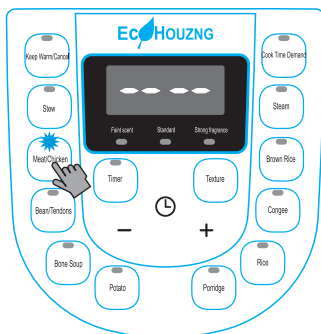
Stew

1. Follow steps in the "Cooking Preparation" section of this manual.
 2. Connect power cord. The LED display shows "----" indicating that it is in standby state.
 3. Close the lid, press "Stew" key.
 4. Heating starts automatically in 10 seconds. The LED display shows "----" indicating that the pre-heating state is in progress.
- The "Stew" program can be cancelled by pressing the "Keep Warm/Cancel" key at any time.
5. When cooking finishes, the cooker beeps and automatically goes into standby state.



Meat/Chicken

1. Follow steps in the "Cooking Preparation" section of this manual.
 2. Connect power cord. The LED display shows "----" indicating that it is in standby state.
 3. Close the lid, press "Meat/Chicken" key.
 4. Heating starts automatically in 10 seconds. The LED display shows "----" indicating that the pre-heating state is in progress.
- The "Meat/Chicken" program can be cancelled by pressing the "Keep Warm/Cancel" key at any time.
5. When cooking finishes, the cooker beeps and automatically goes into standby state.



Keep Warm

Pressing the "Keep Warm/Cancel" key in standby state activates the "Keep Warm" function. When "Keep Warm" function starts, the keep warm indicator is on, and "0H" is displayed on the screen. The time counts up by minutes for up to 12 hours. The "Keep Warm" function can be used with or without the lid closed. When it finishes, the cooker beeps and automatically goes into standby state.

Care and Maintenance

Regular care or maintenance is essential in ensuring that this product is safe for use. If any of the following circumstances take place, please stop using the appliance immediately and contact support team.

- Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.
- A portion of the power cord or the plug gets hotter than usual.
- Electric pressure cooker heats abnormally, emitting a burnt smell.
- When powered on, there are unusual sounds or vibrations.

If there is dust or dirt on the plug or socket, please remove dust or dirt with a dry brush.

Cleaning

Caution: please make sure the appliance has cooled down and is unplugged before cleaning.

1. Clean the product after each use. Wipe the black inner housing rim and slot dry with cloth to prevent rusting on the exterior pot rim.
2. Remove the lid and take out the inner pot, wash them with detergent, rinse with clear water and then wipe dry with a soft cloth. The stainless steel inner pot is also dishwasher safe.
3. Use water to clean the lid, including the sealing ring (which can be removed), pressure valve, valve protector, and wipe them clean with dry soft cloth. Do not take apart the steam release pipe assembly.
4. Clean the cooker body with a clean damp cloth. Do not immerse the cooker into water. Do not use a wet cloth to clean the pot while the power cord is plugged into the power outlet.

Troubleshooting

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting our service department for repair.

	Problem		Possible Reason	Solution
1	Difficult to close the lid		Sealing ring not installed properly	Position the sealing ring well
			Float valve in the popped-up position	Press the float valve lightly downwards
2	Difficult to open the lid		Pressure exists inside the cooker	Use the steam release handle to reduce the internal pressure. Open the lid after the pressure is completely released.
			Float valve stuck at the popped-up position	Press the float valve lightly with a pen or chopstick.
3	Steam leaks from the side of the lid		No sealing ring	Install the sealing ring
			Sealing ring damaged	Replace the sealing ring
			Food debris attached to the sealing ring	Clean the sealing ring
			Lid not closed properly	Open then close the lid again
4	Steam leaks from float valve for over 2 minutes		Food debris on the float valve silicone seal	Clean the float valve silicone seal
			Float valve silicone ring worn-out	Replace the float valve silicone seal
5	Float valve unable to rise		Too little food or water in inner pot	Add water according to the recipe
			Float valve obstructed by the lid locking pin	Close the lid completely
6	Steam comes out from exhaust valve non-stop		Steam release handle not in sealing position	Turn the release handle to the sealing position
			Pressure control fails	Contact support online
7	Display remains blank after connecting the power cord		Bad power connection or no power	Inspect the power cord to ensure a good connection, check the power outlet is active.
			Cooker's electrical fuse was blown	Contact support online
8	All LEDs flash with a code appearing on screen	C1 code	Faulty temperature sensor (cannot be detected)	Contact support online
		C2 code	Faulty temperature sensor (short circuited)	Contact support online
		C5 code	Temperature is too high because inner pot is not placed	Put in the inner pot properly
			Temperature is too high because there is no water in inner pot	Put food and water in the inner pot
		C6 code	Faulty pressure sensor	Contact support online
9	Rice half cooked or too hard		Too little water	Adjust dry-rice and water ratio according to recipe
			Cover opened prematurely	After cooking cycle completes, leave the cover on for 5 more minutes.
10	Rice too soft		Too much water	Adjust dry-rice and water ratio according to recipe

SERVICE AND SUPPORT

This article includes a limited warranty of one (1) year against defects in workmanship and material (s). Excluding wear or breakage caused by abuse or improper use.

In the event of a warranty claim or if service is required for this unit, please contact us at the following:

Email: support@ecohouzng.com

**For questions or comments, please write to:
Ecohouzng**

**50 Telson Rd, Markham,
Ontario, L3R 1E5 Canada**

For your records, staple your sales receipt to this manual and record the following:

DATE OF PURCHASE: _____

PLACE OF PURCHASE: _____

(STAPLE SALES RECEIPT HERE)

**NOTE: PROOF OF PURCHASE
IS REQUIRED FOR ALL WARRANTY CLAIMS
PRINTED IN CHINA**



For any technical improvement or change in appearance or name plate, changes shall be placed in the revised manual without further notice. In case of changes in appearance and color, please refer to the actual product for detailed information.