



Model: ECP5013

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.

IMPORTANT SAFEGUARDS

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.

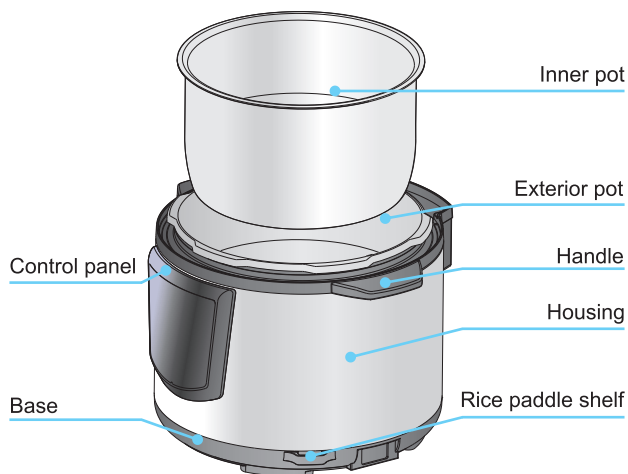
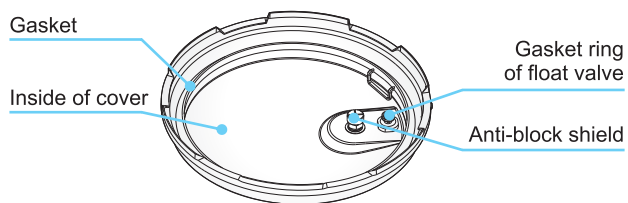
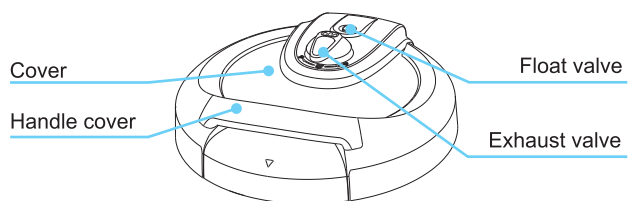
SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

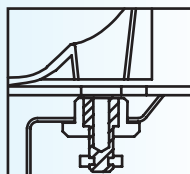
Specifications

Model	Power Supply	Power	Volume	Caliber of inner pot	Working pressure	Warm Temperature
MY-13CS602W	120V~60Hz	1000W	6L	22cm	70kPa	60°C~80°C
Accessories	Rice Scoop Soup Scoop Manual Measuring Cup					

Product Diagram



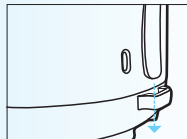
Structure diagram of float valve



Warm tip:

1. Before use each time, be sure to inspect the float valve anti-block shield and gasket for mounting
2. Before put the inner pot to outer pot, be sure to remove debris and water attached to the outside of the inner pot and inside of the outer pot.
3. When moving the product, please lift the cooker handle.
4. The outer casing having water, please use cloth wipe.

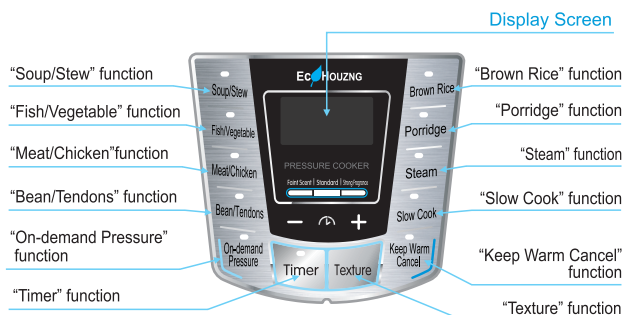
Method of using scoop holder



Notice Prior to Use

Before first use, please take out all accessories from the cooker body and read the user manual carefully, special care must be given to use directions and cautions to avoid any damage to property or human injury.

Operation Section



Soup/Stew function, Meat/Chicken function, Bean/Tendons function, Fish/Vegetable function, Porridge function, Brown Rice function and Steam function.

The function can choose different texture by pressing "Texture" key to select Faint Scent, Standard or Strong Fragrance taste.

On-demand Pressure function

The function can choose the length of maintenance pressure time according to personal preference. Adjust time by pressing "+" "-" key

Timer function

Set the end of cooking time by pressing "+" "-" key.

Slow Cook function

The function to select length of cooking time according to personal preference. Adjust time by pressing "+" "-" key.

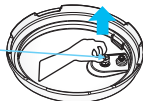
Disassembly and installation of anti-block shield and gasket

Disassembly and Installation of Anti-block Shield

Disassembly

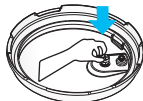
Screw upward counterclockwise

Anti-block shield



Assembly

Screw downward clockwise

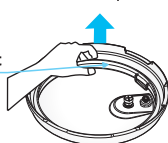


Disassembly and Installation of Gasket

Disassembly

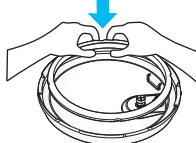
Pull up

Gasket



Assembly

Press down



1. Prior to each use, inspect whether the gasket and anti-block shield are mounted to the upper cover.
2. After use, remove any foreign object from the gasket and anti-block shield. Keep clean to avoid odor.
3. Never pull the gasket, as pull deformation may affect sealing and pressure effect.
4. A damaged gasket should not be used, and should be sent to the service center for replacement.

Cooking Preparation

1 Open the cover correctly

- Hold the cover handle with a hand, counter clockwise rotate approximately 30 degrees until the cover marking "▼" alignment the outer casing marking "Open" and lift the cover.

2 Check whether parts on the cover are mounted properly

- Check the float valve and exhaust valve for obstruction, and confirm whether such parts as gasket and anti-block shield are installed properly.

3 Remove the stainless steel inner pot, then put food and water in the inner pot

- Total amount of food and water shall not exceed the MAX level of inner pot height.

4 Put the inner pot in the electric pressure cooker

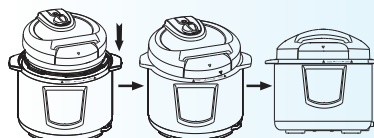
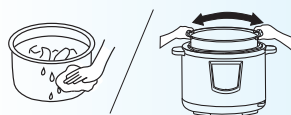
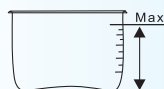
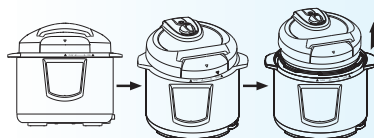
- Before that, be sure to remove foreign object and water droplets from the exterior of the inner pot and inside of the housing;
- After putting in, rotate the inner pot slightly left to right to ensure good contact between the inner pot and heating plate.

5 Close the cover completely

- Before closing, check whether the gasket has been put in the steel rim inside the cover.
- Hold the cover handle with a hand, clockwise rotate approximately 30 degrees until the cover marking "▼" alignment the outer casing marking "Close".

6 Position the exhaust valve properly

- In work, align the small handle of exhaust valve with the sealing small icon, indicating that the pressure cooker is in airtight condition;
- When manual exhausting is needed, align the small handle of exhaust valve with the exhaust small icon, indicating that the pressure cooker is in exhaust condition;
- Move to the sealing zone and inspect whether the float valve has fallen (the float valve falls before heating);



Function Selection

General Functions

1. Finish cooking preparation according to Page 6

2. Switch on

- The nixie tube flashes and displays a red horizontal line "On", indicating that the electric pressure cooker has entered preparation state;

3. Select a required function level

- Once a function key is pressed, the indicator of a corresponding function level will illuminate (red);
- The rice congee function and cake function are only applicable to products with such function level;
- Cooking time varies with different function level. The bigger the food amount, the longer the cooking time. The cooking times listed in the table below are only for reference (e.g. food amount + water = 8 scales): Cooking time = heating time + holdup time

Function key	Soup/Stew	Fish/Vegetable	Meat/Chicken	Bean/Tendons	Brown Rice	Porridge	Steam
Cooking time (min)	About 55	About 30	About 45	About 40	About 60	About 45	About 55

Warm Tips:

- ★ In any mode, you can cancel current working state and return to standby state by pressing the "Keep Warm Cancel" key.
- ★ During operation, the machine may sometimes generate the "Cluck" sound, which is not malfunction.
- ★ For cooking of little amount, the inner pot may be sucked up when the cover is opened. In this case, shake the inner pot manually, and remove the inner pot cover after the inner pot falls into the cooker body.

4. Press a function key, and 10s later, the electric pressure cooker will perform a corresponding function program selected

- Within 10s, you can re-select preset time and function level, and finally confirm that the electric pressure cooker will start work in 10s after selection.
- The red horizontal line "On" on the display screen is bright, indicating that the electric pressure cooker has entered working state.
- During the operation, you can cancel current working state and return to standby state by pressing the "Keep Warm Cancel" key.

5. After cooking, enter the keep-warm state automatically

- After cooking, a corresponding function indicator goes out, the warm indicator illuminates, the display screen shows "Hot", and gives out the prompt sound (10 beeps), with the electric pressure cooker going into warm state.
- In standby mode, press the "Keep Warm Cancel" key, the warm indicator illuminates, and gives out the prompt sound (1 beep), indicating that the electric pressure cooker goes into warm state.

Safe Cover Opening

1. Disconnects the power or take off the power plug.

2. Exhaust method

A. Quick opening method

- Slide the exhaust valve to the exhaust position until the float valves falls. (for non-fluid food)
- Put a wet towel on the cover to quicken cooling until the float valve falls. (for non-fluid food)

B. General opening method

- Have the pressure cooker to cool naturally, until the float valve falls.

3. Open the cover

- Hold the cover handle firmly, turn the cover clockwise to the spacing edge, and pull up the cover.

- Do not open the cover until pressure inside the spot is released adequately.
- Never pull out the exhaust valve when it is exhausting.
- For fluid foods (porridge and sticky liquid), do not slide the exhaust valve for exhaust when cooking is just finished, and otherwise the food will eject from the exhaust valve core. Be sure to disconnect the power supply, have the unit cool naturally or put a wet towel around the cover to speed up cooling until the float falls, and finally open the cover.
- When large quantity of food is cooked, do not exhaust immediately after cooking. It is recommended to open the cover and have the food after some time of keep-warm.

Cooking Examples

Texture Selection

1. Finish cooking preparation according to Page 6

2. Select a corresponding function level

- When any function key is pressed after preparation, a corresponding function indicator illuminates, and the pressure cooker will perform the cooking procedure of the corresponding function level. Texture default is "standard" level.
- Once a function level is selected, you can also select another function level within 10s, and the pressure cooker will perform the cooking procedure of the finally selected function level.
- If selection of another function is impossible after the pressure cookers enters working state, you can cancel the operation by pressing the "Keep Warm Cancel" key for selection.

3. Select texture by pressing "Texture" key

After the "Texture" key is pressed continuously, the screen displays Fragrant, Standard and Full cyclically. When one texture is selected, corresponding text appears on the screen. "Soup/Stew" "Fish/Vegetable" "Meat/Chicken" "Bean/Tendons" "Brown Rice" "Porridge" "Steam" have Texture function.

4. After cooking, the unit will go into warm-keeping state automatically

- After cooking, the warm indicator illuminate and the unit will go into warm-keeping state. Long time warm-keeping is not recommended.

Timer Function

1. Finish cooking preparation according to Page 6

2. Select a corresponding function level

- When any function key is pressed after preparation, a corresponding function indicator illuminates; you can also select another function level within 10s. (To cancel the operation, press the "Keep Warm Cancel" key)

3. Press "Timer" key to Set end time of cooking

This product is equipped with 24 hour default function, it can be used as operation As follows:

- Within 10s after function selection, press the "Timer" key to set a cooking end time.
- First the key is pressed, the screen displays "Timer End Time 2.0 ", To press the "+" or "-" key to adjust the appointment time.
- Timer time shall not be more than 24h, if so, it will return to "2" .
- After completion of seting, the time displayed on the screen means working end time of pressure cooker. (to cancel the operation, press the "Keep Warm Cancel" key)

4. After cooking, the unit enters the warm state automatically

- After preset time elapses, after cooking, the warm indicator illuminate and the unit will go into warm-keeping state. long time warm keeping is not recommended.

Cooking Examples

Making Porridge

Timing Making Porridge

Tips:

- ★ To make porridge by using this cooker, the optimal proportion of rice to water is about 1:7.
- ★ To cook sticky food, prohibit compulsory exhaust to avoid damage to property.

Now it is 9:00 PM, and you want to have porridge served at 7:30 AM tomorrow through timing.

1. Complete cooking preparation according to Page 6

- Rice-water contrast table for making porridge with the cooker:

Rice-water amount	Rice amount (measuring cup)	Water amount (Scale)
Little	0.5	2-3
Moderate	1	4-5
Large	1.5	7-8

- The proportion of rice to water can be adjusted according to personal tastes.

2. After power-on, press the “Porridge” function key

- At the moment, the “Porridge” indicator illuminates; other functional indicators are not bright.
- Press the “Timer” key within 10s after press of the “Porridge” functional key, and adjust preset cooking time.



3. Press the “Timer” key

- Press and hold the “Timer” key successively until the figure “10.5” appears on the display screen, indicating that the pressure cooker ends its cooking at 7:30 AM tomorrow after the end time of cooking is adjusted to be 10.5 hours.
- Within 10s after selection, the pressure cooker will confirm the selection. (Please press “Keep Warm Cancel” to cancel the operation)

4. Cooking ends at 7:30 AM tomorrow

- The time required for making porridge is about 45min. The cooking time may vary a bit with voltage, rice amount, water amount and rice quality.
- After cooking, a corresponding function indicator goes out, the warm indicator illuminates (yellow), and gives out the prompt sound (10 beeps), with the electric pressure cooker going into warm state.

5. Open the cover according to “Safe Cover Opening” on Page 7

- If the float valve has fallen, you can simply open the cover to serve yourself.
- If the float valve has not fallen, put a wet towel around the cover to quicken cooling and open the cover after the float valve drops.
- Long time warm-keeping is not recommended to avoid influence on texture and quality of porridge.

Notice:

1. Long-time preset timing cooking is not recommended.

Keep-Warm Function

- After cooking, the electric pressure cooker goes into the warm state automatically; in the warm state, the warm indicator is bright, and “Hot” is shown on the display screen;
- You can also in standby perform the warm function by pressing the “Keep Warm/Cancel” key;
- The keep warm temperature is 60-80°C;
- Optimal warm-keep time is less than 8 hours.



Care and Maintenance

■ Regular care or maintenance is essential in ensuring that this product is safe for use.

When the following circumstances take place	Solutions
<ul style="list-style-type: none"> • Power cord and plug suffer from expansion, deformation, discoloration, damages, etc. • A portion of the power cord and the plug are hotter than usual. • Electric pressure cooker heats abnormally, emitting a burnt smell. • When power-on, there is an unusual sound or shock. 	Stop use immediately, and send it to a service center authorized by Howevision.
<ul style="list-style-type: none"> • There is dust or dirt on the plug or socket. 	Remove dust or dirt with a dry brush.

Safety Cautions

For safety, please observe the following caution signs displayed:

■ Meanings of icons displayed:

Indicates “Prohibition”	General Prohibition	Contact Forbidden	Unplug
	Disassembly Forbidden	Drenching Forbidden	
Indicates “Compulsory” Content	Wet Hand Forbidden	Must Be Carried Out	

■ Ignoring these signs can/may cause injuries.



Warning

Violation of warnings may cause personal death and serious injuries



Caution

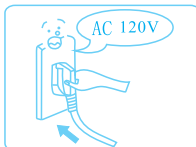
Violation of cautions may cause injuries to persons and properties.

Cautions

⚠ CAUTIONS

Please use a 120V-60Hz socket

- Fire or electric shock may occur if 120V AC-60Hz is not used.



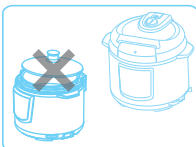
A socket shall be used independently.

- Please use an individual socket with earthed wire of more than 10A rated current;
- Joint use of the same socket with other appliance may cause unusual heat and fire.



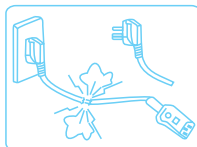
Using other cover during heating is strictly prohibited

- It is strictly prohibited to use non-brand cover during heating.
- May cause electric shock or other serious injury.



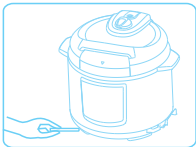
Stop the use of an damaged power cord

- The damaged power cord must be replaced with a special flexible cord or a special component bought from the manufacturer or service agency.



Do not insert foreign object

- Do not insert foreign objects such as metal scraps and needles into a gap.
- May cause electric shock or unusual action.



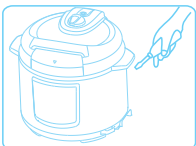
Keep away from children

- Place it away from children.
- This may cause burn or electric shock.



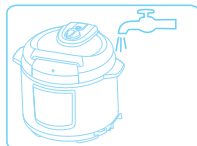
No modifications

- It is prohibited to modify or repair the unit by a non-technician.
- As this may cause fire or electric shock.
- Please send it to a designated service agency for repair or replacement of spare parts.



Do not wash or immerse it in water

- As this may cause electric shock and short circuit.



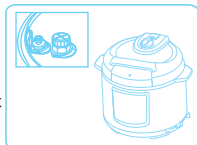
Warning on cover lifting

- When the electric pressure cooker does not work, there is no pressure inside the pot and the float valve falls down;
- When the unit works, pressure inside is on the rise, and so is the float valve. Do not open the cover forcibly until pressure is completely discharged;
- Otherwise scald or other injury may be caused.



Regular inspection

- Carry out regular inspection of the exhaust valve and anti-block shield to make sure that they are unobstructed;
- Do not add any heavy object to the exhaust valve or replace it with other object.

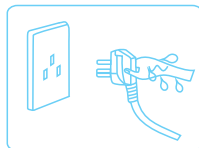


Cautions

⚠ CAUTIONS

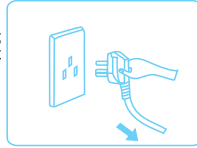
Do not insert and pull off the plug with wet hand

- May cause electric shock.



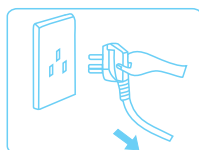
When removing the plug, be sure to pinch the plug handle

- Please use an individual socket with earthed wire of more than 10A rated current;
- Joint use of the same socket with other appliance may cause unusual heat and fire.
- It has the danger of causing fire if socket of bad quality is adopted.



When not in use, remove plug from socket.

- May cause creepage, fire or malfunction.



During operation, never move your hand to the exhaust valve vent

- In cooking, never move your hand or face to the exhaust valve vent to avoid scald.
- In cooking, do not cover the exhaust valve vent with a rag.



Never touch the cover during operation

- When the unit is operating, the cover has a higher temperature, so never touch it with your hand;
- This may cause scalding.



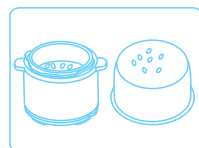
Cooking amount shall not exceed MAX level

- Food to be cooked should not exceed the MAX level, and otherwise the food may be half-cooked or failure may happen.



Use only the special inner pot

- When there is foreign object between the inner pot bottom and heating plate, first remove the foreign object before using.
- May cause overheat or abnormal operation.



Do not place the inner pot on other appliance for heating

- To avoid deformation or failure of inner pot.
- Please use the supplied special inner pot.



When moving the product, please hold the cooker handle

- To move the unit, never lift the cover handle directly to prevent the cover from falling down.



Never use the product in following places

- Unstable place;
- Places near water or fire;
- Adjacent to walls and furniture;
- Places exposed to direct sunshine or oil splash.
- Do not approach the stove for avoiding fire.



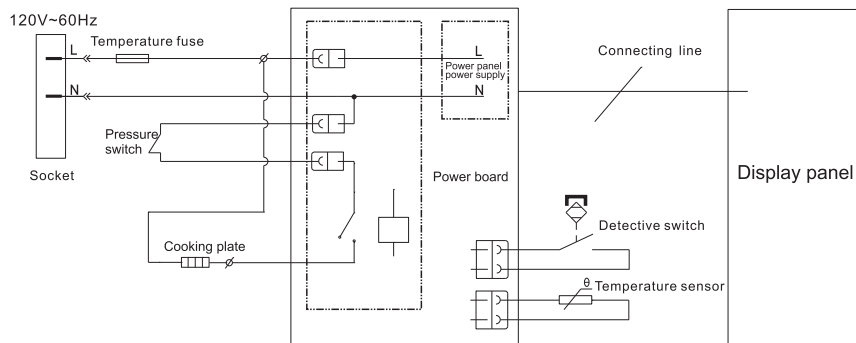
Environment for putting the product

- Periodically clean the table and remove the dirt from the product when it is put on the table.
- The product should be kept 30cm away from other kitchen appliances.

Cleaning

1. After each use, give timely cleaning of the product.
2. Before cleaning, unplug the unit and carry out cleaning and maintenance after the product cools down completely.
3. Take out the cover and inner pot, wash them with a detergent, rinse with fresh water and then wipe them dry with a soft cloth.
4. Using clear water, clean the cover, including the gasket, exhaust valve, anti-block shield, exhaust valve core and float valve, and wipe it clean with a rag. After cleaning install it on the cover correctly .
5. Clean the cooker body with a rag. Do not immerse the cooker in water or wash with splashing water.

Circuit Diagram



Troubleshooting

The following unusual cases are not completely caused by mechanical failures.

Please carry out a careful examination before sending the unit for repair.

S/N	Problem		Possible Reason	Solution
1	Difficult to close the cover		Gasket not positioned well	Locate the gasket well
			Push rod jammed by float valve	Push the push rod lightly with a hand
2	Difficult to open the cover		Float valve fails to fall after steam release	Press the float valve lightly with chopsticks
			Pressure exists inside the cooker	Open the cover after the pressure lowers down
3	Leakage from cover		No gasket	Put the gasket according to the requirement
			Food leavings attached to gasket	Clean the gasket ring
			Gasket worn	Replace the gasket ring
			Cover not closed firmly	Close the cover again
4	Leakage from float valve		Food leavings attached to float valve gasket ring	Clean the float valve gasket
			Float valve gasket ring worn	Replace the float valve gasket
5	Float valve unable to rise		Excessively little food and water inside pot	Put food and water according to the rule
			Little leakage from cover or exhaust valve	Send it to the service agency for inspection
6	Exhaustion from exhaust valve does not stop		Exhaust valve not in sealing position	Slide the exhaust valve to the sealing position
			Pressure control fails	Send it to the service agency for maintenance
7	Lamp not bright after power on		Bad contact with socket	Please inspect the socket
8	All lamps flash	C1 appears on nixie tube	Sensor fails	Send it to the service agency for inspection
		C2 appears on nixie tube		
		C5 appears on nixie tube	Temperature is too high because there is no water inside the inner pot	Add water as required
			Temperature is too high because inner pot is not placed	Put the inner pot properly
		C6 appears on nixie tube	Pressure switch fails	Send it to the service agency for inspection
9	Rice half cooked/too hard		Too little water added	Add more water
			Cover closed prematurely	After the time is up, release steam and open the cover in 5 minutes
10	Rice too soft		Too much water added	Reduce water level

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**

Special Declaration

Addition: Any technical improvements shall be placed in the revised manual without notice; for any changes in appearance and color, those of the actual product shall prevail.