Electric Pressure Cooker

Instruction Manual

MODEL: M-60F6
M-80F6

AH-YLG6JBD



EST 9:00AM--17:00PM

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Specifications

Model	Voltage	Power	Capacity
M-60F6	120V~60Hz	1000W	6QT
M-80F6	120V~60Hz	1200W	8QT
Accessories	Rice Paddle, Measuring Cup, Condensation Collector, User Manual, Cookbook		

Important Safeguards

⚠READ ALL INSTRUCTIONS BEFORE USE.
When using this or any other electrical appliance, always follow these basic safety precautions, especially when children are present.

⚠WARNING
To reduce the risk of fire, electric shock, serious personal injury, or property damage, please observe the following:

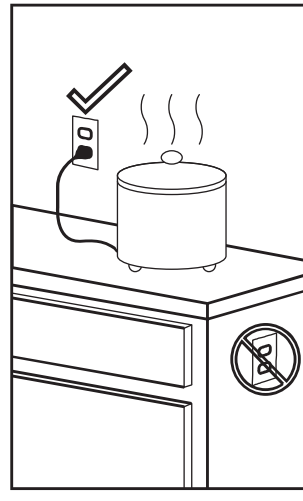
1. Do not touch hot surfaces of the pressure cooker. Use handles only.
2. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless they have been given supervision or instruction concerning the use of the pressure cooker by a person responsible for their safety.
3. Do not place the pressure cooker in a heated oven or on any hot surface.
4. Extreme caution must be exercised when moving a pressure cooker containing hot liquids.
5. Do not use the pressure cooker for any purpose other than its intended use.
6. Intended for countertop use only. For household use only. Do not use outdoors while unattended.
7. This appliance cooks under pressure. Always ensure that a minimum of one measuring cup of liquid is added to the cooker to allow proper pressurization. Improper use may result in scalding injuries. Make sure the unit is properly closed before operating. Refer to “Cooking Preparation”(Page 5-6).
8. For all pressure cooking programs, do not fill the unit more than 2/3 full. When cooking foods that expand, such as grains, beans, and dried vegetables, do not fill the unit more than 1/2 full. Overfilling may clog the steam release valve and result in excessive pressure. Refer to “Cooking Preparation” (Page 5-6).
9. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, may foam, froth, sputter, and clog the steam release valve. These foods should not be cooked in a pressure cooker.
10. Always check the steam release valve and float valve for clogging before use.
11. Ensure the steam release valve is in the sealing position for all pressure cooking programs.
12. Do not open the pressure cooker until all internal pressure has been fully released. If the lid is difficult to open, this indicates that the cooker is still pressurized—do not force it open. Any remaining pressure inside the cooker can be hazardous. Refer to“Cooking Preparation”(Page 5-6).
13. Never deep-fry or pressure-fry with oil in this unit.
14. To protect against electric shock, do not immerse the cord, power plug, or appliance in water or any other liquid.

15. Unplug the appliance from the power outlet when not in use and before cleaning. Allow the unit to cool before putting on or removing parts, and before cleaning. To disconnect, turn all controls to OFF, then remove the plug from the power outlet.
16. Do not operate this appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
17. Use only accessories and parts recommended by the manufacturer. Cooking should be done only in the provided inner pot.
18. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.

Electrical Safety Precautions

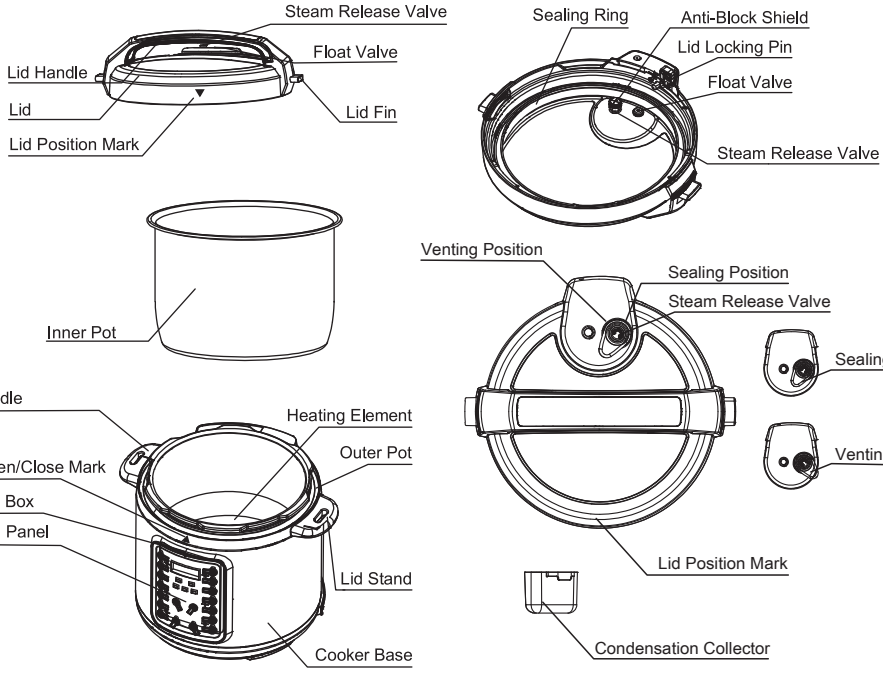
⚠ **WARNING: Electrical Shock Hazard**

1. This appliance is equipped with a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. The plug will fit into a polarized outlet only one way. Do not defeat the safety purpose of the plug by modifying it in any way or by using an adapter. If the plug does not fully fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to replace the outlet.
2. The length of the power cord is selected to reduce the risk of entanglement or tripping. To avoid overloading the electrical circuit, do not operate another high-wattage appliance on the same circuit.
3. Never drape the cord over the edge of a counter, use an outlet below the counter, or use this appliance with an extension cord.
4. Spilled food may cause serious burns. Keep the appliance and cord out of children's reach.



Product Overview

(Illustration for reference only)



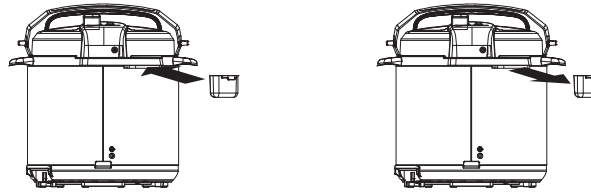
Control Panel & Display



Before the First Use

1. Remove all accessories from the package and read this manual carefully.
2. Wash the inner pot and the inside of the lid with warm, soapy water. Rinse and dry thoroughly.
3. Wipe the outside of the cooker base with a clean, damp cloth. Never immerse the cooker base in water or any other liquid.
4. Do not clean the cooker base and outer pot in the dishwasher. The lid and sealing ring can be washed in the dishwasher. Make sure they are fully drained after washing.

Install the Condensation Collector



Slide the condensation collector into the slot on the cooker base. Remove for cleaning.

Remove and Install the Sealing Ring



To remove, gently pull the sealing ring outward from the slots inside the lid.
To reinstall, press the sealing ring back into the slots, making sure it is seated evenly.
The ring can be installed with either side facing up.

⚠WARNING:
1. Before each use, check that the sealing ring is properly seated.
2. After use, remove any food debris from the sealing ring.
3. Keep the sealing ring clean to prevent odors. Washing in warm, soapy water or in the dishwasher can remove most odors. Some smell from acidic foods is normal.
4. Never pull the sealing ring forcefully, as this may deform it and affect the pressure seal.
5. Replace the sealing ring immediately if it is cracked, cut, or otherwise damaged.

Safe Steam Release

Before opening the lid, ensure the pressure cooking program has ended, or press the "**Keep Warm/Cancel**" button to stop it. Then release the pressure using one of the following methods:

a) Quick Release
Turn the "**steam release valve**" to the "**Venting**" position and release steam until the "**float valve**" drops.

⚠ **Caution:**
1. Keep hands and face away from the steam vent while releasing steam. Escaping steam is hot and can cause burns.
2. Never pull out the steam release valve while it is venting steam.
3. Quick release is not recommended for foods with a high liquid content or high starch content (e.g., porridge, congee, soups, or sticky liquids), as food may splatter.

b) Natural Release
Allow the cooker to cool naturally until the float valve drops. This may take 10 –15 minutes or longer, depending on the amount of food. After cooking, the cooker will enter **Keep Warm** mode.
Tip: Placing a damp towel over the lid may help speed up cooling.

How to Open the Lid

To prevent vacuum suction, turn the Steam Release Valve to the Venting position to let air in. Hold the lid handle, turn the lid counterclockwise to the open position, and lift the lid.

⚠ **Caution:**
1. Do not open the lid until all pressure inside the pot has been fully released. The lid is equipped with a safety mechanism and will not open until the float valve drops.
2. If the float valve is stuck due to food residue or sticky liquid, gently push it down with a pen or chopstick only after confirming that all pressure has been completely released.
3. Never force the float valve to open the lid. Do not open the lid until the pressure has been fully released, either naturally or manually via the steam release valve.

Cooking Preparation

① **Open the Lid**
Hold the lid handle and rotate it approximately 30° counterclockwise until the "▼" mark on the lid aligns with the "▲" (Open) mark on the top rim of the outer pot.

② **Check Lid Components**
- Check the float valve and steam release valve for obstructions.
- Make sure the sealing ring is properly seated.
- Verify that the float valve moves up and down freely.

③ **Add Food and Liquid**
- Remove any food residue and wipe the outer surface of the inner pot and the heating plate inside the cooker base dry.
- For all pressure cooking programs, the total amount of food and liquid should never exceed **2/3** of the inner pot capacity.

• When cooking foods that expand during cooking (e.g., rice, beans, dried vegetables), do not fill more than **1/2** of the inner pot capacity.
• Overfilling may clog the steam release valve and cause excess pressure, leakage, personal injury, or damage to the appliance.
• For non-pressure cooking programs, do not exceed the **MAX** line.

④ **Place the Inner Pot in the Cooker Base**
Place the inner pot in the cooker base and rotate it slightly to ensure full contact with the heating element.

⑤ **Close the Lid Completely**
• Place the lid on the cooker, aligning the "▼" mark on the lid with the "▲" (Open) mark on the top rim of the outer pot.
• Rotate the lid clockwise approximately 30° until the "▼" mark aligns with the "▲" (Close) mark on the top rim of the outer pot.
⚠ **Caution:**
• For the following programs, the lid must be completely closed: **Soup, Meat/Stew, Bean/Chili, Poultry, Egg, Rice, Multigrain, Porridge, Steam,** and **Canning**. If the lid is not properly closed, the display will flash "Lid".
• For **Slow Cook** and **Yogurt**, the lid may be open or closed.
• For **Sauté**, the lid must remain open. If it is closed, the display will flash "Lid".

⑥ **Position the Steam Release Valve**
• It is normal for the steam release valve to be loose. It operates by weight and rests on top of the steam release outlet.
• The steam release valve can be removed for cleaning by pulling it straight out.
• For all programs except **Keep Warm, Sauté, Slow Cook,** or **Yogurt,** turn the steam release valve to the "Sealing" position to ensure the cooker is sealed.
• The **Sauté** program must be used without the lid. **Slow Cook, Yogurt,** and **Keep Warm** programs may be used with or without the lid.

⚠ **Caution:**
When using **Keep Warm, Yogurt,** or **Slow Cook** with the lid closed, the steam release valve must be set to the "**Venting**" position.

Control Panel Introduction

Adjust

Adjusts the cooking time for all cooking programs except **Sauté, Egg, Slow Cook,** and **Keep Warm**.

⊕ & ⊖

Adjusts the cooking time or delay start time. It is recommended not to adjust the cooking time for **Rice**, **Multigrain**, and **Sauté** programs.

Slow Cook

Toggles the slow cook temperature setting between High and Low.

Keep warm / Cancel

Press this button during programming or operation to cancel the current program and return the cooker to standby mode.
When the cooker is in standby mode, press this button to activate the **Keep Warm** function.

Delay Start

Delays the start of a cooking program. To use, select a cooking program (except **Sauté, Yogurt,** and **Keep Warm**), then press **Delay Start**. Use "+" or "–" to set the delay time in hours.
The delay time indicates how long the cooker will wait before starting the program. Allow sufficient time for cooking and cooling before serving. The maximum delay time is 24 hours.
Refer to "**How to Set Delay Start**" (Page 8-9) for details.

Canning

Used for home canning of vegetables or fruits only. Use the Adjust button to set the cooking time as needed.
⚠ **Caution:**
This function is intended for vegetable or fruit canning only. Do not use it for meat canning.

Cooking Programs

Select the appropriate cooking program as needed:
Soup, Meat/Stew, Bean/Chili, Poultry, Egg, Sauté, Rice, Multigrain, Porridge, Steam, Yogurt

How to Pressure Cook

The following instructions apply to the **Soup, Meat/Stew, Bean/Chili, Poultry, Egg, Rice, Multigrain, Porridge, Steam**, and **Canning** programs.
① Follow the steps in "**Cooking Preparation.**"
② Select a cooking program (for example, Soup). When a program button is pressed, the indicator light turns on. Within 5 seconds, you may select a different program or adjust the cooking time.
③ Select the Cooking Time.
- Press Adjust repeatedly to cycle through the Less, Normal, and More settings. The selected setting appears on the display.
- If needed, use + or – to fine-tune the cooking time. Press and hold either button for faster adjustment.
- The preset cooking times are suitable for most foods. Adjust the time as needed based on food type, quantity, and desired texture.

④ Start Cooking

- Cooking will start automatically 5 seconds after the last button press.
- A beep will sound to indicate that cooking has begun. The display will show "**On**," indicating that the unit is in the preheating stage.

Note: Preheating time may vary depending on the type, quantity, and temperature of the food (fresh or frozen).

- As pressure builds inside the cooker, a small amount of steam may escape from the float valve until it rises. This is normal.
- Once pressurized, the cooking time will begin counting down. During this stage, steam should not escape from the lid, although occasional small amounts of steam from the steam release valve are normal.
- Soft clicking sounds may be heard during operation. This is normal and part of the pressure regulation process.
- At any time during cooking, you can cancel the current program and return the cooker to standby mode by pressing the **Keep Warm / Cancel** button.

⑤ Cooking complete

- When the pressure cooking cycle finishes, the cooker beeps and automatically enters the **Keep Warm** mode. The timer counts up for up to 24 hours, after which the cooker switches to standby mode.
- It is not recommended to keep cooked rice in **Keep Warm** mode for extended periods, as this may affect its texture.
- To serve food, press the **Keep Warm / Cancel** button to stop the Keep Warm cycle, then open the lid following the "**Open the Lid**" instructions (Page 5) in this manual.

Note: When opening the lid, the inner pot may stick to the lid due to a vacuum effect. If this occurs, turn the steam release valve to the "Venting" position to allow air in while lifting the lid.

How to Slow Cook

Follow the steps in the "**Cooking Preparation**" section of this manual. Ensure the steam release valve is set to the "Venting" position.

① Select the **Slow Cook** program. Press the **Slow Cook** button repeatedly to switch between the High and Low settings.

② Use + or – to set the cooking time from 1 to 10 hours.

⚠ **Caution:** Improper time settings may result in undercooked or overcooked food.

③ When cooking is complete, the cooker beeps and automatically enters **Keep Warm** mode for up to 24 hours.

How to Set Delay Start

This model features a Delay function that allows you to postpone the start of cooking for up to 24 hours. The Delay function cannot be used with the **Keep Warm, Yogurt,** or **Sauté** programs.

① Follow the steps in "**How to Pressure Cook**" or "**How to Slow Cook**" to select a cooking program.

② Within 5 seconds of selecting a program, press the **Delay** button to set the delay time. Use + or – to adjust the delay in hours. The displayed time indicates how long the cooker will wait before starting. Ensure there is sufficient time for cooking and cooling before serving.

③ 5 seconds after the last button press, the Delay function activates. The display begins counting down, and the **Delay indicator** changes from flashing to solid.

④ Cooking begins automatically when the delay timer reaches zero. After cooking is complete, the cooker enters **Keep Warm** mode.

Canceling Delay:
Press the **Keep Warm / Cancel** button at any time to cancel the delayed start.

How to set Keep Warm

① In standby mode, press the **Keep Warm / Cancel** button to activate the **Keep Warm** function. The **Keep Warm indicator** turns on, and the display shows the preset time.
② Use + or – to adjust the time from 1 to 24 hours.
③ The countdown begins when **Keep Warm** starts.
④ When the countdown ends, the cooker returns to standby mode.

How to Use Sauté

Follow the "**Cooking Preparation**" instructions. Keep the lid open to prevent pressure buildup.
① Plug the cooker into a power outlet and press the **Sauté** button. For safety, each **Sauté** cycle runs for a maximum of 30 minutes. Press the **Sauté** button again if additional time is needed.
② The lid must remain open during Sauté. If the lid is accidentally closed, the display will flash "Lid" to indicate an incorrect lid position.
⚠ **Caution**: Partially closing the lid during Sauté may cause pressure to build up, which can be hazardous.
③ Heating starts automatically 5 seconds after the last button press. You can cancel the **Sauté** program at any time by pressing the **Keep Warm / Cancel** button.

How to Make Yogurt

This cooker supports yogurt making using either raw milk or pasteurized (boxed) milk.
1. Using Raw Milk
① Heat the raw milk to 100°C / 212°F to sterilize it. This step:
- Kills harmful bacteria
- Denatures milk proteins, which improves fermentation and yogurt texture

To heat the milk:
- Add 1 cup of water to the inner pot.
- Place the steam rack(not included) inside the pot.
- Place the container(not included) or jar with milk on the rack.
- Select the **Steam** program and set the time to 1 minute.
- When the cycle is complete, allow pressure to release using the Natural Release method.

② After the milk has cooled to the appropriate temperature, add the yogurt starter (lactic acid bacteria) and stir well.
③ Press the **Yogurt** button to start fermentation. The cooker will beep when the program is complete.

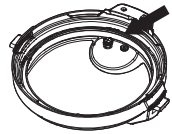
2. Using Pasteurized (Boxed) Milk
① Pour the pasteurized (boxed) milk into a container or jar. Add a small amount of fresh yogurt and stir well.
② Place the container on the steam rack inside the inner pot.
③ Press the **Yogurt** button. The program starts automatically after 5 seconds.
④ When the program is complete, the cooker beeps and returns to standby mode.

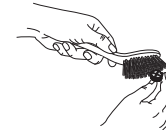
Cleaning and Maintenance

Clean the cooker after each use. Wipe the inner rim of the cooker base and the slots with a dry cloth to prevent rust.
⚠ **Warning:** Always unplug the appliance and allow it to cool before cleaning.

Inner Pot and Lid:
Remove the lid and inner pot. Wash with mild detergent, rinse thoroughly, and dry with a soft cloth. The inner pot is dishwasher safe.

Lid and Sealing Ring:
Clean the lid and the removable sealing ring with water and a soft cloth. Carefully clean the steam release valve and float valve, removing any debris to prevent clogging. Do not disassemble the steam release valve assembly.





Cooker Base:
Wipe the cooker base with a damp cloth. Never immerse the cooker base in water. Do not clean the cooker while the power cord is plugged in.

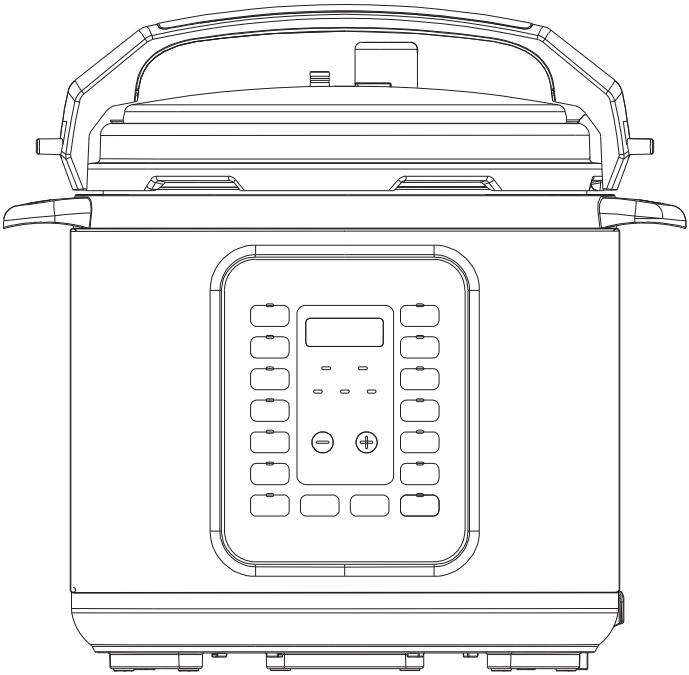
Troubleshooting

Problem	Possible Cause	Solution
Display shows Error Codes 1–9	Unit malfunction	Unplug and restart. Contact customer service if problem persists.
Display shows "Lid" flashing	Lid is not on or not properly seated	Align the "▼" mark on the lid with the unlock mark on the top rim of the outer pot, then rotate the lid clockwise to lock. Remove the lid when using the **Sauté** program.
Cooker will not turn on	Outlet not functioning	Check outlet or try a different outlet.
Lid is difficult to close	Sealing ring not properly installed; residual pressure from previous cooking	Ensure sealing ring is seated correctly on lid. Turn the Steam Release Valve to the Venting position, close lid, then turn the valve to the sealing position.
Lid will not lock	Sealing ring improperly installed; debris on sealing ring or valves	Reinstall sealing ring correctly. Clean sealing ring and valves.
Steam escapes during cooking	Normal steam release until pressure builds; lid not closed/locked properly; sealing ring issue	Ensure lid is properly closed and locked. Check sealing ring installation and cleanliness. Replace if damaged.

Lid cannot be removed	Pressure not fully released; float valve stuck	Release all pressure before unlocking lid. If float valve is stuck, push down manually and clean before next use.
Spattering during steam release	Inner pot overfilled	Do not fill more than 2/3 full (1/2 for foods that expand, e.g., rice, beans). Release pressure using quick release with oven mitts, or allow natural release.
Cooker takes too long to come to pressure	Large amount of food/liquid; cold starting temperature	Cooking time depends on quantity and temperature of food/liquid.
Food is undercooked	Insufficient cooking time; not enough liquid	Add more cooking time or use Sauté function to simmer. Ensure at least 1 cup (237 ml) liquid.
Food is overcooked	Cooking time too long	Reduce cooking time.

Warranty Information

1. This product is covered by a **one (1)-year** limited warranty against defects in materials and workmanship, valid only for the original purchaser. The warranty period begins on the date of retail purchase and is non-transferable.
2. This warranty does not cover normal wear and tear, or any damage resulting from misuse, negligent use, use with improper voltage or current, failure to follow the operating instructions, or any disassembly, repair, or modification not authorized by our after-sales service.
3. Additionally, this warranty does not cover damages caused by Acts of God (such as fire, flood, hurricanes, or tornadoes) or force majeure events (such as arson, power outages, riots, or vandalism).
4. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state (or province to province). Some states (or provinces) do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.



Technical Support

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Other Info

HJ-Customer-Service@outlook.com

Thank you for choosing this product. We strive to provide you with the best quality products and service in the industry. Should you have any issues, please don't hesitate to contact us.

物料/文件名：	AH-YLG6JBD-说明书-1229
尺寸：	（145*200mm） 16页次
尺寸公差：	±2mm
材质：	105g铜版纸
工艺：	骑马钉
印刷颜色：	K
环保要求：	符合ROHS要求

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