IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

A WARNING

- 1 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been give supervision or instruction conce use of the appliance in a safe way and understand the bazards involve
- 2 Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children.
- 3 To eliminate a choking bazard for young children, discard all packaging materials immediately upon unpacking.
- 4 DO NOT place appliance on a stove or hot surfaces or near gas or electric burner or in a heated oven.
- 5 DO NOT use the appliance without the wable cooking pot installed.
- When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes, as doing so may damage the cooking surface.
- 7 Children shall not play with the appliance
- 8 NEVER use electrical outlet below
- 9 NEVER connect this appliance to an external timer switch or separate emote-control system.
- 10 DO NOT use an extension cord. A short the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- To protect against electrical shock **DO NOT** immerse cord, plugs, or main init housing in water or other liquid Cook only in the pot provided or in a ontainer recommended by SharkNinj placed in the provided pot.
- 12 Regularly inspect the appliance and ver cord. DO NOT use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediate stop use and contact a service cente
- 13 ALWAYS ensure the appliance is properly assembled before use.
- 14 Before use. ALWAYS check pressure release valve and float valve for clogging or obstruction and clean them if necessary. Check to make sure the float valve on the pressure lid moves freely. Foods such as apple sauce cranberries, pearl barley, oatmea or other cereals, split peas, nood macaroni, rhubarb, or spagnetti can foam, froth, and splutter when pressure cooked, clogging the pressure release valve. These and similar expanding foods (such as dried vegetables, b grains, and rice) should not be cooked a pressure cooker, except when following a Ninia Foodi recipe.
- 15 DO NOT cover the air intake vent, air exhaust vent or electrical outlet while crisping lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 16 To prevent risk of explosion and injury use only SharkNinja silicone rings. Make certain silicone ring is installed and lid erly closed before operating. **DO NOT** use if torn or dama Replace silicone ring before using.
- 17 Before placing removable cooking pot into the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- 18 This appliance is for household use only. **DO NOT** use this appliance fo a other than its intended use DO NOT use in pats. DO NOT use outdoors. Misuse
- 19 Intended for worktop use only. Ensur the surface is level, clean and dry, DO NOT move the appliance when in u

- 20 DO NOT use accessory attachments led or sold by SharkNinja DO NOT place accessories in microwave, toaster oven, con oven, or convent ceramic cooktop, electric coil, gas burner range, or outdoor grill.
- 21 When using this appliance, provide dequate space above and on all sides for air circulation
- 22 ALWAYS follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- 23 NEVER use SLOW COOK setting ut food and liquids in the removable cooking pot.
- 24 DO NOT use this appliance for deep
- 25 DO NOT cover the pressure valves.
- 26 DO NOT sauté or fry with oil while pressure cooking.
- 27 Prevent fo tact with heating elements. DO NOT overfill or exceed the MAX fill level of the pot and the Cook & Crisp Basket or Plate. Overfilling may cause personal injury or propert nage or affect the safe use of the appliance.
- 28 When pressure cooking foods that expand (such as dried vegetables, beans, grains, rice, etc.). **DO NOT** fill pot more than halfway, or as otherwise instructed in a Ninja® Foodi® recipe.
- 29 DO NOT use this unit to cook instant rice.
- 30 Electrical outlet voltages can vary, cting the performance of your duct. To prevent possible illness, a thermometer to check that you food is cooked to the temperatures
- 31 DO NOT place the appliance near the lge of a worktop during operation.
- 32 To void possible steam damage, place the unit away from walls and cabinets during use.
- 33 Should the unit emit black smoke unplug immediately and wait for smoking to stop before removing the cooking pot and Cook & Crisp[™] Basket or Plate.
- 34 DO NOT touch hot surfaces. Appliance rfaces are hot during and after operation. To prevent burns or personal injury, ALWAYS use protective hot n mitts and use vailable handles and knobs.
- 35 Extreme caution must be used when the cooker contains hot food or hot liquids and/or if the cooker is under pressure. Improper use, including moving the cooker, may result ir personal injury such as serious burns When using this appliance to pressure cook, ensure the lid is properly mbled and locked into position pefore use. Food are under extreme before use. Food are under extreme pressure during pressure cooking. Failure to follow all instructions regarding proper usage of the product may result in unintended contact with hot foods or liquids that have been pressure and peruliage a protoco burge pressureized, resulting in serious burns.
- 36 Caution should be used when searing meats and sautéing. Keep hands and face away from the removable cooking pot, especially when adding new edients, as hot oil may splatter
- 37 When unit is in operation, hot steam is released through the air exhaust vent. Place unit so vent is not directed toward the power cord, electrical outlets, cabinets or other appliances Keep your hands and face at a safe distance from vent.
- 38 DO NOT tamper with disassemble or ve the float valve or pressure release assembly.

i Indicates to read and review instructions to understand operation and use of product.

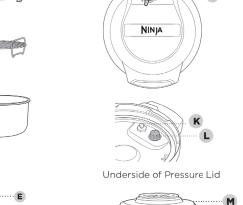
Indicates the presence of a hazard that can cause personal injury, death or A substantial property damage if the warning included with this symbol is ignored. Take care to avoid contact with hot surface. Always use hand protection to avoid burns

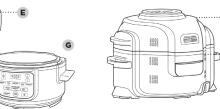
For indoor and household use only.

SAVE THESE INSTRUCTIONS

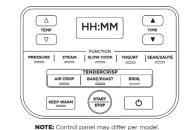
- 39 DO NOT attempt to open the lid ring or after pressure cooking until internal pressure has been released ugh the pressure release valve and the unit has cooled slightly. Remove lic promptly to avoid re-pressurization of the inner pot. 40 DO NOT use Pressure Lid when Sear/Sauté function is selected.
- 41 If using SLOW COOK setting, ALWAYS keep the pressure lid closed and the pressure release valve in the VENT position. If the lid is closed and the pressure release valve is in the SEAL sition, an audible alarm will sound "VENT" error code will appear on LED display to signal the need to turn the pressure release valve to the VENT
- 42 When using the PRESSURE COOK setting, ALWAYS keep the pressure lid locked and the pressure release valve turned anticlockwise to the SEAL position.
- 43 If the lid will not turn to unlock, this indicates the appliance is still under pressure. **DO NOT** intentionally press down on float valve. Any pressur naining can be hazardous. Let unit remaining can be hazardous. Let unit naturally release pressure or turn the Pressure Release Valve slowly to the VENT position to release steam. Take care to avoid contact with the releasing steam to avoid burns or injury. When for the Rend Rend steam is completely released the float valve will be in the lower position allowing the lid to be removed. If steam does not release when the pressure elease valve is moved to vent, unplug the unit from the wall and let the unit naturally release pressure.
- 44 Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** let cord hang over edge of tables or counters or touch hot surfaces.
- 45 Serious burns can result from the steam ods inside the inner pot ALWAYS keep hands, face, and other ody parts away from the pressure release valve prior to or during pressure elease and when removing the pressure lid after cooking 46 When removing the lid, DO NOT lift the
- lid straight up as this may not release the seal between the lid and pot. sing the risk of food splashing.
- 47 ALWAYS tilt the lid so that it is between your body and the inner pot so that you can be shielded from steam and ot liquids. 48 The cooking pot. Cook & Crisp[™] Basket
- or Plate, and reversible rack become extremely hot during the cooking process. Avoid hot steam and air while oving the cooking pot and Cook & Crisp™ Basket or Plate from the ance, and ALWAYS place them on istant surface after removing DO NOT touch acce iately after cooking
- 49 Removable cooking pot can be extremely heavy when full of ingredients. Care should be taker when lifting pot from cooker base 50 Cleaning and user maintenance shall
- not be made by children. 51 Let the appliance cool for
- approximately 30 minutes before handling, cleaning, or storing. 52 To disconnect, turn any control to OFF, then unplug from electrical outlet when not in use and before cleaning. Allow to cool be
- isassembly, putting in or taking of arts and for storage 53 DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risk of electric shoc
- 54 Please refer to the Cleaning & maintenance of the appliance

TECHNICAL SPECIFICATIONS Voltage: 120V~60Hz





USING THE CONTROL PANEL



OPERATING BUTTONS

FUNCTION BUTTONS PRESSURE: Cook food quickly while

STEAM: Gently cook delicate foods at a

SLOW COOK: Slow cook food at lower

YOGURT: Pasteurize and ferment milk for emade yogur SEAR/SAUTÉ: Use the unit as a stovetop

 browning meats, sautéing nmering sauces, and more. ing veggies, AIR CRISP: Give foods crispiness and

with little to no oil. **BAKE/ROAST:** Use the unit as an oven for tender meats, baked treats, and more.

BROIL: Use to caramelize and brown your food

FOODI® COMPACT STAINLESS 5-QUART 1 Remove and discard any packaging **PRESSURE COOKER** 2 Please pay particular attention to

BOOK RECIPE NOT INCLUDED

PARTS & ACCESSORIES

NINIA

B Broil Rack

D Crisping Lid

E Heat Shield

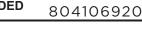
F Control Panel

G Cooker Base

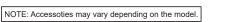
(power cord not shown)

- A Cook & Crisp[™] Plate H Pressure Lid I Pressure Release Valve C Quart Removable Cooking Pot J Float Valve

 - M Air Outlet Vent
 - N Condensation Collector



- K Silicone Rina
- L Anti-Clog Cap



Q, J

1



NOTE: Prior to each use, make sure e silicone ring is well seated in the cone ring rack and the anti-clog cap nounted properly on the pressure ease valve.

REMOVING & REINSTALLING THE ANTI-CLOG CAP

INSTALLING THE

after each use

Make sure that the anti-clog cap is in the correct position before using the pressure lid. The anti-clog cap protects the inner valve of the pressure lid from clogging and protects users from potential food splatters. It should be cleaned after every use with a cleaning brush. To remove, hole he anti-clog cap between your thumb and and bent index finger, then rotate our wrist clockwise. To reinstall, position it n place and press down

BEFORE FIRST USE

operational instructions, warnings, and important safeguards to avoid

removable cooking pot, Cook & Crisp¹

hot, soapy water, then rinse and dry thoroughly. **NEVER** clean the cooke

The silicone ring is reversible and can be inserted in either direction. Insert the silicone ring around the outer edge of

the silicone ring rack on the unde

of the lid. Ensure it is fully inserted

Plate, and condensation collector in

base in the dishwasher. Inspect th pressure lid to ensure there is no

debris blocking the valves.

behind the silicone ring rack.

CONDENSATION COLLECTOR

n the unit. Slide it out to remove for washing

ctor comes installed

any injury or property damage

3 Wash the pressure lid, silicone rin

SWAP THE TOP

USING THE CRISPING LID

WITH THE CRISPING LID

Crisp™ Plate into the pot.

outton to begin

begin cooking.

TIME

[390F]

AIR CRISP BAXE/ROAST BROL

20

TENDERCRISP AIR CRISP BAXE/ROAST BROL

Vhen done, close lid. Cooking wil

will beep and display "End"

Bake/Roast

to begin cooking.

Air Crisp

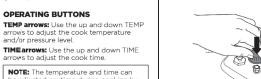
material.



The images shown here are for

illustrative purposes only and

may be subject to charger



NOTE: The temperature and time can be adjusted anytime during cooking by usirg the up and down TEMP and TIME vs. The unit will then resume at those settings.

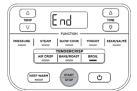
START/STOP button: Press the TART/STOP button after selecting your temperature (or pressure) and time to start ooking. Pressing this button while the unit ing will stop the current function

arrows to adjust the cook temperature and/or pressure level.

KEEP WARM button: After pressure provide the pressure is a second pressure in the pressure is t mode and start counting up. Keep Warm will stay on for 12 hours, or you may press KEEP WARM to turn it off. Keep Warm mode is not intended to reheat food, but to eep it warm at a food-safe temperature. **POWER button:** The Power button turns the unit on and off and stops all cooking modes.

USING YOUR FOODI® COMPACT STAINLESS 5-QUART PRESSURE COOKER 3908 The two lids allow you to seamlessly transition TEMP between all your favorite cooking methods Use the pressure lid to tenderize, then use PUNCTION FUNCTION e crisping lid to crisp up your food. AIR CRSP BAKE/ROAST BROK The crisping lid is permanently attached to the unit by a hinge. The lid can be opened when using the AIR CRISP and BAKE/ROAST 3 Use the up and down TIME arrows to ctions, allowing you to check on or set the cook time in 1-minute increments toss ingredients. When the lid is opened, up to 1 hour, and in 5-minute increments cooking will stop and the timer will pause. n 1 hour to 4 hours When the lid is closed, cooking and the TIME 20 USING THE COOKING FUNCTIONS RESSURE | STEAM | SLOW COOK | YOSURT | SEAR/SAV AIR CRISP BAXE/ROAST BROK To turn on the unit, plug the power cord into a wall outlet, then press the Power button. 1 With the pot installed, place the Cook & NOTE: If running for 20 minutes or less, he clock will count down by minutes and seconds. If running for more than 0 minutes, the clock will count down v minutes only. NOTE: It is recommended to let the unit at for 5 minutes before addi gredients. If preheating, before step 3 ose the lid, and press the START/STO button to begin. 4 When cook time is complete, the unit will beep and display "End NOTE: It is recommended to let the hit preheat for 5 minutes before adding ngredients. If preheating, before step 4 1 Place the Broil Rack in the pot with the ose the lid, and press the START/STOP dles facing up 2 Press the AIR CRISP button. The default nperature setting will display. Use the up and down TEMP arrows to set a perature between 300°F and 400°F PRESSURE STEAM SLOW COOK YOGURT SEAR/SAUT 2 Press the BROIL buttor 10 3 Use the up and down TIME arrows to set the cook time in minute increments up to 1 hour. PRESSURE STEAM SLOW COOK YOGURT SEAR/SAUT ð PRESSURE STEAM SLOW COOK YOGURT SEAR/SAUT NOTE: There is no temperature adjustment ailable or necessary when using the Broil function. 4 Add ingredients to the pot. Close the lid and press the START/STOP button to 3 Use the up and down TIME arrows to set 30 minutes. 5 During cooking, you can open the lid and toss ingredients with silicone-tipped 10 tongs for even browning as needed. automatically resume after lid is closed RESSURE STEAM SLOW COOK YOGURT SEAR/SA AIR CRISP BAKE/ROAST BROIL 4 Place ingredients on the rack, then close the lid. 6 When cook time is complete, the unit 1 Place ingredients in the pot or into the accessory called for in the recipe (then place accessory in the pot). Close the lid and press the START/STOP button 5 Press the START/STOP button to 2 Press the BAKE/ROAST button. The defaul begin cooking. temperature setting will display. Use the up and down TEMP arrows to set a perature between 250°F and 400°F

5 Press the START/STOP button to begin cooking.



6 When cook time is complete the unit vill beep and display "End"

FAMILIARIZING YOURSELF WITH PRESSURE COOKING

n order to familiarize yourself with p cooking, it is highly recommended for first time users to do an initial run.

1 Place the pot in the cooker base and add 2 cups room-temperature water to the pot.



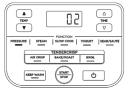
2 Assemble the pressure lid by aligning the arrow on the front of the lid wit the arrow on the front of the cooke . Then turn the lid clockwise until it locks into place.



3 Make sure the pressure release valve on the lid is in the SEAL position.



4 Press the PRESSURE button, the unit will default to high (Hi) pressure. Set the time to 2 minutes and press the START/STOP button to begin



5 The unit will begin building pressure, indicated by the progress bar. The unit will begin counting down when it is fully pressurized.



6 When the countdown is finished, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.



7 Turn the pressure release valve to the VENT position to quick release the pressurized steam. A quick burst of steam will spurt out of the pressure release valve. When steam is completely released and the float valve drops down the unit will be ready to open



NATURAL PRESSURE RELEASE 5 Press the START/STOP button. The USING THE COOKING FUNCTIONS **TROUBLESHOOTING GUIDE** Sear/Sauté **VS. QUICK PRESSURE RELEASE** WITH THE PRESSURE LID display will show progress bar during this time. When the unit reaches the NOTE: After cooking is complete, you NOTE: Selecting a longer time will lead to Install the cooking pot in the cooker base tangier yogurt with a thicker consistency. Use 12 hours to achieve Greek-style yogurt press the KEEP WARM button to Natural Pressure Release: Once pressure turn on the unit, plug the power cord into proper temperature, the time you se will begin counting down. turn the Keep Warm mode off. Why is my unit taking so long to come to pressure? How long does it take to cooking is complete, the pressure will start to naturally release as the unit cools down. This can take 20 minutes or more, wall outlet, then press the Power button come to pressure? nstall the cooking pot in the cooker base (Δ) Slow Cook 5 Press START/STOP to begin Cooking times may vary based on the selected temperature, current temperature pefore starting a function. 1.1 Install the cooking pot in the cooker base. Place ingredients in the pot. **DO NOT** exceed the line marked MAX when depending on the amount of liquid and of the cooking pot, and temperature or quantity of the ingredients. oasteurization food in the pot. During this time, the unit Check to make sure your silicone ring is fully seated and flush against the lid. If installed Unit will display BOIL while pasteurizing. will switch to Keep Warm mode. Whe Install the cooking pot in the cooker base. Place ingredients and at least 1/2 cup of liquid in the pot, including an When cook time is complete, the unit When pasteurization te correctly, you should be able to tug lightly on the ring to rotate it. atural pressure release is complete, the is reached, the unit will beep and display COOL. Warm mode, and start counting up from 00:00. vill beep, automatically switch to Keer slow cooking. Check that the pressure lid is fully locked, and the pressure release valve is in the SEAL float valve will drop dowr 2 Follow the steps provided earlier to position when pressure cooking install pressure lid. Turn the pressure release valve to the VENT position. accessory if your recipe calls for it. Do NOTE: Press the KEEP WARM button if you Why is the time counting down so slowly? not exceed the line marked PRESSURE would like to turn Keep Warm mode off. MAX when pressure cooking. You may have set hours rather than minutes. When setting time, the display will show HH:MM and the time will increase/decrease in minute increments Quick Pressure Release: Use ONLY when PRESSURE STEAM SLOW COOK YOSURT SEAR/SAUTE œk. called for in a recipe. When cooking is complete, the unit will switch to Keep How can I tell when the unit is pressurizing PRESSURE STEAM SLOW COOK YOURT SEAR/SAUT ----2 Press the SEAR/SAUTÉ button. The The progress bar will display on the screen to indicate the unit is building pressure default temperature setting will display Use the up and down TEMP arrows to select one of the setting options: Warm mode. Turn the pressure release Progress bars are showing on the display screen when using the Pressure or Steam function. valve to the VENT position to instantly release pressure through the valve The progress bar indicates the unit is building pressure or preheating when using STEAM or PRESSURE. When the unit has finished building pressure, your set cook time KEEP WARM 3 Press the SLOW COOK button. The When quick pressure release is complete NOTE: When cooking rice, beans, or other ingredients that expand, do not Lo 1 [low], 2 [low-medium], 3 [medium] default temperature setting will dis Use the up and down TEMP arrows 7 Once the milk has cooled, the unit will display ADD and STIR the float valve will drop down. Even after releasing pressure, some steam will rema will begin counting down. 4 [medium-high], Hi 5 [high] arrows to fill the pot more than halfway. NOTE: After cooking is complete, you There is a lot of steam coming from my unit when using the Steam function. select either Slow Cook Hi or Lo. in succession. in the unit and will escape when the lid ss the KEEP WARM button to It's normal for steam to release through the pressure release valve during cooking. Leave is opened. Lift and tilt it away from you, urn the Keep Warm mode off 2 Follow the steps to install the the pressure release valve in the VENT position for Steam. Slow Cook, and Sear/Sauté making sure no condensation drips into the pressure lid. Turn the pressure release cooker base. Let the unit naturally release pressure or Why can't I take the pressure lid off? valve to the SEAL position PRESSURE | STEAM | SLOW COOK | YOSURT | SEAR/SAI As a safety feature, the pressure lid will not unlock until the unit is completely depressurized. To release pressure, turn the pressure release va ve to the VENT position to quick release the pressurized steam. A quick burst of steam will spurt out of the pressure release valve. When the steam is completely released, the unit will be ready if the recipe instructs, turn the pressure release valve to the VENT position, quickly PRESSURE STEAM SLOW COOK YOSURT SEAR/SAUT PRESSURE STEAM SLOW COOK YOGURT SEAR/BAU TENDERCRISP AR CRISP BAKE/ROAST BROL 1 P releasing steam through the valve. AIR CRISP BAXE/ROAST BROL to open. To unlock the pressure lid, turn it counterclockwise. Lift the lid at an angle to (D) prevent splatter. Do not lift the lid straight up. Press the PRESSURE button. The NOTE: At any time during the natural s the pressure release valve supposed to be loose? 8 Remove the pressure lid and skim the default pressure level will display. Use ess, you can switch to quick NOTE: There is no time adjustmen Yes. The pressure release valve's loose fit is intentional; it enables a quick and easy transition between SEAL and VENT and helps regulate pressure by releasing small amounts of steam during cooking to ensure great results. Pleasa make sure it is turned as far as possible toward the SEAL position when pressure cooking and as far as the up and down TEMP arrows to select 4 Use the up and down TIME arrows to set top of the milk. release by turning the pressure release valve to the VENT position. ther Hi or Lo ook time in 15-minute increm vailable or necessary when using the ear/Sauté function. 9 Add yogurt cultures to milk and stin to 12 hours. to combine. Install the pressure lid, turn the pressure release valve to the PRESSURIZING 3 Press the START/STOP button to VENT position, then press START/STOP possible toward the VENT position when quick releasing. Install the cooking pot in the cooker As pressure builds in the unit, the control PRESERVE | STEAM | KOW COOK | YOBURT | MARDAN to begin incubation process. base. Add at least 1 cup of liquid (or The unit is hissing and not reaching pressure. panel will display progress bar. Pressurizing time varies, depending on the amount 4 To turn off the Sear/Sauté function, pres the amount stated in your recipe) to the pot, then place the Cook & Crisp™ Plate with ingredients in the pot. Make sure the pressure release valve is turned to the SEAL position. If you've done this and still hear a loud hissing noise, it may indicate your silicone seal is not fully in place. Press STAR/STOP to stop cooking, VENT as necessary, and remove the pressure lid. Press down on the silicone ring, ensuring it is fully inserted and lies flat under the ring real. One fully inserting the public to the likelytic at the start of the ring. AR CHEP BARE/REALT BROK the START/STOP button. To switch to PRESSURE STEAM SLOW COOK YOSURT SEAR/SAU a different cooking function, press the of ingredients and liquid in the pot. As esponding function butto the unit pressurizes, the lid will lock as a AIR CRUSP BAXE/ROAST BROL PRESSURE STEAM SLOW COOK YOSURT SEAR/SAUT safety measure, and it will not unlock until pressure is released. Once the unit has eached full pressure. The cooking cycle will rack. Once fully installed, you should be able to tug lightly on the ring to rotate it. NOTE: If running for 20 minutes or less **NOTE:** You can use this function with either the crisping lid in the open position or the pressure lid with the pressure release valve in the VENT position. he clock will count down by minutes The unit is counting up rather than down. begin and the timer will start counting dowr and seconds. If running for more than The cooking cycle is complete and the unit is in Keep Warm mcde 20 minutes, the clock will count down Press the START/STOP button to Δ How long does the unit take to depressurize? 1.1 begin cooking. 10 The display will begin counting down (D) The time it takes to release pressure depends on the quantity of food in the system and can vary from recipe to recipe. Always ensure the float valve has dropped before trying to remove the lid. If the system is taking longer than normal to depressurize please unplug the unit and wait until the float valve drops before interacting with the product. When incubation time is complete, the 4 Use the up and down TIME arrows to set the cook time 1-minute increments up to 1 hour, and in 5-minute increments from NOTE: ALWAYS use nonstick utensils in the cooking pot. DO NOT use metal NOTE: The Slow Cook Hi time setting unit will beep and display "End". and be adjusted anywhere between 4 and 12 hours; the Slow Cook Lo time etting may be adjusted anywhere **INSTALLING & REMOVING** 11 Chill vogurt up to 12 hours before serving ensils, as they will scratch the nonstick THE PRESSURE LID 1 hour to 4 hours pating on the pot. "ADD POT" error message appears on display screen. between 6 and 12 hours. Cooking pot is not inside the cooker base. Cooking pot is required for all functions Place the pressure lid on top of the unit with 2 Follow the steps provided earlier to **CLEANING & MAINTENANCE** the on the lid and the on the base lined up evenly. Turn the lid clockwise until it locks install the pressure lid. Turn the pressure "OTHR LID" error message appears on display screen. When cook time is complete, the unit release valve to the VENT position The incorrect lid is installed for your desired cooking function. Place the pressure lid n place. will beep and automatically switch to PRESSURE | STEAM | SLOW COOK | YOGURT | SEAR/SAU on the unit if you want to use the Pressure, Slow Cook, Steam, Sear/Sauté, or Keep Keep Warm mode. To unlock the pressure lid, turn it Warm functions and ensure it is in the closed position AIR CRISP BAKE/ROAST BROL counterclockwise. Lift the lid at an angle to "SHUT LID" error message appears on display screen. prevent splatter. Do not lift the lid straight u NOTE: After cooking is complete, you may press the KEEP WARM button to turn the Keep Warm mode off. The crisping lid is open and needs to be closed for the selected function to start. NOTE: The pressure lid will not unlock "TURN LID" error message appears on the display screen. intil the unit is completely depressurized Press the START/STOP button The The pressure lid is not fully installed. Turn the lid clockwise until it clicks for the selected display will show progress bar during this time. When the unit reaches the proper temperature, the time you set Press the STEAM button. Use the up and cooking function to start. Yogurt down TIME arrows to set the cook time Add desired amount of milk "OPEN VENT" error message appears on display screen. in minute increments up to 30 minutes to the pot. When set to Slow Cook or Sear/Sauté, and the unit senses pressure building up, this will begin counting down. (Д) темр () message indicates the pressure release valve is in the SEAL position NOTE: If you prefer to pasteurize, cool, TEMP TEMP 1.1 Turn the pressure release valve to the VENT position and leave it there for the remainder and add cultures not using the unit, skip steps 1-9. Instead press the TEMP up arrow to select FER, press the TIME (▽) of the cooking function. If you do not turn the pressure release valve to the VENT position within 5 minutes, the When cook time is complete, the unit will beep, automatically switch to Keep PRESSURE | STEAM | SLOW COOK | YOSURT | SEAR/SAL program will cancel and the unit will shut off. rows to select c TENDERCRISP AIR CRISP BAKE/ROAST BROL Warm mode, and start counting up time, then press START/STOP to begin. Cleaning: Dishwasher & Hand-Washing "ADD WTR" error message appears on display screen when using the Steam function from 00:00 The unit should be cleaned thoroughly The water level is too low. Add more water to the unit for the function to continue 2 Install the pressure lid and turn after every use. "ADD WTR" error message appears on display screen when using the Pressure function. e pressure release valve to the Unplug the unit from the wall outlet VENT position Add more liquid to the cooking pot before restarting the pressure cook cycle. before cleaning Make sure the pressure release valve is in the SEAL position. PRESSURE STEAM SLOW COOK YOGURT SEAR/SAUT NOTE: There is no temperature 2 NEVER put the cooker base in the adjustment available or necessary when using the Steam function. dishwasher, or immerse it in water or any other liquid. Make sure the silicone ring is installed correctly. ·Silicone Ring AIR CRISP BAXE/ROAST BROL "ERR" message appears 3 To clean the cooker base and the control panel, wipe them clean with a damp cloth. 4 Press the START/STOP button. , Silicone The unit is not functioning properly. Please contact a service center. The unit will automatically preheat to bring the steaming liquid to a boil. The display will show progress bar during HELPFUL TIPS 4 The cooking pot, pressure lid, silicone ring, and Cook & Crisp™ Plate can be washed in the dishwasher. **NOTE:** After cooking is complete, you may press the KEEP WARM button to turn the Keep Warm mode off. 3 Press YGRT and then the TEMP arrows oving & Reinstalling up or down to select FER (ferment) this time. When the unit reaches the the Silicone Ring proper temperature, the time you set o remove the silicone ring, pull it outward, ection by section, from the silicone ring 5 The broil rack is hand-wash ONLY. consistent browning, make sure ingredients are arranged in an even laver in the will begin counting down. Cock & CrispTM Plate or cooking pot with no overlapping. If ingredients are overlapping, make sure to shake them halfway through the set cook time. Let the unit naturally release pressure or 6 The pressure lid, including the pressure release valve and anti-clog cap, can be washed with water and dish soap. rack. The silicone r ng is reversible and can if the recipe instructs, turn the pressure be installed with either side facing up. To release valve to the VENT position, quickly RESSURE STEAM SLOW COOK YOGURT SEAR/SAUT For smaller ingredients that could fall through the broil rack, we recommend first placing install, press it down into the rack sectior releasing steam through the valve 11 TENDERCRISP AIR CRISP BAXE/ROAST BROL DO NOT take apart the pressure release them on parchment paper or foil. alve or float valve assembly. After use, remove any food debris from When switching from pressure cooking to using the crisping lid, we recommend emptying the pot of any remaining liquid for best crisping results. 7 To clean the crisping lid, wipe it down the silicone ring and anti-clog cap. (JO) 6 When cook time is complete the unit. with a wet cloth or paper towel after the Keep the silicone ring clean to avoid odor. Washing it in warn, soapy water or in the dishwasher can remove odor. However, it is normal for it to absorb the smell of certain Press and hold down the TIME up or down arrow to get to your desired time faster. will beep and automatically switch to Keep Warm mode. If the float valve pops up, wait for it to drop and then heat shield cools Press the TIME arrows to adjust Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking. 8 If food residue is stuck on the cooking the incubation time in 30-minute pot or Cook & Crisp Plate, fill the pot with water and allow to soak before To prevent food from drying out, we recommend keeping the pressure lid closed and using this function just before serving. To reheat cold food, use the Air Crisp function. increments between 8 and 12 hours. you can open the lid. acidic foods. It is recommended to have leaning. DO NOT use scouring pads more than one silicone ring on hand. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap Тына NEVER pull out the silicone ring with excessiv Note: The image shown here is with a nylon pad or brush. force, as that may deform it and the rack for illustrative purposes only and PRESSURE STEAM SLOW COOK YOULET SEAR/SAU and affect the pressure-sealing function RESSURE | STEAM | SLOW COOK | YOGURT | SEAR/SA 9 Air-dry all parts after each use. may be subject to change. A silicone ring with cracks, cuts, or othe damage should be replaced immediately TENDERCRISP AIR CRISP BAKE/ROAST BROL The actual number of ports and AIR CRISP BAXE/ROAST BROL their locations may vary depending -----NOTE: In order to ensure the highest possible standard for refurbished items on the model all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you

first use.

PRINTED IN MEXI may notice some condensation in the water reservoir It is recommended to rinse the water reservoir with fresh water prior to its 804106920 SC: 01-06-2023

OBPN: OS100Sei

Elbrd: J.E.	
 REV_MV4_200708 MODEL: OS101_BP	

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The Refurbished Product Service Center offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the Refurbished Product Service Center will repair or, at its option, replace defective unit/ parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

Refurbished Product Service Center 13225 Marguardt Avenue Santa Fe Springs. CA 90670.

WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to www.ConsumerServiceRefurbish.com or call the Refurbished Product Service Center at 562-946-3531 to obtain the required return authorization (RA) number Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

Refurbished Product Service Center. Att: Customer Service Department 13225 Marquardt Avenue Santa Fe Springs, CA 90670

Your unit will be promptly repaired and returned to you.

We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

Ow	ner's Information
(Keep for	your permanent records)

NAME:
ADDRESS:
CITY:
STATE:
ZIP CODE:
PHONE:
E-MAIL:
MODEL:
SERIAL NO.: