

NINJA

FOODI™ TENDERCRISP™ PRESSURE COOKER



OWNER'S GUIDE

"Recipe book is not included"

804109897

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

Read all instructions before using your Ninja® Foodi™ TenderCrisp™ Pressure Cooker.

When using electrical appliances, basic safety precautions should always be followed, including the following:

⚠ WARNING

- DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- To reduce the risk of electric shock, cook only in the pot provided or in a container recommended by SharkNinja placed in the provided pot. **DO NOT** use the appliance without the removable cooking pot installed.
- To eliminate a choking hazard for young children, remove and discard the protective cover fitted on the power plug of this appliance.
- ALWAYS** ensure the appliance is properly assembled before use.
- DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- Intended for countertop use only. Ensure the surface is level, clean, and dry.
- DO NOT** place appliance on or near a hot gas or electric burner or in a heated oven.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See Operating Instructions.
- To protect against electrical shock do not immerse cord, plugs, cooker base, or crisping lid in water or other liquid. **DO NOT** rinse these parts under the tap.
- DO NOT** cover the pressure valves.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Extreme caution must be used when the cooker contains hot oil, hot food, or hot liquids, or if the cooker is under pressure. Improper use, including moving the cooker, may result in personal injury. When using this appliance to pressure cook, ensure the lid is properly assembled and locked into position before use.
- DO NOT** move the appliance when in use.
- Only use the side handles to carry or move the appliance.
- Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- DO NOT** place food or liquid directly into the unit without the pot installed. Only the removable cooking pot is designed to contain food or liquid.
- To prevent risk of explosion and injury, use only SharkNinja silicone rings. **DO NOT** use if torn or damaged.
- Before placing removable cooking pot into the cooker base, ensure pot and base are dry by wiping with a soft cloth.
- DO NOT** sauté or fry with oil while pressure cooking.
- NEVER** use SLOW COOK setting without food and liquids in the removable cooking pot.
- DO NOT** use this appliance for deep frying.
- DO NOT** exceed the cooking pot's PRESSURE MAX fill level when pressure cooking. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
- 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.
- ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- Foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and splutter when pressure cooked, clogging the pressure release valve. These and similar expanding foods (such as dried vegetables, beans, grains, and rice) should not be cooked in a pressure cooker, except if following a Ninja Foodi recipe.
- Before use, **ALWAYS** check pressure release valve and red float valve for clogging or obstruction, and clean them if necessary. Check to make sure the red float valve on the pressure lid moves freely.
- DO NOT** attempt to open the lid during or after pressure cooking until all internal pressure has been released through the pressure release valve and the unit has cooled slightly. If the lid will not turn to unlock, this indicates the appliance is still under pressure—**DO NOT** force lid open. Any pressure remaining can be hazardous. Let unit naturally release pressure or turn the Pressure Release Valve to the VENT position to release steam. Take care to avoid contact with the releasing steam to avoid burns or injury. When the steam is completely released, the red float valve will be in the lower position allowing the lid to be removed.
- ALWAYS** keep hands, face, and other body parts away from the pressure release valve prior to or during pressure release. Additional steam may escape when opening the pressure lid.
- DO NOT** use a damaged removable cooking pot, silicone ring, or lid. Replace before using.
- ALWAYS** ensure silicone ring is installed and lid is properly closed before operating.
- Close adult supervision is necessary when this appliance is near children.
- Regularly inspect the appliance and power 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, immediately stop use and call a service center.
- The use of attachments or accessories not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.
- To avoid contact with scalding steam, **DO NOT** put your hand directly over the pressure release valve.
- To avoid risk of scalding or cooker malfunctioning, make sure silicone seal is cleaned and properly attached to lid before cooking.
- When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes, as doing so may damage the cooking surface.
- Caution should be used when searing meats and sautéing in hot oil. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter.
- Use caution when opening the lid. Steam escapes as soon as the lid is opened. **NEVER** place your face or hands over the unit when removing the lid. **ALWAYS** use oven mitts when handling the hot removable cooking pot.
- DO NOT** use this unit to cook instant rice.
- When using SLOW COOK or SEAR/SAUTÉ settings with the pressure lid closed, **ALWAYS** keep the pressure release valve in the VENT position. If the lid is locked and the pressure release valve is in the SEAL position, 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 position.

- When using the PRESSURE COOK setting, **ALWAYS** keep the pressure lid locked and the pressure release valve turned counterclockwise to the SEAL position.
- DO NOT** use abrasive cleaners, steel wool, or scouring pads to clean the cooker.
- Spilled food can cause serious burns. Keep appliance and cord away from children. **NEVER** drape cord over edge of counter. **NEVER** use outlet below counter. **NEVER** use with an extension cord.
- To prevent food contact with the heating elements, **DO NOT** overfill the Cook & Crisp™ Basket.
- DO NOT** cover the air intake vent or air outlet vent while crisping lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- When unit is in operation, hot steam is released through the air outlet vent. Place unit so vent is not directed toward the power cord, outlets, or other appliances. Keep your hands and face at a safe distance from vent.
- The cooking pot, Cook & Crisp™ Basket, and reversible rack become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot and Cook & Crisp Basket from the appliance, and **ALWAYS** place them on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- NEVER** connect this appliance to an external timer switch or separate remote-control system.
- Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot and Cook & Crisp Basket.
- Let the appliance cool for approximately 30 minutes before handling, cleaning, or storing.
- To avoid possible steam damage, place the unit away from walls and cabinets during use.
- When using this appliance, provide adequate space above and on all sides for air circulation.
- DO NOT** use the cooking pot, Cook & Crisp Basket, reversible rack, or any other accessories in a microwave, toaster oven, convection oven, or conventional oven or on a ceramic cooktop, electric coil, gas burner range, or outdoor grill.
- Make sure the unit is clean before using. Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- DO NOT** let the power cord touch hot surfaces.
- Use extreme caution when removing the pressure lid after cooking. Serious burns can result from the steam inside. **ALWAYS** lift and tilt the lid away from you when removing.
- Outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended by the Food and Drug Administration.
- Use extreme caution when closing the crisping lid, taking care that nothing is caught in or pinched by the hinge.
- DO NOT** tamper with, disassemble, or otherwise remove the red float valve or pressure release assembly.
- To disconnect, turn any control to "off", then remove plug from wall outlet.

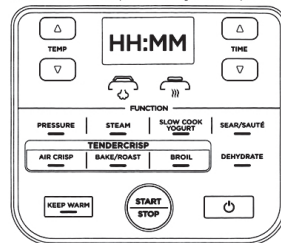
SAVE THESE INSTRUCTIONS

TECHNICAL SPECIFICATIONS

Voltage: 120V, 60Hz

USING THE CONTROL PANEL

NOTE: Control panel may differ per model.



FUNCTION BUTTONS

- PRESSURE:** Use to cook food quickly while maintaining tenderness.
- STEAM:** Use to gently cook delicate foods at a high temperature.
- SLOW COOK:** Cook your food at a lower temperature for longer periods of time.
- YOGURT:** Pasteurize and ferment milk for creamy homemade yogurt.
- SEAR/SAUTÉ:** To use the unit as a stovetop for browning meats, sautéing veggies, simmering sauces, and more.
- AIR CRISP:** To use the unit as an air fryer to give foods crispiness and crunch with little to no oil.
- BAKE/ROAST:** To use the unit as an oven for tender meats, baked treats, and more.
- BROIL:** Use to caramelize and brown your food.
- DEHYDRATE:** Dehydrate meats, fruits, and vegetables for healthy snacks.

NOTE: The DEHYDRATE function is not included on all models.

OPERATING BUTTONS

TEMP arrows: Use the up and down TEMP arrows to adjust the cook temperature and/or pressure level.

TIME arrows: Use the up and down TIME arrows to adjust the cook time.

NOTE: While cooking, to adjust temp or time, use the up and down arrows. The unit will then resume at those settings.

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

KEEP WARM button: After pressure cooking, steaming, or slow cooking, the unit will automatically switch to Keep Warm 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 warm food from a cold state but to keep it warm at a food-safe temperature.

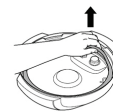
POWER button: The Power button shuts the unit off and stops all cooking modes.

STANDBY MODE

After 10 minutes with no interaction with the control panel, the unit will enter standby mode.

BEFORE FIRST USE

- Remove and discard any packaging material, promotional labels, and tape from the unit.
- Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- Wash the pressure lid, silicone ring, removable cooking pot, Cook & Crisp™ Basket, reversible rack, and condensation collector in hot, soapy water, then rinse and dry thoroughly. **NEVER** clean the cooker base or pressure lid in the dishwasher. Inspect the pressure lid to ensure there is no debris blocking the valves.
- 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 underside of the lid. Ensure it is fully inserted and lies flat under the silicone ring rack.



INSTALLING THE CONDENSATION COLLECTOR

To install the condensation collector, slide it into the slot on the cooker base. Slide it out to remove it for hand-washing after each use.



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

REMOVING & REINSTALLING THE ANTI-CLOG CAP

Make sure your 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 it, squeeze and pull upward. To reinstall, position it in place and press down.



DROP THE TOP

The two lids allow you to seamlessly transition between all your favorite cooking methods. Use the pressure lid to tenderize, then use the crisping lid to crisp up your food.

USING THE CRISPING LID

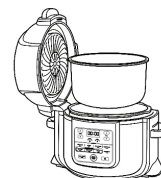
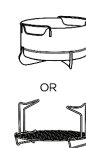
The crisping lid is affixed to the unit by a hinge and features an easy-open design. The lid can be opened during any convection cooking function so you can check on and access the ingredients. When the lid is opened, cooking will stop, the timer will pause, and the heating element in the lid will turn off. When the lid is closed, cooking will begin again and the timer will resume counting down.

USING THE COOKING FUNCTIONS WITH THE CRISPING LID

To turn on the unit, plug the power cord into a wall outlet, then press the Power button.

Air Crisp

- Press the AIR CRISP button. The default temperature setting will display. Use the up and down TEMP arrows to choose a temperature between 300°F and 400°F.
- Use the up and down TIME arrows to set the cook time in minute increments up to 1 hour.
- With the pot installed, place either the Cook & Crisp™ Basket or reversible rack in the pot. Basket should have diffuser attached.



NOTE: It is recommended to let the unit preheat for 5 minutes before adding ingredients. If preheating, before step 4, close the lid, and press the START/STOP button to begin.

- During cooking, you can open the lid and lift out the basket to shake or toss ingredients for even browning, if needed. When done, lower basket back into pot and close lid. Cooking will automatically resume after lid is closed.

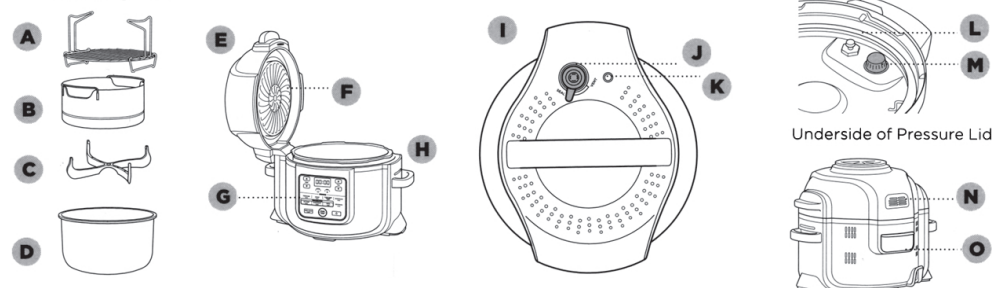


NOTE: If you press the STOP during Air Crisp Mode, the unit will wait 10 seconds before entering Standby mode.

- When cook time is complete, the unit will beep.

PARTS & ACCESSORIES

- | | | | |
|--|--------------------------|---------------------------------|--------------------------|
| A Reversible Rack | E Crisping Lid | H Cooker Base | L Silicone Ring |
| B Cook & Crisp™ Basket | F Heat Shield | I Pressure Lid | M Anti-Clog Cap |
| C Detachable Diffuser | G Control Panel | J Pressure Release Valve | N Air Outlet Vent |
| D 6.5-Quart Removable Cooking Pot | K Red Float Valve | O Condensation Collector | |



Bake/Roast

- Press the BAKE/ROAST button. The default temperature setting will display. Use the up and down TEMP arrows to choose a temperature between 250°F and 400°F.
- Use the up and down TIME arrows to set the cook time in minute increments up to 4 hours. After 1 hour, you may increase the time in 5-minute increments up to 4 hours.

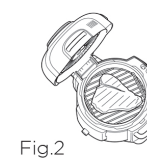
NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than 1 hour, the clock will count down by minutes only.

NOTE: It is recommended to let the unit preheat for 5 minutes before adding ingredients. If preheating, before step 3, close the lid, and press the START/STOP button to begin.

- Add ingredients, along with any accessories called for in your recipe, to the pot. Close the lid and press the START/STOP button to begin cooking.
- When cook time is complete, the unit will beep.

Broil

- Press the BROIL button.
- Use the up and down TIME arrows to set the cook time in minute increments up to 30 minutes.
- Place the reversible rack in the pot in the upper broil position or follow directions per recipe. (see fig. 1)
- Place ingredients on the rack, then close the lid. (see fig. 2)
- Press the START/STOP button to begin cooking.
- When cook time is complete, the unit will beep.



NOTE: Accessories may vary depending on the model. Refer to quick guide, if available. The images shown here are for illustrative purposes only and may be subject to change.

Dehydrate

NOTE: The DEHYDRATE function is not included on all models.

- 1 Press the DEHYDRATE button. The default temperature setting will display. Use the up and down TEMP arrows to choose a temperature between 105°F and 195°F.
- 2 Use the up and down TIME arrows to set the cook time in 15-minute increments up to 12 hours.
- 3 Place the ingredients on the bottom of the Cook & Crisp™ Basket. (see fig. 1)
- 4 If included in your model or purchased separately, add ingredients to the Cook & Crisp Layered Insert* in the Cook & Crisp Basket to create two levels for dehydrating. (see fig. 2)

NOTE: For five levels of capacity, use the dehydrating rack** directly in the cooking pot.

- 5 Press the START/STOP button to begin dehydrating.
- 6 When cook time is complete, the unit will beep.



(see fig. 1)



(see fig. 2)

FAMILIARIZING YOURSELF WITH PRESSURE COOKING

In order to familiarize yourself with the Pressure Cook function and start cooking, it is highly recommended for first-time users to do an initial run.

- 1 Place the pot in the cooker base and add 3 cups room-temperature water to the pot.

- 2 Assemble the pressure lid by aligning the arrow on the front of the lid with the arrow on the front of the cooker base. Then turn the lid clockwise until it locks into place. (see fig. 1)

- 3 Make sure the pressure release valve on the lid is in the SEAL position. (see fig. 2)

- 4 Press the PRESSURE button, the unit will default to high (HI) pressure and a time setting of 2 minutes. Press the START/STOP button to begin.

- 5 Your Foodi will begin to build pressure, indicated by the rotating lights. The unit will begin counting down when it is fully pressurized (see fig. 3).

- 6 When the countdown is finished, the Foodi will beep, automatically switch to the 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, the unit will be ready to open. (see fig. 4).



Fig. 1



Fig. 2



Fig. 3



Fig. 4

NATURAL PRESSURE RELEASE VS. QUICK PRESSURE RELEASE

Natural Pressure Release: When pressure cooking is complete, steam will naturally release from the unit as it cools down. This can take up to 20 minutes or more, depending on the amount of liquid and food in the pot. During this time, the unit will switch to Keep Warm mode. Press the KEEP WARM button if you would like to turn Keep Warm mode off. When natural pressure release is complete, the red float valve will drop down.

Quick Pressure Release: Use **ONLY** if your recipe calls for it. When pressure cooking is complete and the KEEP WARM light is on, turn the pressure release valve to the VENT position to instantly release pressure through the valve.

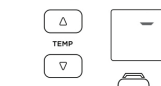
Even after releasing pressure naturally or using the pressure release valve, some steam will remain in the unit and will escape when the lid is opened. Lift and tilt it away from you, making sure no condensation drips into the cooker base.



NOTE: At any time during the natural release process, you can switch to quick release by turning the pressure release valve to the VENT position.

PRESSURIZING

As pressure builds in the unit, the control panel will display rotating lights. Pressurizing time varies, depending on the amount of ingredients and liquid in the pot. As the unit pressurizes, the lid will lock as a safety measure, and it will not unlock until pressure is released. Once the unit has reached full pressure, the lid pressure icon light will glow steadily. The pressure cooking cycle will begin and the timer will start counting down.

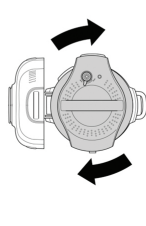
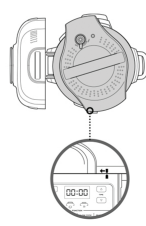


W / Printed in Mexico
SC: 09.08.2020
elbr: i.a. OBPB: OP350CO_IB_E_ 804109897
MP200327-
Pags. TAB

INSTALLING & REMOVING THE PRESSURE LID

Place the pressure lid on top of the unit with the on the lid and the on the base lined up evenly. Turn the lid clockwise until it locks in place.

To unlock the pressure lid, turn it counterclockwise. **Lift the lid at an angle to prevent splatter. Do not lift the lid straight up.**



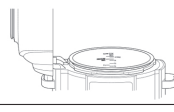
NOTE: The pressure lid will not unlock until the unit is completely depressurized.

USING THE COOKING FUNCTIONS WITH THE PRESSURE LID

To turn on the unit, plug the power cord into a wall outlet, then press the Power button.

Pressure Cook

- 1 Place ingredients and at least 1/2 cup of liquid in the pot, including an accessory if your recipe calls for it. **DO NOT** exceed the line marked PRESSURE MAX when pressure cooking.



NOTE: When cooking rice, beans, or other ingredients that expand, **DO NOT** fill the pot more than halfway.

- 2 See the section: "Install the pressure lid". Turn the pressure release valve to the SEAL position.

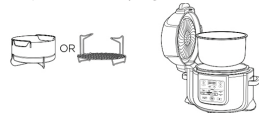


- 3 Press the PRESSURE button. The default pressure level will display. Use the up and down TEMP arrows to select either HIGH or LOW.

NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than 1 hour, the clock will count down by minutes only.

Steam

- 1 Add at least 1 cup of liquid to the pot. Add the Cook & Crisp basket or Reversible Rack to the pot, followed by ingredients.



- 2 Follow the steps above to install the pressure lid. Turn the pressure release valve to the VENT position.



- 3 Press the STEAM button. Use the up and down TIME arrows to set the cook time in minute increments up to 30 minutes.

NOTE: There is no temperature adjustment available or necessary when using the Steam function.

- 4 Press the START/STOP button.
- 5 The unit will automatically preheat to bring the steaming liquid to a boil. The display will show rotating lights during this time. When the unit reaches the proper temperature, the time you set will begin counting down.



- 6 When cook time is complete, the unit will beep and automatically switch to Keep Warm mode. If the red float valve pops up, wait for it to drop and then you can open the lid.

NOTE: After Steam cooking is complete, you may press the KEEP WARM button to turn the Keep Warm mode off.

Slow Cook

- 1 Add ingredients to the pot. **DO NOT** exceed the line marked MAX when slow cooking.
- 2 Follow the steps above to install pressure lid. Turn the pressure release valve to the VENT position.



- 3 Press the SLOW COOK button. The default temperature setting will display. Use the up and down TEMP arrows to select either Slow Cook HIGH or LOW.

- 4 Use the up and down TIME arrows to set the cook time in 15-minute increments up to 12 hours.

- 5 Press the START/STOP button to begin cooking.

NOTE: The Slow Cook HIGH time setting may be adjusted anywhere between 4 and 12 hours; the Slow Cook LOW time setting may be adjusted anywhere between 6 and 12 hours.

- 6 When cook time is complete, the unit will beep and automatically switch to Keep Warm mode.

Sear/Sauté

- 1 Add ingredients to the pot.



- 2 Press the SEAR/SAUTÉ button. The default temperature setting will display. Use the up and down TEMP arrows to select one of the setting options (low, medium-low, medium, medium-high, or high).

NOTE: There is no time adjustment available or necessary when using the Sear/Sauté function.

- 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 1 hour to 4 hours.

- 5 Press the START/STOP button. The display will show rotating lights during this time. When the unit reaches the proper temperature, the time you set will begin counting down.



- 6 When cook time is complete, the unit will beep, automatically switch to Keep Warm mode, and start counting up from 00:00.

NOTE: After Pressure Cooking is complete, you may press the KEEP WARM button to turn the Keep Warm mode off.

- 7 Let the unit naturally release pressure or, if the recipe instructs, turn the pressure release valve to the VENT position, quickly releasing steam through the valve.



Yogurt

- 1 Add desired amount of milk to the pot.

NOTE: If you prefer to pasteurize, cool, and add cultures without using the unit, skip steps 1-9. Instead, press the TEMP up arrow to select FMNT, then press the TIME arrows to select desired incubation time. Press START/STOP to begin, then follow steps 10 and 11.

- 2 Install the pressure lid and turn the pressure release valve to the VENT position.



- 3 Press SLOW COOK/YOGURT twice until YGRT appears on the screen. Press the TEMP arrows up or down to select YGRT or FMNT.



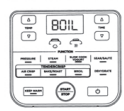
- 4 Press the TIME arrows to adjust the incubation time in 30-minute increments between 8 and 12 hours.



NOTE: Selecting a longer time will lead to tangier yogurt with a thicker consistency. Use 12 hours to achieve Greek-style yogurt.

- 5 Press START/STOP to begin pasteurization.

- 6 Unit will display BOIL while pasteurizing. When pasteurization temperature is reached, the unit will beep and display COOL.



- 7 Once the milk has cooled, the unit will display ADD AND STIR in succession.



- 8 Remove the pressure lid and skim the top of the milk.

- 9 Add yogurt cultures to milk and stir to combine. Install the pressure lid (valve may be in VENT or SEAL position) and press START/STOP to begin incubation process.



- 10 The display will begin counting down. When incubation time is complete, the unit will beep and display DONE.

- 11 Chill yogurt up to 12 hours before serving.

NOTE: ALWAYS use nonstick utensils in the cooking pot. **DO NOT** use metal utensils, as they will scratch the nonstick coating on the pot.

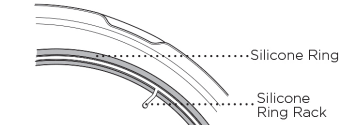
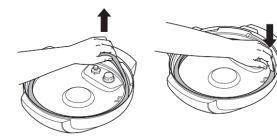
CLEANING & MAINTENANCE



Cleaning: Dishwasher & Hand-Washing

The unit should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall outlet before cleaning.
- 2 **NEVER** put the cooker base in the dishwasher, or immerse it in water or any other liquid.
- 3 To clean the cooker base and the control panel, wipe them clean with a damp cloth.
- 4 The cooking pot, silicone ring, reversible rack, Cook & Crisp™ Basket, and detachable diffuser can be washed in the dishwasher.
- 5 The pressure lid, including the pressure release valve and anti-clog cap, can be washed with water and dish soap. **DO NOT** wash the pressure lid or any of its components in the dishwasher, and **DO NOT** take apart the pressure release valve or red float valve assembly.
- 6 To clean the crisping lid, wipe it down with a wet cloth or paper towel after the heat shield cools.
- 7 If food residue is stuck on the cooking pot, reversible rack, or Cook & Crisp Basket, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
- 8 Air-dry all parts after each use.



Removing & Reinstalling the Silicone Ring

To remove the silicone ring, pull it outward, section by section, from the silicone ring rack. The ring can be installed with either side facing up. To reinstall, press it down into the rack section by section.

After use, remove any food debris from the silicone ring and anti-clog cap.

Keep the silicone ring clean to avoid odor.

Washing it in warm, soapy water or in the dishwasher can remove odor. However, it is normal for it to absorb the smell of certain acidic foods. It is recommended to have more than one silicone ring on hand.

NEVER pull out the silicone ring with excessive force, as that may deform it and the rack and affect the pressure-sealing function. A silicone ring with cracks, cuts, or other damage should be replaced immediately.

TROUBLESHOOTING GUIDE

Why is my unit taking so long to come to pressure? How long does it take to come to pressure?

- Cooking times may vary based on the selected temperature, current temperature of the cooking pot, and temperature or quantity of the ingredients.
- Check to make sure your silicone ring is fully seated and flush against the lid. If installed correctly, you should be able to tug lightly on the ring to rotate it.
- Check that the pressure lid is fully locked, and the pressure release valve is in the SEAL position when pressure cooking.

Why is the time counting down so slowly?

- 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.

How can I tell when the unit is pressurizing?

- The rotating lights will display on the screen to indicate the unit is building pressure.

Lights are rotating on the display screen when using the Pressure or Steam function.

- This indicates the unit is building pressure or preheating when using STEAM or PRESSURE. When the unit has finished building pressure, your set cook time will begin counting down.

There is a lot of steam coming from my unit when using the Steam function.

- It's normal for steam to release through the pressure release valve during cooking. Leave the pressure release valve in the VENT position for Steam, Slow Cook, and Sear/Sauté.

Why can't I take the pressure lid off?

- As a safety feature, the pressure lid will not unlock until the unit is completely depressurized. To release pressure, 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 the steam is completely released, the unit will be ready to open. Turn the pressure lid counterclockwise, then lift it up and away from you.

Is the pressure release valve supposed to be loose?

- 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. Please make sure it is turned as far as possible toward the SEAL position when pressure cooking and as far as possible toward the VENT position when quick releasing.

The unit is hissing and not reaching pressure.

- 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 START/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 rack. Once fully installed, you should be able to tug lightly on the ring to rotate it.

The unit is counting up rather than down.

- The cooking cycle is complete and the unit is in Keep Warm mode.

How long does the unit take to depressurize?

- Quick release is about 2 minutes or less. Natural release can take up to 20 minutes or more, depending on the type of food and/or the amount of ingredients in the pot.

"POT" error message appears on display screen.

- Cooking pot is not inside the cooker base. Cooking pot is required for all functions.

"LID" error message appears on display screen and lid icon flashes.

- The incorrect lid is installed for your desired cooking function. Place the pressure lid on the unit if you want to use the Pressure, Slow Cook, Steam, Sear/Sauté, or Keep Warm functions and ensure it is in the closed position.

"SHUT" error message appears on display screen.

- The crisping lid is open and needs to be closed for the selected function to start.

"VENT" error message appears on display screen.

- When set to Slow Cook or Sear/Sauté, and the unit senses pressure building up, this message indicates the pressure release valve is in the SEAL position.
- Turn the pressure release valve to the VENT position and leave it there for the remainder of the cooking function.
- If you do not turn the pressure release valve to the VENT position within 5 minutes, the program will cancel and the unit will shut off.

"WATR" error message appears on display screen when using the Steam function.

- The water level is too low. Add more water to the unit for the function to continue.

"WATR" error message appears on display screen when using the Pressure function.

- Add more liquid to the cooking pot before restarting the pressure cook cycle.
- Make sure the pressure release valve is in the SEAL position.
- Make sure the silicone ring is installed correctly.

"HOT" error message appears on display screen.

- This indicates the unit has overheated. Let the unit cool down.
- Once unit has cooled down, ensure there is no food caked on the bottom of the pot and there is enough liquid in the pot for the recipe you are preparing.

"ERR1," "ERR2," "ERR3," "ERR4," "ERR5," "ERR6."

- The unit is not functioning properly. Please contact a service center.

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 or 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.

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.

Owner's Information
(Keep for your permanent records)

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