NINJA

"Recipe book not included"



HYPERHEAT™ PRESSURE COOKER

Owner's Guide

IMPORTANT SAFETY INSTRUCTIONS

INDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

	Read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only

⚠WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

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 given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
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 hazard for young children, discard all packaging materials immediately upon unpacking.
4 Children shall not play with the appliance.
5 **DO NOT** place appliance on a stovetop or hot surfaces or near gas or electric burner or in a heated oven.
6 **DO NOT** use the appliance without the removable cooking pot installed.
7 When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes, as doing so may damage the cooking surface.
8 **NEVER** use electrical outlet below counter.
9 **NEVER** connect this appliance to an external timer switch or separate remote-control system.
10 **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.
11 To protect against electrical shock, **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the pot provided or in a container recommended by SharkNinja placed in the provided pot.
12 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 contact a service center.
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.
15 Foods such as apple sauce, 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 when following a Ninja Food recipe.
16 **DO NOT** use this unit to cook instant rice.
17 To prevent explosion or serious injury, use only replacement parts sold by SharkNinja. Never replace the silicone seal, pressure release valve, cooking pot, lid, or any part of the appliance with parts or accessories not authorized by SharkNinja.
18 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 the Ninja Quick Start Guide.
19 Make certain silicone ring is installed and lid is properly closed before operating. **DO NOT** use if torn or damaged. Replace silicone ring before using.
20 Before placing removable cooking pot into the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
21 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.
22 Intended for worktop use only. Ensure the surface is level, clean and dry. **DO NOT** move the appliance when in use.
23 **DO NOT** use accessory attachments not recommended or sold by SharkNinja. **DO NOT** place accessories in a microwave, toaster oven, convection oven, or conventional oven or on a ceramic cooktop, electric coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, injuries, or explosion.
24 When using this appliance, provide adequate space above and on all sides for air circulation.
25 **ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
26 **NEVER** use **SLOW COOK** setting without food and liquids in the removable cooking pot.
27 **DO NOT** use this appliance for deep frying.
28 **DO NOT** cover the pressure valves.
29 **DO NOT** sauté or fry with oil while pressure cooking.
30 **DO NOT** overfill or exceed the MAX fill level of the pot. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
31 Electrical 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.
32 **DO NOT** place the appliance near the edge of a worktop during operation.
33 To avoid possible steam damage, place the unit away from walls and cabinets during use.
34 Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot, glass lid, or reversible stainless steel rack.
35 **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.
36 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 in personal injury such as serious burns. When using this appliance to pressure cook, ensure the lid is properly assembled and closed before use. Foods 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 pressurized, resulting in serious burns.
37 Caution should be used when searing meats and sautéing. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter.
38 **DO NOT** tamper with, disassemble, or otherwise remove the float valve or pressure release assembly.
39 **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. Remove lid promptly to avoid re-pressurization of the inner pot.
40 **DO NOT** use pressure lid when Sear/Sauté function is selected.
41 If the lid will not turn to open, this indicates the appliance is still under pressure. **DO NOT** intentionally press down on float valve. Any pressure 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 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 release valve is moved to vent, unplug the unit from the wall and let the unit naturally release pressure.
42 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 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.
43 When using the PRESSURE COOK setting, **ALWAYS** keep the pressure lid closed and the pressure release valve turned counterclockwise to the SEAL position.
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 and hot foods inside the inner pot. **ALWAYS** keep hands, face, and other body parts away from the pressure release valve prior to or during pressure release 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, increasing 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 hot liquids.
48 The cooking pot, glass lid, and reversible stainless steel rack become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot, glass lid, or reversible stainless steel rack, and **ALWAYS** place them on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
DO NOT touch accessories during or immediately after cooking.
49 Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken 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 before cleaning, disassembly, putting in or taking off parts and for storage
53 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
54 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

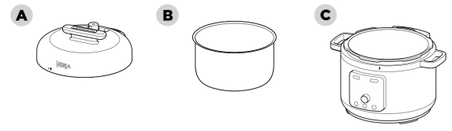
SAVE THESE INSTRUCTIONS

PARTS

NOTE: CLEAN BEFORE USE

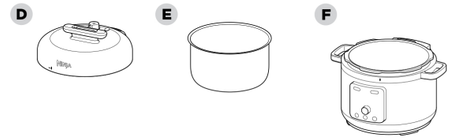
PARTS: PC200

A Pressure Lid
B Cooking Pot
C PC200 Base



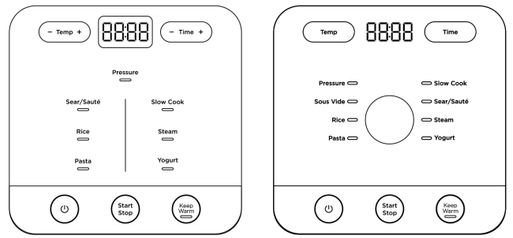
PARTS: PC201

D Pressure Lid
E Cooking Pot
F PC201 Base



NOTE: Accessory type and quantity may vary depending on the model.

USING THE CONTROL PANEL



NOTE: Control panel may differ per model.

FUNCTION BUTTONS

PRESSURE: Use to cook food quickly while maintaining tenderness.

SLOW COOK: Cook your food at a lower temperature for longer periods of time.

SOUS VIDE: French for "under vacuum," this function slow cooks food sealed in a plastic bag in an accurately regulated water bath.

SEAR/SAUTÉ: Use the unit as a stovetop for browning meats, sautéing veggies, simmering sauces, and more.

RICE: Cook a variety of rice.

STEAM: Gently cook delicate foods at a high temperature.

PASTA: Easily cook dry boxed pasta.

YOGURT: Pasteurize and ferment milk for creamy homemade yogurt.

NOTE: Included functions and accessories may vary by model.

Illustrations may differ from actual product. We are constantly striving to improve our products; therefore the specifications contained herein are subject to change without notice

OPERATING BUTTONS

TEMPERATURE
PC200: Use +/- Temp buttons to adjust cook temperature or pressure level.

PC201: Press Temp button, then use dial to adjust cook temperature or pressure level.

TIME
PC200: Use +/- Time buttons to adjust cook time.

PC201: Press Time button, then use dial to adjust cook time.

NOTE: To adjust the temperature or time while cooking, use the Temp or Time +/- buttons (PC200) or the Temp or Time button and dial (PC201). The unit will then resume at those settings.

DIAL (PC201 only): Use to select a cook function, temperature, and time.

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

KEEP WARM button: After pressure cooking, steaming, rice, 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 Start/Stop 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: Turns the unit on or off and stops all cooking modes.

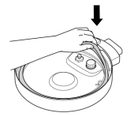
STANDBY MODE
After 10 minutes with no interaction with the control panel, the unit will enter standby mode.

NOTE: The actual descriptions of control panel and their locations may vary depending on the model.

NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process.
For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

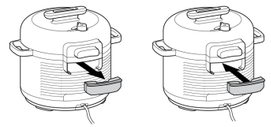
BEFORE FIRST USE

1 Remove and discard any packaging material, and tape from the unit.
2 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.
3 Wash the pressure lid, silicone ring, removable cooking pot, reversible stainless steel rack (sold separately), and condensation collector in hot, soapy water, then rinse and dry thoroughly. Inspect the pressure lid to ensure there is no debris blocking the valves. **NEVER** clean the cooker base in the dishwasher.
4 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 with no twists, gaps, or misalignment.



REMOVING & INSTALLING THE CONDENSATION COLLECTOR

The condensation collector comes installed in the cooker base. Slide it out to remove it for hand-washing after each use. To reinstall, slide it back into the slot on the cooker base.



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, CLEANING & 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. It should be cleaned after every use with a cleaning brush. To remove, squeeze the anti-clog cap between your thumb and index finger and pull. To reinstall, position it in place and press down.

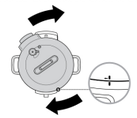


USING YOUR YOUR NINJA® HYPERHEAT™ PRESSURE COOKER

FAMILIARIZING YOURSELF WITH PRESSURE COOKING

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

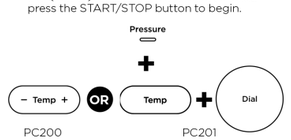
1 Install the cooking pot in the cooker base and add 3 cups room-temperature water to the pot.
2 Assemble the pressure lid by aligning the indicator on the front of the lid with the indicator on the front of the cooker base. Then turn the lid clockwise until it closes in place.



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



4 Press the PRESSURE button (PC200) or use the dial to select PRESSURE (PC201). The unit will default to high (HI) pressure. Use the Temp +/- buttons (PC200) or the Temp button and dial (PC201) to select either HI or LOW and press the START/STOP button to begin.



5 The unit will begin building pressure, indicated by the display cycling between showing "PrE-HEAt" and a flashing progress bar. The unit will begin counting down when it is fully pressurized.

NOTE: As the unit pressurizes, some steam may emit from the location of the red float valve.

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

NOTE: Ensure hands are clear of the vent hole when switching the pressure release valve to VENT, as the steam will be hot.

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 red float valve is down, then the lid can be opened.



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 START/STOP 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 quick release pressure through the valve.

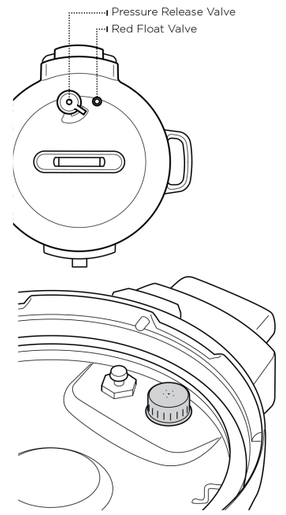
Even after releasing pressure naturally or using the pressure release valve, some steam will remain in the unit and will escape when the lid is opened. Lift and tilt it away from you, making sure no condensation drips into the cooker base.



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

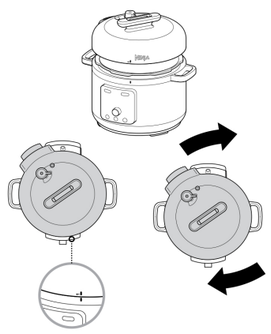
As pressure builds in the unit, the control panel will cycle between "PrE HEAt" and a flashing progress bar. Pressurizing time varies, depending on the amount of ingredients and liquid in the pot. As the unit pressurizes, the lid will be closed as a safety measure, and it will not open until pressure is released. The pressure cooking cycle will begin and the timer will start counting down automatically once pressure is reached.



Underside of pressure lid

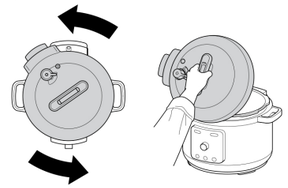
OPENING & CLOSING THE PRESSURE LID

To Close the Pressure Lid: Place the pressure lid on top of the unit with the indicator on the lid and the indicator on the base lined up evenly. Turn the lid clockwise until it until it closes in place.



To Open the Pressure Lid: Turn the lid counterclockwise, then lift the lid at an angle to prevent splatter. Do not lift the lid straight up.

NOTE: When the unit is under pressure, the red float valve will be up. Never try to open the lid while it is pressurized. If the lid does not turn freely, then pressure remains in the system. Never try to force the lid open.

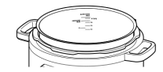


USING THE COOKING FUNCTIONS WITH THE PRESSURE LID

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

Pressure Cook

1 Install the cooking pot in the cooker base. Place ingredients and at least 1 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 Follow the instructions on page 6 to install the pressure lid. Turn the pressure release valve to the SEAL position.



3 Press the PRESSURE button (PC200) or use the dial to select PRESSURE (PC201). The default pressure level will display. Use the Temp +/- buttons (PC200) or the Temp button and dial (PC201) to select either HIGH or LOW.



4 Use the Time +/- buttons (PC200) or the Time button and dial (PC201) to set the cook time in 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 "PrE-HEAt" and a progressing bar of lights during this time. When the unit reaches the proper temperature, the time you set will begin counting down.

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.

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

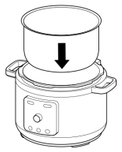


NOTE: After pressure cooking is complete, you may press the START/STOP button to turn the Keep Warm mode off.

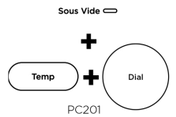
NOTE: Venting may cause starch buildup on the anti-clog cap. See Removing, Cleaning & Reinstalling the Anti-Clog Cap section for proper care.

Sous Vide (not available on all models)

1 Install the cooking pot in the cooker base. Add 12 cups room-temperature water to the pot.



2 Use the dial to select SOUS VIDE (PC201). The default temperature setting will display. Use the Temp button and dial (PC201) to select a temperature between 120°F and 190°F.



3 The cook time will default to 3 hours. Use Time button and dial (PC201) to set the cook time in 15-minute increments up to 12 hours, and then 1-hour increments from 12 hours to 24 hours.

4 Place the glass lid (sold separately) on the unit, or follow the instructions to install the pressure lid. Turn the pressure release valve to the VENT position.



5 Press the START/STOP button to begin preheating.

6 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display. Remove pressure lid and place bags in the water using the water displacement method: Working with one bag at a time, leave a corner of the bag unsealed, then slowly lower the bag into the water—the pressure of the water will force the air out of the bag. When just the bag's seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag's seal just above the water line.

7 When cook time is complete, the unit will beep. Carefully remove bags from the water with silicone-tipped tongs.

Rice

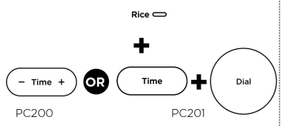
1 Install the cooking pot in the cooker base. Add desired amount of water and rice to the pot. (See Rice Chart in the Quick Start Guide for ratios.)

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

2 Follow the instructions to install the pressure lid. Turn the pressure release valve to the SEAL position.



3 Press the RICE button (PC200) or use the dial to select RICE (PC201). Use the Time +/- buttons (PC200) or the Time button and dial (PC201) to set the cook time.



4 Press START/STOP button to begin cooking.

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

6 When using the Rice function, it is recommended to let the unit naturally release pressure rather than switching the valve to VENT for quick release.

NOTE: Prior to opening lid, turn pressure release valve to VENT position to allow residual steam to escape.

NOTE: Venting may cause starch buildup on the anti-clog cap. See Removing, Cleaning & Reinstalling the Anti-Clog Cap section for proper care.



Pasta

1 Install the cooking pot in the cooker base. Add 8 cups of water and 1 lb of pasta to pot. (See Pasta Chart in the Quick Start Guide for suggested pasta types).



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

2 Follow the instructions to install the pressure lid. Turn the pressure release valve to the SEAL position.



3 Press the PASTA button (PC200) or use the dial to select PASTA (PC201).

NOTE: When using the Pasta function, time cannot be adjusted.

4 Press START/STOP button to begin cooking.

5 Unit will start to pressurize as indicated by showing "PrE-HEAt" and a flashing progress bar on the display. Once pressurized, the unit will beep and turn off, allowing for natural pressure release to begin.

6 When using the Pasta function, it is recommended to let the unit naturally release pressure rather than switching the valve to VENT for quick release.

NOTE: Prior to opening lid, turn pressure release valve to VENT position to allow residual steam to escape.

NOTE: Venting may cause starch buildup on the anti-clog cap. See Removing, Cleaning, Reinstalling the Anti-Clog Cap section for proper care.



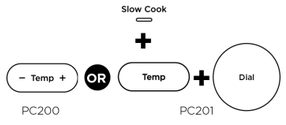
Slow Cook

1 Install the cooking pot in the cooker base. Add ingredients to the pot. **DO NOT** exceed the line marked MAX when slow cooking.

2 Follow the instructions to install pressure lid or place the glass lid on the unit. Turn the pressure release valve to the VENT position.



3 Press the SLOW COOK button (PC200) or use the dial to select SLOW COOK (PC201). Then use the Temp +/- buttons (PC200) or the Temp button and dial (PC201) to select either HIGH or LOW.



4 Use Time +/- buttons (PC200) or the Time button and dial (PC201) to set the cook time in 15-minute increments up to 12 hours.



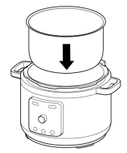
NOTE: The Slow Cook HIGH time setting may be adjusted anywhere between 4 and 12 hours; the Slow Cook LOW time setting may be adjusted anywhere between 6 and 12 hours.

5 Press the START/STOP button to begin cooking.

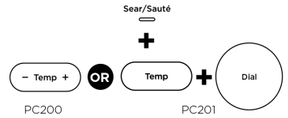
6 When cook time is complete, the unit will beep and automatically switch to Keep Warm mode.

Sear/Sauté

1 Install the cooking pot in the cooker base. Add ingredients to the pot.



2 Press the SEAR/SAUTÉ button (PC200) or use the dial to select SEAR/SAUTÉ (PC201). The default temperature setting will display. Use the Temp +/- buttons (PC200) or the Temp button and dial (PC201) 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.

3 Press the START/STOP button to begin cooking.

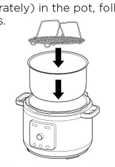
NOTE: ALWAYS use nonstick utensils in the cooking pot. **DO NOT** use metal utensils, as they will scratch the nonstick coating on the pot.

4 To turn off the Sear/Sauté function, press the START/STOP button. To switch to a different cook function, press the desired function button (PC200) or use the dial (PC201).

Steam

NOTE: Reversible stainless steel rack not included with all models.

1 Install the cooking pot in the cooker base. Add at least 1 cup of liquid (or the amount stated in your recipe) to the pot. Place the reversible stainless steam rack (sold separately) in the pot, followed by ingredients.



2 Follow the instructions to install the pressure lid or place the glass lid (sold separately) on the unit. Turn the pressure release valve to the VENT position.



3 Press the STEAM button (PC200) or use the dial to select STEAM (PC201). Use the Time +/- buttons (PC200) or the Time button and dial (PC201) to set the cook time in 1-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 to begin cooking.

5 The unit will automatically preheat to bring the steaming liquid to a boil. The display will show "PrE-HEAt" and a flashing progress bar 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 before opening the lid.

Yogurt

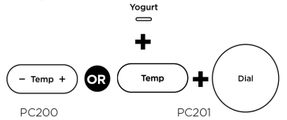
1 Install the cooking pot in the cooker base. Add desired amount of milk to the pot.

NOTE: If you prefer to pasteurize, cool, and add cultures without using the unit, skip steps 1–9. Instead, use the Temp +/- buttons (PC200) or the Temp button and dial (PC201) to select FEr, then use the Time +/- buttons (PC200) or the Time button and dial (PC201) 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 the YOGURT button (PC200) or use the dial to select YOGURT (PC201). Then use the Temp +/- buttons (PC200) or the Temp button and dial (PC201) to select "Ygrt" or "FEr."



4 Use the Time +/- buttons (PC200) or the Time button and dial (PC201) to set an incubation time in 30-minute increments between 6 and 24 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 a progress bar 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.

CLEANING & MAINTENANCE



Cleaning: 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 It is recommended to hand-wash the cooking pot, pressure lid, and glass lid (sold separately). When washing the pressure lid, it is recommended to remove the silicone ring and anti-clog cap to clean separately.

NOTE: DO NOT take apart the pressure release steam valve or red float valve assembly.

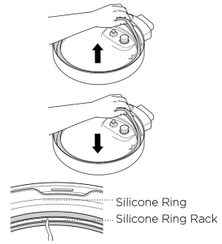
5 If food residue is stuck on the cooking pot or reversible rack, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.

6 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, insert it securely around the outer edge of the silicone ring rack on the underside of the lid by pressing it down into the rack, section by section. Make sure the ring is fully seated and lies flat, with no twists, gaps, or misalignment.

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 the unit taking so long to come to pressure? How long should it take to come to pressure?

- Pressurizing 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 closed in place, 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 display will cycle between showing "PrE-HEAt" and a flashing progress bar.

Flashing bars appear on the display screen when using the Pressure or Steam function.

- This indicates the unit is building pressure or preheating. These bars will continue to build up until they fill the length of the display. At this point the unit has built the necessary 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 and Slow Cook.

Why can't I take the pressure lid off?

- As a safety feature, the pressure lid will not open 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, and the red float valve has gone down, the unit will be ready to open. To open the pressure lid, turn it counterclockwise. Lift the lid at an angle to prevent splatter. Do not lift the lid straight up. If lid is still difficult to open, wait a few minutes and try again.

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 or the unit is on the Sear/Sauté function.

How long does the unit take to depressurize?

- The time it takes to release pressure depends on the quantity of food in the unit and can vary from recipe to recipe. Always ensure the float valve has dropped before trying to remove the lid. If the unit is taking longer than normal to depressurize, unplug the unit and wait until the float valve drops before removing the lid.

"Pot" error message appears on display screen.

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

"turn Lid" error message appears on display screen.

- Pressure lid needs to be turned to the closed position for unit to preheat.

"Lid" appears on display when using Sear/Sauté.

- Ensure pressure lid is removed.

"Vent" error message appears on display screen.

- 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.

"Wtr" 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 automatically continue.

"Wtr" 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.

"E1" or"E2" appears on display screen.

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

HELPFUL TIPS

- For smaller ingredients that could fall through the steam rack (sold separately), we recommend first placing them on parchment paper or foil.
- Press and hold down the Time +/- buttons (PC200) to get to your desired time faster.
- Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking. To prevent food from drying out, we recommend keeping the pressure lid closed and using this function just before serving.
- Selecting Keep Warm during a function that does not automatically switch to Keep Warm will ensure Keep Warm is activated once the cook has finished.
- When storing the unit the power cord can be wrapped around the handle on the pressure lid.
- We recommend using silicone mitts to grip and remove the inner pot after cooking, as it may be hot.
- Some condensation may pool in the ring surrounding the unit. If this happens, tilt the unit back and allow the moisture buildup to flow into the condensation collector.

TECHNICAL SPECIFICATIONS

Voltage:	120V~ 60Hz
Watts:	1200W

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