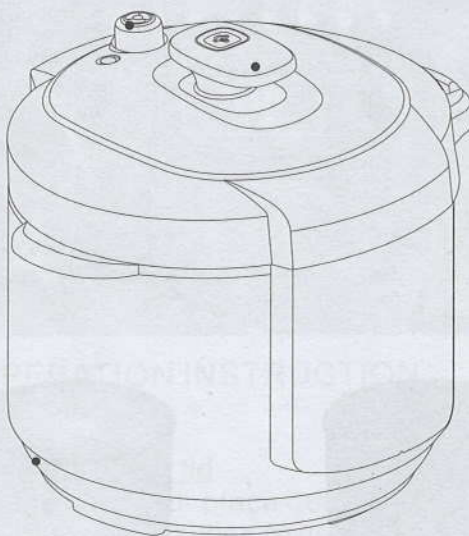


# Toyomi®

**MICRO-COM. ELECTRIC PRESSURE  
COOKER & RICE COOKER WITH  
DUO-POT  
INSTRUCTION MANUAL**

Please read carefully and keep the instruction well

MODEL: PC 5090  
220V-240V~50/60Hz,  
POWER: 1000W  
CAPACITY: 5L

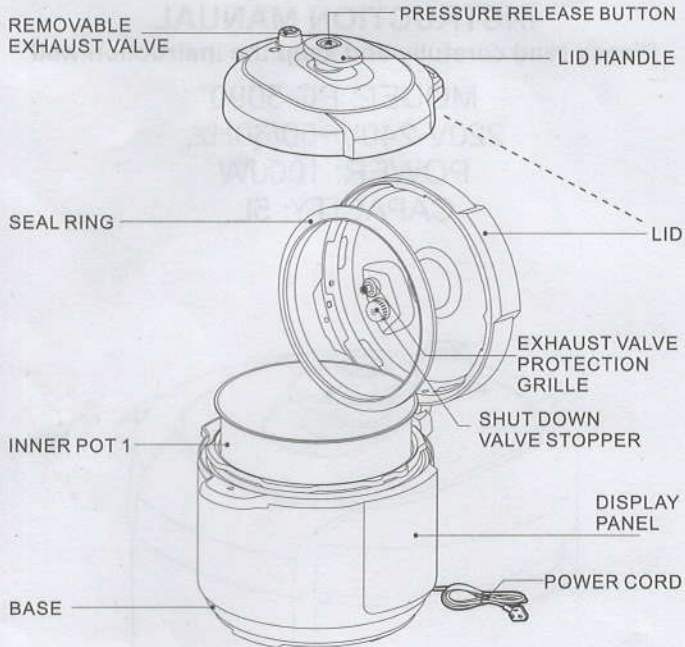


## 1) Product introduction

### Component display

#### △NOTE

Due to the differences in appearance of the products, the following figure is for reference only, the actual contents of the package shall prevail.



Aluminum alloy non-stick inner pot



Stainless steel inner pot

#### ACCESSORIES:



Rice spoon



Soup spoon

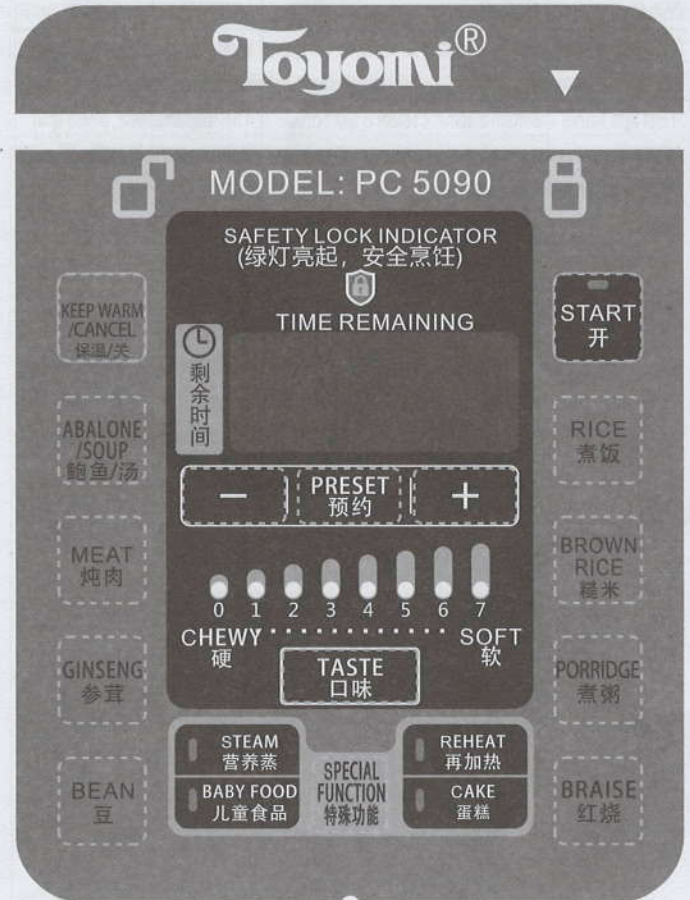


Measuring cup



Water collector

## 2) CONTROL PANEL



## 3) OPERATION INSTRUCTION

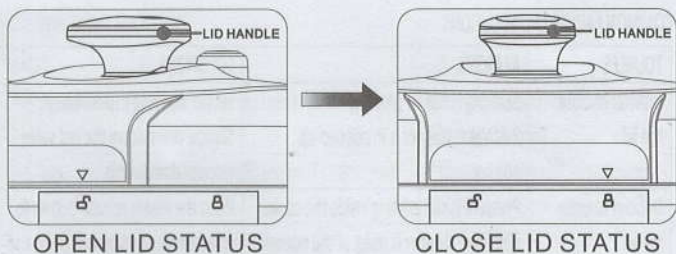
### Alignment Marking

#### To close the cover lid

Lift up the cover lid, place down and align ▽ to ♂ turn anti-clockwise towards ♀ to close till a click sound is being heard for secured purpose.

#### To open the cover lid

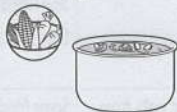
Turn the cover lid clockwise to unlock and lift up the lid to the side or totally lift up to detach from the pot. Please make sure you release the pressure gas before opening the lid.



## EASY TO OPERATE

Example for cooking soup

1. Prepare your ingredients and cut into pieces. Put all ingredients into the pot.



2. Add desired amount of water into the pot. Do not exceed the maximum level marking.

3. Close the cover lid and connect to the power supply.

4. Select the **ABALONE** 鲍鱼 function.



5. Press **START** 开 button and the cooker start to operate.



6. To switch or cancel the current function, just press the **KEEP WARM / CANCEL** 保温/关 button and select again.



7. When the soup is ready, it will automatically enter the keep warm mode. **Please note** if cooking food is in liquid form like congee, soup or sticky liquid you

should not release the pressure gas immediately after the food is just cooked. Let it keep warm for few minutes till floating valve falls then release the pressure gas. (To prevent hot liquid gushing out from the pressure outlet)



8. Open the cover lid and the food is ready for consumption.

## For PRESET function

Please note that some function cannot be preset.

Example to preset "porridge" to start cooking the next morning at 7:30am.

If you prepare your ingredients at 10:30pm the night before then the preset time is 9hours.

1. Put the cleansed rice into the pot & add water accordingly to the amount of rice. Please do not exceed the maximum level marking.

2. Close the cover lid and select the porridge function.

3. Press the **PRESET** 预约 button to enter the preset timing. Press the - or + button to adjust the time and then press **START** 开 button. The cooker will in standby mode and will start cooking till reaches the preset timing.



## For TASTE function

This TASTE function is only applicable for certain function mode.

This function is for you to choose the texture of rice or beans to soft or chewy.

1. Put the cleanse rice into the pot and add water accordingly to the amount of rice. Please do not exceed the maximum level marking.

2. Close the cover lid and select "RICE" or "BROWN RICE" or "PORRIDGE" function.

3. Press <sup>TASTE</sup> 口味 function and press accordingly to your desire texture.

4. Press <sup>START</sup> 开 function. Once cooking is ready it will be in Keep warm mode.

## For SPECIAL FUNCTION button

Continuously by pressing the <sup>SPECIAL FUNCTION</sup> 特殊功能 button to choose the either <sup>STEAM</sup> 营养蒸, <sup>REHEAT</sup> 再加热, <sup>BABY FOOD</sup> 儿童食品, <sup>CAKE</sup> 蛋糕 function. The light will indicate the function you choose.

Noted that the rice amount must not exceed 4 cups if using this function.

## For REHEAT function

To reheat rice

1. Loosen the balance cooked rice, add around 50-80g amount of water.

Press the <sup>REHEAT</sup> 再加热 function

2. Press <sup>START</sup> 开 button and it will start to heat up. After it goes to keep warm mode, make sure to stir to loosening the rice again within 30 minutes.

## For BRAISE function

To braise meat or chicken

1. Put all ingredients into the pot, select <sup>MEAT</sup> 炖肉 function and press <sup>START</sup> 开

2. The cooker will go to keep warm mode once the meat is ready.

3. Press <sup>KEEP WARM / CANCEL</sup> 保温/关 button to cancel the keep warm process and release the pressure gas.

4. Open the cover lid and place aside.



5. Without covering the lid, press <sup>BRAISE</sup> 红烧 function and press <sup>START</sup> 开 to cook. Let it cook till the sauce is thicken and absorbed.

## Working time for basic function

Cooking time may vary depending on different types of food, food water level, quantity or type of rice etc. It will take longer time with more food or water level. The following table shows the basic function and default working time. The time shows in the table is for reference only.

	RICE 米饭	BROWN RICE 糙米	BEAN 豆	PORRIDGE 粥	AMALONE 鳕鱼	MEAT 炖肉	GINSENG 参茸	BRAISE 红烧
2	26	36	46	26	41	30	41	10
5	33	46	55	41	49	36	49	10
10	44	60	63	62	58	45	58	10

## SAFETY PRECAUTION

To avoid injury and property damage to you and others, please ensure to follow the instruction manual and safety precaution. This appliance is not intended for use by persons (including children) with reduce physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

### Prohibited Signs



Do not use  
multi-socket



Do not touch  
with wet hands



Do not place  
near fire



Not to be use  
by children

## IMPORTANT SAFEGUARDS

Do not cook food that will easily cause blockage to the exhaust valve (eg. Big Sliced seaweed, cabbage or Dry seaweed) to avoid damage to the pressure cooker.

Do not place your hand or face near the exhaust valve to avoid scalding.

Do not cover the exhaust valve with cloth during cooking.

Check the exhaust valve and exhaust valve protection grille and shutdown valve stopper regularly to make sure there is no blockage.

Make sure you use the right current voltage and do not use multi socket to avoid hazard.

Do not move the pressure cooker while cooking, it may cause the food to overflow that cause scalding or will accidentally

stops the operating function.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarity qualified person in order to avoid a hazard.

Do not repair or do any modification to the cooker except for professional technician or its service agent.

Do not insert metal chips, pins, wire and other articles into the gap of the electric pressure cooker to avoid electrical shock and injury.

Unplug from the power socket if the cooker is not in use or before cleaning.

Let the cooker to cool down before taking any parts off for cleaning.

Cooker should not be placed on unstable, moist places or near to sources of fire or hot stove to avoid hazard.

Do not place any object to obstruct the exhaust valve.

Do not use outdoor and keep a distance from other appliances.

Do not insert or unplug the plug socket with wet hands.

Do not let cord hang over edge of the table or counter, or touch hot surfaces.

Close supervision is necessary when any appliances is used by or near children.

Do not use other pot or cover lid other than the provided as it will cause poor performance and causes the cooker to malfunction.

Wrong usage of pot will cause the pressure cooker to be overheated and cause hazard.

Make sure to release the pressure gas before opening the cover lid, do not force open the cover lid.

Please use the side handle to move the cooker, do not lift up the cooker with the

cover knob.

Do not use the inner pot on the stove or other heating appliances as it may cause the pot to be deformed and will causes damage to the pressure cooker.

Do not open the cover while cooking, if you need to stop cooking, press the cancel button release the pressure gas then you are able to open it. Do not force open the cover lid.

Do not drop or knock the pot with any hard object as it may deform the pot and cause the pressure cooker to malfunction.

## CARE & MAINTENANCE

Do not immersed or soak the cooker in water.

If the seal is deformed or damage, do not use the cooker, send to the service agent for repair and service.

Do not use the inner pot if it is deformed.

While the pressure cooker is cooking, some surfaces may be hot especially the exhaust valve area.

Please use oven gloves to lift up the inner pot when it is hot to avoid scalding.

Before using the pressure cooker, please check whether the inner pot, removable exhaust valve, exhaust valve protection grille, shutdown valve stopper and rubber seal ring are in place to avoid hazard.

Before using the pressure cooker, make sure to remove all packaging.

Make sure that there are no water droplets and rice grains under the pot or on the heating element. It may cause poor contact to the heating element or burnt food on the heating element.

Always wipe the outer surface of the pot dry

before placing it inside the cooker.  
If cooking food is in liquid form like congee, soup or sticky liquid you should not release the pressure gas immediately after the food is just cooked. Let it keep warm for few minutes then release the pressure gas.

To continue cooking another dishes, let the pressure cooker to cool down around 15 minutes.

Do not use hard object, sharp utensils or metal wire sponge to scrub the inner pot as it will damage the surface coating.

Do not cook exceed the maximum level marking.

It is normal to have some steam coming out from the exhaust valve while cooking.

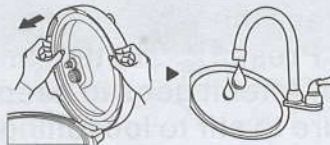
Clean the removable exhaust valve, exhaust valve protection grille, shutdown valve stopper, rubber seal ring and inner part of cover lid regularly to avoid blockage and cause poor performance of the pressure cooker.

During cooking the cover lid may move up slightly or the gap between the cover lid and body will be larger, this is due to the internal pressure.

## CLEANING METHOD

### 1. Cleaning the rubber seal

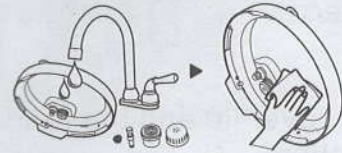
Remove the rubber seal from the cover lid, wash and dry it thoroughly and fix it back again.



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### 2. Cleaning the cover lid

Remove the exhaust valve to clean, Rinse the cover lid under the tap water and clean the shutdown Valve stopper and exhaust valve protection grille. Wipe it dry and fix back the exhaust valve.



### 3. Cleaning the water collector

Pull out the water collector, wash and dry it and fix back.

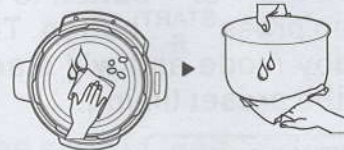


### 4. Cleaning the inner pot and cooker

Clean the pot with a soft sponge and washing liquid. Always wipe the outer surface of the pot dry before placing it inside the cooker.

Clean the inner part of the cooker with a cloth, wipe the heating element to make sure no residue or stains on the surface.

Do not rinse the inner part of the cooker with water.



## Common faults and solutions

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## COMMON FAULTS AND SOLUTIONS

TOUBLES	REASONS	SOLUTIONS
Difficult to close the lid	Seal ring is not fix properly. Red Valve stopper is in popped-up position	Fix the seal ring in position. Slightly press down the red valve stopper downwards
Difficult to open the lid	Pressure is still existing inside the cooker Red valve stopper is stuck at the opened-up position	Press the steam release button to release balance pressure gas in the cooker. Slightly adjust the red valve stopper
Steam leaks from the side of cover	Seal ring is missing, not properly inserted or damage. Seal ring is dirty. Cover lid is not properly close	Fix or adjust the rubber seal Change damage rubber seal Thoroughly clean the rubber seal Open and close the cover lid again
Steam leaks from the Red valve stopper	Some food debris stuck on the shutdown valve stopper Rubber on the valve is damage	Clean the valve stopper Change the rubber stopper
Red valve stopper unable to rise	Too little food or water in the cooker Steam escape from side of the cover	Add more water according to the recipe Check the rubber seal
Steam comes out from the exhaust valve non-stop	Steam release pressure button is not in sealing position Press control fails	Press the release pressure button to sealing position Send to service centre to rectify
The heating element does not heat up	Cover lid not close properly Heating element is damage Circuit failure	Open and cover the lid again Send to service centre to rectify Send to service centre to rectify
Display setting flashes "LID" or unable to select any function	Cover lid is not in the right position	Open and close the lid again
Rice half cooked / uncooked or too hard	Too little water Too much of water Release the pressure gas or open the cover too early	Add more water Reduce water When the cooking cycle complete. Wait for 5 for minutes then open the lid
Rice is too soft	Too much water	Reduce water accordingly

## ABNORMAL LIGHT FLICKERING

DISPLAY	REASONS	SOLUTIONS
Preset light flashes 2 times	Bottom automatic sensor is not working	Unplug the power supply and plug in to turn on again.
Preset light flashes 4 times	Bottom automatic sensor is short circuit	If flashing still appear, please send to service centre to rectify.
Preset light flashes 12 times	Pressure switch is abnormal	
Preset light flashes 10 times	Bottom automatic sensor or heating element is overheated	Check whether water level is enough. Make sure there are no food debris in between the pot and the heating element. Turn off the power and let it cool down

## SERVICE & IMPORTANT NOTICE

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- **WARNING:** This appliance is not intended for use by persons (including children) with reduce physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.