



SMART POT 2

User guide

Please make sure to read this User Guide prior to using your unit.

Hello!

Welcome to Nutricook

Easy cooking, delicious food, better nutrition:
It's what you get when you're part of our Nutricook community.
We're so glad you've joined us!
Now let's get started.

Join us and
#ElevateYourLife
@nutricookworld


Explore more of our products
and accessories on our website.
www.nutricookworld.com


To get help:
Our customer service team is always ready
to answer questions or solve issues.
Email: support@nutricookworld.com

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Before you begin

1. Remove all packaging materials from in and around the cooker and verify that all parts are accounted for.
2. Place the cooker on a stable, level surface, away from external heat sources.
3. Read all Important safeguards and cautionary information in this User guide. Failure to do so may result in property damage and/or personal injury.
4. Follow Care & maintenance instructions in this User guide to clean the cooker before cooking.
5. Do not remove safety warning stickers or rating label.




 ***WARNING:** Read this User guide carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

Important safeguards & cautionary information

 **WARNING!** This appliance cooks with pressure. Improper use may result in burns, injury and/or property damage. To avoid the risk of serious injury, carefully read all instructions before operating this appliance.

When using any electrical appliance, basic safety precautions should always be observed, including the following [critical information](#).

GENERAL SAFETY

- **DO NOT** touch hot surfaces of pressure cooker. Use side handles only for carrying and moving.
-  **CAUTION:** Extreme caution must be used when the unit contains hot food or hot liquids. **DO NOT** move the cooker while in use or when it is under pressure.
-  **CAUTION:** To protect against electrical shock, **DO NOT** immerse power cord, plugs, or the unit in water or other liquid. **DO NOT** rinse appliance under tap.
- Close supervision is necessary when any appliances are used by or near children.
- This appliance is **NOT** intended for use by persons (including children) with reduced 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.
- Children should be supervised to ensure that they **DO NOT** play with the appliance. Always keep the appliance and cord away from children.
- Always disconnect the appliance from the power supply if it is not in use and before cleaning. Allow the unit to cool before putting on or taking off parts, and before cleaning and storing. To disconnect, press **Cancel** button, then remove plug from the wall outlet.
- **DO NOT** leave appliance unattended while in use.
- **DO NOT** use pressure cooker for other than intended use. For Household Use Only. **DO NOT** use outdoors.
- This appliance cooks under pressure. **ALWAYS** ensure there is a minimum of **375 ml** (for 6L) and **500 ml** (for 8L) for the cooker to pressurize. Improper use may result in scalding injuries. Make certain the unit is properly closed before operating.
-  **CAUTION: DO NOT** fill the inner pot over **PC MAX – 2/3 line**. When cooking foods that expand during cooking such as rice and dried vegetables, **DO NOT** fill the unit over the **1/2 line**. Overfilling may cause a risk of clogging the pressure

release hole and developing excess pressure.

- **▲ CAUTION: DO NOT** place the pressure cooker on or in close proximity to a hot gas or electric burner, or heated oven; heat from an external source will damage the appliance.
- **▲ CAUTION: DO NOT** use appliance near water or flame.
- **▲ CAUTION:** Extreme caution must be used when the inner pot contains hot food or hot liquids. Improper use, including moving the cooker base, may result in personal injury. **DO NOT** move the cooker while it is in use.
- **▲ CAUTION: ALWAYS** check the pressure release hole, pressure release valve, anti-block shield and float valve for clogging before each use. Failure to do so may result in injury or property damage.
- Make sure the pressure release button is in the **Sealing** position for all pressure cooking programs.
- **▲ WARNING: DO NOT** open the pressure cooker until it has depressurized, and all internal pressure has been completely released. If the float valve is still up and/or lid is difficult to open, this indicates that the cooker is still pressurized – **DO NOT** force it open. Any pressure in the cooker can be hazardous. Opening appliance while it is still pressurized may lead to sudden release of hot contents and may cause burns or other injuries.
- **▲ CAUTION:** Be careful of hot steam when opening and removing the lid. Heat and steam escape as soon as the lid is opened/removed. **NEVER**

place hands and face over the appliance as soon as the lid is removed to avoid serious injury.

- **▲ WARNING:** Never deep fry or pressure fry in the unit with oil.
- **▲ CAUTION:** The inner pot can be heavy when filled with food. Extreme caution must be taken when taking out the inner pot from the cooker base to avoid spillage and burn injury.
- **ALWAYS** place the inner pot on a stable and heat-resistant surface after removing from the cooker base.
- **▲ CAUTION: DO NOT** touch accessories during or immediately after cooking. Always use oven mitts when removing accessories and/or when handling the inner pot. **ALWAYS** place the inner pot on a stable and heat-resistant surface after removing from the cooker base. Exercise extreme caution when disposing of hot grease.
- **DO NOT** operate the cooker without the inner pot inserted into the cooker base.
- **NEVER** pour food or liquid into the cooker base. **ALWAYS** cook with the inner pot provided.
- **▲ WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** use an extension cord. A short power-supply cord is used for this appliance to reduce the risk of grabbing the cord and prevent it from draping over the counter or tabletop where it could be accidentally pulled off or tripped over. **NEVER** use appliance below-counter power outlets.
- **DO NOT** lean over or place hands or face over the pressure

release valve or float valve when the appliance is in operation or has residual pressure. **DO NOT** touch the lid when the appliance is in operation as this could result in serious injury and burns.

- **DO NOT** cover or obstruct the pressure release valve and float valve with cloth or any other objects as this can cause safety issue and injury.
- Turn the appliance off if steam escapes from the pressure release valve or float valve steadily for longer than 3 minutes. There may be residual pressure in the appliance. Allow the appliance to depressurize naturally or release all excess pressure before opening.
- Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed. See **Troubleshooting** section of this User guide.
- This appliance is intended for countertop use only. **ALWAYS** use the unit on a clean, stable, level and dry surface. Ensure that the unit is positioned in a stable situation with the handles positioned to avoid spillage of hot liquids. Keep the appliance on stable heat-resistant platform.
- **DO NOT** place your cooker on anything that may block the vents on the bottom of the appliance.
- **▲ CAUTION:** Before inserting the inner pot into the appliance, wipe the outer surface of the inner pot and heating element to ensure they are dry and free of food debris. Refer to **Care and maintenance** instructions.
- **▲ WARNING: NEVER** put metal

utensils and oversized foods into the inner pot as they may cause personal injury and risk of fire.

- Only use accessories like pressure cooking lid, sealing rings and inner pots provided with this model and authorized by nutricook® to avoid the risk of any damage and/or injury.
- Regularly inspect your sealing ring for any damage as this will affect the product safety. Sealing ring may stretch over time. **DO NOT** use a stretched or damaged sealing ring. If puckering occurs, replace sealing ring. Only use sealing rings authorized by nutricook®.
- **DO NOT** tamper with any of the safety mechanisms of this appliance as doing so may result in injury, property damage and voids the warranty.
- **DO NOT** attempt to repair, replace, or modify components of the appliance, as this may cause electric shock, fire, or injury, and will void the warranty.
- This appliance is **NOT** intended to be operated by means of an external timer or separate remote-control system.
- This appliance is intended to be used in household and similar applications:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels, and other residential type environments;
 - Bed and breakfast type environments.
- If the supply cord is damaged, it must be replaced by a special

cord or assembly available from the manufacturer or its service agent.

- Turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- **DO NOT** immerse any part of the appliance in water or other liquid.
- Regularly check the pressure release valve to ensure that it is not blocked.
- **DO NOT** attempt to open the lid until all internal pressure is released.
- The heating element surface is

subject to residual heat after use, **DO NOT** touch.

- **▲ WARNING:** Misuse may cause potential injury.
- **DO NOT** store anything inside the pressure cooker base or inner pot when not in use. **DO NOT** place any combustible materials inside the cooker base or inner pot such as paper, cardboard, plastic, Styrofoam, or wood.
- Proper care and maintenance is recommended after each use. Refer to **Care and maintenance** section of this user guide.

- **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces. The cord can get tangled or cause the appliance to fall. Bring it to a qualified technician for examination, repair or electrical and mechanical adjustment.
- Regularly inspect the appliance and power cord. **DO NOT** operate this appliance with a damaged cord or plug or if the appliance malfunctions or is dropped or damaged in any manner including any damage

to the inner pot's rim or bottom part.

Use of adapters and converters is considered an unauthorized modification of the product and as such voids the warranty. Use of this product in locations with different electrical specifications may result in damage to the product.

Save these instructions!
FOR HOUSEHOLD USE ONLY

ELECTRICAL SAFETY

▲ CAUTION: To avoid risk of electric shock, **NEVER** immerse the cord, plug, or cooker base in water or other liquids.

- **DO NOT** use this product in locations with different electrical specifications or plug types. **DO NOT** operate with any type of plug adapter or voltage converter device, as these may cause electrical shorting, fire, electric shock, personal injury or product damage.
- **DO NOT** modify the plug in any way, as doing so may cause electrical shorting, fire, electric shock, personal injury and will void the warranty.
- **DO NOT** pull, twist or mistreat the power cord.
- The use of attachments or parts not recommended and sold

by Nutricook may cause fire, electric shock, personal injury, or product damage and will void the warranty.

- If the supply cord is damaged, it must be replaced by its service agent or similarly qualified persons in order to avoid a hazard.
- Always **POWER OFF** and **UNPLUG** the appliance when it is not in use or **BEFORE** cleaning.
- **DO NOT** allow the cord to hang over the edge of the table or counter. **DO NOT** pull, twist, or damage the power cord. **DO NOT** allow cord to touch hot surfaces, including the stove.

What's included

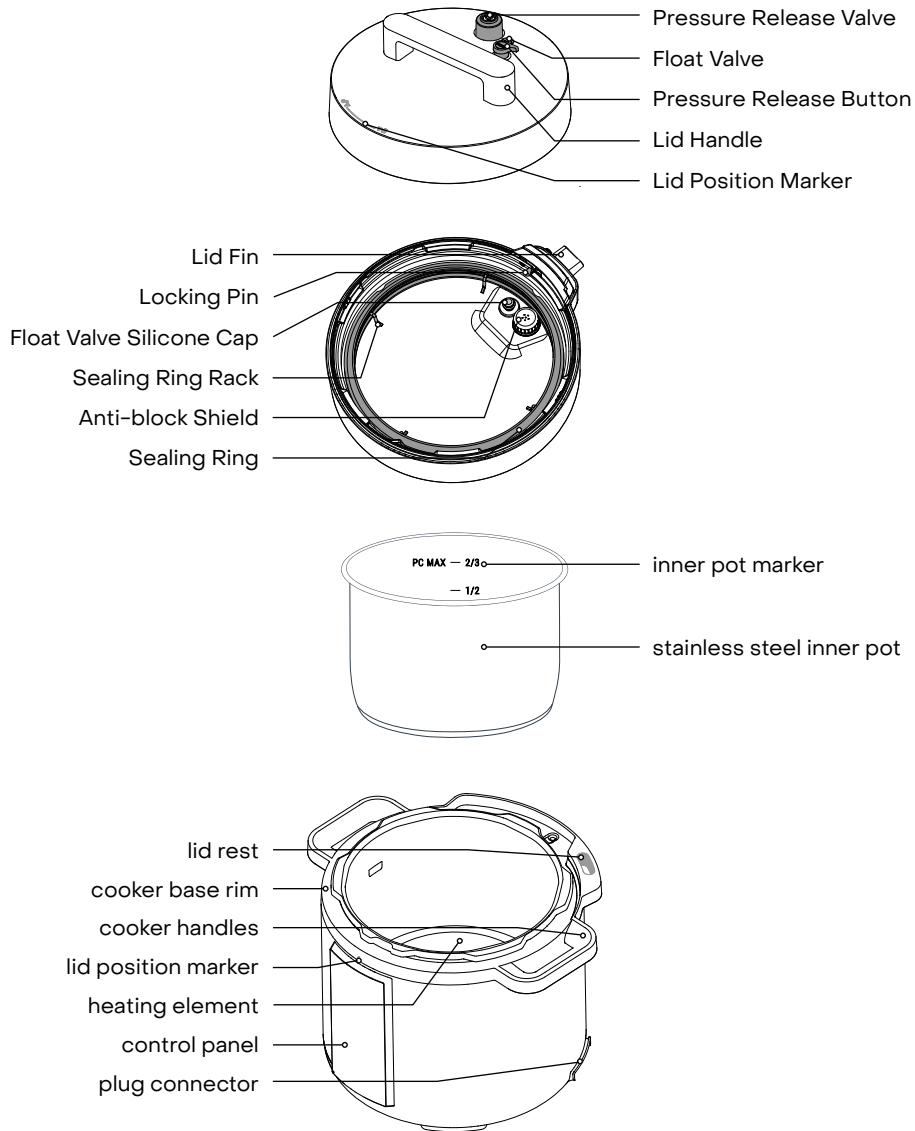
- **COOKER BASE**
- **STAINLESS STEEL COOKING POT**
- **STEAM RACK**
- **MEASURING CUP**
- **USER GUIDE**

Product Specification:

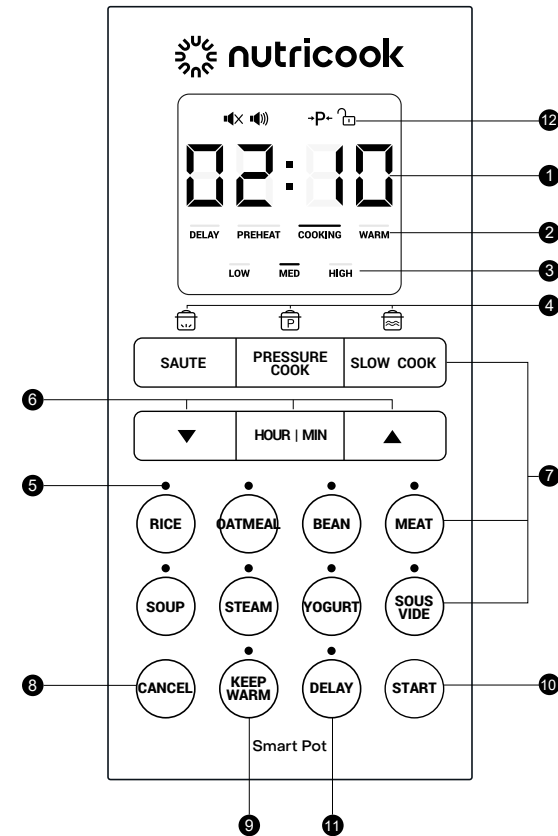
| MODEL | CAPACITY | POWER | VOLTAGE | WEIGHT | DIMENSION |
|-----------------------|----------|--------|-----------------------|--------|-----------------------|
| SMART POT 2 SP204K | 6 L | 1000 W | 220-240 V 50/60 Hz | 5.6 kg | 35.1 x 32.4 x 33.2 cm |
| SMART POT 2 SP208K | 8 L | 1200 W | 220-240 V 50/60 Hz | 7.3 kg | 37.7 x 35 x 35.5 cm |

Cooker parts overview

*NOTE: Images are for visual representations only. Always refer to actual product.



Control panel details



1 Time and status display.

Displays cooking, delay and Keep Warm time.

Displays status messages of the cooker. See **Display Messages** section of this User Guide for additional details.

2 Cooking status indicators.

Illuminates to indicate cooking progress.

3 Pressure Level / Temperature Level

- When using **Pressure Cooking Programs**, only **Low** and **High** are available. Indicates **Low** and **High** pressure.
- When using **Non-Pressure Cooking Programs (except Sous Vide)**, **Low**, **Med**, **High** illuminate. Indicates temperature level.

4 Sauté, Pressure Cook and Slow Cook indicator.

Illuminates when the button is selected.

5 Indicator light

Illuminates when a program is selected to indicate that it is active.

6 Time Controls

Use ▲ to increase cooking time
Use ▼ to decrease cooking time

Use Hour/Min to select between Hour and Minute field depending on the time that needs to be adjusted. The selected field blinks. When unit is on standby mode, press and hold the Hour/Min button to display temperature unit and switch between C and F using ▲ button. The selected temperature unit will be displayed during Sous Vide.

Note: Hour/Min is not applicable for Sauté.

7 Smart cooking programs

Pressure Cooking Programs

| | |
|------|---------------|
| Rice | Soup |
| Oats | Steam |
| Bean | Pressure Cook |
| Meat | |

Non-pressure Cooking Programs

Sauté
Slow Cook
Yogurt
Sous Vide

8 CANCEL button

Use to CANCEL any operation during program selection or during the cooking cycle. Pressing this button will return the cooker to the standby mode.

9 KEEP WARM button

Use to turn On/Off Auto Keep Warm feature for all cooking

programs that is activated immediately after the cooking time has completed. This button is not applicable for Sauté, Yogurt and Sous Vide.

Use to turn on Keep Warm program when the cooker is on standby mode. See Keep Warm section of this user guide for additional details.

10 START button

Use to START cooking cycle.

11 DELAY button

Use to set DELAY time before cooking cycle starts.

12 Status icons

- 🔊x Illuminates to indicate cooker is on Sound Off mode.
- 🔊) Illuminates to indicate cooker is on Sound On mode.
- P→ Illuminates to indicate cooking program uses pressure.
- 🔒 Illuminates to indicate Lid is not properly placed or locked.

Display messages

HE 110

Display message when the cooker is plugged in.

OFF

Display message when cooker is on standby mode.

Lid

Display message when the pressure cooking lid is placed on the cooker rim but not properly placed or locked.

Smart

Display message when Smart Cooking Program is running and under Preheating cycle (except for Sauté, Slow Cook and Yogurt).

02:10

Time display (refer to below formats).

When making/adjusting settings, the displayed time is in HH:MM (hour: minute) format.

For time count down – All pressure cooking programs, Sauté, Slow Cook and Delay.

- If the cooking or delay time is set to 1 hour or less, time counts down every

second in MM:SS format.

- If the cooking or delay time is set to more than 1 hour, time counts down every minute in HH:MM format. Once it reaches less than 1 hour, it switches to MM:SS format with the time counting down in seconds.

For Yogurt and Keep Warm, time counts up.

- If the time is set to 1 hour or less, time counts up every second in MM:SS format.
- If the time is set to more than 1 hour, time counts up every minute in HH:MM format once it reaches more than 1 hour.

Note: If Yogurt is set to HIGH, display will show BOIL. There is no time display.

56C

Display message when using Sous Vide. Temperature unit can be switched between C and F. It is displayed alternately with the cooking time.

boil

Display message when **Yogurt** is set to **High** mode.

Add Food

Display message when maximum water temperature for **Sous Vide** is reached. It will be displayed alternately.

End

Display message when the **Smart Cooking Program** or **Keep Warm** time is completed.

Food burn

Display message when the cooker detects overheating in the cooking chamber. See **Troubleshooting** section of this User Guide.

E I

Display message when an error is detected. See **Troubleshooting** section of this User Guide for all error codes, their definitions and how to deal with them.

Smart features

Auto-Save Cooking Mode and Time.

For Pressure Cooking Programs:

Select any of the **Pressure Cooking Programs**.

Once a pressure cooking program is selected, press the button repeatedly to cycle through **Low** or **High** for the desired pressure level. Optionally, use ▼ or ▲ and **Hour/Min** buttons to manually adjust cooking time.

Once cooking begins, the adjusted time and pressure level will be automatically saved to the selected cooking program and overrides the factory default settings. The next time you select the same cooking program, it will default to the previously used settings (both pressure level and time).

Any adjustments made on the cooking time after the cooking has begun (during cooking cycle) will not be saved.

For Non-pressure Cooking Programs:

Select any of the **Non-pressure Cooking Programs** (except **Sous Vide**).

Once a non-pressure cooking program is selected, press the button repeatedly to cycle through **Low, Med, High** (except **Sous Vide**) for the desired temperature. Optionally, use ▼ or ▲ and **Hour/Min** buttons to manually adjust cooking time regardless of the cooking mode selected.

If **Yogurt** is set to **High** mode, screen displays **boil** and no time adjustments can be made.

For **Sous Vide**, only the temperature and cooking time are saved.

Once **START** is pressed, the temperature level and cooking time are automatically saved to the selected cooking program and overrides the factory default settings. The next time you select the same cooking program, it will default to the previously used settings (both temperature and time).

Any adjustments made on the cooking time after the cooking has begun (during cooking cycle) will not be saved.

Delay timer.

Use **Delay** button to set delay time before the cooking cycle begins.

Note: The **Delay** function is not applicable for **Sauté, Yogurt** and **Sous Vide** programs.

1. Select any of the **Pressure Cooking Programs** or **Slow Cook**.
2. Adjust the settings of the selected cooking program, as desired.
3. Press **Delay**. Once it is selected, the indicator light illuminates. Screen displays **06:00** as the default **Delay** time.

Note: After pressing **Delay**, you cannot go back to adjust the settings of the selected cooking program. To make adjustments on the cooking program, press

- CANCEL** and enter the new settings.
- By default, the **Hour** field on the screen flashes when **Delay** is pressed.
 - To adjust **Delay** time in **hours**, use either ▼ or ▲ button.
 - To make adjustment on the **Minute** field, press **Delay** again then use either ▼ or ▲ button. **Minute** field flashes when it is selected.

Delay Time Range: 10 minutes – 24 hours

Hour: Adjustable by **1 hour**

Minute: Adjustable by **10 minutes**

Note: Press **Delay** button repeatedly to switch between **Hour** and **Minute** field on the screen.

- Once **Delay** time is set, press **START** to begin.

Note: If you wish to cancel the **Delay** timer when it's already started, just press the **Delay** button once. Cooker will proceed to the cooking cycle and the display will show **On** (for all **Pressure Cooking Programs**) and count down time (for **Slow Cook**)

- The **Delay** time will countdown until **00:00** then the selected cooking program starts.

Note: When the selected cooking program starts, display shows **On** for all **Pressure Cooking Programs**. For **Slow Cook**, the cooking time immediately counts down.

Auto keep warm

During program selection except for **Sauté**, **Yogurt** and **Sous Vide**, the **Keep Warm** indicator light automatically illuminates. This

indicates that the cooking program will go to **Auto Keep Warm** mode immediately after the cooking time is complete.

If you **DO NOT** wish to activate the **Auto Keep Warm** feature after the cooking cycle, press **Keep Warm** button to turn it off, anytime during program selection or during cooking process. The indicator light goes off to indicate that it is inactive.

Note:

- If **Auto Keep Warm** is active after the cooking cycle, screen displays the Keep Warm time counting up from **00:00**. Press **CANCEL** any time to stop the **Auto Keep Warm** mode.

Auto Keep Warm Time Range: 0 minute to 10 hours.

Adjustable keep warm function

The **Keep Warm** function can be used to reheat foods under **Low**, **Med**, **High** temperature levels. To activate, press **Keep Warm** button when the cooker is on standby mode. Press repeatedly to cycle through **Low**, **Med**, **High** and adjust the time using ▼ or ▲, and **Hour/Min** buttons, as desired.

Press **START** to begin **Keep Warm** time. Display shows the time counting up from **00:00** until the time set. After **Keep Warm** time is completed, screen displays **End**.

Keep Warm Time Adjustments: 10 minutes to 99 hours and 50 minutes.

Hour: Adjustable by **1 hour**

Minute: Adjustable by **10 minutes**

Lid safety lock system

The cooker has a built-in safety feature that prevents all functions from activating if the **Lid** is not properly locked/secured into place.

The display will show **Lid** and continuously beeps until the lid is properly closed. No program selection can be made. This is to prevent the cooking without the lid properly secured. The **Sauté** program must be used without the lid.

Restore smart cooking programs original settings.

To restore the original settings of the **Smart Cooking Programs** individually, press and hold the button of the **Smart Cooking Program** you wish to restore when the cooker is on standby mode until cooker beeps. The default settings of the cooking program will go back to the original.

Please refer to the **Smart Cooking Programs Table for the original default settings.*

To restore the original settings of the **Smart Cooking Programs** at once, press and hold **CANCEL** button when the cooker is on standby mode until cooker beeps.

Please refer to the **Smart Cooking Programs Table for the original default settings.*


Change temperature unit.

The Smart Pot has 2 temperature units – **°C** and **°F** which will be displayed on the screen only when using **Sous Vide**. Default temperature unit is **°C**.


To switch temperature units from **°C** to **°F** (and vice versa), press and hold the **Hour/Min** button when the unit is on standby mode until **C** flashes

on the screen. Press **+** repeatedly to switch between **Celsius** and **Fahrenheit**.

Sound On/Sound off.

Sound On: By default, the cooker's beep sound is **On**. When the unit is on standby mode, press and hold the ▲ button until  illuminates to indicate that the beep sound is activated.

Note: This can only be done if the beep sound has been previously turned off.

Sound Off: When the unit is on standby mode, press and hold the ▼ button until  illuminates to indicate that the beep sound is deactivated.

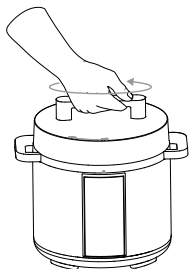
Note: Safety alerts beep sound cannot be turned off.

Getting started

Open and close lid

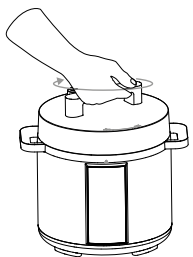
Open: Grip handle and turn lid in counter-clockwise until (☒▼) symbol on lid is aligned with (▲) symbol on cooker base rim. Lift the lid vertically from the cooker base.

***NOTE:** If you encounter any difficulty in opening and closing the lid, refer to the **Troubleshooting** section of the User Guide. Always check the cooker base rim and remove any food debris/residue to ensure lid will lock properly.



Close: Grip handle and lower down the lid to cooker base rim. Ensure that (☒▼) symbol on lid aligns with (▲) symbol on cooker base rim and rotate clockwise until (▼☒) symbol on lid is aligned with (▲) symbol on cooker base rim.

***NOTE:** Make sure that locking pin located at the back of lid is fully retracted into the lid. This indicates that lid is closed correctly.

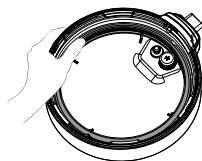


▲ *CAUTION: Inspect the lid to make sure that it is free from any damage prior to using your pressure cooker.

Install and remove sealing ring

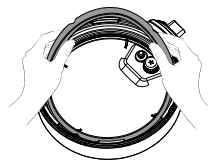
Install: Place the sealing ring inside the sealing ring rack and press into place. Ensure **entire** sealing is snug behind sealing ring rack. Sealing ring must be installed before use.

After closing lid, the sealing ring creates an airtight seal between lid and cooker base.



Remove: Gently pull sealing ring out from sealing ring rack and clean after every use.

***NOTE:** It is recommended to have more than one sealing ring. The sealing ring is an integral part of product safety. Only use authorized nutricook® sealing ring and replace your sealing ring every 12-18 months or when deformation or damage is noticed.



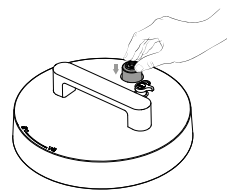
▲ *CAUTION: Regularly inspect your sealing ring for any damage as this will affect the product safety. Sealing ring may stretch over time. **DO NOT** use a stretched or damaged sealing ring. If puckering occurs, replace sealing ring.

▲ CAUTION: ALWAYS check for cuts or deformations in sealing ring prior to cooking. Failure to follow these instructions may cause food to discharge, which may lead to personal injury or property damage.

Install and remove pressure release valve

Install: Position pressure release valve on pressure release hole and press down.

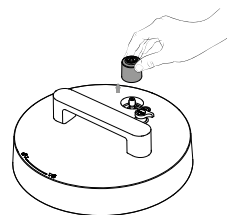
***NOTE:** The pressure release valve automatically releases pressure if excessive pressure builds up inside your cooker.



Remove: Pull pressure release valve up from pressure release hole.

Pressure release valve must be installed before use and cleaned frequently.

***NOTE:** Be aware that pressure release valve fits loosely when properly installed. It will safely remain in place even if lid is flipped over.

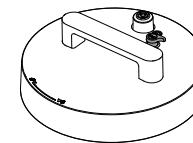


Using pressure release button

The pressure release button safely controls **Sealing** and **Venting** of the Smart Pot. It works along with the pressure release valve for **Sealing** and **Venting** pressure.

By default, the pressure release button is in **up** position (**Sealing** position). It must stay in **Sealing** position for all pressure cooking

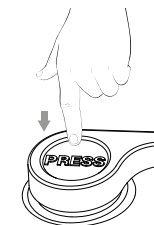
programs which include: **Rice, Oats, Bean, Meat, Soup, Steam, Cake** and **Pressure Cook**.



For **non-pressure cooking** programs which include: **Slow Cook, Keep Warm** and **Yogurt**, the pressure release button must be in **down** position (**Venting** position). To change the position from **Sealing** to **Venting**, simply press down the button. An audible click will sound to indicate that it is in **Venting** position.



Sealing Position



Venting Position

***NOTE:** Opening the lid while the pressure release button is in **Venting** position will automatically return it to **Sealing** position. An audible click will sound to indicate that it has moved up.

When venting pressure and contents inside the cooker continuously spatters, turn the pressure release button to return it to **Sealing** position.

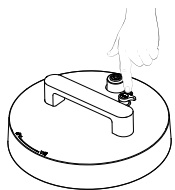
Install and remove float valve

When pressure builds up inside your cooker, the float valve pops up. This indicates the cooker is pressurized and prevents you from opening the lid. When the cooker is depressurized, the float valve drops down.

Note: Refer to **Venting** methods section of this user guide to safely release pressure.

Remove: Place one finger on top of the float valve (located in the upper part of the lid) and turn lid over. Detach the silicone cap from the float valve and remove float valve from top of lid.

Note: ALWAYS keep the float valve and silicone cap in a secure place after removing from the lid. Clean float valve to remove dried food debris after every use to avoid clogging. The float valve and silicone cap must be installed in the lid before operating your cooker.



Install: Insert float valve on the hole located on top of the lid. Place one finger on the float valve and turn lid over. On the bottom of lid, attach the silicone cap to the float valve.

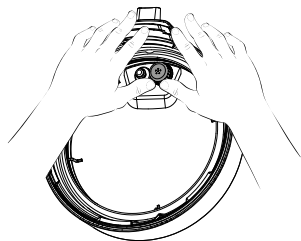
Note: The float valve and silicone cap must be installed in the lid before operating your cooker.

WARNING: NEVER touch the float valve while the cooker is pressurized to avoid burns.



Install and remove anti-block shield

The anti-block shield safely prevents food from entering the pressure release hole to avoid blockage and assist in proper pressure regulation.



Remove: Grip lid and firmly press against side of anti-block shield, pressing towards side of lid and up direction until it pops off.

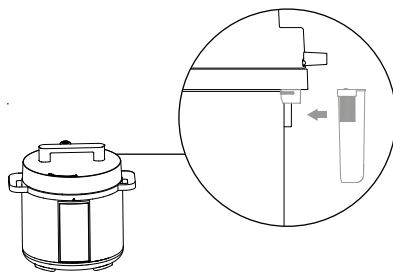
Note: The anti-block shield must be cleaned frequently to remove dried food debris.

Install: Place anti-block shield over prongs and press down until it snaps into position.

Note: ALWAYS make sure the anti-block shield is assembled in the lid before using your cooker.

Install condensation collector

Install: On back of cooker base, align grooves of the condensation collector over tabs and push condensation collector until it locks into place.



The condensation collector collects excess water in the cooker rim produced during the cooking process to prevent from interfering with other protection features. It must be installed before cooking and cleaned after every use.

Remove: Pull condensation collector away from cooker base. **DO NOT** pull down to avoid any damage.

Remove & clean inner pot

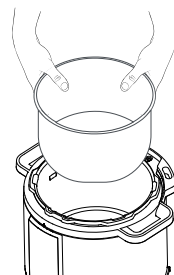
***Note: ALWAYS** check inner pot for dents or deformations prior to cooking.

Remove inner pot from cooker base and wash with hot water and dish soap before first use.

Wipe outer surfaces of inner pot and heating element to ensure they are dry and free of food debris. Failure to do so may damage the cooker.



Place inner pot into cooker base before cooking. Food must be placed only in the inner pot, not cooker base.



The inner pot is an integral part of product safety. Always use an authorized nutricook® inner pot made for this model when cooking. Failure to do so may cause personal injury or property damage.

CAUTION: To avoid risk of personal injury and/or property damage, **DO NOT** pour food or liquid into cooker base.

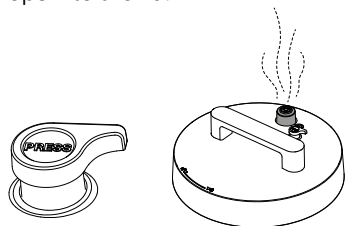
WARNING: DO NOT fill the inner pot over **PC MAX – 2/3 line** (Pressure Cooking Maximum), as indicated on the inner pot. Exercise extreme caution when cooking and venting food such as applesauce, cranberries, pearl barley, oatmeal, split peas, noodles, etc., as these foods may foam, froth, or spatter, and may clog the pressure release hole and/or pressure release valve. **DO NOT** fill the inner pot higher than the **– 1/2 line** when cooking these foods.

Venting methods

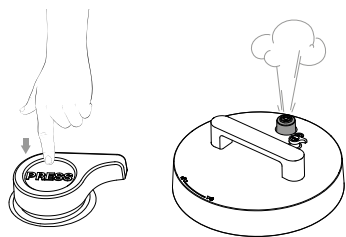
Once cooking completes, there are 2 methods to release pressure:

Quick Release (QR):

Press down Pressure release button, after cooking program is completed or stopped to vent out pressure/steam until the float valve drops into the lid.

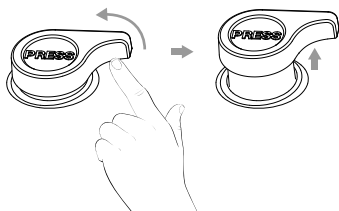


Sealing



Venting

If the food contents inside spatters during this process, turn the pressure release button back to **Sealing** position and try again after a few minutes. If spatter still occurs, use **Natural Release** method to let out remaining pressure.



NOTE: The **Quick Release** method is recommended for steamed vegetables and seafood to avoid overcooking. Be aware that the **Quick Release** is not suitable for food with large liquid volume or high starch content (e.g. porridge, stews, sticky liquids, soup, etc.). Food content may spatter out from the pressure release valve. Use **Natural Release** instead.

⚠ WARNING:

- **ALWAYS** keep hands and face away from the opening on the top of the pressure release valve when using **Quick Release**. The escaping steam is hot and can cause scalds, burns and serious injury.
- **DO NOT** lean over or touch the pressure release valve to avoid injury.
- **NEVER** pull out the pressure release valve when it is letting out steam.
- **DO NOT** cover the pressure release valve with a rag or cloth while steam is being released.

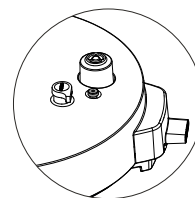
Natural Release (NR):

1. Leave the pressure release button in the **Sealing** position.
2. The cooker dissipates heat so pressure releases naturally overtime.
3. Allow cooker to cool down naturally until the float valve drops down.

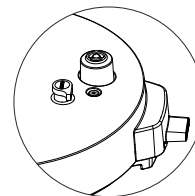
This may take 10 to 15 minutes or even longer, depending on the amount of food inside your cooker. After cooking is finished, cooker will be in **Auto Keep Warm** mode. (if **Auto Keep Warm** function is on)

Safe Lid Opening

Open the lid: To avoid vacuum suction on the lid, Press down Pressure release button to let in air when lifting the lid. Hold the lid handle, turn the lid counter-clockwise to the open position, and lift the lid up to open.



Float Valve Popped-out
indicates the cooker is still pressurized



Float Valve Dropped-down
indicates the cooker is depressurized

⚠ WARNING:

- **DO NOT** lean over or touch the pressure release valve.
- **DO NOT** force open the lid.
- **DO NOT** place unprotected skin over pressure release valve.
- **DO NOT** cover pressure release valve.

⚠ WARNING:

DO NOT open the pressure cooker until it has depressurized, and all internal pressure has been completely released. If the float valve is still up and/or lid is difficult to open, this indicates that the cooker is still pressurized – **DO NOT** force it open. Any pressure in the cooker can be hazardous. Opening appliance while it is still pressurized may lead to sudden release of hot contents and may cause burns or other injuries.

⚠ WARNING:

Contents of the pressure cooker are under extreme pressure while the float valve is still up. **NEVER** attempt to remove/open the lid while the float valve is still up. The cooker must be completely depressurized, and all pressure must be released. The float valve must be **down** before attempting to remove/open the lid. **NEVER ATTEMPT TO FORCE THE LID OPEN**. Any pressure in the cooker can be hazardous. Failure to follow the instructions may result in property damage and/or personal injury.

Initial test run

In order to familiarize yourself with the Smart Pot and start cooking with your favourite recipe, it is highly recommended for first time users to do a test run. This optional but recommended test run will complete in about 15 minutes.

1. Open and remove lid.
 2. Remove the inner pot from the cooker base.
 3. Add 3 cups (750 ml) water to the inner pot.
 4. Place the inner pot into the cooker base.
▲ WARNING: Ensure that the outer surface especially the bottom part of the inner pot is completely dry before placing in the cooker base.
 5. Place the pressure cooking lid in the cooker base rim and lock in properly.
 6. Ensure pressure release button is in **up (Sealing)** position.
Note:
 - For all pressure cooking programs, the pressure release button must be in **Sealing** position.
 7. Plug in cooker to a power outlet.
 8. Select **Pressure Cook** and adjust the time to **00:05** minutes using the ▼ button. Optionally, press **Keep Warm** to turn off **Auto Keep Warm** function.
 9. Press **START** to begin initial test run.
Note:
 - Once cooker starts, time adjustments made will be automatically saved to the **Pressure Cook** program.
 10. Screen displays **On** to indicate that cooker is **Preheating**.
 11. When maximum pressure level is reached, float valve pops out and screen displays countdown time.
 12. When the time is complete and **Keep Warm** function is turned off, screen displays **End**.
Note:
 - If **Auto Keep Warm** is activated, the cooker goes to **Keep Warm** mode immediately after the cycle and counts up from **00:00**.

 *See **Auto Keep Warm** section of this User Guide for more details.
 13. Use **Quick Release Venting** method to depressurize the pressure cooker.
▲ CAUTION: Always follow safety measures while venting pressure to avoid serious physical injury and property damage.
 14. Once all pressure from the inner pot has been completely released, open lid.
 15. Discard water and dry inner pot.
- You're all set. Start cooking!**

Sauté

Sauté is a non-pressure cooking program which can be used in place of pots and pans for simmering, browning and searing.

▲ WARNING:

- **DO NOT** use the pressure cooking lid on **Sauté**. Partially or fully closing the lid during sautéing could cause pressure to build up in the cooker which can be hazardous.
- **DO NOT** leave your cooker unattended when using the **Sauté** function.

| Cooking Program | Default Time | Time Range | Default Temperature | Temperature Level | Notes |
|-----------------|--------------|---------------------------------------|---------------------|-------------------|--|
| Sauté | 00:10 | 00:01 - 01:00 (1 minute to 1 hour) | Medium | Low | Simmering, thickening and reducing liquids |
| | | | | Medium | Pan searing or sauteing |
| | | | | High | Stir frying or browning meat. |

Follow the below steps for safe use.

1. Open and remove lid.
2. Ensure the inner pot is placed in the cooker base.
3. Plug in cooker to a power outlet.
4. Press **Sauté** button. Temperature level is defaulted to **Med**.
5. To set the desired temperature level – **Low/Med/High**, press the **Sauté** button repeatedly.
6. Adjust the cooking time using ▼ or ▲ button, as desired.
7. Press **START** to begin cooking.
Note:
 - Once cooking begins, time/temperature level adjustments made will be automatically saved to the **Sauté** program.
8. Screen displays countdown time to indicate that it is in cooking cycle.
9. When cooking time is complete, screen displays **End**.
 - **▲ WARNING:** – Never leave the cooker unattended when using **Sauté** as this program reaches high temperature which can burn the food in the pot.

Deglaze Inner Pot

After sautéing meat and other highly carbohydrate-rich foods like vegetables, browned food residues can stick on the inner pot due to caramelization. Before pressure cooking, these residues need to be dissolved using thin liquid like water, vegetable stock or broth to make

sure that food won't stick on the bottom of the inner pot and can also boost flavour of your food.

To deglaze:

Ensure **Sauté** program is completed and no cooking program is running. Pour a small amount of liquid in the inner pot and scrape the browned food residues using wooden or silicone spatula.

⚠ WARNING: Be careful when deglazing the inner pot as liquid can splash and may cause burns/scalding injuries especially when hot. **ALWAYS** use protective mitts while holding the inner pot.

Pressure cooking programs

These cooking programs use pressure for a time-efficient and energy-saving method of cooking EASY. DELICIOUS. NUTRITIOUS meals.

Includes: **Soup, Bean, Meat, Rice, Oats, Steam** and **Pressure Cook**.

| Cooking Programs | Default Time | Time Range | Default Pressure | Pressure Level | Notes |
|----------------------|--------------|--|------------------|----------------|--|
| Pressure Cook | 00:10 | 00:01 - 08:00 (1 minute to 8 hours) | High | High or Low | Manual programming. |
| Rice | 00:12 | 00:01 - 01:00 (1 minute to 1 hour) | Low | High or Low | For cooking medium and long-grain white rice. Use Natural Release method to vent out pressure after cooking cycle is completed so that the rice will not stick on the bottom of the inner pot. |
| Oats | 00:04 | 00:01 - 04:00 (1 minute to 4 hours) | High | High or Low | Always use Natural Release method to release pressure when cooking foods that expand. |

| Cooking Programs | Default Time | Time Range | Default Pressure | Pressure Level | Notes |
|------------------|--------------|--|------------------|----------------|--|
| Bean | 00:30 | 00:01 - 04:00 (1 minute to 4 hours) | High | High or Low | Adjust cook time based on bean/lentil texture desired. When cooking beans/lentils or legumes, always use Natural Release method to release pressure. Ensure dry beans/lentils are completely submerged in water. |
| Meat | 00:30 | 00:01 - 04:00 (1 minute to 4 hours) | High | High or Low | Adjust cook time based on the meat texture desired. Allow meat to rest for 5-30 minutes, depending in size. It will retain cooking juices for tender, succulent meat. When cooking meat or stew, always use Natural Release method to release pressure. DO NOT use Quick Release as food contents may spatter from the pressure release valve which can cause serious injury. |
| Soup | 00:30 | 00:01 - 04:00 (1 minute to 4 hours) | High | High or Low | Liquid remains clear due to lack of boiling motion. If you need the food content to be fully broken down, stir and mix the soup before serving. Always use Natural Release method to release pressure when cooking soup with a high starch content. |
| Steam | 00:10 | 00:01 - 04:00 (1 minute to 4 hours) | High | High or Low | Use the provided steam rack to elevate food above the cooking liquid. Use Quick Release method to release pressure and prevent food from overcooking. |

Follow the below steps for safe use.

1. Open and remove lid.
2. Remove the inner pot from the cooker base.
3. Add food including the liquid ingredients in the inner pot.
Note:
 - For pressure cooking programs, **DO NOT** fill the inner pot higher than the **PC MAX 2/3** line.
 - When cooking food that expand such as rice, beans and pasta, **DO NOT** fill the inner pot higher than the 1/2 line.
 - For certain recipes, use the provided steam rack to elevate food and avoid direct contact with liquids. This will also prevent the food from being stuck on the bottom of the inner pot.
4. Place the inner pot into the cooker base.
▲ WARNING: Ensure that the outer surface especially the bottom part of the inner pot is completely dry before placing in the cooker base.
5. Place the pressure cooking lid in the cooker base rim and lock in properly.
6. Ensure pressure release button is in **up (Sealing)** position.
Note:
 - For all pressure cooking programs, the pressure release button must be in **Sealing** position.
7. Plug in cooker to a power outlet.
8. Select a **Pressure Cooking Program** based on your recipe.
9. Press the selected **Pressure Cooking Program** repeatedly to switch between **Low** and **High** pressure to set the desired pressure level.
10. Optionally, adjust the cooking time using ▼ or ▲ button.
11. For every pressure cooking program selection, the **Auto Keep Warm** function is

automatically turned on which will be activated after the pressure cooking time has been completed. If you wish to turn off the **Auto Keep Warm** function, press the **Keep Warm** button. The indicator light goes off.

- Note:**
- You can deactivate the **Auto Keep Warm** function during pressure cooking program selection or during the cooking cycle.
 - The **Auto Keep Warm** is not recommended for Rice and other foods that may become overcooked when left in **Keep Warm** mode for too long.

12. Press **START** to begin cooking.
Note:
 - Once cooking begins, time adjustments made will be automatically saved to the selected Pressure cooking program.
13. Screen displays **On** to indicate that it is **Preheating**.
Note:
 - **Preheating** time (pressure building time) depends on the volume of food placed in the inner pot.
 - Pressure cooking cold or frozen foods will take longer time to build pressure.
14. When maximum pressure level is reached, float valve pops out and screen displays the countdown time.
15. When cooking time is complete and **Keep Warm** function is turned off, screen displays **End**.
Note:
 - If **Auto Keep Warm** is activated, the cooker goes to **Keep Warm** mode immediately after the cooking cycle and counts up from **00:00**.

*See Auto Keep Warm

section of this User Guide for more details.

16. Use the proper **Venting** method applicable to your recipe to depressurize the pressure cooker.
▲ CAUTION: Always follow safety measures while venting pressure to avoid serious physical injury and property damage.

▲ WARNING: Contents of the pressure cooker are under extreme pressure while the

float valve is still up. **NEVER** attempt to remove/open the lid while the float valve is still **up**. The cooker must be completely depressurized, and all pressure must be released. The float valve must be **down** before attempting to remove/open the lid. **NEVER ATTEMPT TO FORCE THE LID OPEN**. Any pressure in the cooker can be hazardous. Failure to follow the instructions may result in property damage and/or personal injury.

Slow cook

The **Slow Cook** program does not use pressure during the cooking process. This program cooks similar to common slow cookers using lower temperatures.

Note: When the lid is closed while initiating the **Slow Cook** program, the pressure release button must be in the **Venting** position. Optionally, use a glass lid for slow cooking.

| Cooking Programs | Default Time | Time Range | Default Temperature | Temperature Level | Notes |
|------------------|--------------|---|---------------------|-------------------|--|
| Slow Cook | 04:00 | 00:10 - 24:00 (10 minutes to 24 hours) | Medium | Low | Corresponds to Low setting on common slow cookers |
| | | | | Medium | Corresponds to Medium setting on common slow cookers |
| | | | | High | Corresponds to High setting on common slow cookers |

Follow the below steps for safe use.

1. Open and remove lid.
2. Remove the inner pot from the cooker base.
3. Add food including the liquid ingredients in the inner pot.

- Note:**
- **DO NOT** fill the inner pot higher than the **PC MAX 2/3** line.
 - When cooking food that expand such as rice, beans and pasta, **DO NOT** fill the inner pot higher than the 1/2 line.

4. Place the inner pot into the cooker base.
▲ WARNING: Ensure that the outside surface especially the bottom part of the inner pot is completely dry before placing in the cooker base.
5. Place the pressure cooking lid in the cooker base rim and lock in properly.
6. Press down pressure release button (**Venting** position)
Note:
 - When using **Slow Cook** program, the pressure release button must always be in Venting position and ensure that float valve does not pop up during the cooking cycle.
7. Plug in cooker to a power outlet.
8. Press **Slow Cook** button. Temperature level is defaulted to **Med**.
9. To set the desired temperature level – **Low/Med/High**, press the **Slow Cook** button repeatedly.
10. Adjust the cooking time using ▼ or ▲ button, as desired.
11. When **Slow Cook** is selected, the **Auto Keep Warm** function is automatically turned on which will be activated after the cooking time is complete. If you wish to turn off the **Auto Keep Warm** function, press the **Keep Warm** button. The indicator light goes off.
Note:
 - You can deactivate the auto Keep Warm function during cooking program selection or during the cooking cycle.
12. Press **START** to begin cooking.
Note:
 - Once cooking begins, time adjustments made will be automatically saved to the **Slow Cook** program and selected mode.
13. Screen displays the countdown time to indicate that it is in cooking cycle.
14. When cooking time is complete and **Keep Warm** function is turned off, screen displays **END**.

Note:

· If **Auto Keep Warm** is activated, the cooker goes to **Keep Warm** mode immediately after the cooking cycle and counts up from **00:00**.

*See **Auto Keep Warm** section of this User Guide for more details.

Yogurt

This is a non-pressure cooking program which is used for making **Yogurt**. It involves two steps – **Pasteurizing Milk** and **Culturing Yogurt**.

Note:

- Milk must reach a minimum of 72°C for pasteurization to occur.
- Allow pasteurized milk to cool to below 43°C. 8 hours is standard for fermentation, but a longer period will result in tangier yogurt.

| Inner Pot Size | Minimum Milk Volume | Maximum Milk Volume |
|----------------|---------------------|---------------------|
| 6L | 1000 ml (32 oz) | 3800 ml (128 oz) |
| 8L | 1500 ml (48 oz) | 5700 ml (192 oz) |

| Cooking Programs | Default Time | Time Range | Default Temperature | Temperature Level | Notes |
|------------------|--------------|--|---------------------|--------------------|---|
| Yogurt | 24:00 | 00:10 – 99:30 (10 minutes to 99 hours and 30 minutes) | Medium | Low | Lower temperature fermentation. |
| | 08:00 | 00:10 – 99:30 (10 minutes to 99 hours and 30 minutes) | | Medium | Fermenting milk after culture has been added. |
| | boil | not adjustable | High | Pasteurizing milk. | |

Follow the below steps for safe use.

Pasteurizing Milk

1. Open and remove lid.
2. Remove the inner pot from the cooker base.
3. Add unpasteurized milk in the inner pot.
4. Place the inner pot into the cooker base.
▲ WARNING: Ensure that the outside surface especially the bottom part of the inner pot is completely dry before placing

5. Place the pressure cooking lid in the cooker base rim and lock in properly.
6. Press down pressure release button (**Venting** position)
Note:
 - When using **Yogurt** program, the pressure release button must be in **Venting** position and ensure that float valve does not pop up during the cooking cycle.
7. Plug in cooker to a power outlet.

8. Press **Yogurt** button. Temperature level is defaulted to **Med**. Press again to select **High**. The screen displays **boil**.
Note:
 - When **Yogurt** function is set to **High** mode, no time adjustments can be made.
9. Press **START** button to begin cooking.
10. Once milk pasteurization is complete, cooker beeps and displays **End**.
11. Open the lid and check the temperature using a thermometer.
Note:
 - In order for pasteurization to occur, milk needs to reach temperature not lower than **72°C (161°F)**.

Adding Culture and Fermenting Yogurt

1. Allow pasteurized milk to cool down below **43°C (110°F)** and stir active culture.
2. Place the pressure cooking lid in the cooker base rim and lock in properly.
3. Press down pressure release button (**Venting** position)
Note:
 - When using **Yogurt** program, the pressure release button must be in **Venting** position and ensure that float valve does not pop up during the cooking cycle.
4. Press **Yogurt** button and set to **Med** mode. The screen displays **08:00**.
5. Optionally, adjust the fermentation time using ▼ or ▲ button, according to your recipe.
6. Press **START** button to begin cooking.
7. Once cooking begins, the screen displays time counting

- up from **00:00** until the time set.
8. Once fermentation is completed, cooker beeps and displays **End**.

Sous Vide

Sous Vide cooking maintains an accurate temperature to cook food in airtight sealed pouches while retaining natural juices for delicious results.

Adjustable Time Range: 10 minutes to 99 hours and 30 minutes.
Adjustable Temperature Range: 25°C-90°C/77°F-194°F (adjusted by ▲/▼ 1°C/1°F).

What you need (aside from the ingredients):

- Airtight or Vacuum Sealed Food Pouches – to hold the food before submerging in water.
- Food Thermometer – to check doneness of food.
- Tongs – to place and remove food pouches to and from the inner pot.
- Vacuum Sealer (optional).

While cooker is **Preheating**, season food and tightly seal the pouches.

Note:

- Lower cooking temperatures prevent foods from releasing more of their natural juices.
- Use longer cook times for thicker items or for a more tender taste.
- To ensure food contents in the pouches are submerged in water, pouches must be tightly sealed and remove air.
- To get a better sear after **Sous Vide** cooking, thoroughly pat food dry. Use the **Sauté** program to sear food.

▲ Warning: NEVER use bare hands to place pouches in the inner pot or when taking them after cooking to avoid burns.

1. Open and remove lid.
2. Remove the inner pot from the

- cooker base.
3. Fill 1/2 of the inner pot with warm water.
Note: DO NOT overfill the inner pot with water as this will overflow once the **Sous Vide** pouches are placed.
4. Place the inner pot into the cooker base.
▲ Warning: Ensure that the outside surface especially the bottom part of the inner pot is completely dry before placing in the cooker base.
5. Place the pressure cooking lid in the cooker base rim and lock in properly.
Note: The **Sous Vide** program can be used with or without the pressure cooking lid but it is recommended to be used to maintain temperature inside the inner pot.
6. Press down pressure release button to **Venting** position.
Note: When using **Sous Vide** program and the pressure cooking lid is locked, the pressure release button must always be in **Venting** position.
7. Plug in cooker to a power outlet.
8. Press **Sous Vide**.
Note: Screen displays temperature either in **°C** or **°F**. See **Change Temperature Unit** section of this user guide.
9. Adjust temperature in increments of **1°C/1°F** using ▲ or ▼ button.
10. Press **Sous Vide** again to switch the screen display to cooking time.
11. Adjust cooking time using ▲ or ▼ button. Use **Hour/Min** button

to toggle between **hour** and **minute** fields on the screen depending on the time that needs to be adjusted.

- Press **START** to begin cooking.

Note:

- Once the cooking begins, time and temperature adjustments made will be automatically saved to the **Sous Vide** program.

- Display shows **On** to indicate that unit has begun Preheating.
- Once the required temperature is reached, unit beeps and displays countdown time.
- Open lid and place sealed pouches on the water.
Note: The contents of the pouches must be submerged in the water but the sealed part must remain above the water line.

Warning: Use tongs to carefully submerged pouches in water and be careful of hot steam.

- Place the pressure cooking lid in the cooker base rim and lock in properly.

Note: When using **Sous Vide** program and the pressure cooking lid is locked, the pressure release button must always be in **Venting** position.

- Check the water periodically when using **Sous Vide** longer than 4 hours. Ensure the contents in the pouch remain submerged in water and add warm water to the inner pot, if required.

- When cooking time has been completed, screen displays **End**.

- Using a tong, remove the pouches from the inner pot. Carefully open the pouches and remove the contents. To check for doneness, use a thermometer.

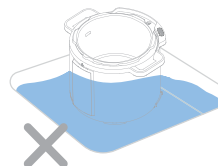
Care & maintenance

Warning: To avoid electric shock or damage to your cooker, **ALWAYS** press the **Cancel** button and unplug the power cord from the power supply outlet before cleaning. Make sure that all parts of your cooker have cooled down completely

Caution: **DO NOT** immerse the power cord or your cooker in water or any other liquids.

- DO NOT** use abrasive cleaners, steel wool, or scouring pads.
- Dry all parts thoroughly after cleaning, before using, or before storing your cooker.
- Make sure that no water enters your cooker's housing or the control panel.
- Make sure that all parts and surfaces are completely dry before connecting your cooker to a power outlet. Wet parts can cause electric shock.


| Parts and Accessories | Cleaning method and tips |
|---|---|
| Stainless steel inner pot | <ul style="list-style-type: none"> Wash the inner pot with warm soapy water. For tough and burned food residue, soak the inner pot in hot water for a few hours for easy cleaning. Rinse and dry completely. Ensure that the exterior surface of the pot is dry before placing in the cooker base. |
| Cooker base & power cord | <ul style="list-style-type: none"> Wipe the inner and outer surfaces, control panel and condensation rim with a soft, barely damp cloth. Take extra care when cleaning near the heating element and control panel. Water can damage them. Wipe the power cord with dry cloth. |
| Accessories <ul style="list-style-type: none"> Steam Rack Measuring Cup Condensation Collector | <ul style="list-style-type: none"> These items are all top rack dishwasher safe. We recommend rinsing them and giving them a quick brush using a dish brush to remove any dried food debris before washing them in the dishwasher. DO NOT use harsh chemical detergents, powders or scouring pads to clean these accessories. Ensure to empty any water from the condensation collector before cleaning. Ensure these accessories are dry before storing them. |
| Lid & parts <ul style="list-style-type: none"> Sealing Ring Pressure Release Valve Float Valve Float valve silicone cap Anti-block shield | <ul style="list-style-type: none"> Turn the lid upside down and put it on a clean, flat, and stable surface. Remove the sealing ring and pressure release valve, float valve, float valve silicone cap and anti-block shield by carefully pulling it away from the lid. Wash the lid with warm, soapy water and rinse. Wash the sealing ring and pressure release valve, float valve, float valve silicone cap and anti-block shield with warm, soapy water and rinse. Store sealing ring in a properly ventilated area to decrease residual odors of food. Ensure the lid and all parts are dry before putting them back in the lid. IMPORTANT TIP: To eliminate odors, soak the sealing ring in vinegar for 10-20 minutes and wash thoroughly after soaking. After cleaning, store the lid upside down on the cooker base. |



Warning: **DO NOT** immerse smart pot in water.

Troubleshooting

| Issue | Possible Cause | Solution |
|--|--|---|
| Difficulty closing lid. | The sealing ring is not properly installed | Check the position of the sealing ring and ensure it is properly installed in the sealing ring rack. |
| | The float valve is in the popped-up position. | Gently press the float valve downward using a long utensil. |
| Difficulty opening lid. | There is still pressure inside the cooker. | Release pressure by pressing down the pressure release button to Venting position. Ensure that the float valve dropped down before opening the lid. WARNING: Contents inside the pot under pressure can cause scalding injury, DO NOT attempt to force lid open. Always follow the Safe Lid Opening instructions in this user guide. |
| | The float valve is stuck in the popped-up position due to food debris or residue after Venting pressure. | Ensure steam is completely released by quick releasing pressure, then press float valve gently using a long utensil. Open lid cautiously and thoroughly clean float valve, surrounding area, and lid before next use. |
| Inner pot sticks with the lid when opening. | The inner pot may create suction while cooling, causing it to stick to the lid. | Press down pressure release button to Venting position to completely release pressure. |
| Steam leaks from side of lid. | There is no sealing ring in lid. | Install sealing ring properly. |
| | The sealing ring is damaged or not properly installed. | Replace sealing ring. Contact Customer Service to replace damaged sealing ring. |
| | Food debris attached to sealing ring. | Remove sealing ring and clean thoroughly. |
| | The lid is not properly closed. | Reposition lid and lock properly. |
| The float valve does not rise. | There is food debris on float valve. | Clean float valve thoroughly. |
| | Too little liquid in the inner pot. | Add thin, water-based liquid to inner pot based on size: 6L – 375 ml 8L – 500 ml |
| Minor steam is leaking from the pressure release valve. | The pressure release button is not in Sealing position. | Make sure pressure release button is properly in Sealing position. |
| | The cooker is regulating excess pressure. | This is completely normal. No action required. |
| Steam escapes from the pressure release valve while the pressure release button is in Sealing position. | The pressure release valve is not properly installed. | Ensure pressure release valve is properly installed. |
| | Pressure sensor control is not working. | Contact Customer Service. DO NOT attempt to use your cooker. |

| Issue | Possible Cause | Solution |
|---|--|--|
| Clicking or light cracking sounds is produced. | A sound produced by power switching and expanding pressure board when changing temperature. | This is completely normal. No action required. |
| | Exterior bottom of the inner pot is wet. | Ensure to wipe the exterior surface of the inner pot and heating element before inserting inner pot into cooker base. |
| Screen displays error codes and cooker beeps continuously. | E5 - Temperature sensor open circuit |  WARNING: Stop working when these error codes appear. Disconnect from power supply and contact Customer Service immediately. |
| | E6 - Temperature sensor short circuit | |
| | E1 - Bottom sensor open circuit | |
| | E2 - Bottom sensor short circuit | |
| | E8H - Faulty high pressure switch | |
| | E8L - Faulty low pressure switch | |
| | Lid - The lid is not closed properly | |
| Food burn - High temperature detected at the bottom of the inner pot. It will automatically stop heating and rework when the temperature reaches the normal level. | Reposition lid and ensure it is properly locked. NOTE: DO NOT use the lid during Saute . Press CANCEL and disconnect from power supply. Release pressure using the correct Venting method. Check the bottom of the inner pot and contact Customer Service for any assistance. | |

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SMART POT 2

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