



ELBA

INTELLIGENT PRESSURE COOKER MODEL: EPC-K2567(GD)

Owner's Manual

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following.

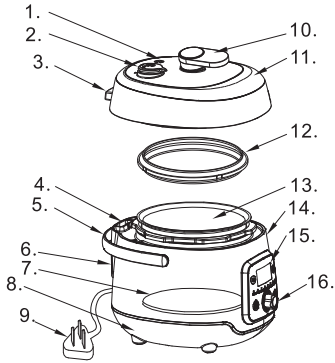
1. Read all instructions before using.
2. Be sure to use earthling switch socket, and the socket must be inserted tightly. Never use an universal socket shared with others electrical appliances.
3. Keep your hand and face away from the pressure limit valve when the hot air is releasing from the valve.
4. The inner pot, heating base and heating plate are very hot when in use or within sometime after shutdown, never touch them with your hand. Always allow it to cool down before handling.
5. Do not remove pot from heating plate before cooling. Remove with force will damage pot and heating plate.
6. Fill water or soup not more than "FULL" water line during operation, spillage from overflow when boiled may cause electric hazard.
7. Food and water shall be placed into the pot with the volume required during operation. If the water is not enough, food will probably not completely cooked and scorched, or maybe damage the product.
8. The valve for pressure limit shall be checked to keep clean.
9. Do not place any object nearby or cover or touch the pressure limit valve and float valve.
10. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or heating base in water or other liquid.
11. Operate the appliance on a flat and dry place. Always keep the appliance dry, especially the bottom of inner pot and heating plate. The appliance may be deformed or damaged when exposed to high heat or used in unstable surroundings (excess water or humidity).
12. Make sure the outer surface of the pot and the heating plate is clean and dry before plug-in.
13. Unplug from outlet when not in use and before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning the appliance.
14. The use of accessory attachment not recommended by the manufacturer may result in fire, electric shock or injury to persons.
15. Do not use the appliances outdoors and other than intended use.
16. Do not let cord hang over edge of table or counter, or touch hot surface.
17. Do not place on or near a hot gas or electric burner, or in a heated oven.
18. This appliance is not intended for use by person (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
19. Be sure to use the specific pot to the product, and do not put other pots on the heating plate of this product for cooking.
20. The non-stick inner pot is only design available for this appliance. Do not put the inner pot on the other stove to heat. Do not put other pot on the heating of this appliance for heating.
21. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
22. In case any defects are found to avoid any dangers, please do not disassemble the units by own. Please send the appliance to the nearest authorized dealer or after sales service center for examination and repair.

PRODUCT FEATURES

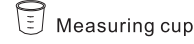
Adopting the latest technology, ELBA Intelligent Pressure Cooker is a new kind of cooker combining all the advantages of pressure cooker, rice cooker and stewing pot, and at the same time remedy all the shortcomings of the pots above mentioned. Auto controlled by micro-computer for the temperature and pressure, and featured by advanced construction, innovative appearance, save and reliable, practical multi-function, convenient operation, energy-saving, time saving and maintain the nutrition, auto pressure cooker is the ideal cooker for nowadays family and the 3-in-1 substitute for common pressure cooker, rice cooker and stew pot.

1. Multi-function of cooking rice, cereals, baby congee, yogurt, steam, porridge, soup, cake, bean, tendon, etc.
2. After select your desired cooking functions, cooking will perform automatically with auto temperature and pressure. When cooking function fulfilled, warm-keeping will take place.
3. Users can preset the time. The appliance will finish the cooling cycle according to the desired schedule.
4. Energy-saving and time-saving: Porridge/Soup and Bean/Tendon functions save the electric power by above 60% comparing to rice cooker and time saved by 40%.
5. Completely sealed cooking can maintain maximized nutrition.
6. Non-stick inner pot with easy-clean materials.
7. Safety features as follows:
 - **Open-and-close Lid Safety device:** with this device, the appliance will not start pressurizing when the lid is not closed and locked properly. Contrarily, the lid cannot be opened if the appliance is filled with pressure.
 - **Pressure Control Device:** According to the pressure scale inside, the appliance will adjust the power automatically.
 - **Pressure Limit Valve:** The valve can exhaust air automatically when the pressure inside exceeds the preset value, beside the protection of the pressure control device and the thermostat.
 - **Anti-block Cover:** It prevents any food material from blocking the pressure limit valve.
 - **Pressure Relief Device:** When the appliance reaches the preset maximum pressure value, the inner pot will move down along the outer pot because of the pressure relief device underside. After that, it will separate from the sealing ring, so that the exclusive pressure can be relieved. As a result, explosion will never happen.
 - **Thermostat:** The power will be automatically turned off when the temperature of the inner pot reach the preset value, or the appliance is incorrectly electrified without any food inside.
 - **Thermal fuse:** The circuit will be cut off when the appliance reaches the maximum temperature.

PRODUCT DESCRIPTION



Accessories:

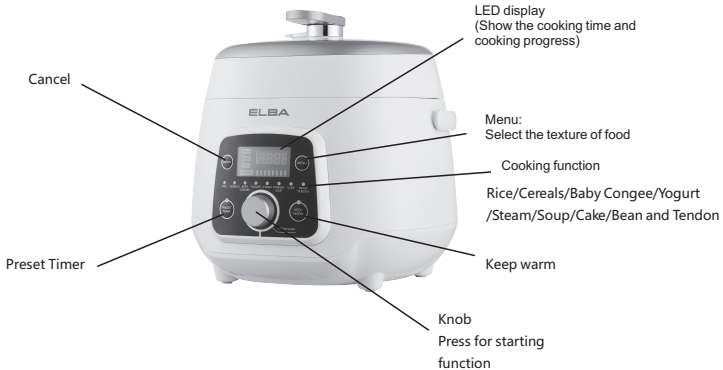


Part no.	Description	Part no.	Description
1	Float valve	9	Power cord and plug
2	Pressure limit valve	10	Lid handle
3	Cover lock	11	Lid
4	Cover lock hole	12	Sealing ring
5	Handle	13	Inner pot
6	Condensation collector	14	Housing
7	Heating plate	15	Electronic control panel
8	Base	16	Control knob

TECHNICAL PARAMETER

Capacity	Voltage	Power	Working Pressure	Pressure Limit	Temperature of Warmth-keeping
2.5L	220-240V~50/60Hz	600-715W	40-60kPa	100kPa	60-80°C

Control Panel



LED Display & Function keys instruction:

1.	LED display	LED display show the content in red color. The content include cooking time and progress
2.	Preset timer	Preset timer from 01-24 hours, cooker will start to cook, after the preset timer is finished. Preset timer cannot be used under yogurt and cake function
3.	Start / Knob	Turn the control knob to select the cooking function and press the knob for starting the selected function
4.	Cancel	Stop the function that you selected
5.	Menu	Select the texture of food (The cooking time will be affected by this function)
6.	Keep Warm	Keep warm temperature(60-80°C) & Time (the max. 12 hours) It is not recommend for keeping the food warm more than 6 hrs
7.	Rice	Default cooking time is 16 minutes
8.	Cereals	Default cooking time is 24 minutes
9.	Baby congee	Default cooking time is 46 minutes
10.	Yogurt	Default cooking time is 8 hours
11.	Steam	Default cooking time is 9 minutes
12.	Porridge / Soup	Default cooking time is 44 minutes
13.	Cake	Default cooking time is 50 minutes
14.	Bean/Tendon	Default cooking time is 30 minutes

PREPARATION FOR FIRST USE

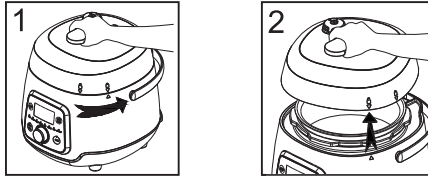
1. Remove all packaging materials. Check to make sure the appliance is not damaged. In case of any damage return the appliance to the nearest authorized dealer or after sales service center for examination and repair.
2. Before first use, clean the non-stick inner pot and lid thoroughly by cleaning with damp sponge and mild cleaning detergent.
3. It is recommended to fill in only the plain water and select one of the cooking functions, you can have better understand the whole process of the cooker running, and after that you can add the ingredients to try other function.

Important note:

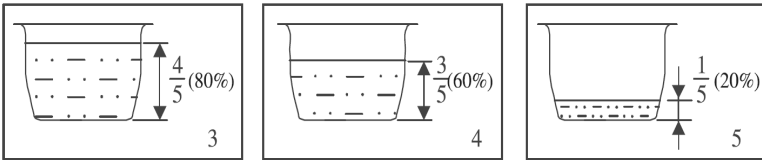
- ❖ Make sure the bottom of the inner pot is completely dry before inserting into the heating element.
- ❖ Do not power on the appliance before completing the above steps except step no 3.

BEFORE OPERATING THE APPLIANCE

1. Remove the lid. Hold tight of the lid handle, turn the lid in counter clockwise direction to the utmost, and pull up the lid (Fig.1 and 2).

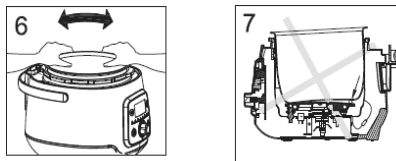


2. Pick up the inner pot. Fill in food and water. Remember the volume of food and water cannot exceed four over five of the pot volume. Easy-expanding food in water could not exceed third-fifth. Volume of food and water could not be less than one over five (see Fig.3, 4 and 5). If water is less than minimum level, food would not be completely cooked, or some part will be overcooked. If water is exceeding maximum level, water may splash out and damaged the cooker.

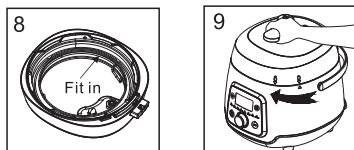


*Rice in 2.5L cooker shall be maximum 4 cups.

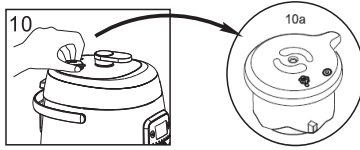
3. Before putting in the inner pot into the appliance, please wipe the bottom of the inner pot and the heating plate. Please ensure that there is no other utility is within the appliance and on the surface of the heating plate. After place the inner pot into the appliance, rotate the inner pot in both direction lightly in order to ensure it was placed properly into the heating plate. (Fig. 6 and 7).



4. Close and lock the lid
 - ❖ Please check whether the Sealing Ring is well installed to the inner lid cover.
 - ❖ Rotate the Sealing Ring in both directions in order to ensure it is installed in a balance position.
 - ❖ Hold the lid handle and put it on the side of position limit level, turn it in clockwise to lock position. A sound "Crack" indicates the lid is locked. (see Fig. 8 and 9)



- Place the pressure limit valve properly and ensure arrow is pointing on the “●”, then check whether the float is down. (The float should be down for sealing before cooking) (Fig. 10 and 10a)



- Connect the plug to the wall socket and switch on the power, the LED display of appliance shows “--” and you will hear a beep sound. (Please ensure the plug is perfectly connect with the socket.)

OPERATING THE APPLIANCE

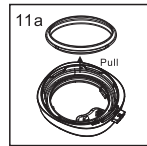
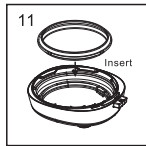
- After switch on the appliance and then followed by turning he control knob to select desired cooking functions, the corresponding function indicator light will light up and the display screen will show the default cooking time.
- After selected the cooking function, press the “Menu” icon, you will hear a beep sound and the corresponding texture options and light will show on the display screen. Continue by turning the control knob or pressing the “Menu” icon to select desired texture “MILD”, “NORMAL”, and “RICH”. The cooking time will be affected by selecting different texture.
- After selected the cooking function and texture, continue press the control knob to start cooking. The display will show the “Progress” of operating in 8 grids of indicator light and the blue light of knob will light up until finish cooking.
- After the cooking operation finished, the appliance will automatically switch to “Keep Warm” mode. The display will show “b” and now the keep warm function indicator light will light up. The maximum default timer of keep warm is 12 hours. But, it is not recommended to keep warm more than 6 hours in order to keep the quality and nutrition food. It is normal phenomenon if there is steam and some water drops emit from the heat exhaust valve.
- To cancel the keep warm function, press “Cancel” icon. After that, place the pressure limit valve carefully and slowly pointing arrow to “☁” to exhaust the air. Generally, it consumes 30mins. (Fig. 10 and 10a)
 - ❖ If manually exhausting the heat, please cover a damp cloth on the heat, please cover a damp cloth on the heat exhaust position until the floating valve is subsided, otherwise you may get burns due to the hot steam spurting.
 - ❖ When the fluid food such as porridge or soup is cooked. Please wait for the appliance exhausting all the heat until the floating valve is subsided before opening the lid.

OPERATING THE APPLIANCE – (TIMER MODE)

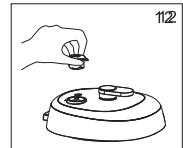
- After selected the cooking function, press the “Preset Timer” icon and the display screen will flash and show “01:00” (hour). To set the desired preset time, press the preset timer and select between the ranges of 00:05 minute to 24:00 hour. The timer can be adjusted at the interval of 5 minutes each time the icon is pressed. After setting the timer and function, press the control knob and the display screen will start to count down by showing the remaining time. (Note: Yogurt and Cake function is not allow to use the preset timer.)

CLEANING INSTRUCTION

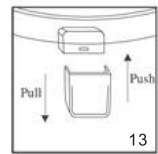
1. Before cleaning, always turn off the appliance and unplug the power plug from the power supply. Allow the heating base to completely cool down, and then remove the non-stick inner pot from the heating base.
2. Do not immerse the power cord, plug, and the appliance into water or rinse under the tap.
3. Do not use any abrasive scouring agents, steel wool, metal objects, hot cleaning agents or disinfectants, since they can damage the appliance.
4. Clean the non-stick inner pot with a little dishwashing detergent added. Please be careful not to damage the inner coating. Rinse thoroughly and dry completely.
5. Rinse the underside of lid cover including the sealing ring, pressure limit valve, anti-block cover, air escape and float valve, then dry thoroughly.
6. For sealing ring cleaning, pull out the sealing ring. Rinse and dry. After clean and dry, install the sealing ring properly. (Fig. 11 and 11a)



7. For the air valve cleaning, take it out and rinse thoroughly with water. Place it back when dry properly. (Fig.12)



8. Remove the condensation collector and clean it with water. Then re-install back to its position. Clean the upper ring with a damp cloth. (Fig.13)



TROUBLESHOOTING CODE– (FAULTY CODE)

Screen Display	Fault Detected
E1	Heat sensor open circuit or short circuit / No pot is detected
E2	Short Circuit of Sensor
E3	Overheated / Dry-boiled
E4	Failure of all buttons

Solution: Power off the appliance and unplug from the wall outlet. Connect the plug to the wall outlet again and power on. If the display screen show either “E1”, “E2”, “E3”, or “E4”, please send the appliance to the nearest service centre or a similar qualified person for checking.

TROUBLESHOOTING GUIDE

NO.	TROUBLESHOOTING	GUIDE
1	Difficulty in closing the cover a. Improper placement of the Sealing Ring b. Float blocks the push pole	Place the Sealing Ring in correct way
		Slightly push the pole by hand
2	Difficulty in opening the lid after exhaust a. Float valve is unable to fall after air is released	Press lightly the float by a damp cloth
3	Air leakage from lid a. No Sealing Ring b. Food dregs on Sealing Ring c. Broken Sealing Ring d. Cover closed improperly	Place on the Sealing Ring
		Clean the Sealing Ring
		Change the Sealing Ring
		Open and Close the lid again
4	Float's air leakage a. Food dregs on Sealing Ring or float b. Broken Sealing Ring or float	Clean the Sealing Ring and float
		Change the Sealing Ring or float
5	Float's unable to raise a. The air valve is not place properly b. Inadequate food and water c. Leakage of air valve or the lid	Place the device to “ ● ”
		Put the food and water in according to the provision in Operation part
		Send to service center for repairing

NOTICE

This product must not be disposed together with domestic waste. It has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help to save natural resources and make sure the product is disposed in an environmental friendly and healthy way.



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