



ELBA

PRESSURE COOKER MODEL: EPC-N4062(BL) 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.

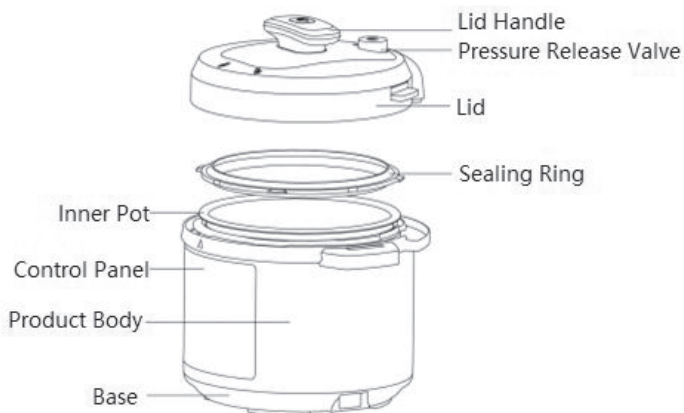
1. Read all instructions.
2. Be sure to use earthing switch socket, and the socket must be inserted tightly. Never use a universal socket shared with others electrical appliances.
3. Keep your hand and face away from the pressure limit valve when the hot air is releasing from the valve.
4. The inner 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 "4/5" 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 blockage free.
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 any 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 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 stockpot.

1. Multi-function of cooking rice, porridge, soup, meat, stir fry, stew, beef, cake and etc.
2. The appliance has set up a series of program of cooking functions depending on different food material, and cooking experience. When the cooking cycle completes, it will automatically keep warm with buzzer sound.
3. Users can preset the time. The appliance will finish the cooling cycle according to the desired schedule.
4. With the high thermal efficiency and time-saving, the appliance can save up to 60% electricity and up to 40% time for porridge, soup, and braising food cooking comparing to electric rice cooker.
5. Completely sealed cooking can maintain maximized nutrition.
6. The special designed sealing ring not only ensures the perfect match between the lid and the inner pot, but also makes the close-open process easier.
7. Non-stick inner pot with easy-clean materials.

PRODUCT DESCRIPTION



CONTROL PANEL



LED DISPLAY AND GENERAL FUNCTION KEY INSTRUCTION

1.	LED DISPLAY	LED display show the content of cooking time and progress.
2.	WARM / CANCEL	a) Keep warm temperature (60°C - 80°C) & Time (the max. 24 hours) *It is not recommended for keeping the food warm more than 5 hours Press Cancel to stop the cooking operation or keep warm
3.	PRE-SET	Preset timer from 02-24 hours, the cooker will start to countdown the time after you have selected the cooking function, the pre-set and selected cooking program indicate will light up, it shows delay time in setting. Green "safe Mode" light up, appliance starts working and goes to countdown time period. When countdown time finish, cooking program complete.
4.	START	After selected desired function, press to start the cooking program
5.	+	Adjust to increase time setting
6.	-	Adjust to decrease time setting
7.	RICE	Press the button, digital timer setting shown on screen, green "Safe Mode" light up, "Rice" light up, press "start" button to start cooking
8.	PORRIDGE	Press the button, digital timer setting shown on screen, green "Safe Mode" light up, "Porridge" light up, press "start" button to start cooking
9.	SOUP	Press the button, digital timer setting shown on screen, green "Safe Mode" light up, "Soup" light up, press "start" button to start cooking
10.	STEW	Press the button, digital timer shown on screen, green "Safe Mode" light up, "Stew" light up, press "start" button to start cooking

11.	MEAT	Press the button, digital timer setting shown on screen, green "Safe Mode" light up, "Meat" light up, press "start" button to start cooking
12.	TENDON	Press the button, digital timer setting shown on screen, green "Safe Mode" light up, "Tendon" light up, press "start" button to start cooking
13.	BEEF/ MUTTON	Press the button, digital timer setting shown on screen, green "Safe Mode" light up, "Beef/ Tendon" light up, press "start" button to start cooking
14.	BEANS	Press the button, digital timer setting shown on screen, green "Safe Mode" light up, "Beans" light up, press "start" button to start cooking
15.	STIR FRY	Press the button, digital timer setting shown on screen, green "Safe Mode" light up, "Stir Fry" light up, press "Stir Fry" button to start cooking. Can use stir fry without lid
16.	STEAMED CAKE	Press the button, digital timer setting shown on screen, green "Safe Mode" light up, "Steamed Cake" light up, press "Steamed Cake" button to start cooking

Note:

If lid cover not closed correctly, the green "Safety Mode" light will not be on. Screen will show "OPEN". Please check and make sure the lid cover closed correctly, then start to cook again.

Function	Cooking Time (Minutes)	Function	Cooking Time (Minutes)
	Default Time		Default Time
"+"	Increase time 1 min	Tendon	0:45
"-"	Decrease time 1 min	Meat	0:30
Plug On	0:22	Beef/ Mutton	0:45
Porridge	0:35	Beans	0:50
Soup	0:50	Stir Fry	0:20
Stew	0:25	Steamed cake	0:40





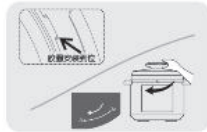
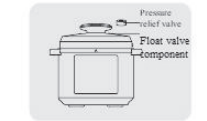
PREPARATION FOR FIRST USE

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.

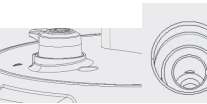

Note:

- ❖ **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.**

PREPARATION BEFORE COOKING

<p>1. Fix the water collection box Confirm whether the water collection box is fix into position. If not, fix the water collection box onto the water collection ring as shown in the figure.</p>	
<p>2. Open the lid Before opening the lid, ensure that the float has fallen. Hold the upper lid handle with hand, turn the lid in the cover opening direction to the limiting side, and then lift up the upper cover.</p>	
<p>3. Take out the non-stick inner pot, and put food and water in the inner pot Food and water may not exceed the maximum indicator mark of the inner pot, and may not less than the minimum indicator mark of the inner pot. When rice to cook, please refer to the tick mark of rice.</p>	
<p>4. Put the non-stick inner pot into the product body Before it is put in, please keep the inner pot and the heating plate clean and dry. When putting in the inner pot, ensure that the heating plate and the inner pot contact well without jam.</p>	
<p>5. Close the lid</p> <ul style="list-style-type: none"> • Confirm that the seal ring's buckle has been put into the square hole of the upper cover. Note that the seal ring fits well in the inner side of the upper lid. • Hold the upper lid handle with hand, and turn the cover in the direction of cover closing. 	 <p>Rubber ring fix in place</p>
<p>6. Place the pressure relief valve at a proper position, and check whether the float falls. The float falls before heating operation</p>	

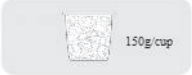



Open Lid Cover

<p>1. Make sure the float valve down before open the lid cover</p>	
<p>2. When open the lid cover, please hold the upper cover handle with hand, turn the handle in the direction of cover opening until it reaches the cover opening identification position, and then lift up the lid cover</p>	

Attention:

When the float does not fall, please do not touch the pressure release valve or open the cover by force as to avoid burnt.

COOKING TIPS




<p>1. Measure the necessary rice quantity with the measuring cup, and wash it clean. One measuring cup is about 150 grams.</p>	
<p>2. Put the cleaned rice into the inner pot. Refer to the indicator mark to add an appropriate amount of water.</p>	
<p>3. Put the inner pot into the cooker body. • Refer to Preparation before cooking.</p>	
<p>4. Close the lid in place, connect power supply, and select the corresponding functions. At the end of cooking, when the float falls, you can open the lid and enjoy all kinds of nutritious and healthy rice.</p>	

Note:





- ❖ Proper use of the measuring cups
- ❖ For beans and other hard-boiled ingredients, please soak the hard-boiled ingredient first. The soaking time is 1-2 hours for mung beans, 4-6 hours for soybeans / red beans and 8-10 hours for black beans.
- ❖ When the float does not fall, please do not touch the pressure relief valve, and please do not open the cover by force so as to prevent burns.
- ❖ Although the appliance features a 24-hour Keep Warm function, it is not advised to leave cooked food in the inner pot overnight as it may spoil the food.

➤ For Cooking Porridge

<p>1. After all materials necessary to be cooked are processed and cleaned, put them together into the inner pot, and add an appropriate amount of water.</p> <ul style="list-style-type: none"> • For general porridge, the proportion of rice and water at 1:7 will be favorable, For general soup, it is favorable that water covers ingredient or is slightly higher than materials. 	
<p>2. Put the inner pot into the product body. • Refer to Preparation before cooking step 4.</p>	
<p>3. Close the cover in place, connect power supply, and select the corresponding function (refer to the instructions of cooking process). After cooking, when the float falls, you can open the cover and enjoy the delicious food.</p>	


➤ **For Cooking Stewed meat, bean with tendons, beef and mutton, chicken and duck and ribs**

<p>1. After all the ingredients for cooking are processed, put them into the inner pot together, and add appropriate amount of water according to the cooking order: Generally, if the main ingredients contain more water (such as tomato and radish) or the amount of liquid seasoning has completely covered the bottom of the pot, you can add 1 cup of water. Otherwise, add 1 or 2 cups of water.</p>	
<p>2. Put the inner pot into the cooker body. • Refer to Preparation before cooking step 4.</p>	
<p>3. Close the lid in place, connect power supply, select the corresponding functions. At the end of cooking, when the float falls, you can open the cover and enjoy your delicious food.</p>	

Note:

- ❖ Before the float falls down, never open the cover by force so as not to cause burns.
- ❖ The “meat” function is suitable to cook dishes with poultry as the main ingredient.
- ❖ The “bean” function is suitable to cook dishes and soup with hard-to-cook materials such as pettitoes and tendons as main ingredients. Before bean is cooked, it is recommended that it should be immersed for 2-8 hours.


STIR FRY FUNCTION

<p>1. Open the cover.</p>	
<p>2. Put food into the cooker and add an appropriate amount of ingredient.</p>	
<p>3. Press for stir fry function for cooking</p>	

Note:






- ❖ When function of cooking with the cover open is used, please open the lid. The cooking duration of the function of cooking for stir fry is about 20 minutes. If required, you may end cooking earlier.
- ❖ Use only wooden or silicon spatula or turner to avoid damage to the inner pot.

STEAMED CAKE

<p>1. Open the cover.</p>	
<p>2. Put batter into the inner pot.</p>	
<p>3. Press for steamed cake function to start the program.</p>	

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.

<p>1. Use clean wet cloth to wipe the cooker body clean. It is prohibited to rinse and soak the cooker body with water so as not to cause an electric shock or short circuit.</p>	
<p>2. Inner pot cleaning: Please use sponge or other soft cleaning items to wash the liner clean, and wipe its surface dry. Rinse thoroughly and dry completely.</p>	
<p>3. After opening the cover, hold the handle of the cover, turn it clockwise to remove the cover for cleaning, and then mount it in a reverse direction. Note: The upper cover is the same as the cooker body. It is recommended that the upper cover be disassembled according to this method.</p>	
<p>4. Wash the upper cover inside with water, including seal rings, pressure relief valves, bleeder pipes, floats, etc and then wipe it clean with clean wet cloth.</p>	
<p>5. Upon completion of cleaning and maintenance, please confirm that anti-blocking parts, seal rings, pressure relief valves, etc have been properly mounted.</p>	

TROUBLESHOOTING GUIDE

No.	Problem	Failure cause	Troubleshooting
1	Difficulty in Cover Closing	The seal ring fails to be properly placed	Please seal rings properly
2	Difficulty in Cover Opening	After air release, the float fails to fall	Gently push the float with chopsticks
		There is pressure in the cooker	Open the cover after the cooker' pressure drops and the float falls
3	Air Leak from Upper Cover	Failure to place the seal ring	Check whether the seal ring is properly placed as required
		There are food dregs stuck on the float's seal ring	Clean the seal ring
		Wear and tear of seal ring	To be deliver to After-sale Service Division for repair
4	Air leak from Float	There are food dregs stuck on the float's seal ring	Clean the float's seal ring
		Wear and tear of seal rings	Replace the float seal ring
5	The float is unable to rise	There is too little food and water in the cooker	Failure to place an appropriate amount of food and water as required
		Air leak from upper cover or pressure relief valve	To be deliver to After-sale Service Division for repair
6	The display screen fails to be on after electrified	Poor contact of power socket	Please check the power socket
		Poor contact of power socket	To be deliver to After-sale Service Division for repair

TROUBLESHOOTING CODE– (FAULTY CODE)

Screen Display	Fault Detected
E1	Temperature sensor is open circuited
E2	Temperature sensor short circuit
E8	Pressure switch open circuit

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