

GoWISE USA®

Instruction Manual

Electric Pressure Cooker

GW22606/GW22609/GW22610



GoWISE USA®

www.gowiseusa.com

sales@gowiseusa.com

1-855-233-9199

- Thank you for purchasing this *GoWISE USA®* Electric Pressure Cooker.
- To ensure correct use of this appliance, read these instructions carefully and thoroughly.
- Please keep the manual for future reference.

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PRODUCT INTRODUCTION

GoWISE USA® GW22606/GW22609/GW22610 is a new model of programmable pressure cooker. It is an 8-in-1 multifunction cooker: pressure cooker, rice cooker, bean cooker, food warmer, steamer, sauté, brown, and slow cooker. The pressure is preset depending on what cooking option you use. It has 10 cooking options with preset times that make cooking easy for you. They are “Brown Rice”, “White Rice”, “Steam”, “Soup”, “Meat”, “Beans”, “Sauté”, “Brown”, “Slow Cook” and a manual time setter, “Pressure Time +” and “Pressure Time –” for those who want to do it themselves. It also features a delay timer for people who want their food to be cooked and ready by a certain time and a pressure reading display to show how much pressure is being used for the duration of the cooking time. It comes with a stainless steel steam rack, rice scooper, and measuring cup.

SPECIFICATIONS

- **Working Pressure :** 60-70kPa (8.7 -10.2 psi)
- **Steam Release Pressure Unit:** 90-130kPa(13.1 - 18.9 psi)
- **Working Temperature Range:** 115°C (239°F) at pressure setting;
- **“Keep Warm” Function:** No Time Limit, 145°F - 158°F (65°C - 70°C)
- **“Slow Cook” Function :** 0.5 – 10 hours, 176°F 180°F (80°C - 82°C)
- **Saute Function:** Up to 30 mins, 257°F - 293°F (125°C - 145°C)
- **Brown Function :** Up to 30 mins, 320°F - 329°F (160°C - 165°C)

MODEL	POWER SUPPLY	RATED POWER	VOLUME	CALIBER OF INNER POT (H x inner rim x Outer rim)	WEIGHT	DIMENSION (L x W x H)
GW22601	120V, 60Hz	1000W	6 QT	6.5"x8.8"x9.5"	16 LBS	9.5"x 11.5"x13"
GW22602	120V, 60Hz	800W	4 QT	5"x 8"x 9"	13 LBS	8" x 10.8" x 11"
GW22606	120V, 60Hz	1300W	8 QT	7"x 9.5"x 10.5"	19 LBS	10" x 12" 14"
ACCESSORIES	Rice Paddle, Measuring Cup, Condensation Water Collector, and User Manual					

IMPORTANT SAFEGUARDS

1. READ THE MANUAL.
2. This appliance cooks under pressure; please do not attempt to remove the lid while the cooker is operating. Improper use may result in scalding or injury.
3. Do not touch hot surfaces. Always use the handles.
4. Do not overfill the cooking pot because food such as rice or vegetables may expand during cooking. Overfilling the cooker may result in developing more pressure or clogging the vent pipe.
5. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker at all.
6. Do not use this cooker for pressure frying with oil.
7. Always check the pressure release vent for clogs before use.
8. Do not immerse cord, plugs, or appliance in water or any other liquids to avoid electrical

shock.

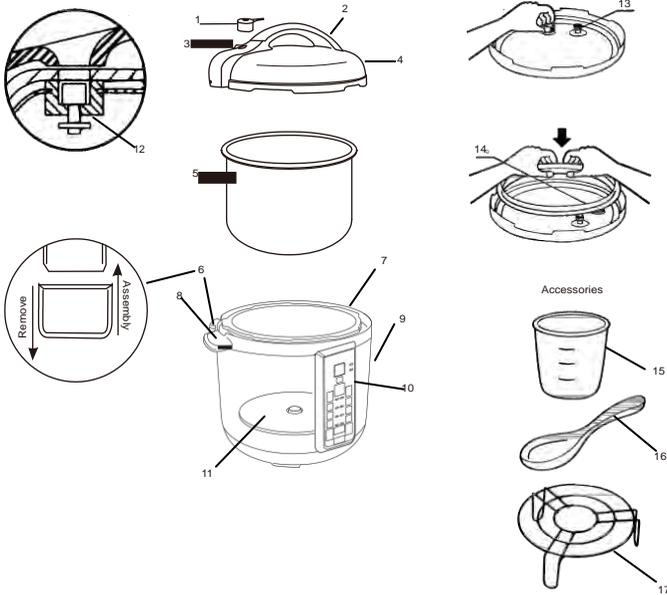
9. Keep away from children. This appliance is not intended for use by children.
10. Unplug the appliance when not in use and before cleaning. Wait for the parts to cool before removing or replacing them.
11. Do not operate this appliance with a damaged cord or plug or after it has experienced any malfunctions or has been damaged in any way.
12. Do not let the cord hang over edge of table or counter. Keep cord away from hot surfaces.
13. Do not use outdoors.
14. Do not use under hanging cabinets because it may cause damage when steam occurs from pressure release.
15. Use of any accessories that are not intended for this product may damage the unit.
16. Do not place on any unstable surface. It is strictly prohibited to use it on newspaper, foam, or any other material that may block the vent at the bottom.

A short power-supply cord is provided to prevent the risks of becoming entangled in or tripping over a longer cord.

An extension cord may be purchased and must be used properly.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance. The longer cord must not drape over the surface where it can be pulled on by children or tripped over.

PRODUCT STRUCTURE & FEATURES



1. Regulator knob	2. Handle	3. Floating valve
4. Lid	5. Removable pot	6. Condensation collector
7. Inner pot	8. Handle	9. Outer body
10. Control panel	11. Heating plate	12. Floater
13. Anti-blocking case	14. Sealing ring	15. Measuring cup
16. Rice spoon	17. Steam rack	

(May vary depending on model)

- The lid has a safety lock pin. The cooker will not start until the lid is closed and locked in place.
- Once the correct pressure is reached, it is maintained through the duration of the cooking time.
- Pressure Reading LED Display shows the amount of pressure that is being used in kPa (KiloPascal : unit used to measure pressure) units and also shows when the pressure is being released.
- Regulator knob is used to release pressure instantly.
- The cool touch handles are for transporting the cooker properly.

BEFORE FIRST USE

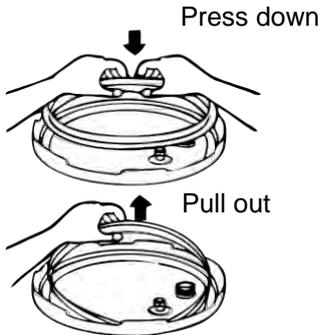
Remove any packing materials and labels from your electric pressure cooker. Be sure to remove cook pot and check for parts.

Be sure that all of the products parts are included before you dispose of the packing materials. However, you may want to store the box and packing material to use at a later time.

Before you use your *GoWISE USA*® Electric Pressure cooker for the first time, wipe the cooker clean with a damp cloth. Clean the lid and the cooking pot. The cooking pot can be cleaned with warm soapy water. Do not put the cooking pot in the

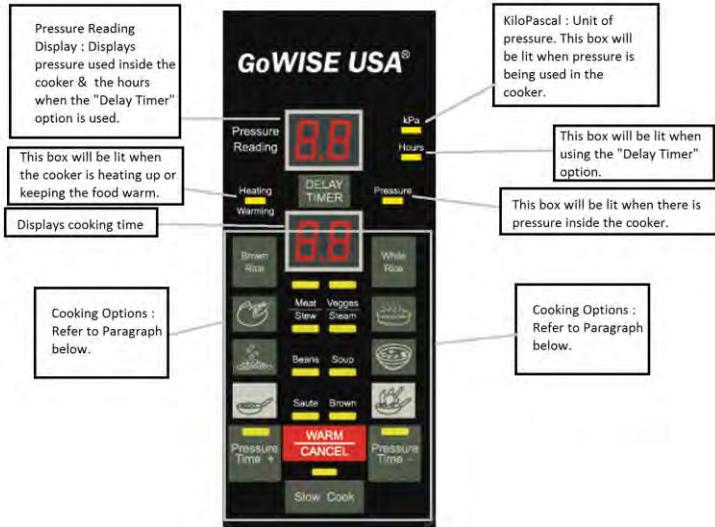
dishwasher. Rinse with clean water, towel or let the pot air dry, and place it into the pressure cooker.

Make sure that the sealing ring is installed properly on the lid as shown below:



NOTE: You can take out the sealing ring after cooking your meals to clean it. You can clean the sealing ring with warm soapy water. Make sure to dry it before inserting it back into the lid. ***If you have the 8 quart, the sealing ring will be on a metal plate, which you can take out by pulling the plate off from the lid.***

PRESSURE COOKER SETTINGS



There are 10 settings that you can use on this pressure cooker. All settings have preset times and preset pressure. You can choose one of the preset times or if you want something in between the preset times or for much longer, you are able to change times by pressing the "Pressure Time +" or "Pressure Time -" button repeatedly to the desired time. This pressure cooker comes with the following cooking options and times:

- Brown Rice : 10, 15, 20 minutes
- White Rice: 5, 8, 10 minutes
- Meat/Stew: 20, 35, 45 minutes
- Veg / Steam: 1, 3, 5 minutes
- Beans: 25, 30, 45 minutes
- Soup: 20, 30, 40 minutes

- Brown: 30 minutes (no pressure)
- Saute : 30 (no pressure)
- Slow Cook: 0.5 – 10 hours
- Pressure + / - : 1 – 99 mins (You can also use this option to choose a time between the preset times above)
- Warm/Cancel: To keep food warm or cancel your settings.
- Delay Timer : up to 12 hours

You are able to choose one of the preset times by pressing the button of the cooking option of your choice repeatedly. For example, you want to use one of the “Brown Rice” preset cooking times, if you press on the “Brown Rice”, the preset cooking time of 15 minutes will show up on the cooking time display. If you actually want 10 minutes, you can press the “Brown Rice” button until you get to 10 minutes (it will cycle through the preset times). Or if you want something in between 15 and 20 minutes, like 18 minutes, you can press on “Brown Rice” and the preset cooking time of 15 minutes will show up on the cooking time display then press on the “Pressure Time +” repeatedly until you get to 18 minutes.

NOTE: The cooking options “Brown” and “Sauté” do not use pressure and do not require the lid; however, when using this option, you must be present to watch over the food that is being cooked to prevent it from burning.

How To Use Your Pressure Cooker

When all the parts are assembled properly, you are ready to start cooking with your pressure cooker.

1. To remove the lid, grasp the top handle and turn clockwise and lift.
2. Take the cooking pot from the pressure cooker and add food and liquids. **NOTE: Do not fill more than 60% of the capacity of the cooking pot. For food that expands, such as dried vegetables and beans, you must not exceed 50% of the capacity of the pot. When cooking with pressure, you must always use at least ½ cup of water.**
3. Put the cooking pot back into the cooker and close the lid. To lock the lid in place, place the lid on the cooker and turn it counterclockwise. **NOTE:** When opening and closing the lid, there is a locking pin on the side of the lid that goes out when you are opening the lid and goes back into the lid to indicate that the lid is closed and locked.
4. Set the regulator knob located at the top of the lid to the dot that is labeled “Pressure” by pushing the knob down and turning it clockwise.
5. Plug the pressure cooker into the wall outlet. The two LED displays will show . You can use one of the preset cooking options or set the cooking time yourself. For example, you decide to set a time yourself, you can set the time by pressing on the “Pressure Time +” button repeatedly (or hold down for faster time change) until you

find the time you want.

6. Once you have chosen the cooking option or set the time, the cooker will automatically start after 5 seconds.
7. The cooker will beep when there is enough heat and pressure starts to build. The timer does not start until there is enough heat and pressure level has been reached.
8. When the cooker is done, it will beep. **DO NOT REMOVE THE LID.** There is still pressure being used inside the cooker. You can either wait for the cooker to slowly release the pressure on its own, it will show on the LED display and beep when all the pressure has been released, or you can release the pressure immediately by turning the regulator knob on the lid. **NOTE:** When turning the regulator knob to release pressure, keep hands and face as far from the knob as possible to prevent injury or scalding from the steam that will be released.

Delay Timer

This setting allows you to begin cooking food up to 12 hours later in half hour increments. You can use this setting with any of the cooking options provided. **NOTE:** Perishable foods, such as meats, poultry, fish, cheese, and dairy products cannot be left at room temperature for more than two hours, no longer than one hour when the temperature of the room is above 90°F. Be sure to set the delay timer to no more than 2 hours.

1. Remove the cooking pot and fill it with foods and liquids then put the cooking pot back into the cooker.
2. Choose a cooking option and set the time.
3. Once you have set the cooking time, immediately press the “Delay Timer” button until you reach the desired time. This time will show on the top display. It will come in half-hour increments.

NOTE: Be sure to immediately press the “Delay Timer” button right after you have set a cooking time because the cooker will automatically start after 5 seconds.

Slow Cooking

1. Remove the lid and fill the cooking pot with foods and liquids then put the cooking pot back into the cooker.
2. Set the cooking time by pressing on the “Slow Cook” button repeatedly, they come in half hour increments, until you reach the time that you want.
3. The cooker will automatically start after 5 seconds. The “Heating / Warming” light will be on and there will be three dashes that will appear repeatedly on the top display and the cooking time will show on the bottom display.
4. When there is enough heat, the top display will show a  and the “Heating/Warming” light will be blinking. On the bottom display, a dot on the far right of the cooking time should be blinking as well.

Brown/Saute

Brown and Sauté are two different cooking options on the control panel; however, it is the same process when operating your pressure cooker.

1. Remove the cooking pot and fill it with food then put the cooking pot back into the cooker.
2. Press either “Brown” or “Sauté” and leave the lid off. The cooking time for both Brown and Sauté is 30 minutes. You can always press on the “Warm/Cancel” button to stop the cooking process.

NOTE: Do not leave the pressure cooker unattended while Browning or Sautéing.

Steam

This cooking option will bring liquid to a boil for steaming food.

1. Remove the cooking pot and fill it with liquid, no higher than the steam rack.
2. Place the steam rack or a heat-resistant basket (not included) in the bottom of the cooking pot.
3. Turn the regulator knob to “STEAM”.
4. Press on the button labeled “STEAM”. You have the choice of 1, 3, and 5 minutes. You can always use the “Pressure Time +” for more time.

If you are have any questions regarding your pressure cooker, please contact Customer Service at 1-855-233-9199.

CLEANING

1. Always unplug the cooker and let it cool down before you clean it.
2. Use a clean dry or damp soft cloth to wipe the cooker with. Do not immerse or spray the cooker with any kind of liquid.
3. Remove the condensation collector by pulling it down. Clean it with warm soapy water. Rinse and dry it thoroughly. Put the condensation collector back by pushing it up.
4. Clean the cooking pot with warm soapy water.
 - Always use a sponge or nonmetal brush to clean it.
5. Clean all parts of the inner side of the lid.

Regulator Knob Cleaning Instructions:

- Pull the regulator knob out of the lid.
- Clean the space of any food or foreign particles that may be in there.
- Replace the regulator knob by placing it back into the lid. Make sure it is placed inside the housing properly.

Sealing Ring Cleaning Instructions:

- Remove the sealing ring and clean with warm soapy water. Be sure to dry the sealing ring before placing it back into the lid.
- 8 Quart Pressure cookers: Pull off the metal plate

and take the sealing ring of the plate to clean both the sealing ring and plate. Be sure to dry them both before putting them back together.

TROUBLESHOOTING

No.	Problem	Reason	Solution
1	Difficult to cover the lid	The seal gasket is not well placed. Floating valve is stuck on the bar.	Place the seal gasket in the proper position. Push the bar slightly.
2	Difficult to open the lid	Floating valve does not drop after pressure release.	Take up the regulator knob to release steam until the floating valve drops, then turn the lid to open it.
3	Steam leaking around the lid	Seal gasket is not placed. Food remains in the seal gasket. Damaged seal gasket The lid is not well placed	Place the seal gasket. Clean the seal gasket. Replace the seal gasket. Cover the lid according to the directions.
4	Steam leaking around floating valve	Food remains in the seal gasket of floating valve. The seal gasket of the floating valve is worn out.	Clean the seal gasket of the floating valve. Replace the seal gasket of the floating valve.
5	The floating valve cannot rise.	Too little food and water. Leakage around the lid or pressure displaying valve.	Add food and water according to the directions. Send it to a designated repair center

For any other problems that are not described above, please contact Customer Service at 1-855-233-9199.

WARRANTY

This product is warranted against defects in materials and workmanship for one year from the date of purchase, when used in accordance with the instructions provided. This warranty does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

Ming's Mark Inc. dba **GoWISE USA**[®] shall not be liable for loss of use or any other incidental, consequential or indirect costs, expenses or damages. There are no express warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

Should this product require service (or replacement at our option) while under warranty, CALL 1-855-233-9199 for RETURN INSTRUCTIONS. Be sure to keep your receipt showing the date of purchase.

GoWISE USA[®]
3550 W Clarendon Ave Suite #7
Phoenix, AZ 85019
www.gowiseusa.com
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