Owner’s Manual

Model: YA600(11)

Important: Do not use this pressure cooker until you have read this entire manual thoroughly.
Congratulations...
You are about to discover what so many other food lovers have known for years.
Simply, that meals prepared properly with the pressure cooking method taste better
and cook faster than foods prepared using conventional stove top methods.
For decades, our culinary design division has created some of the most
useful and popular kitchen appliances for worldwide use.
The Classic cuisine pressure cooker is the latest in our distinguished line.

We have tested and perfected the right combination of metals, cooking surfaces
and digital technology guaranteed to help you get mealtime raves from the whole family.
Once familiar with the “one-touch” “Delay time” system, you’ll find that many of your
favorite family recipes can be cooked perfectly in a fraction of the time.

The sealed cooking chamber builds up heat and pressure. The result more flavor stays
locked within the food and less energy is wasted in a shorter cooking time. The “sealed”
cooking process eliminates messy stove top spills while “trapping” heat,
making for cooler kitchens and easier cleanups.

The Classic cuisine pressure cooker will provide you many years of delicious family meals
and memories around the dinner table... but before you begin it is very important that you
read this entire manual making certain that you are totally familiar with its operation and
precautions.

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Important Safeguards

Read and follow all instructions carefully.

1. This appliance is not intended for use by children.
2. Always be sure the float valve is on correctly before use. Incorrect assembly may prevent the cooker from building pressure or allow steam to come out from the sides of the lid (See page 5 for assembly).
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock do not immerse or rinse cords or plugs in water or other liquid.
5. This appliance should never be operated by children and special care should be taken when the unit is in use in their presence.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the place of purchase or have it repaired by a certified repair facility.
7. Do not use any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments not recommended for use by the manufacturer may cause serious hazardous situations including personal injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, set any control to “Off”, then remove plug from wall outlet.
13. Do not use appliance for anything other than its intended use.
14. This appliance cooks under pressure. Improper use may result in serious injury. Make certain unit is properly closed before operating. See Instructions For Use.
15. Never fill the unit above the MAX LINE in the Inner Pot. When using foods that expand during cooking such as rice or dried beans, follow the recipe for “pressure cooking” those products, and as a rule of thumb, do not fill the unit above the “halfway” point. Overfilling may cause clogging, allowing excess pressure to develop.
16. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the pressure release device (steam vent). Recipes using these items must be followed carefully to avoid problems.
17. Always check the pressure release devices for clogs before use.
18. Do not open the Pressure Cooker until the unit has cooled and all internal pressure has been released. If the unit 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. See Instructions For Use.
19. Do not use this pressure cooker for pressure frying with oil.
20. This appliance has been designed for use with a 3 prong, grounded, 120V electrical
SHORT CORD INSTRUCTIONS
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

ELECTRIC POWER
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit.

NOTE: This product must be grounded. If it should malfunction or break down, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This product is equipped with a cord having an equipment grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

BUILT-IN SAFETY FEATURES
1. Lid Safety Device: Prevents pressure build-up if lid is not closed properly and prevents lid from opening until all pressure is released.
2. Pressure and Temperature Sensor Controls: Maintain even heat and pressure by automatically activating or deactivating the power supply.
3. “Back-up” Safety Release Valve: Should the Temperature/Pressure Sensor device malfunction, causing pressure to build beyond maximum setting, the “Back-Up” will automatically “kick in” and release the built up pressure.
4. “Clog Resistant” Feature: Prevents food from blocking the steam release port.
5. “Spring-Loaded” Safety Pressure Release: Should all safety features listed above fail, this “spring-loaded” device located beneath the heating element will automatically lower the Inner Pot, causing it to separate automatically Inner Pot, causing it to separate automatically the steam and pressure to automatically escape around the pot lid, avoiding a dangerous situation.
6. Temperature “Cut-Off” Device: Should the unit malfunction and cause the internal temperature to rise beyond the “Safe” limit, this device will cut-off the power supply and will not automatically reset.
BEFORE THE FIRST USE

Before using the Pressure Cooker for the first time, wash the removable cooking pot and the Sealing ring of lid with warm soapy water. Rinse with clean water and dry thoroughly. The lid does not come off, clean the lid using a washcloth.

Operating Instructions

1. Open the lid: Hold the lid handle, turn the lid counter-clockwise till the unlock position, and lift the lid up to open. (See picture 1 & 2)

Note: Do not open the lid until the pressure inside the pot is completely released.

Never pull out the pressure limit valve when it is releasing pressure.

When large quantity of food is cooked, do not try to release the pressure immediately after cooking, suggest to let the food cool down for a while before releasing the pressure.

2. Take out the removable cooking pot, put food and water into it. Never fill cooker over 4/5 or less 1/5 full. This is indicated on the upper line of the inside of the cooker identified with the word ‘Max’, for rice and vegetable that expand during cooking. Do not fill over 3/5 (See picture 3 & 4 & 5)

3. Make sure to dry the removable cooking pot and heating plate before putting the cooking pot into stationary pot. Don’t put anything into stationary pot and heating plate. Please rotate cooking pot slightly into good contact heating plate. (See Picture 6)
4. Close the lid: Make sure Silicone Seal is seated properly inside Lid. (see picture 7,8) Hold the lid handle and put the lid on the cooker, rotate the lid counterclockwise approximately 30 degrees until the lid is aligned with the "LOCK TO THIS LOCATION" mark on the pot handle.

5. Install the condensation collector. (see picture 10)

6. Put the Pressure limit valve into position; set it to the "CLOSE" position and make sure the floater is in the down position before heating (See picture 9)

7. Connect to the power, the LED Display show "----" and it enter into stand-by state.

8. Choose corresponding button according to the food, and the relative indicator will be on.

HOT LID WARNING: Use black composite handle only when opening lid. The stainless-steel parts become very hot and could burn your hands. When lifting cooker, please use the handles on both sides of the cooker, do not use the handle on the top. (See picture 11 & 12)

- Never load Inner Pot above the MAX line. Rotate the Inner Pot to make certain that it is seated properly on the Heating Plate.

- Always be certain the Pressure Valve is free floating and clear of any obstructions.

- Attach the AC Cord to the base of the unit then plug the AC Cord into a dedicated 120V wall outlet.

- Steam and pressure must be released completely from the Cooker before the Lid will open. To do this, carefully follow the instructions on the operating instruction section.

CAUTION: During this process protect your skin by avoiding any contact with escaping steam or the stainless-steel portion of the Pot Lid.

- Press down gently on Lid and turn clockwise until Lid meets resistance. Lift carefully and avoid personal injury resulting from hot unit surfaces and dripping liquids.

Note: The “cook times” shown in the recipes do not include the additional time needed to pressurize the unit before cooking begins. Full pressurization could take up to 17 minutes.
CARE AND CLEANING

CLEANING THE SAFETY DEVICES: In addition to the gasket, the other safety devices on the Pressure Cooker must also be cleaned after each use.

THE PRESSURE VALVE: To remove the Pressure Valve, simply pull up and valve will release from its spring lock mechanism. Apply mild detergent and wash it under warm running water. After cleaning, check to see that the interior spring-loaded part moves freely by pressing down on it. Put the Pressure Valve back in place by pushing it down onto the spring-loaded mechanism. This appliance requires little maintenance. It contains no user serviceable parts. If the valve is not functioning properly, do not use this unit.

TO CLEAN: After use, unplug unit and allow to cool completely before cleaning. The unit must be cleaned thoroughly after each use to avoid staining caused by a build-up of food or cooking residue.

DO NOT POUR COLD WATER INTO A HOT PRESSURE COOKER.
Note: To ensure safe operation of this Pressure Cooker, strictly follow the cleaning and maintenance instructions after each use, especially a tiny bit of food (such as a grain of rice or pea shell) remain in the unit, it could prevent the safety devices from operating during subsequent use.

IMPORTANT: Always remove the Pressure Valve and clean the opening with pin to remove any blockage that might have occurred during the cooking process. This must be done after each use. The removable cooking pot can be immersed in water for cleaning. Clean the lid using a washcloth. Rinse cooking pot with water. Use only a mild liquid detergent and a soft cloth, sponge or nylon scrubber for cleaning. Do not use abrasive powders, baking soda or bleach. Do not use scouring pads.

WIPE BASE AFTER EACH USE WITH A SOFT, DAMP CLOTH OR SPONGE, MAKING SURE ALL FOOD RESIDUE IS REMOVED.

DO NOT IMMERSE BASE IN WATER

When cleaning the Lid, the Rubber Gasket must be removed and washed separately with a sponge or soft cloth and warm, soapy water.
• Unplug and let the Pressure Cooker cool to room temperature before cleaning.
• Wash the removable pot with warm, soapy water and clean with a soft cloth or sponge. Rinse off with clean water and towel dry.
• The Rubber Gasket must always be properly positioned on the underside of the Lid. Check periodically to make sure that it is clean, flexible and not torn. If damaged, do not use this unit.
• Wipe the mirror finished outer Housing with a damp soft cloth or sponge (glass cleaner gives housing a brilliant shine).
• Never use harsh chemical detergents, scouring pads or powders on any of the parts or components.
• Always check that the Pressure Valve and Float Valve are in good working order and debris free.

Warning - Any servicing should be performed by an authorized service representative.

DIGITAL CONTROL PANEL

Classic Cuisine

Soup
Stock

Fish/Veg
Seafood

Chicken

Braising

Stew/Chili

Adjust

Keep Warm
Cancel

Delay Time

-  +

Slow
Cook

White
Brown Rice

Multi
Grain Rice

Steam

Potatoes
## COOKING TIME TABLE

<table>
<thead>
<tr>
<th>Program Buttons</th>
<th>Default time (Minutes)</th>
<th>Cook Time Range (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup /Stock</td>
<td>30</td>
<td>15-45</td>
</tr>
<tr>
<td>Fish/Veg/ Seafood</td>
<td>10</td>
<td>5-15</td>
</tr>
<tr>
<td>Chicken</td>
<td>22</td>
<td>13-30</td>
</tr>
<tr>
<td>Braising</td>
<td>35</td>
<td>30-40</td>
</tr>
<tr>
<td>Stew/Chili</td>
<td>35</td>
<td>18-45</td>
</tr>
<tr>
<td>White Rice /Brown rice</td>
<td>12</td>
<td>8-16</td>
</tr>
<tr>
<td>Multi-grain Rice</td>
<td>20</td>
<td>12-28</td>
</tr>
<tr>
<td>Steam</td>
<td>20</td>
<td>10-28</td>
</tr>
<tr>
<td>Potatoes</td>
<td>25</td>
<td>22-30</td>
</tr>
<tr>
<td>Keep warm /Cancel</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Delay time</td>
<td>N/A</td>
<td>0-24hrs</td>
</tr>
<tr>
<td>SLOW COOK</td>
<td>4 hrs</td>
<td>2-6 hrs</td>
</tr>
</tbody>
</table>

### General Operating Instructions

When the unit is first plugged in, "0000" will appear on the LED Display. When a cooking process is selected, such as "White Rice" the default time 00:10 will blink 5 times, within 5 seconds can adjust the cooking time - Shorter / Normal / Longer by "Adjust" button. Then rotating double zeros may appear on the left side of the screen to signify it is building pressure. Once pressure is built, the zeros will stop rotating and begin counting down the time. It will beep, the LED Display will be "000H" and enter Keep Warm mode once the time has expired until canceled.

### Delay Time

Choose the function button, within 5 seconds press the "Delay time" and adjust the time by "+", the time will increase or decrease by 30 minutes. And the delay time can set from 0-24 hours.
Keep Warm / Cancel

While the unit is in a cooking cycle “Keep Warm / Cancel” will stop the cooking cycle. When a cooking cycle runs its full course, the unit automatically goes into the Keep Warm mode. When the unit is in the Keep Warm mode, pressing the “Keep Warm / Cancel” button will Cancel the Keep Warm operation. Pressing the Keep Warm / Cancel button when the unit is in neutral (“0000” on LED) mode will reset the unit to the Keep Warm mode.

The Pressure Cooker has ten basic cooking modes that may be used alone or in combination to produce an infinite variety of results.

IMPORTANT: Any function can be stopped immediately by selecting the “KEEP WARM / CANCEL” button.

IMPORTANT INFORMATION

If there is steam coming out the sides and the Pressure Valve on top of the Lid is in the Lock position, then the Lid has not seated. This sometimes happens when the unit is new. If the gasket is in place to try pushing down on the Lid. This should seal the Lid and the steam should stop coming out. It is also important to be sure the Float Valve is assembled correctly. Incorrect assembly may cause steam to come out the sides or prevent pressure from building. The Float Valve should be able to move up and down freely only stopping when the silicon gasket meets the Lid. It is however normal for condensation to appear in the condensation collector. See illustration below for assembly.

1. Hold the head of the Float Valve and insert the fluted end into the hole in the lid of the unit with a pencil or any other slim tool. Push and hold the head of the Float Valve tightly in place and reverse the Lid to the underside.
2. The fluted end of the Float Valve should be sticking out of the inside of the Lid.

3. Place the silicon gasket onto the fluted end of the Float Valve so it sits in the groove.

4. The Float Valve should be able to move up and down freely only stopping when the silicon gasket meets the Lid.

NOTE: All pressure cooking modes require the addition of liquid in some form (water, stock, etc.). Unless you are familiar with the pressure cooking process, follow recipes carefully for liquid addition suggestions. Never fill inner pot above MAX line. Always use Pressure Valve to lower pressure quickly.

UNIT SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Supply Power</th>
<th>Rated Power</th>
<th>Capacity Of inner pot</th>
<th>Working Pressure</th>
<th>Keep Warm Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>YA600(11)</td>
<td>AC 120V 60Hz</td>
<td>1000W</td>
<td>6QT</td>
<td>0-70kPa</td>
<td>140-176 &quot;F</td>
</tr>
</tbody>
</table>

FREQUENTLY ASKED QUESTIONS

1. WHAT TYPE OF STEEL IS THE UNIT MADE OF?
   Answer: Stainless steel

2. WHY WOULD THE LID OPEN WHEN IT SHOULDN'T?
   Answer: It should only open if there is no pressure inside.

3. WHAT IS THE DEFAULT TIME?
   Answer: Each cooking mode has a default time that appears as soon as you select that desired mode button. Before the Default Time 'minute count down' clock begins, the unit must first reach the proper pressure and/or temperature for that mode.

4. CAN YOU CHANGE THE COOK TIME SO THAT IT IS MORE THAN THE DEFAULT SETTING?
   Answer: Yes! Please refer to the cooking time table.
<table>
<thead>
<tr>
<th>No.</th>
<th>Symptom</th>
<th>Possible Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Lid does not lock</td>
<td>The sealing ring is not properly installed</td>
<td>Re-install the sealing ring</td>
</tr>
<tr>
<td>2</td>
<td>Cannot open the lid after all pressure is released</td>
<td>The float valve is still up</td>
<td>Press the float valve down</td>
</tr>
<tr>
<td>3</td>
<td>Air escapes from the rim of the lid</td>
<td>No sealing ring was installed</td>
<td>Install the sealing ring</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Food residue is on the sealing ring</td>
<td>Clean the sealing ring</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sealing ring is damaged or worn out</td>
<td>Replace the sealing ring</td>
</tr>
<tr>
<td>4</td>
<td>Air escapes from the float valve during cooking</td>
<td>Food is stuck on the sealing ring of the float valve</td>
<td>Clean the sealing ring the sealing ring</td>
</tr>
<tr>
<td></td>
<td></td>
<td>The sealing ring of the float valve is worn out</td>
<td>Replace the sealing ring</td>
</tr>
<tr>
<td>5</td>
<td>The float will not rise</td>
<td>The pressure limit valve is not placed properly</td>
<td>Adjust the pressure limit valve to “Close” position</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Not enough food or water</td>
<td>Check recipe for proper quantities</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Air escaping from the rim of the lid and the pressure limit valve</td>
<td>Push the “Cancel” button, once the pressure is released open the lid. Check the float and if the problem persists DO NOT USE the unit. Have it repaired or return it to place of purchase.</td>
</tr>
</tbody>
</table>

**DISPLAY ERROR INDICATOR**

<table>
<thead>
<tr>
<th>Indicator Code</th>
<th>Problems / Causes</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1</td>
<td>Pressure switch malfunction</td>
</tr>
<tr>
<td>E3</td>
<td>Short circuit of sensor</td>
</tr>
<tr>
<td>E4</td>
<td>Circuit open of sensor</td>
</tr>
<tr>
<td>E5</td>
<td>Overheating</td>
</tr>
</tbody>
</table>

When the unit display the “E1, E3, E4, E5” DO NOT USE the unit. Have it repaired or return it to place of purchase.

Below is the recipe website for reference

http://www.pressurecookingtoday.com/