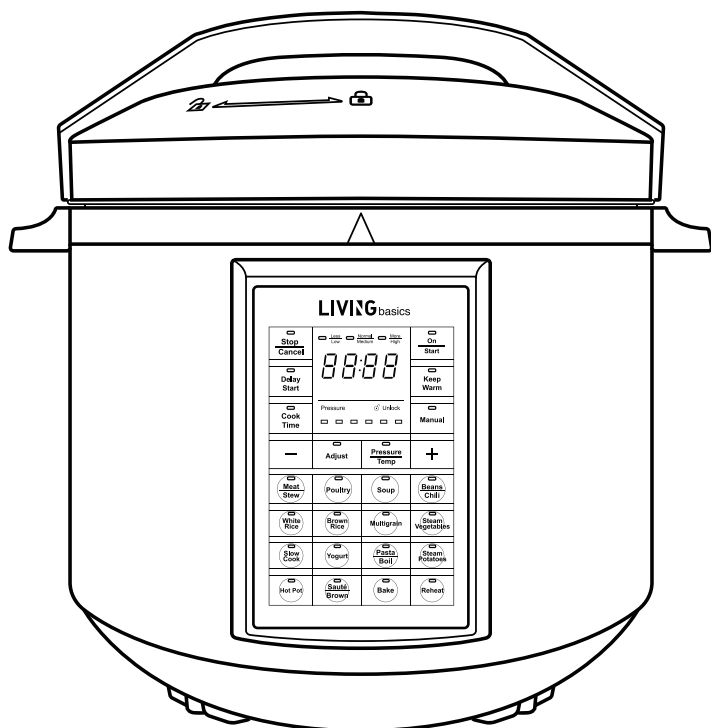


# LIVING basics

## Autocuiseur 6 pintes de bonne qualité



SKU: LB-PC-100M1H2



Thank You So Much For Purchasing **LIVINGbasics Pressure Cooker!**  
We Are So Happy To Welcome You Into Our LIVINGbasics Family! Our Business Is Dependent On Customers Like You For Orders And Reviews. If You Love Your Cookers As Much As We Think You Will, We'd Love To Hear From You.

If for any reason you encounter an issue or problem, please contact us before leaving a review. Your satisfaction and success are paramount to us here at **LIVINGbasics** , and we want to make everything perfect for you. Contacting us first enables us to quickly make things right and ensure you are 100% satisfied with your purchase!

**If you Purchase the Pressure Cooker from Amazon, It's Easy for you to leave a Review:**

1. Log in to your Amazon.ca Account
2. Click **Your Account**
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4. Click **Write a Product Review** at the Right Side

**If You Purchased the Pressure Cooker From Other Site, Please Contact the Seller Directly. Every Selling Channel Will Respect Our Satisfaction Guarantee To Offer You The Best Service.**

## **SATISFACTION GUARANTEE**

Your **LIVINGbasics Pressure Cooker**

is covered by our 100% satisfaction guarantee with our 1-year warranty.

*Je vous remercie!*



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## Package Contents

- 1 x electric pressure cooker
- 1 x tbsp
- 1 x measuring cup
- 1 x user manual
- 1 x Recipe Book

## Specifications

Power Supply:	AC 120V / 60Hz
Rated Power:	1000W
Capacity	6.3 Quarts (6 Liters)
Working Pressure:	5.8 - 10 PSI (40 - 70 kPa)
Pressurized Working Temperature:	235° - 239°F (113° - 115°C)

# Keeping Things Safe

## IMPORTANT SAFEGUARDS

Please read, understand, and comply with all the instructions provided in this manual before using the device. Failure to comply with the instructions given in this manual and/or using the device in ways other than the ones mentioned in this manual may result in serious injury and/or damage to the product.

### General Safety

- **DO NOT** touch hot surfaces. Use handle and pot holders when necessary.
- Use extreme caution when moving the pressure cooker if it contains hot oil or other hot liquids.
- To protect against electrical shock, do not immerse cord, plugs, or the unit in water or other liquid.
- Close supervision is necessary when this appliance is used by or near children.
- **DO NOT** place on or near a hot gas or electric burner and/or in a heated oven.
- **DO NOT** use the unit for anything other than its intended use.
- **DO NOT** alter the safety mechanisms or attempt to repair the pressure cooker as this will void the warranty. Please refer to the Care & Maintenance section on page 26 on how to properly maintain the pressure cooker.
- **DO NOT** place the unit close to flammable materials, heating units, or wet environments.
- In case of overheating, immediately turn off and unplug the pressure cooker. **DO NOT** attempt to move the pressure cooker if it is overheating.
- **DO NOT** place any object above the pressure release valve while the steam is being released from the pressure cooker.
- **DO NOT** lean over the pressure cooker at any time while it is cooking.
- This pressure cooker should not be used for any medical purposes. It is not designed to reach the required temperature for sterilization.

### Use & Care Guidelines

- **DO NOT** operate the pressure cooker if the cord or plug is damaged, if the unit malfunctions, or if the unit has been damaged in any manner. If the unit is malfunctioning, please contact customer support.
- Always check the pressure release valve and float valve for any clogging before use.
- Make sure all parts of the pressure release valve and float valve are clean and properly assembled before each use.

- Using other accessories that are not compatible with the pressure cooker is not recommended. Doing so may damage the unit or cause injury and will void your warranty.
- The pressure cooker is intended for indoor use only.
- To disconnect the unit from a power source, press 'Stop/Cancel', then remove plug from the outlet.
- It is extremely important to fill the pressure cooker with liquid prior to operation. Never cook without liquid; doing so can cause the unit to overheat and damage the safety mechanisms.
- **DO NOT** place frozen meats or fish into the pressure cooker; always make sure meat and fish are thawed before cooking.
- If you cook meat with a casing, such as sausage, swelling can occur when cooked under pressure. Piercing the skin after cooking can lead to bursts of hot liquid.
- The silicone sealing ring creates a pressure seal between the lid and the pot. Keep the sealing ring completely clean and free from any cracks or deterioration.
- **DO NOT** break the silicone sealing ring. Do not replace it with other rubber sealing rings or use a tension belt to make the pressure cooker seal.
- Check and wash anti-clog filter and pressure release valve regularly to avoid any blockage.
- **DO NOT** attempt to open the lid while the float valve is still up.
- **DO NOT** put anything on or use other objects to replace the pressure release valve.
- Never use a towel to clog the gap between the lid and edge of the housing.
- The bottom of the inner pot and heating plate should be kept clean. Do not put the inner pot on other heat sources. Do not replace the inner pot with other containers.
- **DO NOT** attempt to move the pressure cooker while it is cooking; wait until it cools down to move it. Move the unit using the built-in handles; do not try to hold the pressure cooker from the lid handle.
- **DO NOT** disassemble the unit on your own or use replacement parts from different brands.
- Make sure pressure completely discharges after cooking has finished and before opening the lid.
- Clean and properly place the water collection cup before each use.
- You may experience some smoke coming out the unit during the first few uses due to the initial heating of the materials; this is normal.
- Unplug the unit when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
- **DO NOT** let power cord hang over the edges of tables or counters, or touch hot surfaces as it may present a tripping hazard.

- A short power supply cord is provided to reduce injuries resulting from entanglement and tripping. If an extension cord is used, the electrical rating of the cord must be at least 120V/20A. The extension cord must be arranged so that it will not hang over the edge of a table or counter where it can be pulled or accidentally tripped over.

• **NOTE:**

- This appliance has a three-prong grounding plug. To reduce the risk of electric shock, this plug will only fit one way into a grounded electrical outlet that is easily accessible. **DO NOT** attempt to modify the plug in anyway if it does not fit into the outlet.

## SAVE THESE INSTRUCTIONS

### HOUSEHOLD USE ONLY



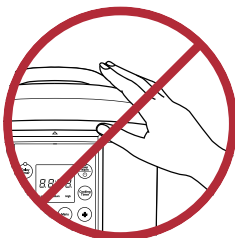
When moving the unit, hold the pressure cooker by its handles.



Keep out of reach of infants and young children.

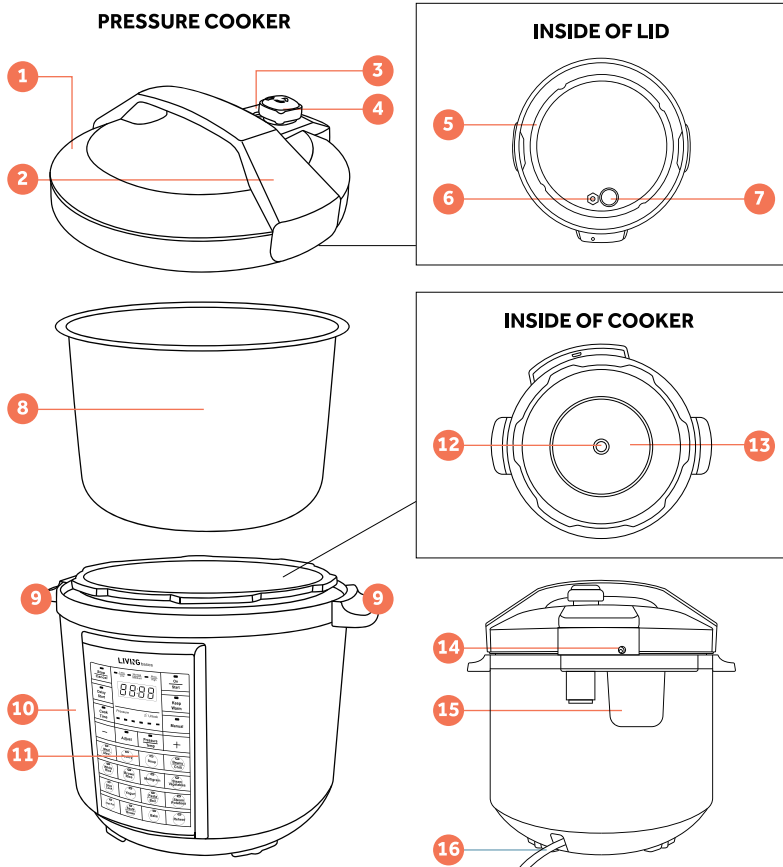


**DO NOT** use any other lid.



**DO NOT** touch the lid or stainless steel surface while heating or cooking.

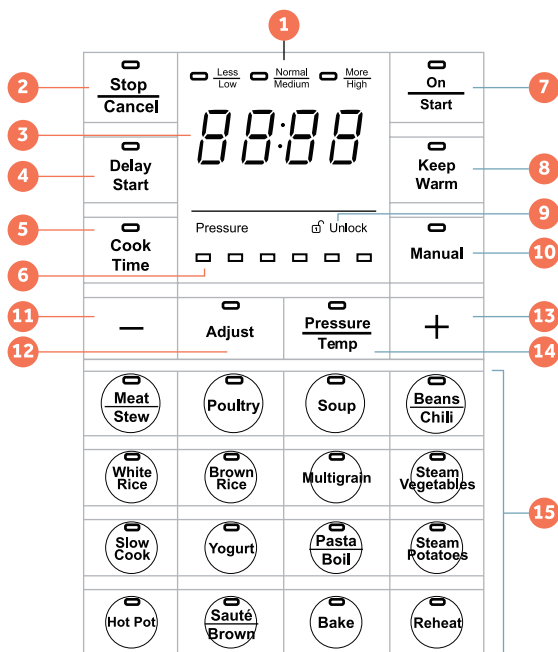
# Getting to Know Your Pressure Cooker



1. Lid
2. Lid handle
3. Float valve
4. Pressure release valve
5. Sealing ring
6. Float valve sealing ring
7. Anti-clog filter
8. Inner pot

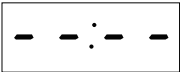

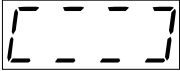
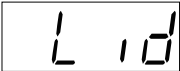


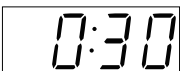
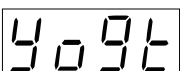
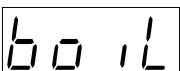
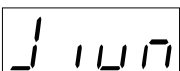
9. Handles
10. Housing
11. Control panel
12. Inner pot sensor
13. Heating plate
14. Safety pin
15. Water collection cup
16. Power cord

## CONTROL PANEL












- |                             |                                 |
|-----------------------------|---------------------------------|
| 1. Adjust indicator         | 9. Unlock indicator             |
| 2. Stop/Cancel button       | 10. Manual button               |
| 3. Digital display          | 11. Decrease value              |
| 4. Delay Start button       | 12. Adjust button               |
| 5. Cook Time button         | 13. Increase value              |
| 6. Pressure level indicator | 14. Pressure/Temperature button |
| 7. On/Start                 | 15. Cooking functions           |
| 8. Keep Warm button         |                                 |


## DISPLAY DESCRIPTIONS

	Unit is on standby
	Function has been cancelled
	Unit is heating up/pressurizing
	Lid is not closed properly
 	Display time for non-pressurized cooking settings <b>NOTE:</b> The display will switch between the cooking time and temperature every two seconds.
	Display time for pressurized cooking settings
	Yogurt function
	Pasteurization function
	Jiu niang function

## CONTROLS

Button	Function
 <b>On</b> Start	Starts any selected cooking function.
 <b>Stop</b> Cancel	<p>Cancels any cooking process; also cancels any selections that are made.</p> <p><b>NOTE:</b> The display will show “OFF” after pressing ‘<b>Stop/Cancel</b>’, indicating that the pressure cooker has stopped cooking. The pressure cooker will go into standby mode, showing “--:--”, after 3 minutes.</p>
 <b>Manual</b>	Activates the manual pressure cooking mode on the unit, which allows you to fully customize your cooking settings. (see Manual Cooking Mode).
 <b>Cook Time</b>	Press the ‘ <b>Cook Time</b> ’ button then use the ‘+’ or ‘-’ buttons to adjust the time of any cooking function. The display will flash 5 times before your selected time is set.
 <b>Delay Start</b>	<p>This function allows you to delay the start time of your cooking.</p> <ol style="list-style-type: none"> <li>1. Select a cooking function, then press the ‘<b>Delay Start</b>’ button.</li> <li>2. Use the ‘+’ or ‘-’ buttons to change the delay start time; you can delay the start time of the pressure cooker from 30 minutes to 12 hours.</li> <li>3. Press ‘<b>On/Start</b>’ when you are ready to start the delay process.</li> <li>4. The unit will beep when cooking has begun.</li> </ol> <p><b>NOTE:</b> This delay function does not work with ‘<b>Yogurt</b>,’ ‘<b>Pasta/Boil</b>,’ ‘<b>Hot Pot</b>,’ ‘<b>Sauté/Brown</b>,’ ‘<b>Reheat</b>,’ and ‘<b>Manual</b>’ modes.</p>
 <b>Adjust</b>	<p>This function acts as a quickstart guide to help you better cook your food. The ‘<b>Adjust</b>’ button serves three different purposes on the pressure cooker:</p> <ol style="list-style-type: none"> <li>1. Changing the cooking time for all pressure cooking functions (except for ‘<b>Manual</b>’ and ‘<b>Pasta/Boil</b>’ mode) as well as ‘<b>Slow Cook</b>’ mode.</li> <li>2. Changing the temperature on the ‘<b>Slow Cook</b>,’ ‘<b>Sauté/Brown</b>,’ ‘<b>Hot Pot</b>,’ and ‘<b>Reheat</b>’ functions.</li> <li>3. Selecting different cooking programs on the ‘<b>Yogurt</b>’ function.</li> </ol> <p><b>NOTE:</b></p> <ul style="list-style-type: none"> <li>• Manually changing the cooking time for the pressure cooking functions will turn off the Adjust function</li> </ul>

 <b>Pressure</b> <b>Temp</b>	<p><b>Changing Pressure Level &amp; Temperature</b></p> <p>Use the <b>'Pressure/Temp'</b> button to adjust the pressure or temperature of a cooking function. There are six different pressure levels to help better cook your food.</p> <ol style="list-style-type: none"> <li>1. Select your desired cooking function.</li> <li>2. Press the <b>'Pressure/Temp'</b> button, then use the <b>'+' or '-'</b> buttons to increase or decrease the temperature or pressure of the selected cooking function. The display will flash 5 times before your selected temperature or pressure is set.</li> </ol> <p><b>NOTE:</b></p> <ul style="list-style-type: none"> <li>• The working pressure for level 1 is 5.8 PSI (40 kPa), while the pressure for level 6 is 10 PSI (70 kPa).</li> <li>• It is recommended to cook tender foods such as vegetables on the lower pressure levels.</li> <li>• The actual working pressure may vary depending on the amount of food and liquid being cooked.</li> </ul>
 <b>Keep Warm</b>	<p>The warming function keeps food warm until you are ready to eat. Follow the steps below to manually set up the warming function.</p> <ol style="list-style-type: none"> <li>1. Press the <b>'Keep Warm'</b> button.</li> <li>2. Press <b>'Pressure/Temp'</b> and use the <b>'+' or '-'</b> buttons to adjust the warming temperature from 140° to 210°F (60° to 99°C).</li> <li>3. Press the <b>'Cook Time'</b> button and use the <b>'+' or '-'</b> buttons to adjust the warming time in 10 minute increments; you can adjust the time anywhere from 10 minutes to 99 hours and 30 minutes.</li> <li>4. Press the <b>'On/Start'</b> button once you have set your time.</li> </ol> <p><b>NOTE:</b></p> <ul style="list-style-type: none"> <li>• <b>DO NOT</b> cook foods using the warming mode.</li> <li>• The pressure cooker will automatically switch to this mode when cooking has finished; the default time is 6 hours.</li> <li>• The automatic warming function does not work with <b>'Pasta/Boil,' 'Yogurt,' and 'Hot Pot.'</b></li> </ul>
	<p>The <b>'+' and '-'</b> buttons are used to increase or decrease the cooking time, pressure, and temperature on the different cooking functions of the pressure cooker. Press and hold either button to quickly adjust the numbers, and release when you have reached your desired number.</p>

	<p><b>Changing Temperature Units</b></p> <p>The default temperature unit for the pressure cooker is in Fahrenheit (“F”), but can be switched to Celsius (“C”) to meet your preferences.</p> <ul style="list-style-type: none"><li>• Press ‘ + ’ <b>and</b> ‘ - ’ simultaneously. The display will now show “ C ” to indicate that the temperature unit has been switched to Celsius. The unit will show the previous display you were on after 3 seconds.</li></ul>
 Unlock	<p>The unlock indicator illuminates when the lid is not properly secured onto the pressure cooker. If you attempt to start a pressurized cooking function while the lid is not properly secured, the display will show “<b>Lid</b>” and the pressure cooker will not start heating up or pressurizing until the lid is secured onto the housing.</p>

# How Does it Work?

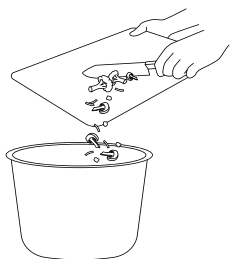
## PREPARING TO COOK

### • NOTE:

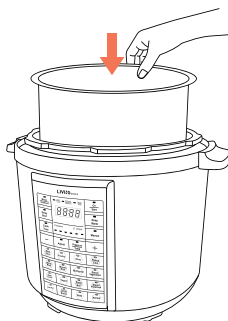
- Thoroughly wash the inner pot before each use.
- The minimum amount of ingredients needed to cook in the pressure cooker is  $\frac{1}{4}$  of the capacity of the inner pot.
- The minimum amount of liquid needed for cooking is 2 cups/500 mL. (This may vary depending on the recipe you are following.)



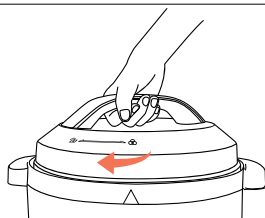
1. Open lid by turning the handle counterclockwise to open position, then lift the handle to remove the lid.



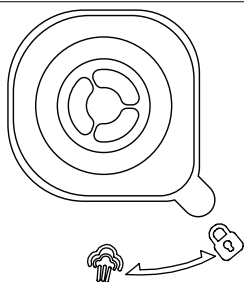
2. Place ingredients into the inner pot. Ingredients and water/liquid should not exceed  $\frac{4}{5}$  height of the inner pot. If the ingredients expand easily in water, then the total amount should not exceed  $\frac{3}{5}$  height of the inner pot.



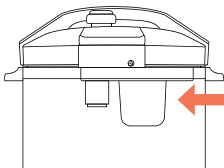
3. Place the inner pot into the housing; make sure the bottom of the pot is dry.



4. Make sure the silicone sealing ring is secured. Close the lid and turn the handle clockwise to lock the lid in place.



5. Set the the pressure release valve to the **"Sealed"** position.

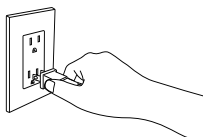


6. Make sure water collection cup is properly attached onto the pressure cooker.

7. Plug the pressure cooker into a powered electrical outlet. The unit will beep and the display will show “--:--”, indicating that the unit is in standby mode.

## PRESET COOKING FUNCTIONS FOR PRESSURE COOKING

The pressurized preset cooking functions include Meat/Stew, Poultry, Soup, Beans/ Chili, White Rice, Brown Rice, Multigrain, Steam Vegetables, Steam Potatoes, and Bake

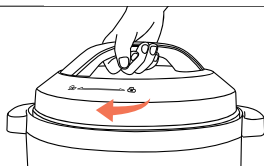


1. Make sure the unit is connected to a powered electrical outlet.

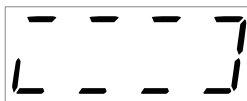


2. Select a pressurized cooking function on the control panel to cook your food.

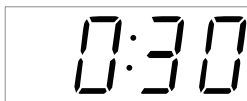
3. (Optional): Use the ‘Cook Time’ button to change the cooking time with the ‘+’ and ‘-’ buttons, or use the ‘Adjust’ button to select a pre-programmed cooking time (see time table on the next page). You can also change the pressure using the ‘Pressure/Temp’ button and the ‘+’ and ‘-’ buttons.



4. Before cooking, make sure the lid is properly secured to the pressure cooker and the pressure release valve is set to the “Sealed” position.



5. Press ‘On/Start’ to begin cooking. The display will show the image above, indicating that the unit is pressurizing.



6. Once the unit reaches optimal cooking pressure, the unit will beep once and the display will begin to count down.

7. The pressure cooker will beep three times to alert you when cooking has finished, and it will automatically set itself to the Keep Warm mode for 6 hours. (See Safely Removing the Lid.)

## PRESSURIZED COOKING FUNCTION TIMES

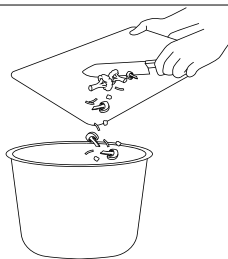
**NOTE:** All pressurized cooking times can be adjusted from 1 minute to 4 hours.

Preset Functions	Adjust	Default Time Setting	Default Pressure Level
Meat/Stew	Less	25 minutes	6
	Normal	30 minutes	
	More	45 minutes	
Poultry	Less	8 minutes	6
	Normal	15 minutes	
	More	25 minutes	
Soup	Less	15 minutes	4
	Normal	25 minutes	
	More	35 minutes	
Beans/Chili	Less	5 minutes	6
	Normal	11 minutes	
	More	30 minutes	
White Rice	Less	3 minutes	4
	Normal	6 minutes	
	More	8 minutes	
Brown Rice	Less	13 minutes	6
	Normal	15 minutes	
	More	20 minutes	
Multigrain	Less	6 minutes	6
	Normal	10 minutes	
	More	20 minutes	
Bake	Less	20 minutes	6
	Normal	25 minutes	
	More	30 minutes	
Steam Vegetables	Less	2 minutes	6
	Normal	7 minutes	
	More	12 minutes	
Steam Potatoes	Less	10 minutes	6
	Normal	25 minutes	
	More	30 minutes	

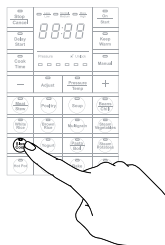
# NON-PRESSURIZED COOKING FUNCTIONS

## Slow Cook

This function allows you to cook various recipes at low temperatures ranging from 180°-211°F (82°-99°C). Only use the glass lid for this cooking function



1. Open the pressure cooker and place your ingredients into the inner pot.



2. Plug in the pressure cooker and select '**Slow Cook**'.



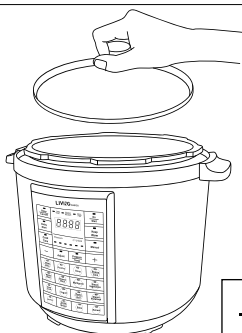
3. Press the '**Cook Time**' button '**+**' and '**-**' to set a custom or cooking time anywhere from 30 minutes to 12 hours.



4. Press the '**Pressure/Temp**' button to change the cooking temperature, use "**+**" or "**-**" to change the temperature.

5. (Optional): Use the '**Adjust**' button to select a pre-programmed cooking time and temperature (see table below).

	Less/ Low	Normal/ Medium	More/ High
Cooking time	8 hours	6 hours	4 hours
Cooking temp	193°F (89°C)	200°F (93°C)	204°F (95°C)

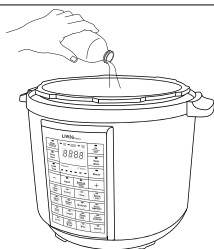


6. Place the glass lid onto the pressure cooker and press '**On/Start**' to start cooking.

7. The unit will beep 3 times when cooking has finished, and it will automatically switch to the '**Keep Warm**' mode for 6 hours

## Pasta/Boil

This function allows you to boil water or liquids as well as cook pasta al dente



1. Pour the desired amount of water or liquid into the pot



2. Press **'Pasta/Boil'**, and set up your cooking time using the **'Cook Time'** and the **"+"** or **"-"** buttons (default cooking time is 30 minutes).



3. (Optional): You can use the **'Adjust'** button to adjust the power level of the **'Pasta/Boil'** function (see table below).

	Less/ Low	Normal/ Medium	More/ High
Power Level	Low Power	Normal Power	High Power

## • NOTE:

The pressure cooker always heats up liquids using high power, but maintains the boiling temperature using the programmed setting.

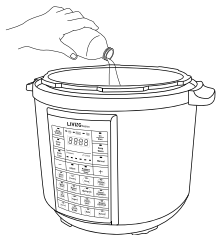


4. Press **'On/Start'**, to start cooking. If you are boiling pasta or other foods, add in your food when the unit reaches the programmed temperature

5. The unit will beep three times when cooking has finished. Carefully remove the lip and take your ingredients out of the pot.

## Sauté/Brown

This function allows you to sauté, simmer, or even pan fry foods inside the inner pot.



1. Open the pressure cooker and pour the required amount cooking oil into the inner pot.



2. Plug in the pressure cooker and select '**Sauté/Brown.**'



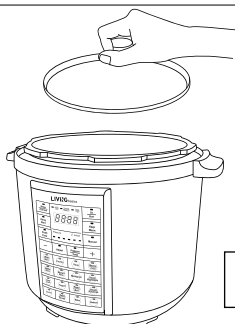
3. Press the '**Cook Time**' button and '**+**' or '**-**' to set a custom cooking time anywhere from 1 to 30 minutes (the default time is 20 minutes).



4. Press the '**Pressure/Temp**' button and use '**+**' or '**-**' to change the temperature from 104° to 320°F

5. (Optional): Use the '**Adjust**' button to select a pre-programmed cooking time and temperature (see table below for cooking times).

	Less/ Low	Normal/ Medium	More/ High
Cooking temp	266°F (130°C)	284°F (140°C)	302°F (150°C)

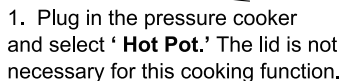


6. Press the '**On/Start**' to start cooking. You can use the glass lid to prevent any oil splatters.

7. The pressure cooker will beep five times when it has reached the programmed temperatures. Carefully add your food into the inner pot. The display will begin to count down.

8. The unit will beep three times when remove your ingredients from the pot or add ingredients if you are still cooking.

This function allows you to create sweet and savory fondue recipes that everyone can enjoy at dinners or parties.



2. Press the **'Adjust'** button to select your cooking temperature (see tables for temperature references). You can also set a custom temperature and cook time using the **'Pressure/Temp'** and **'Cook Time'** buttons.

	Less/ Low	Normal/ Medium	More/ High
Cooking temp	100°F (38°C)	129°F (54°C)	248°F (120°C)



4. The unit will beep five times when the pressure cooker has reached the programmed temperature. Add your ingredients to the inner pot according to your recipe. Be sure to constantly stir your ingredients so that they do not stick to the bottom of the pot.

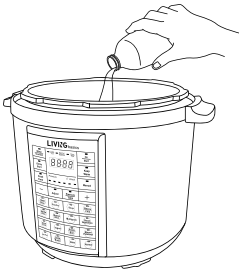
5. The pressure cooker will beep three times when the cooking time has finished. Carefully transfer your fondue to a fondue pot or warm bowl.

It is recommended to melt cheese on the **Normal/Medium** setting. Use the **Less/Low** setting to melt chocolates.

# Yogurt

Your new LIVINGbasics electric pressure cooker can heat up milk at a safe temperature to create fresh yogurt for you to enjoy. Follow the steps below to make your yogurt at home.

## 1. Pasteurizing the Milk



a. Pour the necessary amount of milk according to your recipe into the inner pot.



b. Select the **'Yogurt'** function.



c. Use the **'Adjust'** button to select the **"High"** setting. The display will show the word **"boil"**, indicating that the cooker is pasteurizing the milk.

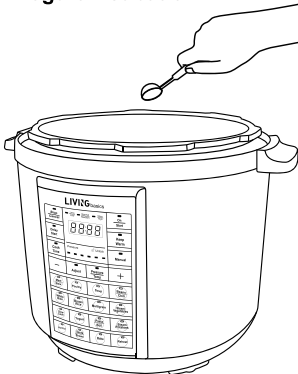


d. Press **'On/Start'**. The unit will start heating up to the pasteurization temperature (180°F/83°C) and the display will cycle. The display show **"00:10"** when the pressure cooker has reached the optimal pasteurization temperature.

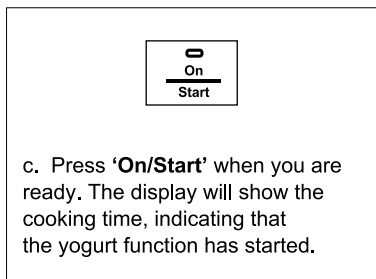
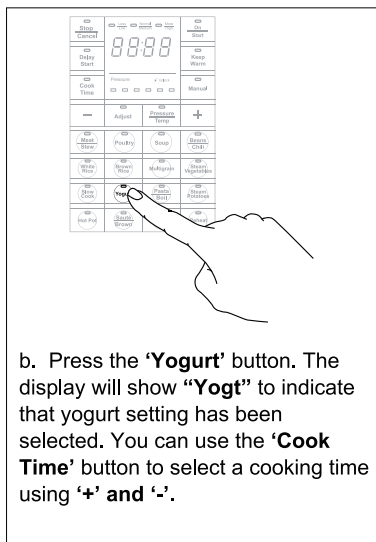
e. The pressure cooker will beep when the process is complete and will go into standby mode

f. Once the pasteurization process is complete, allow the milk to cool below 115°F/46°C.

## 2. Yogurt Incubation



a. Add in yogurt starter or fresh yogurt.



d. When the Yogurt program is complete, the pressure cooker will beep three times and go into standby mode

3. Serve your yogurt right out of the pressure cooker with savory dishes like lamb or curry. You can also place the yogurt into smaller containers along with honey, fruit, and jam for a sweet and healthy snack.

#### • REMARQUE:

Si votre yaourt est trop fin, passez-le dans une passoire avant de servir.

## Jiu Niang

Jiu Niang, also known as fermented glutinous rice, is a sweet and mildly alcoholic delicacy of Asia. Glutinous rice, more commonly known as sticky rice, is used in making Jiu Niang and contains a high concentration of starch that is converted to sugar during the fermentation process.

#### • NOTE:

Make sure that all tools and utensils are clean and free from bacteria, oil and salt before you start cooking.

1. Soak two cups of glutinous rice in cold water for at least 5 hours until the rice grains become easily broken with fingers. Meanwhile, prepare 1 cup of boiling water and set aside so that it completely cools down.

2. Drain the water and wrap the soaked rice with cheesecloth. Place it into a steaming basket, and place the cheesecloth on steamer rack and add 2 cups of water into the inner pot. Cook the rice using the 'Steam Vegetable' function for 30 minutes. Allow the the pressure to naturally release before opening the lid (See Safely Removing the Lid).

3. Place starter yeast powder in a glass or ceramic container, and set the container to the side.

4. Allow the steamed rice to cool down below 95°F/35°C. Mix the cold boiled water and yeast powder with the rice thoroughly in the container. Make sure that each rice grain is separated, rather than stuck together. Gently press the rice mixture together and leave a hole in the middle of the mixture.

5. Add water to the 3 cup mark in the inner pot. Place the container into the inner pot with the steamer rack. Water should submerge to about 0.5in/1cm of the bottom of the containers for even heat conduction. Make sure to close the lid of the containers to avoid excess evaporation from the rice.

6. Press the **'Yogurt'** button and then press the **'Adjust'** button twice for **"Less"** to access the Jiu Niang function (the display will read "JIUN"). The default fermentation time is 24 hours. You may need to change the time based on the type of yeast used; use the **'Cook Time'** button and the **'+' and '-'** buttons to change the cooking time.

7. Jiu Niang will be ready when the program finishes. A well-made fermented glutinous rice has transparent liquid and some small gas bubbles with an aroma of liquor and is very sweet. If there are some white fungi on the surface, this is normal. If it has black fungi, the rice was contaminated during the process and it should not be consumed. Avoid running the fermentation for too long, which causes the rice to turn sour.

8. When the program is finished, the pressure cooker will beep three times and go into standby mode.

## Manual Cooking Mode

Your new LIVINGbasics Electric Pressure Cooker also gives you the option to manually set up the pressure cooker for complete control over your cooking settings. There are two methods for setting up the manual cooking mode. Please note that the 'Adjust' function will not work with this setting.

### Method 1: Pressure Level

#### • NOTE:

The default setting for the manual pressure level mode is 30 minutes at pressure level 4.

1. Make sure the unit is connected to a powered electrical outlet.



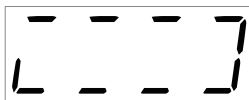
2. Press the **'Manual'** button once to select the manual pressure level cooking function. The pressure level indicator will be illuminated, indicating that the pressure cooker is set to manual pressure level mode.



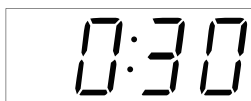
3. Press **'Pressure/Temp'** and use the **'+' or '-'** buttons to adjust the pressure level.



4. Press the **'Cook Time'** button, then use the **'+' or '-'** buttons to select your cooking time



5. Press **'On/Start'** to begin cooking. The display will show the image below, indicating that the unit is pressurizing



6. Once the unit reaches optimal cooking pressure, the display will begin to count down.

7. The pressure cooker will beep three times when cooking has finished, and it will automatically set itself to the Keep Warm mode for 6 hours. (See Safely Removing the Lid)

## Method 2: Temperature

### • NOTE:

The default setting for manual pressure temperature mode is 30 minutes at 212°F/100°C

1. Make sure the unit is connected to a powered electrical outlet



2. Press the **'Manual'** button twice to set the unit to manual pressure temperature mode.



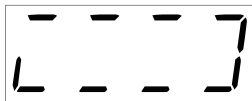
3. Press **'Pressure/Temp'** and use the **'+' or '-'** buttons to adjust the temperature.



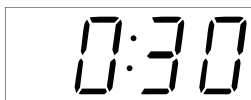
4. Press the **'Cook Time'** button, then use the **'+' or '-'** buttons to select your cooking time.

### • NOTE:

When the programmed temperature exceeds 248°F/120°C, the maximum time that can be set is 30 minutes.



5. Press 'On/Start' to begin cooking. The display will show the image above, indicating that the unit is or heating.



6. The pressure cooker will beep five times when it has reached the programmed temperatures. Carefully add your food into the inner pot. The display will begin to countdown

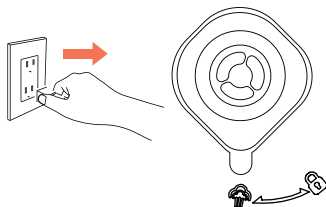
7. When cooking has finished, the pressure cooker will beep three times

## Safely Removing the Lid

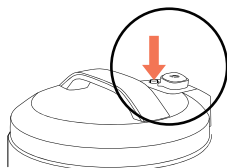
### **Caution:**

For your safety, open the lid slowly. Escaping steam is hot and may cause burns to exposed skin. Do not open the lid before all pressure has escaped through the exhaust valve and the float valve has completely fallen back into the lid. The handle may also be hot when cooking has finished. The following methods should be used when opening the lid:

## QUICK RELEASE



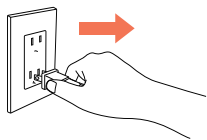
1. Unplug the pressure cooker to turn it off. Use oven mitts or pot holders to switch the pressure release valve from “**Sealed**” to “**Release**.”



2. Wait until all pressure has released and float valve has dropped down to open the lid.

3. For your safety, open the lid slowly and away from your face. Escaping steam will be hot.

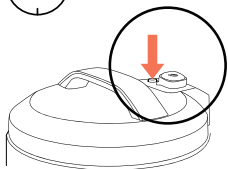
## NATURAL RELEASE



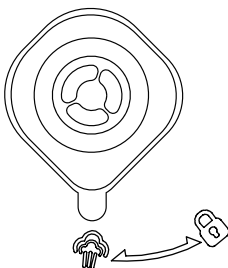
1. Once cooking is complete, turn off the pressure cooker's power by unplugging the power cable.



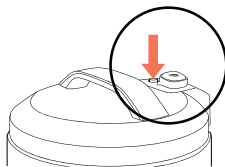
15-20 minutes



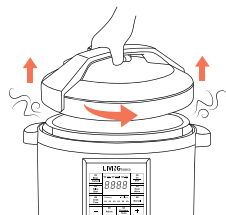
2. Let the unit cool down on its own for 15-20 minutes or until the float valve drops down before opening the lid.



3. Set the pressure release valve to the “Release” position to let out any remaining pressure in the unit.



4. Wait until float valve drops down to open the pressure cooker.



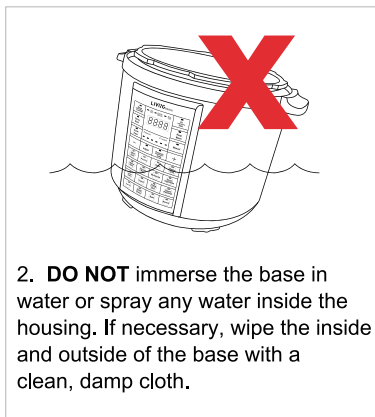
5. Unlock the lid by turning it counterclockwise, then carefully lift the lid away from your face. The steam coming out from the pressure cooker will be hot.

### • NOTE:

It is recommended to use the natural release method when cooking liquids such as soups or rice porridge. Immediately releasing pressure after cooking such foods may result in food spraying out through the pressure release valve.

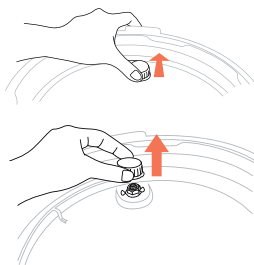
# Care & Maintenance

1. Unplug the pressure cooker and allow it to completely cool before cleaning.

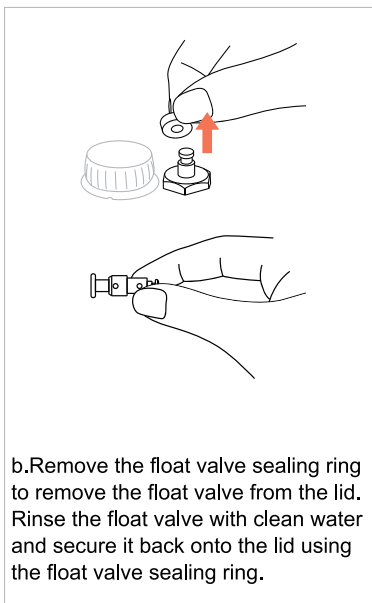


3. Remove the water collection cup. Rinse it out with clean water and wipe it dry with a clean cloth. Place it back onto the side of the pressure cooker.

4. All parts inside the lid can be hand washed separately with water and should always be checked to make sure they are not damaged or cracked.



a. Remove the anti-clog filter by pushing it toward the metal ring, then pulling up. Rinse and dry the anti-clog and replace it on to the lid



5. The silicone sealing ring can be removed from the lid. Wash the sealing ring with liquid detergent and warm water, and dry with a clean cloth (see Silicone Sealing Ring Installation).

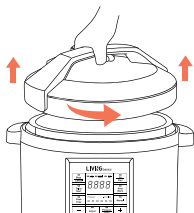
6. Use a sponge or non-metallic soft brush to clean the inner pot, then wipe the surface with a clean cloth.

# SILICONE SEALING RING INSTALLATION

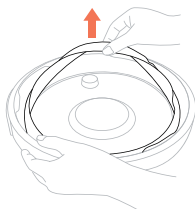
- **NOTE:**

Make sure the silicone sealing ring is not cracked or damaged in any way.

## Removal



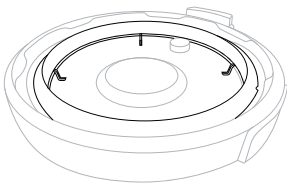
1. Take lid off of pressure cooker.



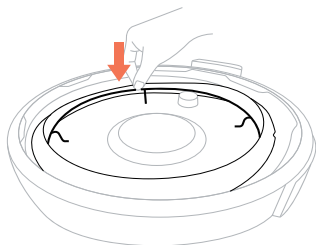
2. While holding the lid in place, gently pull out the silicone sealing ring.

3. Wash sealing ring with warm soapy water, and dry with a clean cloth.

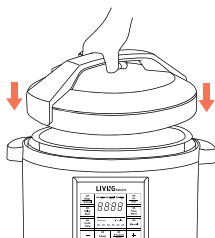
## Installation



1. Line up silicone sealing ring on top of the metal ring.



2. Gently push down on silicone sealing ring, ensuring that the metal ring is inside the ring's groove as shown above. Continue pushing the silicone sealing ring all around until it is secured by the metal ring



3. Place lid back onto pressure cooker.

# Troubleshooting

Problem	Cause	Solution
Difficulty closing lid.	Silicone sealing ring may not be placed correctly.	Correctly place the silicone sealing ring inside the lid.
	Lid not properly placed onto housing.	Align the unlock symbol on the lid with the arrow above control panel. Turn the lid counterclockwise to close.
Difficulty opening lid.	Pressure release valve may not be falling down properly.	Set pressure release valve to the "Release" position to let out any remaining pressure.
	Pot may still be under pressure.	
Steam leaking from cooker lid.	Some ingredients may be stuck to silicone sealing ring.	Clean silicone sealing ring.
	Silicone sealing ring may be	Replace silicone sealing ring.
Steam leaking from float valve sealing ring.	Some ingredients may stick to the anti-clog filter.	Clean the anti-clog filter.
	Float valve sealing ring may be broken.	Replace float valve sealing ring.
Float valve does not rise up	There may not be enough ingredients/water to generate enough pressure.suffisamment de	Ingredients or water need to be at minimum level.
	Excessive steam leakage from lid or pressure release	Unit may be defective. Contact customer support.

Contact Customer Support if any of these errors occur				
Code	E1	E2	E3	E4
Erreur	Broken circuit in sensor	Short circuit in sensor.	Unit is overheating.	Signal switch

# Warranty

## Terms & Policy

LIVINGbasics warrants all products to be of the highest quality in material, craftsmanship and service for a minimum of 1 year, effective from the date of purchase.

Warranty lengths may vary between product categories. LIVINGbasics will replace any product found to be defective due to manufacturer flaws based on eligibility; This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for.

There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. LIVINGbasics is not responsible in any way for any damages, losses or inconveniences caused by equipment failure or by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

This warranty does not apply to the following:

- Damage due to abuse, accident, alteration, misuse, tampering or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

LIVINGbasics and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

**ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.**