



# TATUNG Electric Pressure Cooker

Model:

TPC-6MDB



(Pictures are for reference only, actual product may differ from pictures shown.)

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Thank you for purchasing **TATUNG** pressure cooker. Please read and understand the instruction manual before using and keep it safely for your future reference.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

### 1. Read all instructions.

2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. Keep the appliance away from the children to avoid accidents. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. 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 Tatung Service Department for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

### 14. Household use only.

15. Caution-To reduce the risk of electric shock, Cook only in removable container.
16. DO NOT place the unit on an unstable location. It is strictly prohibited to use it on a newspaper, foam or other object that may easily block the vent hole at the bottom.
17. DO NOT use it in a place which is near splash water or fire. DO NOT use it in a place exposed to directly to sunshine or oil splash. Put it in a place out of the reach of children.
18. DO NOT immerse the product, power cord or plug in water or other liquid in order to protect against electrical hazards.
19. If a spare part such as wire or plug is damaged or the product malfunctions, stop the operation instantly and send it to the service center for examination repair or adjustment. See Warranty section.
20. DO NOT make unauthorized replacement of any spare part inside the

## IMPORTANT SAFEGUARDS

21. Before use each time, be sure to check the anti-block shield, float valve and exhaust valve for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object; make sure the exhaust valve is in sealing location.
22. DO NOT use an extension cord with the product, This product is for household use only.
23. Food such as noodle, pasta, applesauce, cranberry and oatmeal or other cereal should not be cooked under pressure in the product. These foods tend to foam, froth and sputter and may block the Pressure Indicator Valve.
24. Please soak the dry foods before cooking them in the product.
25. DO NOT fill the product more than the MAX level inside the inner pot with food or liquid.
26. DO NOT move this product or force to remove the Cover when the unit is in operation.
27. DO NOT place your hands or face over the exhaust valve or float valve to avoid scald when the unit is in operation.
28. After cooking, use extreme caution when removing the Cover. Serious burns can result from steam inside the unit.
29. When opening the cover after cooking, do not touch the inner pot and cover inside with hands directly to avoid scald.
30. Always unplug before cleaning and removing parts.
31. DO NOT cover the pressure valves.
32. DO NOT touch hot surfaces, Use handles or Knobs.
33. DO NOT use outdoors.
34. DO NOT cover the pressure valves.
35. WARNING: Never deep fry or pressure fry in the unit. It is dangerous and may cause a fire or serious damage.
36. This product is for household use only.
37. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions."
38. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. See "Food Preparation Instructions."
39. 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.
40. Always check the pressure release devices for clogging before use.





## IMPORTANT SAFEGUARDS

41. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See Operating Instructions.
42. Do not use this pressure cooker for pressure frying with oil.
43. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
44. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced.
45. The adult should supervise the children in order to make sure the children can not play with the appliance.
46. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been appliance by a person responsible for their safety.
47. This appliance is intended to be used in household and similar applications such as:-staff kitchen areas in shops, offices and other working environments;-farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast ty environments.
- 48.(a) A short power-supply cord(or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
  - (b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with deep-fat fryers and cooker/fryers.
  - (c) If a long detachable power-supply cord or extension cord is used:
    - (1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
    - (2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
    - (3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

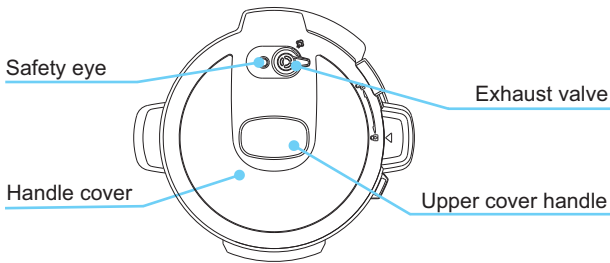
## SAVE THESE INSTRUCTIONS. POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

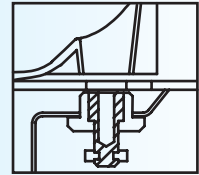
# Specifications

Model	Power Supply	Power	Volume	Caliber of inner pot	Working pressure	Warm Temperature
TPC-6LB01	120V~60Hz	1000W	6L	22cm	70kPa	60°C- 80°C
Accessories	All-purpose Scoop 	Manual 	Measuring Cup 	Power Cord Components 		

# Product Diagram

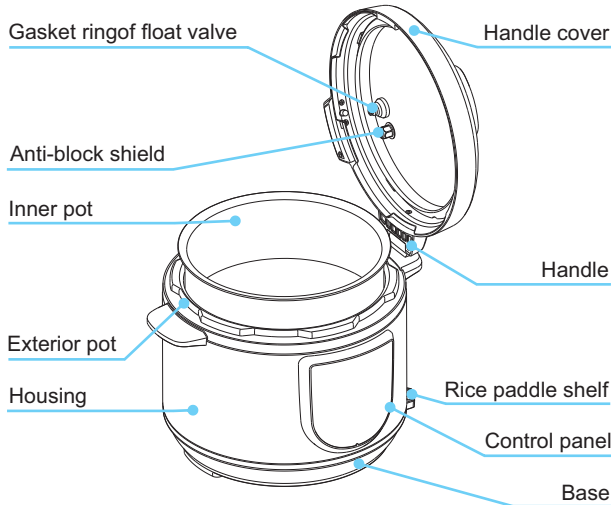


Structure diagram of float valve

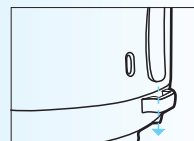


**Warm tip:**

1. Before use each time, be sure to inspect the float valve anti-block shield and gasket for mounting
2. Before put the inner pot to outer pot, be sure to remove debris and water attached to the outside of the inner pot and inside of the outer pot.
3. when moving the product, please lift the cooker handle.
4. The outer casing having water, please use cloth wipe.



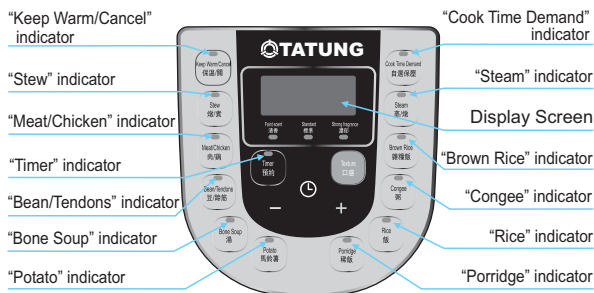
Method of using scoop holder



## Notice Prior to Use

Before first use, please take out all accessories from the cooker body and read the User's manual carefully, special care must be given to use directions and cautions to avoid any damage to property or human injury.

### Operation Section

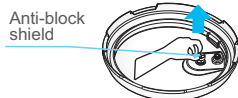


**Timer function**  
Set the end of cooking time by pressing "+" "-" key.

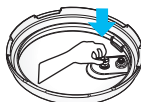
### Disassembly and installation of anti-block shield and gasket

#### Disassembly and Installation of Anti-block Shield

Disassembly Screw off upward counterclockwise

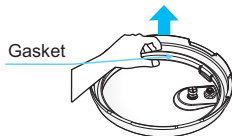


Assembly Screw up downward clockwise

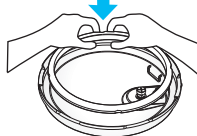


#### Disassembly and Installation of Gasket

Disassembly Pull up



Assembly Press down

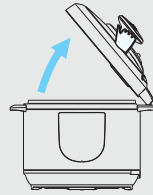


1. Prior to each use, inspect whether the gasket and anti-block shield are mounted to the upper cover.
2. After use, remove any foreign object from the gasket and anti-block shield. Keep clean to avoid odor.
3. Never pull the gasket, as pull deformation may affect sealing and pressure effect.
4. A damaged gasket should not be used, and shall be sent to the service center for replacement.

# Cooking Preparation

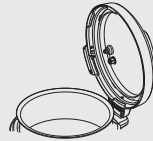
## 1 Open the cover correctly

- Before first use, please take out all accessories from the cooker body and read the User Manual carefully. Special care must be given to use directions and cautions to avoid any damage to property or human injury.
- Hold the cover handle firmly with a hand, rotate the cover to the opening position in the clockwise direction and lift the cover.



## 2 Check whether gasket, float valve and anti-block shield are clean. If they are stained, clean them immediately.

- Check whether the anti-block shield becomes loose. If yes, tighten it instantly.
- After inspection, mount the gasket component to the upper cover correctly.



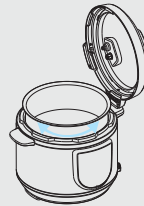
## 3 Take out the inner pot, and put food and water in the inner pot. Total amount of food and water shall not exceed the MAX level of inner pot height.

- When cooking, the total amount of rice and water shall not exceed the maximum level of inner pot.
- Never boil laminated food (e. g. laver, kelp, etc.) and shattered food (e. g. corn residue and oatmeal), as they may easily clog the anti-block shield.



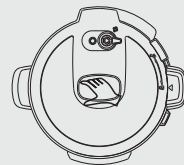
## 4 Put the inner pot in the pressure cooker

- Before that, be sure to remove any foreign object and water on the outer surface of the inner pot and also on the inner surface of the cooker;
- After putting in, rotate the inner pot lightly left to right to ensure good contact between the inner pot and heating plate.



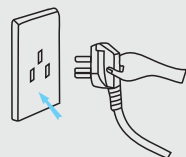
## 5 Close the cover completely

- After putting on the upper cover, rotate it anti-clockwise to the locking position; Make sure that it is rotated in place, otherwise, the cooker will not cook.



## 6 Switch on

- After switch-on, a warning tone will sound, indicating that the unit enters standby state.
- This tone can be heard after switch-on and when completing complete opening and closing.



# Function Selection

## General Functions

### 1. Finish cooking preparation according to Page 6

### 2. Switch on

- The nixie tube flashes and displays a red horizontal line "---", indicating that the electric pressure cooker has entered preparation state;

### 3. Select a required function level

- Once a function key is pressed, the indicator of a corresponding function level will illuminate (red);
- The rice porridge function and cake function are only applicable to products with such function level;
- Cooking time varies with different function level. The bigger the food amount, the longer the cooking time. The cooking times listed in the table below are only for reference (e.g. food amount + water = 8 scales): Cooking time = heating time + holdup time

Function key	Soup	Potato	Meat/Chicken	Bean/Tendon	Congee	Rice	Porridge	Brown Rice	Stew
Cooking time (min)	About 50	About 45	About 40	About 50	About 30	About 30	About 50	About 50	About 50

### 4. Press a function key, and 10s later, the electric pressure cooker will perform a corresponding function program selected

- Within 10s, you can re-select preset time and function level, and finally confirm that the electric pressure cooker will start work in 10s after selection.
- The red horizontal line "---" on the display screen is bright, indicating that the electric pressure cooker has entered working state.
- During the operation, you can cancel current working state and return to standby state by pressing the "Keep Warm/Cancel" key.

### 5. After cooking, enter the warm-keeping state automatically

- After cooking, a corresponding function indicator goes out, the warm indicator illuminates (yellow), the display screen shows "0H", and gives out the prompt sound (10 beeps), with the electric pressure cooker going into warm state.
- In standby mode, press the "Keep Warm/Cancel" key, the warm indicator illuminates (yellow), and gives out the prompt sound (1 beep), indicating that the electric pressure cooker goes into warm state.

### Warm Tips:

- ★ In any mode, you can cancel current working state and return to standby state by pressing the "Keep Warm/Cancel" key.
- ★ During operation, the machine may sometimes generate the "cluck" sound, which is not malfunction.
- ★ For cooking of little amount, the inner pot may be sucked up when the cover is opened. In this case, shake the inner pot cover manually, and remove the inner pot cover after the inner pot falls into the cooker body.

## Safe Cover Opening

**Safety eye** safety eye: pressure-visual valve, it can lift or drop according to the size of pressure. Give timely cleaning to avoid jam.

### 1. Disconnects the power or take off the power plug.

### 2. Exhaust method

#### A. Quick opening method

- Slide the exhaust valve to the exhaust position until the float valve falls (for non-fluid food)
- Put a wet towel on the cover to quicken cooling until the float valve falls. (for non-fluid food)

#### B. General opening method

- Have the pressure cooker to cool naturally, until the float valve falls.

### 3. Open the cover

- Hold the cover handle firmly, turn the cover clockwise to the spacing edge, and pull up the cover.

- Do not open the cover until pressure inside the pot is released adequately.
- Never pull out the exhaust valve when it is exhausting.
- For fluid foods (porridge and sticky liquid), do not slide the exhaust valve for exhaust when cooking is just finished, and otherwise the food will eject from the exhaust valve core. Be sure to disconnect the power supply, have the unit cool naturally or put a wet towel around the cover to speed up cooling until the float falls, and finally open the cover.
- When large quantity of food is cooked, do not exhaust immediately after cooking. It is recommended to open the cover and have the food after some time of warm-keeping.



## Cooking Examples

### Timer Function (Content in this section can be read selectively based on actual configuration)

#### 1. Finish cooking preparation according to Page 6

#### 2. Select a corresponding function level

- When any function key is pressed after preparation, a corresponding function indicator illuminates; you can also select another function level within 10s.  
(To cancel the operation, press the "Keep Warm/Cancel" key)
- No preset function is made available to "Cake" function.

#### 3. Press "Timer" key to Set end time of cooking

TPC-6LB01 unit is equipped with 24-hour preset function, which can be operated as follows:

- Within 10s after function selection, press the "Timer" key to set a cooking end time.
- First the key is pressed, the screen displays "Timer End Time 2.0", Hour portion flashes, and  $\leftarrow$  is used to adjust the Hour portion. After setting of Hour portion, the key is pressed again, and Minute portion flashes. Press  $\leftarrow$  to adjust the Minute portion.
- Timer time shall not be less than 24h, if so, it will return to "2".
- After completion of setting, the time displayed on the screen means working end time of pressure cooker. (to cancel the operation, press the "Keep Warm/Cancel" key)  
(This drawing represents that the cooking will end in 10h)

#### 4. After cooking, the unit enters the warm state automatically

After preset time elapses, after cooking, the warm indicator illuminate and the unit will go into warm-keeping state. long time warm keeping is not recommended.

## Cake

### Tip:

- You can add small amount of ingredients such as green tea powder, chocolate or nutlet to make cakes with different flavors;
- Mix the material to make it flow down in the form of silk.

#### 1. Material preparation:

100g caster suga, 120g self-raising powder, 3 eggs, 40g butter, 30g condensed milk

2. Add caster sugar to the egg, and mix them with an egg beater until bubbles come up.

3. Add self-raising powder, and mix well.

4. After adding milk and condensed milk, stir and mix quickly.

5. Smear the bottom and side of the inner.

pot with a layer of edible oil, and pour mixed cake material into the inner pot.

6. After power supply is connected, select "Cake" function, the "Cake" function indicator illuminates and other function indicators go out.

Within 10s after selection, the pressure cooker enters the working process of cake cooking.

7. After cooking, prompt music gives out, "Cake" function indicator goes out, and the warm indicator illuminates. It is the time for you to open the cover and serve yourself with the delicious cake.

- The proportion of material can be adjusted according to personal tastes.
- If too much material is used, cake effect may be affected and even the cake may be half cooked.
- Actual finished product may differ from the promoted sample.

# Cooking Examples

## Porridge

Timing Porridge

### Tips:

- \* To make porridge by using this cooker, the optimal proportion of rice to water is about 1:7.
- \* To cook sticky food, prohibit compulsory exhaust to avoid damage to property.

Now it is 9:00 PM, and you want to have porridge served at 7:30 AM tomorrow through timing.

### 1 Complete cooking preparation according to Page 6

- Rice-water contrast table for making porridge with the cooker:

Rice-water amount	Rice amount (measuring cup)	Water amount (Scale)
Little	0.5	2-3
Moderate	1	4-5
Large	1.5	7-8

- The proportion of rice to water can be adjusted according to personal tastes.

### 2 After power-on, press the "Porridge" function key

- At the moment, the "Porridge" indicator illuminates; other functional indicators are not bright.
- Press the "Timer" key within 10s after press of the "Porridge" functional key, and adjust preset cooking time.



### 3 Press the "Timer" key

- Press and hold the "Timer" key successively until the figure "10.5" appears on the display screen, indicating that the pressure cooker ends its cooking at 7:30 AM tomorrow after the end time of cooking is adjusted to be 10.5 hours.
- Within 10s after selection, the pressure cooker will confirm the selection. (Please press "Keep Warm Cancel" to cancel the operation)

### 4 Cooking ends at 7:30 AM tomorrow

- The time required for making porridge is about 45min. The cooking time may vary a bit with voltage, rice amount, water amount and rice quality.
- After cooking, a corresponding function indicator goes out, the warm indicator illuminates (yellow), and gives out the prompt sound (10 beeps), with the electric pressure cooker going into warm state.

### 5 Open the cover according to "Safe Cover Opening" on Page 5

- If the float valve has fallen, you can simply open the cover to serve yourself.
- If the float valve has not fallen, put a wet towel around the cover to quicken cooling and open the cover after the float valve drops.
- Long time warm-keeping is not recommended to avoid influence on texture and quality of porridge.

#### Notice:

1. Long-time preset timing cooking is not recommended.
2. Minimum timing period of the "Porridge" functional key is 1.5 hours.
3. Step 2 and Step 3 can be operated reversely.

## Cooking Pilow

### TIP: method of rice storage

- \* Store it in a cool and dry place;
- \* Pay attention to shelf life of rice;
- \* Odor may occur if rice is retained for a long time;
- \* Do not buy too much rice at one time.

### 1 Measure the rice portion with a measuring cup and clean it

- One measuring cup of pilow is about 150g, a portion served for one person;
- It is recommended not to wash rice in the inner pot;
- Correct methods of using the measuring cup:



### 2 Add water to corresponding water level

- Put the cleaned pilow into the interior pot and fill it with water to a corresponding water level;
- The scale line inside the inner pot means the one for cooking reference water level;
- Example: to cook 2 cups of pilow, add water to the scale line "2";
- Water quantity can vary with pilow category and hardness of pilow, but never have water to exceed the MAX level inside the inner pot.

### 3 Replace the wiped inner pot to the cooker body

- After putting in, rotate the inner pot lightly from left to right to ensure full contact between inner pot and heating plate.

### 4 According to Page 4, put the cover in place and switch on

### 5 Press the "Pilow" key

- At the moment, the "Pilow" function indicator illuminates, with other function indicators going out.
- The electric pressure cooker begins cooking within 10s after selection.

### 6 After cooking, the unit enters warm state automatically

- Cooking time is around 35min, but the time may slightly vary with Pilow amount or Pilow quality;

### 7 Open the cover on according to "Safe Cover Opening" on Page 5

- After cooking, the Pilow is recommended to be served after 1-3 min warm-keeping, but long time warm-keeping is not recommended to avoid influence on Pilow quality.

## Warm-keeping Function

- After cooking, the electric pressure cooker goes into the warm state automatically; in the warm state, the warm indicator is bright, and "0H" is shown on the display screen;
- You can also in standby perform the warm function by pressing the "Keep Warm/Cancel" key;
- The warm-keeping temperature is 60-80°C;
- Optimal warm-keeping time is less than 8 hours.



## Care and Maintenance

- Regular care or maintenance is essential in ensuring that this product is safe for use.

When the following circumstances take place	Solutions
<ul style="list-style-type: none"> <li>• Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.</li> <li>• A portion of the power cord and the plug are hotter than usual.</li> <li>• Electric pressure cooker heats abnormally, emitting a burnt smell.</li> <li>• When power-on, there is an unusual sound or shock.</li> </ul>	Stop use immediately, and send it to a service center authorized by Midea.
<ul style="list-style-type: none"> <li>• There is dust or dirt on the plug or socket.</li> </ul>	Remove dust or dirt with a dry brush.

## Safety Cautions

For safety, please observe the following caution signs displayed:

- Meanings of icons displayed :

Indicates "Prohibition"	General Prohibition	Contact Forbidden	Unplug
	Disassembly Forbidden	Drenching Forbidden	
Indicates "Compulsory" Content	Wet Hand Forbidden	Must Be Carried Out	

- Ignoring these signs can/may cause injuries.



**Warning**

violation of warnings may cause personal death and serious injuries



**Caution**

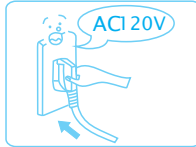
violation of cautions may cause injuries to persons and properties.

# Cautions

## ⚠ CAUTIONS

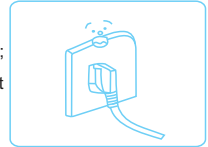
### Please use a 120V~60Hz socket

- Fire or electric shock may occur if 120V AC-60Hz is not used.



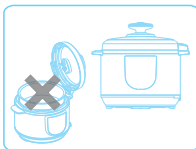
### A socket shall be used independently

- Please use an individual socket with earthed wire of more than 10A rated current;
- Joint use of the same socket with other appliance may cause unusual heat and fire.



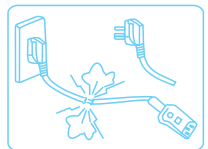
### Using other cover during heating is strictly prohibited

- It is strictly prohibited to use non-brand cover during heating.
- May cause electric shock or other serious injury.



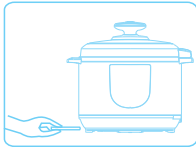
### Stop the use of an damaged power cord

- The damaged power cord must be replaced with a special flexible cord or a special component bought from the manufacturer or service agency.



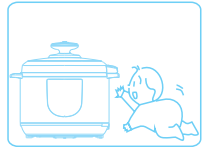
### Do not insert foreign object

- Do not insert foreign objects such as metal scraps and needles into a gap.
- May cause electric shock or unusual action.



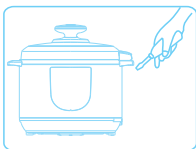
### Keep away from children

- Place it away from children.
- This may cause burn or electric shock.



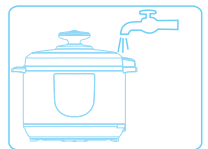
### No modifications

- It is prohibited to modify or repair the unit by a non-technician.
- As this may cause fire or electric shock.
- Please send it to a designated service agency for repair or replacement of



### Do not wash or immerse it in water

- As this may cause electric shock and short circuit.



### Warning on cover lifting

- When the electric pressure cooker does not work, there is no pressure inside the pot and the float valve falls down;
- When the unit works, pressure inside is on the rise, and so is the float valve. Do not open the cover forcibly until pressure is completely discharged;
- Otherwise scald or other injury may be caused.



### Regular inspection

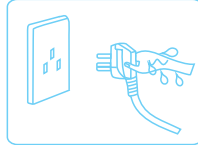
- Carry out regular inspection of the exhaust valve and anti-block shield to make sure that they are unobstructed;
- Do not add any heavy object to the exhaust valve or replace it with other object.

# Cautions

## ⚠ CAUTIONS

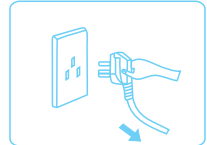
Do not insert and pull off the plug with wet hand

- May cause electric shock.



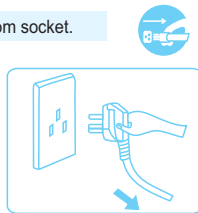
When removing the plug, be sure to pinch the plug handle

- When pulling out the plug, be sure to pinch the plug handle;
- Never pull the power cord as this may cause damage to the power cord and result in electric shock or short circuit.



When not in use, remove plug from socket.

- May cause creepage, fire or malfunction.



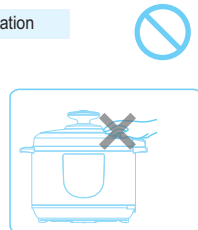
During operation, never move your hand to the exhaust valve vent

- In cooking, never move your hand or face to the exhaust valve vent to avoid scald.
- In cooking, do not cover the exhaust valve vent with a rag.



Never touch the cover during operation

- When the unit is operating, the cover has a higher temperature, so never touch it with your hand;
- This may cause scalding.



Cooking amount shall not exceed MAX level

- Food to be cooked should not exceed the MAX level, and otherwise the food may be half-cooked or failure may happen.



Use only the special inner pot

- When there is foreign object between the inner pot bottom and heating plate, first remove the foreign object before using.
- May cause overheat or abnormal operation.



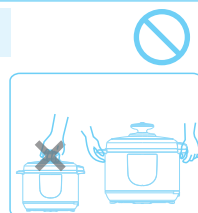
Do not place the inner pot on other appliance for heating

- To avoid deformation or failure of inner pot.
- Please use the supplied special inner pot.



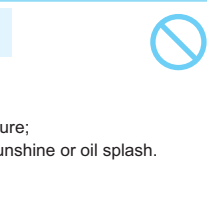
When moving the product, please hold the cooker handle

- To move the unit, never lift the cover handle directly to prevent the cover from falling down.



Never use the product in following places

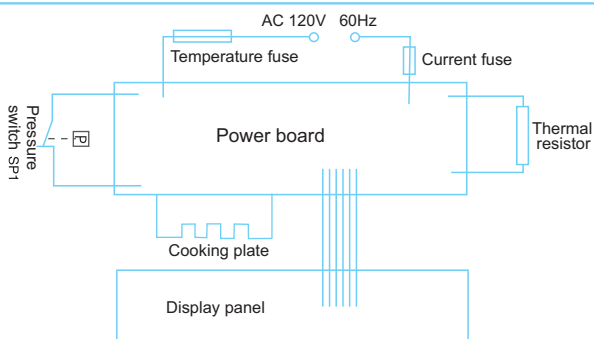
- Unstable place;
- Places near water or fire;
- Adjacent to walls and furniture;
- Places exposed to direct sunshine or oil splash.



## Cleaning

1. After each use, give timely cleaning of the product.
2. Before cleaning, unplug the unit and carry out cleaning and maintenance after the product cools down completely.
3. Take out the cover and inner pot, wash them with a detergent, rinse with fresh water and then wipe them dry with a soft cloth.
4. Using clear water, clean the cover, including the gasket, exhaust valve, anti-block shield, exhaust valve core and float valve, and wipe it clean with a rag. After cleaning install it on the cover correctly .
5. Clean the cooker body with a rag. Do not immerse the cooker in water or wash with splashing water.

## Circuit Diagram



## Service Warranty

1. There is one year guarantee with this Tatung electric pressure cooker.  
(for household products only)
2. The starting date of the service warranty is based on the date of the invoice.
3. In any one of the following cases, the warranty will be invalidated:
  - Damage by unsuitable operation, storage and maintenance by the consumer;
  - Damage due to use of non-specified accessories by any person other than a service agency authorized by this company.
  - Failure to produce an effective invoice.
  - Damage by force majeure;
4. For product maintenance beyond the warranty scope, the Customer Service Center of this company will still serve you warmly.

## Troubleshooting

The following unusual cases are not completely caused by mechanical failures.

Please carry out a careful examination before sending the unit for repair

S/N	Problem	Possible Reason	Solution	
1	Difficult to close the cover	Gasket not positioned well	Locate the gasket well	
		Push rod jammed by float valve	Push the push rod lightly with a hand	
2	Difficult to open the cover	Float valve fails to fall after steam release	Press the float valve lightly with chopsticks	
		Pressure exists inside the cooker	Open the cover after the pressure lowers down	
3	Leakage from cover	No gasket	Put the gasket according to the requirement	
		Food leavings attached to gasket	Clean the gasket ring	
		Gasket worn	Replace the gasket ring	
		Cover not closed firmly	Close the cover again	
4	Leakage from float valve	Food leavings attached to float valve gasket ring	Clean the float valve gasket	
		Float valve gasket ring worn	Replace the float valve gasket	
5	Float valve unable to rise	Excessively little food and water inside pot	Put food and water according to the rule	
		Little leakage from cover or exhaust valve	Send it to the service agency for inspection	
6	Exhaustion from exhaust valve does not stop	Exhaust valve not in sealing position	Slide the exhaust valve to the sealing position	
		Pressure control fails	Send it to the service agency for maintenance	
7	Lamp not bright after power on	Bad contact with socket	Please inspect the socket	
8	All lamps flash	C1 appears on nixie tube	Sensor fails	Send it to the service agency for inspection
		C2 appears on nixie tube		
		C5 appears on nixie tube	Temperature is too high because there is no water inside the inner pot	Add water as required
		C6 appears on nixie tube	Temperature is too high because inner pot is not placed	Put the inner pot properly
9	Rice half cooked/too hard	Pressure switch fails	Send it to the service agency for inspection	
		Too little water added	Add more water	
10	Rice too soft	Cover closed prematurely	After the time is up, release steam and open the cover in 5 minutes	
		Too much water added	Reduce water level	

### Special Declaration

Addition: Any technical improvements shall be placed in the revised manual without notice; for any changes in appearance and color, those of the actual product shall Prevail.