

## Farberware FPC400

# Farberware FPC400 4-Quart Programmable Electric Pressure Cooker User Manual

Model: FPC400 | Brand: Farberware

## 1. INTRODUCTION

Thank you for purchasing the Farberware FPC400 4-Quart Programmable Electric Pressure Cooker. This appliance is designed to provide efficient and convenient cooking. To ensure safe and optimal performance, please read this instruction manual thoroughly before first use and retain it for future reference.

### Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the pressure cooker.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for anything other than its intended use.
- Always check the pressure release valve and float valve for clogging before use.
- Ensure the lid is properly closed and locked before operating.
- Do not open the pressure cooker until the unit has cooled and all internal pressure has been released.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not immerse the appliance base in water or other liquid.

## 2. PRODUCT OVERVIEW

### Components

The Farberware FPC400 Electric Pressure Cooker consists of a main unit with a stainless steel exterior, a removable non-stick cooking pot, and a secure lid with integrated controls and safety features.



*This image displays the Farberware FPC400 4-Quart Programmable Electric Pressure Cooker from a top-front angle. The cooker features a stainless steel body with a black lid and handles. The front control panel, also black, shows various cooking functions and the Farberware logo. A gray pressure release button is visible on the lid handle.*

## Control Panel

The electronic control panel is located on the front of the unit and allows for easy selection of cooking functions and time adjustments. Key functions include:

- **Pressure Cook:** For cooking food under pressure.
- **Brown:** Allows browning of ingredients before pressure cooking.
- **Warm:** Automatically keeps food warm after cooking.
- **Timer:** For setting delayed start times.

## 3. SETUP AND FIRST USE

---

### Unpacking

- Remove all packaging materials, including any labels or stickers.
- Check that all components are present: main unit, removable cooking pot, and lid.

### Before First Use

- Wash the removable non-stick cooking pot and the lid (including the sealing gasket and pressure release valve) with warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
- Ensure the sealing gasket is properly seated inside the lid.

## 4. OPERATING INSTRUCTIONS

---

## Basic Operation

1. Place the pressure cooker on a stable, level, heat-resistant surface.
2. Insert the removable cooking pot into the main unit.
3. Add ingredients and liquid to the cooking pot, ensuring not to exceed the MAX fill line.
4. Place the lid on the cooker, aligning the arrow on the lid with the arrow on the base handle. Rotate the lid clockwise until it locks into place.
5. Ensure the pressure release valve is set to the 'Seal' position for pressure cooking.
6. Plug the power cord into a grounded electrical outlet.

## Pressure Cooking

1. After preparing the cooker as described in 'Basic Operation', select the desired pressure cooking function (e.g., 'Stew', 'Rice', 'Beans').
2. Adjust the cooking time using the '+' and '-' buttons if necessary.
3. The cooker will begin to preheat and build pressure. This may take several minutes.
4. Once operating pressure is reached, the timer will begin counting down.
5. When cooking is complete, the cooker will beep and automatically switch to the 'Warm' function.
6. To release pressure, carefully turn the pressure release valve to the 'Vent' position. Allow all steam to escape before attempting to open the lid. Alternatively, allow for natural pressure release.
7. Once the float valve drops, indicating all pressure is released, twist the lid counter-clockwise to open.

## Browning Function

The 'Brown' function allows you to brown meats or sauté vegetables directly in the cooking pot before pressure cooking. Select the 'Brown' function, add a small amount of oil, and then add your ingredients. Stir as needed. Once browning is complete, cancel the function, add other ingredients and liquid, and proceed with pressure cooking.

## Keep Warm Function

After most cooking cycles, the pressure cooker will automatically switch to the 'Warm' function to keep your food at serving temperature. This function can also be selected manually.

## Timer Function (Delayed Start)

The timer function allows you to delay the start of a cooking cycle. After selecting a cooking function and setting the time, press the 'Timer' button and adjust the delay time. The cooker will start cooking after the set delay period.

## 5. MAINTENANCE AND CLEANING

---

### Cleaning the Cooking Pot

The removable non-stick cooking pot should be washed with warm, soapy water after each use. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating. Rinse thoroughly and dry.

### Cleaning the Lid and Exterior

The lid, including the sealing gasket and pressure release valve, should be hand washed with warm, soapy

water. Ensure all food particles are removed from the gasket and valve mechanisms. The exterior of the main unit can be wiped clean with a damp cloth. Do not immerse the main unit in water or place it in a dishwasher.

Storage

Ensure all parts are clean and dry before storing. Store the pressure cooker in a dry place, preferably with the lid inverted on the pot to prevent odors and allow air circulation.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit not building pressure	Lid not properly closed; Pressure release valve in 'Vent' position; Sealing gasket not seated correctly or damaged; Insufficient liquid.	Ensure lid is locked; Turn valve to 'Seal'; Adjust gasket or replace if damaged; Add required minimum liquid.
Steam leaking from lid	Sealing gasket dirty, damaged, or improperly installed; Food debris on rim.	Clean or reposition gasket; Replace gasket if damaged; Clean rim of pot and lid.
Food burnt at bottom	Not enough liquid; Cooking time too long.	Ensure minimum liquid requirements are met; Reduce cooking time for similar recipes.
Lid cannot be opened after cooking	Internal pressure not fully released.	Ensure pressure release valve is in 'Vent' position and all steam has escaped. Wait for float valve to drop. Do not force open.

7. SPECIFICATIONS

- **Brand:** Farberware
- **Model:** FPC400
- **Capacity:** 4 Quarts
- **Finish Type:** Non-stick (cooking pot)
- **Special Feature:** Keep Warm Setting
- **Wattage:** 1500 watts
- **Item Weight:** 12.6 Pounds
- **Control Method:** Touch
- **Operation Mode:** Automatic
- **Dishwasher Safe:** No (Hand washing recommended for most parts)
- **Product Dimensions:** 12 x 14 x 12 inches
- **UPC:** 632051020517

8. WARRANTY AND SUPPORT

For warranty information or customer support regarding your Farberware FPC400 Electric Pressure Cooker, please refer to the warranty card included with your purchase or visit the official Farberware website. Keep your proof of purchase for any warranty claims.

