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Oster FPSTPC4801

Oster FPSTPC4801 5 Quart Electric Pressure Cooker Instruction Manual

Model: FPSTPC4801

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 appliance.
- · Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main heating unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control
 to "off", then remove the plug from the wall outlet.
- Do not use the appliance for other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain the unit is properly closed before operating.
- Never force open the pressure cooker. Do not open until the unit has cooled and internal pressure has been released.
- 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.
- 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. These

foods should not be cooked in a pressure cooker.

- Always check the pressure release device for clogging before use.
- After cooking, when the pressure has been released, wait for the float valve to drop before opening the lid.
- 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 given supervision or instruction concerning use of the appliance by a person responsible for their safety.

PRODUCT OVERVIEW

The Oster FPSTPC4801 Electric Pressure Cooker is designed to simplify meal preparation by cooking food quickly and efficiently under pressure. It features a 5-quart capacity, multiple cooking programs, and a non-stick inner pot for easy cleaning.



Figure 1: Front view of the Oster FPSTPC4801 Electric Pressure Cooker, showing the control panel and lid.



Figure 2: Top-down view of the Oster FPSTPC4801 Electric Pressure Cooker with the lid removed, revealing the non-stick inner cooking pot.



Figure 3: Detailed view of the pressure cooker lid, highlighting the steam release valve and handle mechanism.

COMPONENTS

- Main Unit: Stainless steel housing with control panel.
- Inner Pot: 5-quart capacity, removable, non-stick.
- Lid: With safety locking mechanism, steam release valve, and float valve.
- Control Panel: LED display, program buttons (Chicken, Fish, Vegetables, Rice, Stews, Beef), Delay Timer, Keep Warm, Start/Stop.
- Power Cord: Removable.
- Accessories: Measuring cup and paddle (included).

SETUP AND FIRST USE

- 1. Unpacking: Carefully remove all packaging materials and accessories from the box.
- 2. **Initial Cleaning:** Before first use, wash the inner pot, lid, and any accessories (measuring cup, paddle) 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.

- 3. **Placement:** Place the pressure cooker on a stable, flat, heat-resistant surface, away from walls and cabinets to allow for proper ventilation.
- 4. Insert Inner Pot: Place the clean, dry inner pot into the main unit. Ensure it is seated correctly.
- 5. **Connect Power:** Insert the removable power cord into the appliance, then plug it into a 127V grounded electrical outlet. The LED display will illuminate.
- 6. Lid Assembly Check: Ensure the steam release valve is clear and properly seated on the lid.

OPERATING INSTRUCTIONS

Basic Operation

- 1. **Add Ingredients:** Place desired food and liquid into the inner pot. Ensure the total fill level does not exceed the MAX line (2/3 full for most foods, 1/2 full for expanding foods like rice or beans).
- 2. **Close Lid:** Place the lid on the cooker, aligning the arrow on the lid with the arrow on the base. Rotate the lid clockwise until it locks into place. Ensure the steam release valve is in the "Sealing" position.
- 3. **Select Program:** Press the desired program button (e.g., Chicken, Rice, Stews). The default cooking time for that program will appear on the LED display.
- 4. Adjust Time (Optional): Use the "+" and "-" buttons to adjust the cooking time if needed.
- 5. **Delay Timer (Optional):** To delay cooking, press the "Delay Timer" button, then use "+" and "-" to set the delay time (up to 2 hours). The cooker will start automatically after the delay.
- 6. **Start Cooking:** Press the "Start/Stop" button to begin the cooking cycle. The cooker will preheat, build pressure, and then begin the countdown.
- 7. **Pressure Release:** Once cooking is complete, the cooker will automatically switch to "Keep Warm" mode. To release pressure, carefully turn the steam release valve to the "Venting" position using a utensil (not bare hands) to avoid steam burns. Wait until the float valve drops before attempting to open the lid.
- 8. **Open Lid:** Once pressure is fully released and the float valve has dropped, rotate the lid counter-clockwise and lift it away from you to avoid residual steam.

Browning Feature

The browning feature allows you to sauté or brown ingredients directly in the inner pot before pressure cooking.

- 1. Add a small amount of cooking oil to the inner pot.
- 2. Press the "Browning" button.
- 3. Add ingredients to brown. Stir occasionally.
- 4. Once browning is complete, press "Start/Stop" to cancel the browning function. You can then proceed with adding other ingredients and starting a pressure cooking program.

Keep Warm Function

After the cooking cycle finishes, the unit automatically switches to the "Keep Warm" function, maintaining food at a serving temperature for up to 3 hours. To manually activate or deactivate, press the "Keep Warm" button.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your pressure cooker.

1. Unplug and Cool: Always unplug the appliance from the power outlet and allow it to cool completely before

cleaning.

- 2. **Inner Pot:** The non-stick inner pot is removable and washable. Wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely. Do not use harsh abrasive cleaners or metal scouring pads, as these can damage the non-stick coating.
- 3. **Lid:** Wash the lid with warm, soapy water. Pay attention to the gasket and steam release valve area. Ensure all food particles are removed. Rinse and dry thoroughly. The sealing gasket should be inspected regularly for cracks or damage and replaced if necessary.
- 4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- 5. Steam Collector: Empty and clean the steam collector after each use.
- 6. **Storage:** Store the cleaned and dried pressure cooker in a dry place. You may store the lid inverted on the inner pot to prevent odors.

Troubleshooting

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed or sealed. Steam release valve in "Venting" position. Insufficient liquid.	Ensure lid is locked and steam release valve is in "Sealing" position. Add more liquid if necessary. Check sealing gasket for proper placement or damage.
Steam leaking from lid.	Sealing gasket improperly seated or damaged. Food debris on gasket or rim.	Check and reposition the sealing gasket. Clean the gasket and rim of the inner pot and lid. Replace gasket if damaged.
Lid cannot be opened after cooking.	Internal pressure has not been fully released.	Ensure the steam release valve is in the "Venting" position and wait for the float valve to drop completely. Do not force the lid open. If it still won't open, unplug the unit and let it cool naturally.
Food is undercooked.	Insufficient cooking time. Too much food.	Increase cooking time for future use. Reduce the amount of food being cooked. Ensure proper liquid levels.
Display shows error code.	Specific error condition (e.g., overheating, sensor issue).	Unplug the unit, wait a few minutes, then plug it back in. If the error persists, contact customer support.

SPECIFICATIONS

Brand: Oster

Model Number: FPSTPC4801

Capacity: 5 Quarts

Material: Stainless Steel

Color: Brushed Stainless Steel

Wattage: 900 Watts Voltage: 127 Volts

Control Method: Touch
Operation Mode: Automatic

Special Features: Keep Warm Setting, Locking Lid, Browning Feature, Delay Timer

Product Dimensions: 14.1 x 13.4 x 14.2 inches

Item Weight: 14.1 Pounds

Dishwasher Safe Parts: Inner Pot (removable), Accessories. Main unit is not dishwasher safe.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Oster website. Keep your purchase receipt as proof of purchase for warranty claims.

Oster Customer Service: For assistance, please visit www.oster.com/support or contact their customer service line (details typically found in the product packaging or on the website).



Related Documents - FPSTPC4801



Manual de Instrucciones Oster XL Express Multi-Cooker CKSTPCEC8801

Guía completa de instrucciones para el Oster XL Express Multi-Cooker (Modelo CKSTPCEC8801), cubriendo seguridad, uso, mantenimiento y solución de problemas.



Oster BLSTDG Series Blender User Manual and Recipes

Comprehensive user manual for the Oster BLSTDG Series Blender, covering important safeguards, features, operating instructions, cleaning, storage, recipes, and warranty information.



Oster Deluxe Multi-Use Rice Cooker Manual: Operation, Safety & Parts (Models 4715, 4717, 4721)

Download the official user manual for the Oster Deluxe Multi-Use Rice Cooker. Get detailed instructions on safe operation, parts identification, cooking rice, steaming vegetables, cleaning, and warranty for models 4715, 4717, and 4721. Includes safety precautions and usage tips.



Oster 4-Quart Wooden Bucket Ice Cream Maker User Guide

User guide for the Oster 4-Quart Wooden Bucket Ice Cream Maker (Model FRSTIC-WDB), including important safeguards, operating instructions, cleaning and care, helpful hints, and recipes.



Oster Waffle Makers: Instructions and Recipes

A comprehensive guide to using Oster waffle makers, including important safety information, operating instructions, care and cleaning tips, and a variety of delicious waffle recipes and toppings.



Oster Air Fryer & Oven Multi-Cooker User Manual

Comprehensive user manual for the Oster Air Fryer & Oven Multi-Cooker, model CKSTAFOV3. Includes safety precautions, operating instructions, parts and accessories guide, cooking chart, troubleshooting tips, and warranty information.

Documents - Oster - FPSTPC4801



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