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Cook's Essentials 99770

Cook's Essentials 99770 2-Quart Electric Pressure Cooker User Manual

Model: 99770

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions carefully 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 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.
- Do not use outdoors.
- Do not let cord hang over edge of 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 plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never force open the pressure cooker. Do not open until 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.
- 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.

- Do not use this pressure cooker for pressure frying with oil.

PRODUCT OVERVIEW



Image: The Cook's Essentials 99770 2-Quart Electric Pressure Cooker, a compact appliance with a silver and black finish, featuring a control panel on the front.

The Cook's Essentials 99770 is a 2-quart electric pressure cooker designed for efficient and quick meal preparation. It features a user-friendly touch control panel and automatic operation for various cooking functions. This compact appliance is ideal for small households or preparing individual portions.

SETUP

1. **Unpacking:** Carefully remove all packaging materials from the pressure cooker and its accessories. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the inner cooking pot, sealing ring, and steam release valve in 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. **Component Assembly:**
 - Ensure the sealing ring is properly seated around the lid's rim.
 - Verify the steam release valve is clear and correctly installed on the lid.
4. **Placement:** Place the pressure cooker on a stable, level, heat-resistant surface, away from heat sources and flammable materials. Ensure adequate space around the unit for ventilation.
5. **Initial Test Run (Water Test):**

It is recommended to perform a water test before cooking food to familiarize yourself with the appliance and ensure it is functioning correctly.

- Add 2 cups of water to the inner pot.
- Close the lid securely, ensuring it locks into place.
- Set the steam release valve to the "Sealing" position.
- Plug in the appliance.
- Select a short pressure cooking program (e.g., 5 minutes).

- Once the cycle is complete, allow pressure to release naturally or use the quick release method as described in the operating section.
- Unplug and allow to cool before opening.

OPERATING INSTRUCTIONS

The Cook's Essentials 99770 features a touch control panel for easy operation.

1. **Prepare Ingredients:** Place your desired ingredients and liquid into the inner cooking 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 the 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 securely into place.
3. **Set Steam Release Valve:** Ensure the steam release valve is set to the "Sealing" position to allow pressure to build.
4. **Plug In:** Connect the power cord to a grounded electrical outlet. The display will illuminate.
5. **Select Cooking Program:** Use the touch control panel to select your desired cooking program (e.g., Rice, Soup, Meat, etc.). The default cooking time for the selected program will appear on the display.
6. **Adjust Cooking Time (Optional):** If needed, use the "+" and "-" buttons on the control panel to adjust the cooking time.
7. **Start Cooking:** Press the "Start" button. The cooker will begin to preheat. Once sufficient pressure is reached, the cooking timer will begin to count down.
8. **Pressure Release:** Once the cooking cycle is complete, the cooker will beep and may switch to a "Keep Warm" function. There are two methods for releasing pressure:
 - **Natural Release:** Allow the pressure to dissipate naturally. This can take 10-20 minutes or longer, depending on the food and liquid volume. The float valve will drop when pressure is fully released. This method is often preferred for foamy foods or large cuts of meat.
 - **Quick Release:** Carefully turn the steam release valve to the "Venting" position. Steam will rapidly escape. **WARNING: Keep hands and face clear of the steam release valve to avoid scalding.** The float valve will drop when pressure is fully released. This method is suitable for delicate foods or when you need to stop cooking quickly.
9. **Open the Lid:** Once the float valve has dropped, indicating all pressure is released, rotate the lid counter-clockwise and lift it carefully away from you to avoid residual steam.
10. **Serve:** Remove the inner pot and serve your cooked meal.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and safe operation 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 inner cooking pot is dishwasher safe or can be washed by hand with warm, soapy water. Use a non-abrasive sponge or cloth to prevent scratching.
3. **Lid:** Wash the lid, including the sealing ring, steam release valve, and float valve components, with warm, soapy water. Ensure all food particles are removed from the valves and sealing ring. The sealing ring can be removed for thorough cleaning.
4. **Sealing Ring:** Inspect the sealing ring regularly for cracks, deformation, or damage. Replace if necessary, as a damaged sealing ring can prevent the cooker from pressurizing properly.

5. **Steam Release Valve & Float Valve:** Ensure these components are free from food debris and can move freely. A clogged mechanism can prevent proper pressure regulation.
6. **Exterior:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or other liquids.
7. **Storage:** Ensure all parts are completely dry before storing. Store the pressure cooker in a dry place. You may place the lid upside down on the inner pot to prevent the sealing ring from compressing over time.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Cooker not building pressure.	<ul style="list-style-type: none"> • Lid not properly closed. • Steam release valve in "Venting" position. • Sealing ring damaged or improperly seated. • Not enough liquid in the pot. 	<ul style="list-style-type: none"> • Ensure lid is fully locked. • Turn steam release valve to "Sealing" position. • Inspect and reseal or replace sealing ring. • Add minimum required liquid (usually 1 cup).
Steam leaking from lid.	<ul style="list-style-type: none"> • Sealing ring dirty, damaged, or improperly seated. • Food debris on lid rim. 	<ul style="list-style-type: none"> • Clean, reseal, or replace sealing ring. • Clean lid rim and ensure no food particles are present.
Food undercooked.	<ul style="list-style-type: none"> • Insufficient cooking time. • Not enough liquid. 	<ul style="list-style-type: none"> • Increase cooking time for future use. • Ensure adequate liquid for pressure build-up.
Pressure release device clogged.	<ul style="list-style-type: none"> • Food particles blocking the valve. • Cooking foamy or frothy foods. 	<ul style="list-style-type: none"> • WARNING: Do not attempt to clear a clogged valve while the cooker is pressurized. Allow pressure to release naturally and cool. Clean the valve thoroughly before next use. • Avoid cooking foods known to clog valves (e.g., applesauce, oatmeal, split peas) in a pressure cooker.

SPECIFICATIONS

Model Number	99770
Part Number	99770
Capacity	2 Quarts
Item Weight	4 Pounds
Control Method	Touch
Operation Mode	Automatic
Controller Type	Push Button
Closure Type	Outer Lid
UPC	050763997703

WARRANTY INFORMATION

This Cook's Essentials product is covered by a limited manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration of coverage. Keep your proof of purchase for warranty claims.

CUSTOMER SUPPORT

For technical assistance, troubleshooting not covered in this manual, or inquiries regarding parts and service, please contact Cook's Essentials customer support. Contact information can typically be found on the product packaging or the manufacturer's official website.

Please have your model number (99770) and proof of purchase ready when contacting support.