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- › [Nesco](#) /
- › [NESCO PC6-25-30TPR Multifunction Digital Pressure Cooker User Manual](#)

## Nesco PC6-25

# NESCO PC6-25-30TPR Multifunction Digital Pressure Cooker User Manual

Model: PC6-25

## INTRODUCTION

Thank you for choosing the NESCO PC6-25-30TPR Multifunction Digital Pressure Cooker. This appliance is designed to simplify your cooking process, offering versatile functions including pressure cooking, slow cooking, and steaming. Its programmable digital timer allows for precise control and convenience, including a delay start feature. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new pressure cooker. Please read it thoroughly before first use and retain it for future reference.

## Key Features:

- 6-quart capacity, ideal for family meals.
- Intuitive LED display and soft touch buttons for easy operation.
- Multiple programmable presets for various cooking needs.
- Delayed start function up to 8 hours for meal planning flexibility.
- Cool-touch lid and handles for safe handling.
- Removable non-stick cooking chamber for easy cleaning.

## IMPORTANT SAFETY INSTRUCTIONS

**WARNING: Failure to follow these safety instructions may result in fire, electric shock, serious injury, or property damage.**

- 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 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 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. Make sure pressure has dropped completely before opening.
- 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.
- Do not use this pressure cooker for deep frying with oil.
- Always check the pressure release valve and float valve for clogging before use.

## PARTS IDENTIFICATION

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Familiarize yourself with the components of your NESCO Multifunction Digital Pressure Cooker:

- **Main Unit:** The outer housing containing the heating element and control panel.
- **Removable Non-Stick Cooking Pot:** The inner pot where food is cooked.
- **Lid:** Features a sealing gasket, pressure release valve, and float valve.
- **Pressure Release Valve:** Controls the release of steam and pressure.
- **Float Valve:** Indicates when pressure has built up inside the cooker.
- **Control Panel:** Digital display and function buttons.
- **Steam Rack:** Used for steaming food above liquids.



Figure 1: Front view of the NESCO PC6-25-30TPR Pressure Cooker, showing the main unit, lid, and control panel.



Figure 2: The NESCO PC6-25-30TPR Pressure Cooker with its lid open, revealing cooked ribs inside the removable pot, alongside a serving of ribs and corn.

## INITIAL SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the removable non-stick cooking pot, lid, and steam rack 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. **Lid Assembly:** Ensure the sealing gasket is properly seated around the lid's rim. Check that the pressure release valve and float valve are clear and move freely.
4. **Placement:** Place the pressure cooker on a stable, level, heat-resistant surface, away from walls and cabinets to allow for proper ventilation.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The LED display will illuminate.
6. **Water Test (Recommended):** For your first use, perform a water test to familiarize yourself with the pressure cooker's operation and ensure it's working correctly.
  - Add 2-3 cups of water to the inner pot.
  - Close the lid, ensuring it is securely locked. Turn the pressure release valve to the "Sealing" position.
  - Select a pressure cooking function (e.g., "High" pressure for 5 minutes).
  - Press "Start/Stop". The cooker will begin to preheat and build pressure.
  - Once pressure is reached, the float valve will rise, and the timer will begin counting down.
  - After the cycle completes, allow pressure to release naturally or use the quick release method (see Operating Instructions).
  - Once the float valve drops, open the lid and discard the water.

## OPERATING INSTRUCTIONS

## Control Panel Overview:



Figure 3: The NESCO PC6-25-30TPR Pressure Cooker, showcasing its control panel and a serving of cooked chicken with vegetables.

- **LED Display:** Shows cooking time, pressure level, and error codes.
- **Time/Pressure:** Adjusts cooking time and pressure levels.
- **Warm:** Keeps food warm after cooking.
- **High:** High pressure cooking setting.
- **Low:** Low pressure cooking setting.
- **Slow Cook:** For slow cooking functions.
- **Steam:** For steaming food.
- **Brown:** For browning/sautéing ingredients before pressure cooking.
- **Delay Time:** Sets a delayed start for cooking.
- **Start/Stop:** Starts or cancels a cooking program.

## General Operation Steps:

1. **Prepare Ingredients:** Place desired ingredients and liquid into the removable cooking pot. Ensure the liquid level is within the MIN and MAX fill lines.
2. **Close Lid:** Place the lid on the cooker, aligning the arrow on the lid with the arrow on the main unit. Rotate the lid clockwise until it locks into place.
3. **Set Pressure Release Valve:** For pressure cooking, turn the pressure release valve to the "Sealing" position. For non-pressure functions like Slow Cook or Steam (without pressure), it can be in the "Venting" position.
4. **Select Function:** Press the desired function button (e.g., "High", "Low", "Slow Cook", "Steam", "Brown"). The default time for that function will appear on the display.
5. **Adjust Time/Pressure (if needed):** Use the "Time/Pressure" button to adjust the cooking time or pressure level if the default is not suitable.
6. **Delay Start (Optional):** If you wish to delay the start of cooking, press "Delay Time" and use the "Time/Pressure" buttons to set the delay duration.
7. **Start Cooking:** Press the "Start/Stop" button to begin the cooking cycle. The cooker will preheat and build pressure (if applicable).

8. **Pressure Release:** Once cooking is complete, the cooker will beep. You can release pressure using one of two methods:
  - **Natural Release:** Allow the pressure to dissipate naturally. The float valve will drop on its own. This is recommended for foamy foods or large cuts of meat.
  - **Quick Release:** Carefully turn the pressure release valve to the "Venting" position. Steam will rapidly escape. Keep hands and face away from the steam. Only use for foods that cook quickly or when immediate pressure release is needed.
9. **Open Lid:** Once the float valve has dropped completely, rotate the lid counter-clockwise and lift it away from you to avoid residual steam.

## CARE AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your NESCO pressure cooker.

- **Always Unplug:** Before cleaning, always unplug the cooker from the power outlet and allow it to cool completely.
- **Removable Cooking Pot:** The non-stick cooking pot can be washed by hand with warm, soapy water and a non-abrasive sponge. It is also dishwasher safe.
- **Lid:** Wash the lid with warm, soapy water. Pay special attention to the sealing gasket, pressure release valve, and float valve. Remove the sealing gasket for thorough cleaning and ensure it is properly re-seated before next use.
- **Pressure Release Valve:** Ensure the valve is clear of any food debris. You can remove it for cleaning if necessary, following the instructions in your recipe book or Nesco's official guides.
- **Float Valve:** Check that the float valve moves freely and is not obstructed.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
- **Storage:** Store the pressure cooker in a dry place. You may invert the lid on the pot to prevent odors and allow air circulation.

## TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed/locked; Pressure release valve in "Venting" position; Sealing gasket not seated correctly or damaged; Insufficient liquid.	Ensure lid is fully locked. Turn pressure release valve to "Sealing". Check and adjust/replace sealing gasket. Add more liquid as per recipe.
Steam leaking from lid.	Sealing gasket dirty, damaged, or improperly installed; Food debris on rim; Lid not closed properly.	Clean or replace gasket. Clean lid rim. Ensure lid is securely locked.
Float valve not rising.	Insufficient liquid; Pressure release valve open; Float valve obstructed.	Add more liquid. Ensure pressure release valve is in "Sealing" position. Clean float valve.
Food is undercooked.	Insufficient cooking time; Not enough liquid; Pressure not reached.	Increase cooking time. Ensure proper liquid amount. Verify pressure is building.

Problem	Possible Cause	Solution
Display shows an error code.	Specific error (e.g., overheating, sensor issue).	Refer to the full instruction manual for specific error code meanings. Unplug, wait 5 minutes, and plug back in. If problem persists, contact customer support.

## PRODUCT SPECIFICATIONS

- **Model:** PC6-25 (also known as PC6-25-30TPR)
- **Brand:** Nesco
- **Capacity:** 6 Quarts (approx. 5.68 Liters)
- **Material:** Stainless Steel (exterior), Non-stick (inner pot), Cast Iron (material type listed in specs, likely for heating element or base)
- **Control Method:** Touch / Push Button
- **Special Features:** Programmable, LED Display, Digital Timer, Delay Start
- **Product Dimensions:** 32.08 x 32.08 x 46.36 cm (12.63 x 12.63 x 18.25 inches)
- **Item Weight:** 6.12 kg (13.5 Pounds)
- **Manufacturer:** Nesco American Harvest
- **First Available:** 23 January 2015

## WARRANTY INFORMATION

NESCO products are manufactured to high-quality standards. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your product packaging or visit the official NESCO website. Typically, NESCO offers a limited warranty against defects in materials and workmanship from the date of original purchase.

Keep your purchase receipt as proof of purchase for any warranty claims.

## CUSTOMER SUPPORT

If you have any questions, require technical assistance, or need to report an issue with your NESCO PC6-25-30TPR Multifunction Digital Pressure Cooker, please contact NESCO Customer Service.

- **Website:** Visit the official NESCO website for FAQs, product registration, and support contact information. (e.g., [www.nesco.com](http://www.nesco.com))
- **Phone:** Check the NESCO website or your product packaging for the most current customer service phone numbers.
- **Email:** Support email addresses may also be available on the official website.

When contacting support, please have your product model number (PC6-25) and purchase date ready.

