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› [SPT](#) /

› SPT EPC-13C Electric Pressure Cooker User Manual

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Model: EPC-13C

INTRODUCTION

The SPT EPC-13C 6.5-Quart Stainless Steel Electric Pressure Cooker is designed to simplify your cooking process, offering a quick and efficient way to prepare a variety of meals. This appliance features a Quick Release button, six pre-set programs, and adjustable pressure levels, making it versatile for different culinary needs. Its durable stainless steel inner pot and exterior ensure longevity and easy maintenance. Pressure cooking locks in heat, moisture, flavor, and essential nutrients, providing healthy and delicious results.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions thoroughly before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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 is completely released 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.
- This product is equipped with a safety lid lock that prevents accidental opening when pressurized.

PRODUCT COMPONENTS



Figure 1: Front view of the SPT EPC-13C Electric Pressure Cooker, showcasing its stainless steel exterior, black lid, and control panel with digital display and various function buttons.



Figure 2: The stainless steel inner pot, along with the steaming rack, rice paddle, and measuring cup, which are included accessories for the pressure cooker.



Figure 3: Top view of the pressure cooker lid, showing the steam release valve, float valve, and the Quick Release button mechanism. Important safety warnings are also visible on the lid.

- **Main Unit:** Stainless steel exterior with integrated control panel.
- **Lid:** Features a safety lid lock, steam release valve, and Quick Release button.
- **Inner Pot:** 6.5-quart capacity, made of durable Grade 304 stainless steel.
- **Condensation Collector:** Gathers excess moisture.
- **Accessories:** Includes a measuring cup, rice paddle, and steaming rack.

BEFORE FIRST USE (SETUP)

Before using your SPT EPC-13C Electric Pressure Cooker for the first time, please follow these steps:

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean Inner Pot and Lid:** Wash the stainless steel inner pot, sealing ring, and steam release valve assembly with warm, soapy water. Rinse thoroughly and dry completely. The inner pot is *not* dishwasher safe.
3. **Wipe Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. **Assemble:** Ensure the sealing ring is properly seated in the lid and the steam release valve is correctly installed. Place the inner pot into the main unit.

OPERATING INSTRUCTIONS

Control Panel Overview

The control panel features a digital display and various function buttons for easy operation:

- **Digital Display:** Shows cooking time, pressure level, and status indicators.
- **Pre-set Programs:** Buttons for Rice, Multigrain, Poultry, Meat, Stew, and Reheat/Brown.
- **Pressure Button:** Adjusts pressure levels (1-6).
- **Time Button:** Allows manual adjustment of cooking time up to 6 hours.
- **Delay Timer:** Sets a delayed start time for cooking (up to 24 hours).
- **Keep Warm:** Automatically activates after cooking or can be manually selected.
- **Cancel:** Stops the current cooking program.

Basic Operation

1. **Prepare Ingredients:** Place desired ingredients and liquid into the stainless steel inner pot. Do not exceed the MAX fill line.
2. **Secure 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. **Plug In:** Connect the power cord to the cooker and then to a grounded electrical outlet.
4. **Select Program:** Choose a pre-set program (e.g., Rice, Meat) or use the "Time" button for manual cooking.
5. **Adjust Settings (Optional):** If using a pre-set program, you may adjust the cooking time or pressure level using the respective buttons.
6. **Start Cooking:** The cooker will automatically begin the preheating process. Once pressure is built, the cooking timer will begin counting down.
7. **Pressure Release:** Once cooking is complete, the cooker will beep and automatically switch to "Keep Warm" mode. To release pressure, use the Quick Release button or allow for natural pressure release. *Always ensure the float valve has dropped before attempting to open the lid.*
8. **Open Lid:** Once pressure is fully released, rotate the lid counter-clockwise and lift it carefully away from your face.

Pre-set Programs

The EPC-13C offers six convenient pre-set programs:

Program	Default Time	Adjustable Range
Rice	5-15 minutes	Adjustable
Multigrain	5-50 minutes	Adjustable
Poultry	8-30 minutes	Adjustable
Meat	20-60 minutes	Adjustable
Stew	30-120 minutes	Adjustable
Reheat/Brown	1-60 minutes	Adjustable

Delay Start Timer

The Delay Start Timer allows you to program the cooker to start at a later time, up to 24 hours in advance. This is ideal for preparing meals to be ready when you arrive home. To use, select your desired cooking program, then press the "Delay

Timer" button and adjust the delay time using the hour/minute controls before confirming.

Keep Warm Mode

After cooking is complete, the cooker automatically switches to "Keep Warm" mode to maintain the food's temperature until serving. This mode can also be manually selected to keep food warm for extended periods.

Quick Release Button

The Quick Release button provides a safe and convenient way to rapidly release pressure from the cooker. Press and hold the button to release steam. *Always keep hands and face clear of the steam release valve when releasing pressure.*

MAINTENANCE AND CLEANING

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

- **Always Unplug:** Before cleaning, ensure the cooker is unplugged from the power outlet and has completely cooled down.
- **Inner Pot:** The stainless steel inner pot should be washed with warm, soapy water after each use. Rinse thoroughly and dry completely. **Note: The inner pot is NOT dishwasher safe.**
- **Lid:** Wash the lid, including the sealing ring and steam release valve, with warm, soapy water. Pay attention to food residue around the sealing ring and float valve. Ensure all parts are dry before reassembling.
- **Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Condensation Collector:** Empty and clean the condensation collector after each use.
- **Sealing Ring:** Periodically check the sealing ring for cracks or damage. Replace if necessary to ensure proper pressure sealing.

TROUBLESHOOTING

If you encounter any issues with your SPT EPC-13C Electric Pressure Cooker, please refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into both the cooker and a working electrical outlet. Check your circuit breaker.
Pressure not building.	Lid not properly sealed; steam release valve in "Venting" position; sealing ring damaged or missing; insufficient liquid.	Ensure lid is fully locked. Turn steam release valve to "Sealing". Check sealing ring for proper placement and condition. Add required minimum liquid.
Steam leaking from lid.	Sealing ring not properly seated or damaged; food debris on sealing ring; lid not closed correctly.	Reposition or clean the sealing ring. Ensure no food particles are obstructing the seal. Re-lock the lid.
Food is undercooked.	Insufficient cooking time; too much liquid; pressure not reached.	Increase cooking time. Reduce liquid if necessary. Refer to "Pressure not building" solutions.
Error code on display.	Specific internal issue.	Unplug the unit for 5 minutes and plug it back in. If the error persists, contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	SPT
Model Number	EPC-13C
Capacity	6.5 Quarts
Material	Stainless steel (Inner Pot: Grade 304)
Color	Stainless Steel
Product Dimensions	11.5"D x 13.5"W x 13.25"H
Wattage	1000 watts
Voltage	120 Volts (DC)
Item Weight	11.15 Pounds
Control Method	Touch, Push Button
Special Features	Quick Release Button, Keep Warm Setting, Locking Lid, 6 Pre-set Programs, 6 Adjustable Pressure Levels, Delay Start Timer (up to 24 hours)
Dishwasher Safe	No (Inner Pot)

WARRANTY AND SUPPORT

For product support, technical assistance, or warranty inquiries, please contact SPT customer service. While specific warranty details are not provided in this manual, SPT products typically come with a manufacturer's warranty covering defects in materials and workmanship. Please retain your proof of purchase for any warranty claims.

For the most up-to-date information and contact details, please visit the official SPT website or refer to the product packaging.

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