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Model: 38IWY

1. PRODUCT OVERVIEW

The Aigostar Happy Chef 38IWY Electric Pressure Cooker is a versatile 7-in-1 multifunction appliance designed to simplify your cooking experience. It combines the functions of a pressure cooker, slow cooker, rice cooker, steamer, yogurt maker, cake maker, and warmer. With 15 intelligent programs, it offers a wide range of cooking options for various dishes, helping to save up to 70% on cooking time and energy.



Image 1.1: The Aigostar Happy Chef 38IWY Electric Pressure Cooker, showcasing its sleek design and accompanying recipe book.

The unit features a 5-liter capacity non-stick inner pot and a 900W heating element. Its user-friendly design includes a 45-degree tilted control panel with a large LED display and intuitive buttons for easy program selection and time adjustment. The manual function allows for precise control over cooking time and temperature.

2. IMPORTANT SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons. This appliance is designed with 9 protection mechanisms to ensure user safety. Please read all instructions carefully before use.

- Always ensure the lid is properly closed and locked before operating under pressure.
- 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 the 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 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. Ensure unit is properly closed before operating.
- Never force open the pressure cooker. Ensure internal pressure has completely dropped 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.
- The inner pot is non-stick. Avoid using metal utensils that could scratch the surface.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Aigostar Happy Chef Electric Pressure Cooker:

- **Main Unit:** Houses the heating element and control panel.
- **Inner Pot:** Removable, non-stick cooking pot with handles for easy lifting.
- **Lid Assembly:** Includes the sealing ring, float valve, and steam release valve.
- **Control Panel:** Features a large LED display, program buttons, temperature/time adjustment buttons, and Start/Cancel buttons.
- **Steam Release Valve:** Controls the release of steam and pressure. Designed for one-key relief.
- **Power Cord:** Removable for easy storage.



Image 3.1: The electric pressure cooker with its lid open, showing the removable non-stick inner pot.



Image 3.2: Details of the cooker's unique handle for safety and the removable power cable for convenient storage.

4. SETUP AND FIRST USE

4.1 Unpacking and Initial Cleaning

1. Remove all packaging materials and accessories.
2. Wash the inner pot, sealing ring, and steam release valve with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water.
4. Ensure all parts are dry before assembly.

4.2 Placement

Place the pressure cooker on a stable, level, heat-resistant surface, away from heat sources and direct sunlight. Ensure there is adequate space around the unit for proper ventilation, especially above the steam release valve.

4.3 Power Connection

Connect the removable power cord to the appliance, then plug it into a grounded electrical outlet. The unit will beep, and the LED display will light up, indicating it is in standby mode.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

1. **Prepare Ingredients:** Place your ingredients and liquid into the inner pot. Do not exceed the MAX fill line (2/3 full for most foods, 1/2 full for expanding foods like rice or beans).
2. **Place Inner Pot:** Insert the inner pot into the main unit. Ensure it sits correctly.
3. **Close Lid:** Align the lid with the main unit, then rotate it clockwise until it locks into place. Ensure the steam release valve is in the "Sealing" position for pressure cooking.
4. **Select Program:** Use the "Menu" button to cycle through the 15 intelligent programs (e.g., Fry, Stew, Meat, Fish, Rice, Bread, Pasta, Vegetable, Slow Cook, Yogurt, Desserts, Bake, Cake, Steam, Soup). The selected program's indicator will light up.
5. **Adjust Settings (Optional):** For some programs, you can adjust cooking time using the "+" and "-" buttons, or temperature using the "Temperature" button.
6. **Start Cooking:** Press the "Start" button. The cooker will begin preheating, and the display will show "On" or a similar indicator. Once pressure is reached, the cooking countdown will begin.
7. **Keep Warm:** After cooking is complete, the cooker will automatically switch to the "Keep Warm" function for up to 12 hours.

Custom Flavor

satisfy the whole family's needs



Image 5.1: The intuitive control panel, featuring a large LED display and clearly labeled program buttons for easy operation.

PRESSURE COOKER



Image 5.2: A visual representation of the diverse cooking functions available on the pressure cooker's control panel.

5.2 Manual Function

The "Manual" function allows you to set your desired cooking time and pressure level (if applicable) independently. This is useful for recipes not covered by the preset programs or for experienced users who prefer more control.

1. Press the "Manual" button.
2. Use the "+" and "-" buttons to set the desired cooking time.
3. Press "Start" to begin cooking.

5.3 Adding Ingredients During Cooking

The "Add Ingredient" function allows you to safely add ingredients during the cooking process, particularly useful for dishes requiring staggered additions.



Image 5.3: The "Add Ingredient" feature allows for flexible cooking by enabling users to add items during the cooking cycle.

5.4 Releasing Pressure

Once cooking is complete, pressure can be released in two ways:

- **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop when pressure is released.
- **Quick Release:** Carefully turn the steam release valve to the "Venting" position or use the one-key relief button.
Caution: Steam will be released rapidly and is very hot. Keep hands and face away from the valve.

Larger touch screen Bigger button

easy
to use



Image 5.4: The protective lid and the convenient one-key relief button for safe and secure pressure release.

6. MAINTENANCE AND CLEANING

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

6.1 Cleaning the Inner Pot

The non-stick inner pot should be washed with warm, soapy water and a soft sponge after each use. Rinse thoroughly and dry completely. *Do not wash the inner pot in a dishwasher, as harsh detergents and salts can damage the non-stick coating.*

6.2 Cleaning the Lid and Sealing Ring

Remove the sealing ring from the lid and wash both with warm, soapy water. Inspect the sealing ring for any cracks or damage. Ensure the steam release valve and float valve are clear of food debris. Reassemble after drying.

6.3 Cleaning the Main Unit Exterior

Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.

7. TROUBLESHOOTING

If you encounter issues with your Aigostar Happy Chef Electric Pressure Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Pressure not building or leaking steam.	Lid not properly closed; Sealing ring not installed correctly or damaged; Steam release valve not in "Sealing" position; Insufficient liquid.	Ensure lid is locked; Check sealing ring for proper placement and damage; Turn steam release valve to "Sealing"; Add more liquid as per recipe.
Food is undercooked.	Insufficient cooking time; Incorrect program selected.	Increase cooking time; Select appropriate program for the food type.
Food is overcooked.	Excessive cooking time.	Reduce cooking time for future use.
Display shows an error code.	Specific internal malfunction.	Unplug the unit, wait a few minutes, then plug it back in. If the error persists, contact customer support.

For issues not listed here, or if troubleshooting steps do not resolve the problem, please contact Aigostar customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Aigostar
Model	Happy Chef 38IWY
Capacity	5 Liters
Wattage	900 Watts
Voltage	220 Volts
Material	Stainless Steel (exterior), Non-stick (inner pot)
Color	Black
Dimensions (L x W x H)	38 x 31.8 x 29.21 cm
Item Weight	6.7 Kilograms
Special Features	Lid with lock, Keep warm function, Automatic shut-off
Control Method	Touch Control

9. WARRANTY AND SUPPORT

Aigostar is committed to providing high-quality products and customer satisfaction. If you have any questions regarding your Aigostar Happy Chef Electric Pressure Cooker, its operation, or require assistance with spare parts, please do not hesitate to contact Aigostar customer support.

For the most up-to-date contact information and warranty details, please refer to the official Aigostar website or the contact information provided with your purchase documentation.

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Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question