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Crenova CR-38

Crenova CR-38 7-in-1 Multi-Use Programmable Digital Electric Pressure Cooker User Manual

1. INTRODUCTION

Thank you for purchasing the Crenova CR-38 7-in-1 Multi-Use Programmable Digital Electric Pressure Cooker. This appliance combines the functions of a pressure cooker, slow cooker, rice cooker, steamer, sauté pan, yogurt maker, and food warmer into one versatile unit. Designed for efficiency and convenience, it helps prepare a variety of meals with ease. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting. Keep this manual for future reference.

2. IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the 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 the 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 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 the 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 the internal 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.
- Do not pull the steam release valve by hand when the pressure cooker has just finished cooking, as it will be hot. Use a utensil to turn it.
- To release pressure, turn the steam release valve clockwise to the 'Venting' position.
- Remove the sealing ring and wash it separately, along with the lid and inner pot, to ensure proper cleaning.
- To prevent food from blocking the vent, follow the instruction manual to determine the appropriate food quantity. Avoid overfilling the pot.

3. PRODUCT OVERVIEW

3.1 Components

Familiarize yourself with the various parts of your Crenova CR-38 Electric Pressure Cooker:



Image: Exploded view of the Crenova CR-38 Electric Pressure Cooker, showing the Lid, Steam Release Handle, Float Valve, Inner Pot, Sealing Ring, Control Panel, Base & Heating Unit, Anti-Block Shield, Grommet, and Pot Handle.

- **Lid:** The main cover that seals the pot during pressure cooking.
- **Steam Release Handle:** Used to manually release pressure from the cooker.
- **Float Valve:** A safety mechanism that rises when pressure builds and drops when pressure is released.
- **Inner Pot:** The removable non-stick cooking pot.
- **Sealing Ring:** A silicone gasket inside the lid that creates an airtight seal.

- **Control Panel:** Features the display and various function buttons.
- **Base & Heating Unit:** The main body of the cooker containing the heating element.
- **Anti-Block Shield:** Prevents food particles from blocking the steam release valve.
- **Grommet:** A rubber seal for the float valve.
- **Pot Handle:** Handles on the side of the base unit for carrying.

3.2 Control Panel

The control panel features an LED display and various buttons for selecting cooking programs and settings.



Image: Close-up view of the Crenova CR-38 control panel, showing the LED display, cooking program buttons (Elite Cooking, Congee, Soup, Meat, Cake, Baby Food, Beef, Chicken, Fish, Entrecote, Stew), and function buttons (Preset, Menu, Keep Warm/Cancel, and time adjustment buttons).

- **LED Display:** Shows cooking time, pressure level, and status indicators.
- **Cooking Program Buttons:** Dedicated buttons for 14 pre-set cooking functions: Elite Cooking (Rice), Congee, Soup, Meat, Cake, Baby Food, Beef, Chicken, Fish, Entrecote, Stew.
- **Menu Button:** Used to cycle through cooking programs or confirm selections.
- **Preset Button:** Activates the delay start function.
- **Keep Warm/Cancel Button:** Initiates or cancels the Keep Warm function, or stops a cooking program.
- **Time Adjustment Buttons (+/-):** Used to increase or decrease cooking time or delay start time.

4. BEFORE FIRST USE

Before using your pressure cooker for the first time, follow these steps:

1. Unpack all components and remove any packaging materials.
2. Wash the inner pot, sealing ring, and lid thoroughly with warm, soapy water. Rinse well and dry completely.
3. Wipe the exterior of the base unit with a damp cloth. Never immerse the base unit in water.
4. Ensure all parts are dry before assembly.

5. SETUP

5.1 Placing the Inner Pot

Place the clean and dry inner pot into the base unit. Ensure it sits properly and makes full contact with the heating element.

5.2 Securing the Lid

Align the arrow on the lid with the arrow on the base unit handle. Lower the lid onto the cooker, then turn it clockwise until it locks into place. The lid is properly secured when the arrows align in the locked position.



Image: The Crenova CR-38 Electric Pressure Cooker with its lid open, revealing the inner pot. Insets show close-ups of the lid's hinge mechanism and the steam release valve assembly.

5.3 Steam Release Valve Position

For all pressure cooking functions, ensure the steam release handle is turned counter-clockwise to the 'Sealing' position. This closes the valve, allowing pressure to build inside the cooker. For non-pressure cooking functions like Sauté, the valve can remain in the 'Venting' position.

6. OPERATING INSTRUCTIONS

6.1 Basic Operation Steps

1. Add ingredients and liquid to the inner pot. Do not exceed the MAX fill line.
2. Place the inner pot into the base unit.
3. Close the lid and ensure it is locked. Position the steam release handle to 'Sealing'.
4. Plug the power cord into a grounded electrical outlet. The display will show '0000' or 'OFF'.
5. Select your desired cooking program by pressing the corresponding button (e.g., 'Meat', 'Soup').
6. The display will show a default cooking time. Use the '+' or '-' buttons to adjust the cooking time if needed.
7. The cooker will automatically begin the preheating phase. Once pressure is reached, the cooking timer will start counting down.
8. When cooking is complete, the cooker will beep and automatically switch to the 'Keep Warm' function (unless cancelled).
9. Carefully release the pressure before opening the lid.

6.2 Using Preset Cooking Programs

The Crenova CR-38 features 14 smart built-in programs for various cooking needs:

- Elite Cooking (Rice)
- Congee
- Soup
- Meat
- Cake
- Baby Food
- Beef
- Chicken
- Fish
- Entrecote
- Stew
- Preset (Delay Start)
- Keep Warm/Cancel

To use a program, simply press the corresponding button. The cooker will automatically set the optimal pressure and cooking time. You can adjust the cooking time using the '+' and '-' buttons after selecting a program.

6.3 Using the Delay Start (Preset) Function

The Preset function allows you to delay the start of cooking for up to 24 hours.

1. Prepare your ingredients and place them in the inner pot.
2. Close and lock the lid, ensuring the steam release handle is in the 'Sealing' position.
3. Select your desired cooking program (e.g., 'Congee').
4. Press the 'Preset' button. The display will show a default delay time.
5. Use the '+' or '-' buttons to adjust the desired delay time (in hours).
6. The cooker will start counting down the delay time. Once the delay time expires, the cooker will automatically begin the selected cooking program.

6.4 Keep Warm Function

After a cooking program finishes, the cooker automatically enters the 'Keep Warm' mode to maintain food temperature. To manually activate or cancel this function, press the 'Keep Warm/Cancel' button.

6.5 Releasing Pressure Safely

Always release pressure before attempting to open the lid. There are two methods:

- **Natural Release:** Allow the cooker to cool down naturally. The float valve will drop on its own, indicating that pressure has been released. This method is suitable for foods that benefit from additional cooking time after the main cycle.
- **Quick Release:** Carefully turn the steam release handle clockwise to the 'Venting' position. Steam will rapidly escape from the valve. **Exercise extreme caution as hot steam will be released. Do not use your hand directly.** Once the float valve drops, all pressure has been released, and the lid can be opened.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and proper functioning of your pressure cooker.

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. **Inner Pot:** The non-stick inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry.
3. **Lid and Sealing Ring:** Remove the sealing ring from the lid. Wash the lid and sealing ring with warm, soapy water. Pay attention to the anti-block shield and float valve area. Rinse thoroughly and allow to air dry completely before reassembling. Ensure the sealing ring is properly seated in the lid before next use.

you can remove the seal
inside the lid to clean



Image: A hand demonstrating how to remove the transparent silicone sealing ring from the underside of the pressure cooker lid for cleaning.

- 4. Exterior Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
- 5. Accessories:** Wash the rice spoon and measuring cup with warm, soapy water.

8. TROUBLESHOOTING

If you encounter issues with your Crenova CR-38, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker does not power on.	Power cord not properly plugged in; no power from outlet.	Ensure power cord is securely plugged into both the cooker and a working electrical outlet. Check household circuit breaker.
Pressure does not build up.	Lid not properly closed; steam release handle in 'Venting' position; sealing ring not installed or damaged; insufficient liquid.	Ensure lid is locked. Turn steam release handle to 'Sealing'. Check sealing ring for proper installation and condition. Add minimum required liquid.

Problem	Possible Cause	Solution
Lid cannot be opened after cooking.	Internal pressure has not been fully released.	Ensure the float valve has dropped completely. If not, perform a quick pressure release by carefully turning the steam release handle to 'Venting'.
Food is undercooked.	Insufficient cooking time; incorrect program selected; too much food.	Increase cooking time for the selected program. Ensure the correct program is chosen for the food type. Do not overfill the pot.
Steam leaks from around the lid.	Sealing ring not properly installed or damaged; food debris on sealing ring or lid rim.	Check and reposition the sealing ring. Clean the sealing ring and lid rim. Replace sealing ring if damaged.

9. SPECIFICATIONS

Feature	Specification
Model	CR-38
Capacity	6 Quarts (approx. 5.7 Liters)
Power	1000 Watts
Material	Stainless Steel (exterior), Non-stick (inner pot)
Dimensions (approx.)	30 x 37.01 x 30.99 cm (11.8 x 14.6 x 12.2 inches)
Weight (approx.)	5.24 kg (11.55 lbs)
Special Features	Programmable, 14 Built-in Smart Programs, Delay Start (24 hours), Automatic Keep Warm

10. WARRANTY AND SUPPORT

The Crenova CR-38 Electric Pressure Cooker comes with a 1-year warranty for free replacement or refund. Additionally, lifetime customer service and technical support are available to assist you with any questions or issues you may encounter.

For warranty claims or technical assistance, please refer to the contact information provided with your purchase documentation or visit the official Crenova website.