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> [GoWISE USA GW22700 12-in-1 Multifunctional Electric Pressure Cooker Instruction Manual](#)

GoWISE GW22700

GoWISE USA GW22700 12-in-1 Multifunctional Electric Pressure Cooker Instruction Manual

INTRODUCTION

Welcome to your new GoWISE USA GW22700 Electric Pressure Cooker. This versatile 12-in-1 appliance is designed to simplify your cooking process with multiple preset functions and manual controls. Please read this manual thoroughly before first use to ensure safe and optimal operation.

IMPORTANT SAFEGUARDS

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- 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 liquids.
- Do not use the pressure cooker for anything other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never fill the unit above the MAX line on the inner pot.
- Do not open the pressure cooker until the unit has cooled and internal pressure has been released.
- Always check the pressure release valve for clogging before use.
- Ensure the gasket is properly seated in the lid before each use to prevent steam leaks.

PRODUCT OVERVIEW

Components

The GoWISE USA GW22700 Electric Pressure Cooker includes the main unit, a removable inner pot, a lid with safety features, and various accessories.



The GoWISE USA GW22700 Electric Pressure Cooker features a copper-colored stainless steel body with a black control panel and lid. The control panel displays cooking settings and time, with buttons for various presets and functions.



Included accessories: a stainless steel steam rack, a stainless steel basket, a measuring cup, and a serving spoon. These tools assist in various cooking methods and food preparation.



The removable inner pot is made of aluminum alloy with a PTFE & PFOA Free non-stick ceramic coating, ensuring easy cleaning and durability. It is designed to fit securely within the main unit.



Detailed view of the control panel, highlighting the digital display and various preset buttons for functions like Rice/Risotto, Multigrain, Porridge, Meat/Stew, Poultry, Seafood, Veggies, Bean/Chili, Canning, Yogurt, Egg Maker, and Steam. Additional buttons include Delay Time, Adjust Pressure, Manual, Select, Saute, Slow Cook, and Keep Warm/Cancel.

INITIAL SETUP

Unpacking and First Use

1. Remove all packaging materials and accessories.
2. Wash the inner pot, lid, and all accessories 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 the sealing gasket is properly installed in the lid.
5. Perform a water test (initial run) to familiarize yourself with the pressure cooker's operation and ensure all components are functioning correctly.

OPERATING INSTRUCTIONS

Pre-programmed Functions

The pressure cooker features 12 presets for common dishes. To use a preset:

1. Add ingredients to the inner pot according to your recipe.
2. Secure the lid and ensure the pressure release valve is in the 'Sealing' position.
3. Press the desired preset button (e.g., "Rice/Risotto", "Meat/Stew"). The display will show a default cooking time.
4. Use the '+' or '-' buttons to adjust the cooking time if necessary.
5. The cooker will automatically begin the preheating process, then cook under pressure.
6. Once cooking is complete, the unit will beep and automatically switch to the 'Keep Warm' function.

Manual Pressure Cooking

For custom recipes, use the 'Manual' function:

1. Add ingredients and secure the lid.
2. Press the 'Manual' button.

3. Use the 'Adjust Pressure' button to toggle between Low, Medium, and High pressure settings.
4. Use the '+' or '-' buttons to set your desired cooking time.
5. The cooker will begin cooking after a few seconds.

Saute Function

To brown ingredients before pressure cooking:

1. Add oil or butter to the inner pot.
2. Press the 'Saute' button.
3. Once hot, add ingredients and stir as needed.
4. Press 'Keep Warm/Cancel' to stop sauteing when done.

Slow Cook Function

To use as a slow cooker:

1. Add ingredients to the inner pot.
2. Press the 'Slow Cook' button.
3. Adjust the cooking time using the '+' or '-' buttons.
4. The cooker will maintain a low heat for slow cooking.

Delay Timer

To delay the start of cooking:

1. Select your desired cooking function (preset or manual).
2. Press the 'Delay Time' button.
3. Use the '+' or '-' buttons to set the delay time in hours.
4. The cooker will start automatically after the set delay.

Pressure Release

There are two methods for releasing pressure:

- **Natural Release:** Allow the pressure cooker to cool down naturally. The float valve will drop when pressure is fully released. This method is recommended for foamy foods or large cuts of meat.
- **Quick Release:** Carefully press the pressure release button on the lid to quickly vent steam. Keep hands and face away from the steam. Only use for foods that cook quickly or when directed by a recipe.

This video demonstrates the key features and accessories of the GoWISE USA GW22700 Electric Pressure Cooker, including its various cooking functions, safety mechanisms, and ease of use. It highlights the ceramic-coated inner pot, detachable cord, and spoon holder.

MAINTENANCE AND CLEANING

Cleaning the Inner Pot and Accessories

The non-stick ceramic coated inner pot, stainless steel steam rack, and stainless steel basket are dishwasher safe. For best results, wash with warm, soapy water and a non-abrasive sponge.

Cleaning the Lid

The lid can be disassembled for thorough cleaning. Remove the sealing gasket and float valve. Wash all parts with warm, soapy water. Ensure all parts are dry before reassembling. The lid is also dishwasher safe.

Cleaning the Main Unit

Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Ensure the detachable cord is unplugged before cleaning.

TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
Pressure not building	Lid not properly sealed	Ensure lid is closed correctly and sealing gasket is in place. Check pressure release valve position.
Steam leaking from lid	Sealing gasket is dirty or damaged	Clean or replace the sealing gasket. Ensure it is properly seated.
Food not cooking evenly	Insufficient liquid or overcrowding	Add recommended amount of liquid. Do not overfill the inner pot.
Error codes on display	Specific sensor issue	Refer to the full user manual for a list of error codes and their corresponding solutions. Unplug and replug the unit to reset.

SPECIFICATIONS

- **Brand:** GoWISE
- **Model:** GW22700
- **Capacity:** 5.76 Liters (6 Quarts)
- **Material:** Ceramic (inner pot), Stainless Steel (lid and body)
- **Color:** Copper
- **Product Dimensions:** 11.6"D x 12"W x 13"H
- **Wattage:** 1000 watts
- **Item Weight:** 10 Pounds
- **Control Method:** Touch
- **Operation Mode:** Automatic
- **Dishwasher Safe:** Yes (inner pot, lid, accessories)
- **UPC:** 819687020009

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please visit the official GoWISE USA website or contact customer service. Keep your purchase receipt for warranty claims.