

Imusa GAU-80105

IMUSA USA GAU-80105 5Qt Electric Digital Pressure Cooker Instruction Manual

Model: GAU-80105 | Brand: Imusa

1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- 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 operates on 120V AC only. A voltage converter is required for use in countries with different voltage standards.
- Ensure the lid is properly sealed and the pressure release valve is correctly positioned before operating under pressure.

2. PRODUCT OVERVIEW

The IMUSA USA GAU-80105 Electric Digital Pressure Cooker is designed to simplify your cooking process, offering a faster and healthier way to prepare meals. This multi-use appliance speeds up cooking time by up to 70%, retaining more nutrients and flavor in your food. Its tight seal and pressure-building mechanism create hotter temperatures for efficient

cooking.

Key Features:

- Stainless steel exterior with a clear digital display for easy monitoring.
- Multi-function presets for various dishes: Chicken, Vegetables, Meats, Beans, Risotto, Rice, Slow Cook, Sauté, and a Warming Function.
- Black lid with cool-touch handles for safe handling.
- Non-slip stability feet ensure secure placement during operation.
- Reduces cooking time significantly, up to 70%.
- Ideal for preparing meats, soups, beans, rice, and many other one-dish entrees.
- Includes a pressure cooker, inner bowl, and lid.

Product Components:



Figure 2.1: The IMUSA USA GAU-80105 Electric Digital Pressure Cooker with its lid open, revealing the non-stick inner cooking pot.



Figure 2.2: Detailed view of the digital control panel, highlighting preset cooking functions and pressure settings.

3. SETUP

3.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials, labels, and stickers from the pressure cooker.
2. Wash the inner cooking pot, lid, and sealing ring with warm, soapy water. Rinse thoroughly and dry all parts completely.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

3.2 Assembly

1. Place the inner cooking pot into the main unit. Ensure it is seated correctly and flat at the bottom.
2. Insert the sealing ring firmly into the groove on the underside of the lid.
3. Place the lid onto the main unit, aligning the arrow on the lid with the arrow on the base. Rotate the lid clockwise until it locks into place.

4. OPERATING INSTRUCTIONS

4.1 Basic Operation

1. **Add Ingredients:** Place your desired ingredients and liquid into the inner cooking pot. Ensure the liquid level is between the MIN and MAX marks.
2. **Secure the Lid:** Place the lid on the cooker and rotate it clockwise until it locks.
3. **Set Pressure Release Valve:** For pressure cooking, turn the pressure release valve to the "Sealing" position. For slow cooking or sautéing, it can remain in the "Venting" position.
4. **Plug In:** Connect the power cord to a 120V electrical outlet. The digital display will illuminate.
5. **Select Cooking Function:** Choose a preset function (e.g., Chicken, Meat, Rice) or manually set the cooking time and pressure level using the "Set Pressure" and "Adjust Time" buttons.
6. **Start Cooking:** The cooker will begin to preheat. Once sufficient pressure is built, the cooking timer will start counting down.
7. **Pressure Release:** After cooking, the cooker will beep. You can choose between two pressure release methods:
 - **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop on its own.
 - **Quick Release:** Carefully turn the pressure release valve to the "Venting" position. Steam will rapidly escape. Keep hands and face away from the steam. The float valve will drop once pressure is fully released.

8. **Open Lid:** Once the float valve has dropped, indicating all pressure is released, rotate the lid counter-clockwise and lift it carefully away from your face.

4.2 Using Preset Functions

The IMUSA GAU-80105 features several one-touch preset functions for common dishes:

- **Chicken/Vegetables:** Ideal for poultry and various vegetables.
- **Meat/Beans:** Suitable for tougher cuts of meat and dried beans.
- **Risotto/Rice:** Optimized for perfect rice and creamy risotto.
- **Slow Cook:** For extended cooking at lower temperatures.
- **Sauté:** Allows browning ingredients before pressure cooking.
- **ON/Keep Warm/Cancel:** Use to start, keep food warm after cooking, or cancel a program.

4.3 Demonstration Video

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Video 4.1: A short demonstration of the IMUSA USA Digital Pressure Cooker in use, showing the cooking process from adding ingredients to serving the finished meal.



Figure 4.2: The pressure cooker with a prepared meal, demonstrating its versatility.



Figure 4.3: Cooked chili inside the pressure cooker's inner pot, ready to be served.



Figure 4.4: A plate of meatballs and garlic bread, showcasing another meal prepared with the pressure cooker.

5. MAINTENANCE AND CLEANING

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

5.1 After Each Use

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** The non-stick inner cooking pot is dishwasher safe. Alternatively, wash it with warm, soapy water and a non-abrasive sponge. Rinse and dry thoroughly.
3. **Lid:** Wash the lid, including the sealing ring and pressure release valve components, with warm, soapy water. Ensure all food particles are removed from the small crevices. Rinse and dry completely. The sealing ring should be removed for thorough cleaning and reinserted correctly.
4. **Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water.

5.2 Storage

Store the pressure cooker in a dry place. For best results, place the lid upside down on the inner pot to prevent the sealing ring from compressing permanently.

6. TROUBLESHOOTING

If you encounter issues with your pressure cooker, refer to the following common problems and solutions:

- **Cooker not building pressure:**
 - Ensure the lid is properly closed and locked.
 - Check that the sealing ring is correctly installed and not damaged.
 - Verify the pressure release valve is set to the "Sealing" position.
 - Confirm there is sufficient liquid in the inner pot (at least 1 cup for most recipes).
- **Lid cannot be opened after cooking:**
 - This indicates there is still pressure inside. Do not force the lid open.
 - Ensure the pressure release valve is fully in the "Venting" position or allow for natural pressure release until the float valve drops.
- **Steam leaking from the lid:**
 - Check if the sealing ring is properly seated and free from food debris or damage.
 - Ensure the lid is correctly closed and locked.
- **Food is undercooked:**
 - Increase cooking time for the selected function.
 - Ensure the pressure release valve was in the "Sealing" position during cooking.
- **Cooker does not turn on:**
 - Check if the power cord is securely plugged into both the cooker and the wall outlet.
 - Test the outlet with another appliance to ensure it is functional.

7. SPECIFICATIONS

Brand	Imusa
Model Number	GAU-80105

Capacity	5 Quarts
Material	Stainless Steel
Color	Silver
Wattage	900 watts
Voltage	120 Volts
Control Method	Touch
Operation Mode	Automatic
Item Weight	12 Pounds
Product Dimensions	12 x 14.3 x 12 inches
Dishwasher Safe Parts	Inner Pot

8. WARRANTY AND SUPPORT

This IMUSA USA GAU-80105 Electric Digital Pressure Cooker comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms, conditions, and duration of coverage.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact IMUSA USA customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.

IMUSA USA Website: www.imusausa.com