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Nutrichef PKPRC66.5

NutriChef PKPRC66.5 Pressure Rice Cooker User Manual

Model: PKPRC66.5

Important Safeguards

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

- Read all instructions carefully before use.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use the appliance for other than its intended use.
- 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.
- The kitchen environment should be well-ventilated when using this appliance.
- Do not use outdoors.
- Do not allow cord to hang over the edge of a table or counter, or touch hot surfaces.
- Do not use abrasive cleaners or scouring pads on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

Product Overview



The NutriChef PKPRC66.5 Pressure Rice Cooker, shown here with prepared food and serving bowls, highlights its compact design and user-friendly control panel.



A detailed front view of the NutriChef Pressure Rice Cooker, showcasing its digital display and various preset cooking functions.



The NutriChef Pressure Rice Cooker integrated into a modern kitchen environment, demonstrating its practical size and aesthetic appeal on a countertop.

What's in the Box:



All included components: the removable inner cooking pot, the main lid, a measuring cup, a rice spoon, a soup spoon, and the power cord.

- Pressure Cooker Main Unit
- Inner Cooking Pot (Non-Stick Teflon Coated)
- Measure Cup
- Rice Spoon
- Soup Spoon
- Power Cord

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the inner cooking pot, measuring cup, and spoons with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the cooker body with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the pressure cooker on a stable, level, heat-resistant surface. Ensure there is adequate space around the unit for ventilation, especially above the steam release valve. Avoid placing it near walls or under cabinets.
4. **Power Connection:** Ensure the power cord is not obstructed and is easily accessible. Plug the power cord into a grounded 120V electrical outlet.

Operating Instructions

Basic Operation:

1. **Prepare Ingredients:** Measure and prepare your ingredients according to your recipe.
2. **Add Ingredients:** Place the inner cooking pot into the main unit. Add your ingredients and the required amount of liquid to the inner pot. Do not fill above the MAX fill line.
3. **Close Lid:** Place the lid onto the cooker, aligning the arrow on the lid with the unlock symbol on the cooker body. Rotate the lid clockwise until it locks into place, aligning the arrow with the lock symbol. Ensure the pressure release valve is in the sealed position.
4. **Select Cooking Mode:** Plug in the cooker. The digital display will illuminate. Select one of the 8 built-in preset cooking modes (Fish, Meat, Chicken, Rice, Soup, Tendon, Sparerib, Porridge) by pressing the corresponding button.
5. **Adjust Time (Optional):** If desired, use the '+' and '-' buttons to adjust the cooking time for the selected preset. The maximum time setting is up to 24 hours.
6. **Start Cooking:** The cooker will automatically begin the preheating and pressure building process. Once pressure is reached, the cooking countdown will begin.
7. **Pressure Release:** Once cooking is complete, the cooker will beep and may automatically switch to the 'Keep Warm' function. To release pressure, carefully turn the pressure release valve to the 'Vent' position. Keep hands and face away from the steam. Wait until all steam has been released and the float valve drops before attempting to open the lid.
8. **Open Lid:** Once pressure is fully released, rotate the lid counter-clockwise to unlock and lift it carefully away from you to avoid residual steam.

Additional Functions:

- **Re-Heat / Keep Warm:** After cooking, the unit automatically switches to 'Keep Warm'. You can also manually select this function to reheat food or keep it warm until serving.
- **Saute and Sear:** The cooker has the ability to saute and sear food directly in the inner pot before pressure cooking. Refer to specific recipes for instructions.

Maintenance and Cleaning

1. **Unplug and Cool:** Always unplug the pressure cooker from the power outlet and allow it to cool completely before cleaning any parts.
2. **Inner Cooking Pot:** The non-stick Teflon coated removable inner cooking pot can be washed with warm soapy water and a soft sponge. Rinse thoroughly. Do not use abrasive cleaners, steel wool, or metal scouring pads, as these can damage the non-stick coating.
3. **Lid:** The lid can be wiped clean with a damp cloth. Ensure the sealing gasket (silicone ring) is removed and washed separately with warm soapy water, then reinserted correctly. Check that the pressure release valve and anti-block shield are free from food debris.
4. **Main Unit Exterior:** The exterior of the main unit can be wiped with a damp cloth. Never immerse the main unit in water or any other liquid.
5. **Drying and Storage:** Dry all parts thoroughly before reassembling and storing. Store the cooker in a dry place.

Troubleshooting

Problem	Possible Cause	Solution
Cooker not turning on	Power cord not connected; Outlet not functional	Ensure power cord is securely plugged into the cooker and a working electrical outlet.
Lid not sealing properly	Sealing gasket is dirty, damaged, or improperly seated; Food debris obstructing lid	Clean or replace the sealing gasket. Ensure it is properly seated. Clean any food debris from the lid and rim.
Pressure not building	Pressure release valve is open; Lid not fully locked; Insufficient liquid	Ensure pressure release valve is in the 'Sealed' position. Rotate lid until it is fully locked. Add sufficient liquid as per recipe.
Food not cooking properly	Incorrect cooking mode or time; Insufficient liquid	Verify correct cooking mode and time settings for your recipe. Ensure adequate liquid is added.
Steam leaking from lid during cooking	Sealing gasket is dirty, damaged, or improperly seated; Food debris on rim	Clean or replace the sealing gasket. Ensure it is properly seated. Clean any food debris from the lid and rim.

Specifications

- **Model Number:** PKPRC66.5
- **Brand:** Nutrichef
- **High-Powered Heating Element:** 900 Watt
- **Cook Pot Capacity:** 5+ Quarts
- **Maximum Time Setting:** Up to 24 Hours
- **Power Cable Length:** 3.9 ft.
- **Power:** 120V
- **Dimensions (L x W x H):** 11.2'' x 11.2'' x 11.8''
- **Unit Weight:** 7.49 lbs.
- **Material:** Plastic, Stainless
- **Color:** Black

Warranty and Support

For warranty information or technical support, please refer to the product packaging or contact NutriChef customer service directly. Keep your purchase receipt as proof of purchase.

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