

[Manuals.plus](#) /

> [prepAmeal](#) /

> prepAmeal 9-in-1 Electric Pressure Cooker User Manual

prepAmeal CYSB60-100B

prepAmeal 9-in-1 Electric Pressure Cooker User Manual

Model: CYSB60-100B

Brand: prepAmeal

1. INTRODUCTION AND PRODUCT OVERVIEW

This manual provides essential information for the safe and efficient operation of your prepAmeal 9-in-1 Electric Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference. The prepAmeal Electric Pressure Cooker is a versatile kitchen appliance designed to simplify your cooking process. It combines the functions of 9 common kitchen appliances into one compact unit, including a Pressure Cooker, Slow Cooker, Rice Cooker, Brown/Saut Pan, Yogurt Maker, Steamer, Warmer, Soup Cooker, and Egg Cooker. Its multi-functional design aims to save up to 70% of cooking time.



Figure 1.1: prepAmeal 9-in-1 Electric Pressure Cooker, front view.

2. KEY FEATURES

- **9-in-1 Multi-Functional Pot:** Replaces Pressure Cooker, Slow Cooker, Rice Cooker, Brown/Saut Pan, Yogurt Maker, Steamer, Warmer, Soup Cooker, and Egg Cooker.
- **16 Smart Programs:** Pre-set functions for Pressure Cook, Pot Roast, Ribs, Whole Chicken, Chili/Stew, Soup, White Rice, Brown Rice, Beans, Egg, Yogurt, Slow Cook Low, Slow Cook High, Saut /Brown, Reheat, and Keep Warm.
- **6QT Non-Stick Cooking Pot:** Removable inner pot made from food-grade 304 stainless steel with a non-stick coating. Suitable for 4 to 6 servings.
- **Effortless & Convenient:** Features a delay timer (up to 8 hours) and a "Warm" function for reheating and keeping food warm.
- **Three Pressure Settings:** Offers high, medium, and low pressure options for flexible cooking. High pressure

reduces cooking time by up to 70%.

- **Control Panel & LCD Display:** Built-in microprocessor monitors pressure, temperature, and time. Clear LCD panel displays time and pressure level.



Figure 2.1: The multi-functional design of the prepAmeal pressure cooker in a kitchen environment.



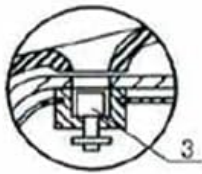
Figure 2.2: Examples of dishes suitable for preparation in the prepAmeal pressure cooker, including rice, porridge, beans, soup, steam, yogurt, food warmer, egg, and dessert.

3. COMPONENTS AND ACCESSORIES

Your prepAmeal Electric Pressure Cooker comes with the following main components and accessories:

- Main Body with Control Panel
- Lid with Pressure Regulator and Handle
- Removable Non-Stick Inner Cooking Pot
- Rice Paddle
- Measuring Cup
- Instruction Manual (this document)

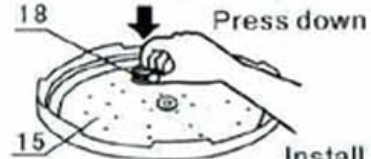
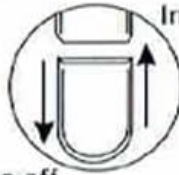
Floating Valve



Install and take off Anti-blocking



Dismantling of Water Collector

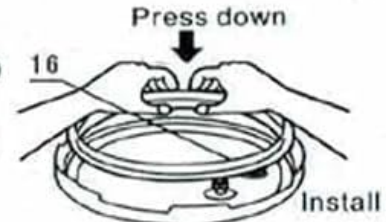
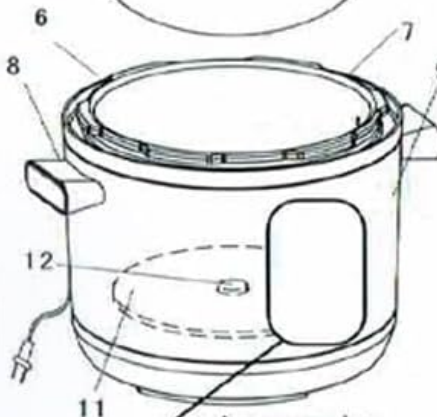


Take off

Install

Install and take off Sealant Washer

Control Panel



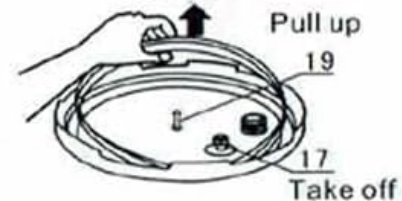
Press down

Install

Accessories



Measure Cup



Pull up

Take off



Spoon

1. Pressure Regulator	6. Water Reservoir	11. Heating Plate	16. Gasket of Lid
2. Handle	7. Housing	12. Sensor	17. Gasket of Floater
3. Floater	8. Side Handle	13. Gasket of Inner Lid	18. Anti-Block cover
4. Lid	9. Main Body	14. Lifter of Inner Lid	19. Fixer of Inner Lid
5. Cooking Pot	10. Control panel	15. Inner Lid	

Figure 3.1: Exploded view of the pressure cooker showing its main parts. Key components include the Pressure Regulator (1), Handle (2), Floater (3), Lid (4), Cooking Pot (5), Water Reservoir (6), Housing (7), Side Handle (8), Main Body (9), Control Panel (10), Heating Plate (11), Sensor (12), Gasket of Inner Lid (13), Lifter of Inner Lid (14), Inner Lid (15), Gasket of Lid (16), Gasket of Floater (17), Anti-Block Cover (18), and Fixer of Inner Lid (19). Accessories shown are the Measure Cup and Spoon.



CLEAN & PERFECT SET

Figure 3.2: The removable inner cooking pot and lid, highlighting the "Clean & Perfect Set" for easy maintenance.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, wash the inner cooking pot, lid, rice paddle, and measuring cup with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main body with a damp cloth.
3. **Lid Assembly:** Ensure the sealing gasket is properly seated around the lid's inner rim. The floating valve and anti-block shield should be correctly installed.
4. **Placing the Inner Pot:** Place the cleaned inner cooking pot into the main body of the pressure cooker. Ensure it sits correctly on the heating element.
5. **Lid Operation:** To close the lid, align the arrow on the lid with the arrow on the base, then rotate the lid clockwise until it locks into place. To open, rotate counter-clockwise. Ensure the pressure release valve is in the correct position for sealing or venting as required by your recipe.

NON-STICK COOKING POT

The clockwise direction is to open the lid of the pot.



Figure 4.1: Instructions for locking and unlocking the pressure cooker lid. The clockwise direction is to open the lid, and counter-clockwise to lock.

5. OPERATING INSTRUCTIONS

The prepAmeal Electric Pressure Cooker features a user-friendly control panel with 16 smart programs. Below are general operating guidelines:

MULTI-FUNCTIONAL POT



Figure 5.1: Detailed view of the control panel, illustrating various functions such as Pot Roast, Ribs, Chili/Stew, Soup, Eggs, Beans, Whole Chicken, Yogurt, Pressure Choice (High, Med, Low), White Rice, Brown Rice, Slow Cook (Low, High), Brown Saut , Warm, Time, Menu Choice, Delay, and Start/Stop/Cancel buttons.

5.1. Using Smart Programs

1. Add ingredients to the inner pot according to your recipe.
2. Securely close and lock the lid. Ensure the pressure release valve is set to the "Sealing" position for pressure cooking functions.
3. Select your desired Smart Program (e.g., "White Rice", "Soup", "Pot Roast") by pressing the corresponding button. The display will show the default cooking time.
4. Adjust cooking time if necessary using the "+" and "-" buttons.
5. Press the "START" button to begin cooking. The cooker will preheat, then begin the cooking cycle.
6. Once cooking is complete, the cooker will typically switch to "Keep Warm" mode.

5.2. Manual Pressure Cooking

1. Add ingredients and liquid to the inner pot.
2. Close and lock the lid, ensuring the pressure release valve is set to "Sealing".
3. Press the "Pressure Choice" button to cycle through High, Medium, or Low pressure settings.
4. Use the "Time" button and "+"/"-" to set your desired cooking time.

5. Press "START" to begin.

5.3. Delay Start Function

The delay timer allows you to postpone the start of cooking for up to 8 hours.

1. Select your desired Smart Program or manual settings.
2. Press the "Delay" button. Use "+" and "-" to set the delay time in hours.
3. Press "START". The cooker will count down the delay time before beginning the cooking cycle.

5.4. Saut /Brown Function

This function allows you to brown ingredients directly in the inner pot before pressure cooking.

1. Ensure the lid is open.
2. Press the "Brown Saut " button.
3. Add oil or butter to the inner pot and allow it to heat.
4. Add ingredients and stir as needed.
5. Once browning is complete, press "Stop/Cancel" and proceed with your recipe.



FAST HEATING

It combines 8 functions in 1, saving half of cooking time to support your busy lifestyle.

Figure 5.2: The cooker's fast heating element, which contributes to reduced cooking times.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your pressure cooker.

- **Inner Pot:** The stainless steel inner cooking pot is removable and dishwasher safe for easy cleaning. For stubborn food residue, soak the pot in warm soapy water before washing.
- **Lid:** Wash the lid with warm, soapy water. Pay special attention to cleaning the sealing gasket, floating valve, and pressure release valve to prevent blockages. Ensure all parts are thoroughly dry before reassembling.
- **Main Body:** Wipe the exterior of the main body with a damp cloth. Do not immerse the main body in water or any other liquid.
- **Accessories:** The rice paddle and measuring cup are dishwasher safe.
- **Storage:** Store the pressure cooker in a dry place. Ensure all components are completely dry before storage to prevent odors or mold.

7. TROUBLESHOOTING

If you encounter issues with your prepAmeal Electric Pressure Cooker, refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
Cooker not building pressure / Steam escaping from lid.	Lid not properly sealed or locked. Sealing gasket improperly installed or damaged. Pressure release valve not in "Sealing" position. Insufficient liquid.	Ensure lid is fully locked. Check that the sealing gasket is correctly seated and not damaged; replace if necessary. Confirm pressure release valve is set to "Sealing". Add more liquid if needed (minimum liquid requirements vary by recipe).
Food not cooking properly.	Incorrect cooking time or program selected. Insufficient liquid. Power interruption.	Verify the selected program and cooking time. Ensure adequate liquid is present. Check power connection.
Display shows error code.	Specific error condition (e.g., overheating, sensor issue).	Refer to the specific error code in the full instruction manual (if available) or contact customer support. Unplug the unit, wait a few minutes, and plug it back in to reset.

If the problem persists after attempting these solutions, please contact prepAmeal customer support for assistance.

8. SPECIFICATIONS

Attribute	Detail
-----------	--------

Attribute	Detail
Brand	prepAmeal
Model Number	CYSB60-100B
Capacity	6 Quarts
Material	Stainless steel (exterior), Non-stick (inner pot)
Color	Silver, Black
Product Dimensions (D x W x H)	13.8"D x 15.3"W x 13.8"H
Item Weight	13.6 Pounds (approx. 6.17 kg)
Wattage	1000 watts
Voltage	120 Volts
Control Method	Touch, Push Button
Dishwasher Safe	Inner Pot (Yes)

SIZE



Figure 8.1: Product dimensions: 13.8" height, 11.8" diameter. Spoon length 7.9", measuring cup height 2.6".

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the contact details provided with your product packaging or visit the official prepAmeal website. Keep your purchase receipt as proof of purchase for any warranty claims.

For common inquiries, you may also find helpful resources on the product's Amazon listing page or by searching online for "prepAmeal Electric Pressure Cooker support".

