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› COSTWAY 5.3 Qt Electric Pressure Cooker User Manual - Model 23973BK-CYPE

COSTWAY 23973BK-CYPE

COSTWAY 5.3 Qt Electric Pressure Cooker User Manual

Model: 23973BK-CYPE

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your COSTWAY Electric Pressure Cooker. Failure to follow these safety guidelines may result in injury or damage to the appliance.

- Always ensure the lid is properly closed and locked before operating.
- Do not fill the cooker above the MAX fill line to prevent overfilling and potential blockages.
- Keep hands and face clear of the steam release valve during operation and when releasing pressure.
- Do not immerse the main unit in water or other liquids.
- Always unplug the appliance when not in use and before cleaning.
- This appliance is for household use only.

2. PRODUCT OVERVIEW

The COSTWAY 5.3 Qt Electric Pressure Cooker is a versatile appliance designed for efficient cooking. It features a programmable LED control panel and multiple cooking functions.

2.1 Components and Features

- **Main Unit:** Houses the heating element and control panel.
- **Inner Pot:** Non-stick, removable cooking pot.
- **Lid:** Features a sealing ring, exhaust valve, and rotary locking mechanism.
- **Control Panel:** LED display with touch buttons for various functions and settings.
- **Water Collection Box:** Collects condensation.



Figure 2.1: Key Features of the Electric Pressure Cooker

2.2 Product Dimensions



Figure 2.2: Product Dimensions

2.3 Included Accessories

- Inner Pot
- Measuring Cup
- Rice Paddle



Figure 2.3: Included Accessories

3. SETUP AND FIRST USE

3.1 Unpacking and Initial Cleaning

1. Remove all packaging materials and accessories from the box.
2. Wash the inner pot, sealing ring, and exhaust valve with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

3.2 Placement

Place the pressure cooker on a stable, level, heat-resistant surface away from heat sources and water. Ensure adequate space around the unit for ventilation.

3.3 First Use (Water Test)

Before cooking food, perform a water test to familiarize yourself with the cooker's operation and ensure it is functioning

correctly.

1. Add 2-3 cups of water to the inner pot.
2. Place the inner pot into the main unit.
3. Close the lid, ensuring it is properly locked.
4. Plug in the power cord.
5. Select a short cooking program, such as 'Soup' for 5 minutes.
6. Once cooking is complete, allow the pressure to release naturally or use the manual release method (refer to Operating Instructions).
7. Unplug the cooker and carefully open the lid. Discard the water.

4. OPERATING INSTRUCTIONS

The COSTWAY Electric Pressure Cooker features a user-friendly LED control panel with various preset functions.

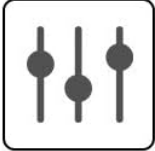
Touch-type LED Display Panel



**Twelve
Preset Menus**



**Pressure
Adjustment**



**Taste
Adjustment**



**24H
Pre-setting Time**



**Four
Cooking Modes**



Figure 4.1: LED Control Panel

4.1 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 main unit.
3. Close the lid and rotate it clockwise until it locks securely. Ensure the exhaust valve is in the sealing position.
4. Plug in the power cord. The display will show '----'.
5. Select your desired cooking program (e.g., Rice, Porridge, Chicken, Meat, Soup).
6. Adjust cooking time, pressure, or taste if desired (see sections below).
7. Press the 'Start' button. The cooker will begin preheating and then cooking.
8. Once cooking is complete, the cooker will beep and may switch to 'Keep Warm' mode.
9. Carefully release pressure before opening the lid.

4.2 Preset Cooking Programs

The cooker offers 12 preset functions for common dishes. Simply press the corresponding button for your desired meal.

- **Rice:** For cooking various types of rice.
- **Porridge:** Ideal for creamy porridges.
- **Chicken:** Optimized for cooking chicken dishes.
- **Meat:** Suitable for tougher cuts of meat.
- **Soup:** For preparing soups and broths.
- And more, as indicated on the control panel.

4.3 Pressure Adjustment

You can adjust the cooking pressure from 0 to 70 kPa according to your recipe requirements. Use the 'Pressure Adjustment' button on the control panel.

4.4 24-Hour Pre-set Time

Use the 'Pre-setting Time' function to delay the start of cooking for up to 24 hours. This allows you to prepare ingredients in advance and have your meal ready at a specific time.

4.5 Taste Adjustment

Select from different taste preferences (e.g., Less, Normal, More) to achieve your desired food texture and chewiness.

4.6 Keep Warm Function

After cooking, the appliance automatically switches to 'Keep Warm' mode to maintain food temperature until serving.

5. SAFETY FEATURES

The COSTWAY Electric Pressure Cooker is designed with multiple safety features for secure operation.

- **Separate Safe Exhaust:** A dedicated exhaust mechanism for controlled pressure release.
- **Rotary Design for Easy Opening:** The lid features a rotary design that ensures it can only be opened when pressure has been safely released.
- **Fully Sealed Construction:** Locks flavors, nutrients, and aromas within the food while ensuring safe pressure buildup.

Safe & Convenient Design



Separate safe exhaust

vs



Traditional exhaust



**Rotary design
for easy opening**

vs



**Traditional design makes
it difficult to open the lid**

Figure 5.1: Safe and Convenient Design Features

6. MAINTENANCE AND CLEANING

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

6.1 Cleaning the Inner Pot

The non-stick inner pot should be washed with warm, soapy water after each use. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating.

6.2 Cleaning the Lid Components

1. Remove the sealing ring from the lid for thorough cleaning. Wash with warm, soapy water.
2. Remove the exhaust valve and clean it to ensure no food particles are blocking it.
3. Wipe the inside and outside of the lid with a damp cloth.



Removable seal ring for easy cleaning



Removable exhaust valve for easy cleaning



Transparent water collection box for timely cleaning of wastewater



Heat dissipation base prolongs motor life

Figure 6.1: Removable Parts for Easy Cleaning

6.3 Emptying the Water Collection Box

The transparent water collection box should be checked and emptied regularly to prevent overflow and maintain hygiene.

6.4 Exterior Cleaning

Wipe the exterior of the main unit with a clean, damp cloth. Do not use harsh chemicals or abrasive materials.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Cooker not turning on	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.

Problem	Possible Cause	Solution
Pressure not building	Lid not sealed properly; exhaust valve open; insufficient liquid.	Ensure lid is locked; close exhaust valve; add more liquid as per recipe.
Steam leaking from lid	Sealing ring damaged or improperly installed; food debris on rim.	Inspect and re-install sealing ring; clean lid rim; replace sealing ring if damaged.
Food not cooked properly	Incorrect cooking time/pressure; insufficient liquid.	Adjust cooking time/pressure; ensure adequate liquid for pressure buildup.

8. SPECIFICATIONS

Feature	Detail
Brand	COSTWAY
Model Number	23973BK-CYPE
Capacity	5.3 quarts
Material	Stainless steel
Color	Black
Product Dimensions	15"D x 12.5"W x 11.5"H
Wattage	1000 watts
Voltage	120 volts
Item Weight	12.5 pounds
Control Method	Touch, Push Button
Special Feature	Keep Warm Setting

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact COSTWAY customer service. Keep your purchase receipt for warranty claims.

For further assistance, visit the official COSTWAY website or contact their support team directly.

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