

GoWISE GW22708

GoWISE USA GW22708 Ovate 8.5-Qt Electric Pressure Cooker User Manual

Model: GW22708

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1. INTRODUCTION

The GoWISE USA Ovate 8.5-Qt Electric Pressure Cooker is designed to provide efficient and versatile cooking. Its oval shape maximizes cooking space, allowing for larger items like whole chickens or roasts. This appliance features a user-friendly touchscreen interface with 11 presets, manual controls, and additional cooking functions such as slow cook and keep warm. Key features include:

- **Large Capacity Oval Shape:** Ideal for cooking large roasts or whole chickens, offering the convenience of a slow cooker with the speed of pressure cooking.
- **Cool-Touch Handles & Easy Open Lid:** The lightweight, PFOA-free inner pot has cool-touch handles for safe removal, and the lid opens easily with a twist.
- **Dishwasher Safe Pot:** The non-stick inner pot is designed for easy cleanup.
- **Customization Options:** Adjust temperature, time, and pressure levels on many presets, and utilize a delay feature for precise timing.
- **Included Accessories:** Comes with an oval mesh basket, flat steaming rack, measuring cup, rice spoon, and ladle to enhance cooking options.



Figure 1.1: GoWISE USA Ovate 8.5-Qt Electric Pressure Cooker with included accessories.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions thoroughly 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 cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never force open the pressure cooker. Make sure pressure has been reduced to normal before opening.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full.
- Always check the pressure release valve and float valve for clogging before use.

3. PRODUCT COMPONENTS AND ACCESSORIES

Familiarize yourself with the parts of your GoWISE USA Ovate Electric Pressure Cooker and its included accessories.



Figure 3.1: Front view of the GoWISE USA Ovate Electric Pressure Cooker, highlighting the control panel.

Main Unit Components:

- **Main Housing:** The exterior body of the pressure cooker.
- **Control Panel:** Touchscreen interface with preset functions and manual controls.

- **Lid:** Features a pressure release valve, float valve, and cool-touch handle.
- **Inner Pot:** Removable, non-stick, PFOA-free cooking pot with cool-touch handles.
- **Condensation Collector:** Small cup at the back to collect condensation.



Figure 3.2: Top view of the pressure cooker showing the removable inner pot.

Included Accessories:

- **Oval Mesh Basket:** Useful for steaming vegetables or other items.
- **Flat Steaming Rack:** For baking, canning, or elevating food for steaming.
- **Measuring Cup:** For precise ingredient measurements.
- **Rice Spoon:** Designed for serving rice.
- **Ladle:** For serving soups or stews.
- **Recipe Book:** Contains 50 step-by-step recipes to get you started.



Figure 3.3: The oval mesh basket, suitable for steaming a variety of foods.

4. SETUP AND FIRST USE

Before First Use:

1. **Unpack:** Carefully remove all components and accessories from the packaging.
2. **Clean:** Wash the inner pot, lid, and all accessories with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Inspect:** Ensure the sealing ring is properly seated inside the lid and that the pressure release valve and float valve are clear of any obstructions.

Assembly:

1. Place the pressure cooker on a stable, level, heat-resistant surface away from heat sources and water.
2. Insert the clean inner pot into the main housing. Ensure it sits correctly and is level.
3. Attach the condensation collector to the back of the main unit.
4. Place the lid onto the cooker, aligning the arrow on the lid with the arrow on the base. Twist the lid handle clockwise until it locks into place.

5. OPERATING INSTRUCTIONS

Control Panel Overview:



Figure 5.1: Detailed view of the touchscreen control panel.

The control panel features a user-friendly touchscreen with various preset functions and manual controls. The central display shows cooking time, temperature, and pressure indicators.

Preset Functions:

The GoWISE USA Ovate Pressure Cooker comes with 11 main presets and additional functions:

- **Sauté:** For browning ingredients before pressure cooking.
- **Slow Cook:** For traditional slow cooking methods.
- **Pressure:** Activates pressure cooking mode.
- **Manual:** Allows for custom time and pressure settings.
- **Canning:** Specific setting for home canning.
- **Steam:** For steaming vegetables, seafood, etc.
- **Yogurt:** For making homemade yogurt.
- **Oatmeal:** Optimized for cooking oatmeal.
- **Potato:** For cooking potatoes.
- **Rice:** For cooking various types of rice.
- **Meat:** For cooking different cuts of meat.
- **Soup:** For preparing soups and broths.
- **Beans:** For cooking beans and legumes.

- **Poultry:** For cooking chicken and other poultry.
- **Eggs:** For cooking eggs.
- **Delay:** Allows you to set a delayed start time for cooking.
- **Keep Warm/Cancel:** Maintains food temperature after cooking or cancels the current program.

General Cooking Steps:

1. Add ingredients and liquid to the inner pot. Do not exceed the MAX fill line.
2. Place the lid on the cooker and twist to lock. Ensure the pressure release valve is in the "Sealing" position for pressure cooking.
3. Plug the power cord into a grounded electrical outlet.
4. Select your desired preset function. The cooker will automatically set a default cooking time and pressure level.
5. To adjust time or temperature (if applicable for the preset), use the "Temp/Time" button and the arrow buttons.
6. The cooker will begin to preheat. Once pressure is reached, the float valve will rise, and the cooking countdown will begin.
7. After cooking is complete, the cooker will beep and automatically switch to "Keep Warm" mode (unless cancelled).
8. **Pressure Release:**
 - **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop when pressure is released.
 - **Quick Release:** Carefully turn the pressure release valve to the "Venting" position. Steam will rapidly escape. Keep hands and face away from the steam. Only use for foods that are not foamy or high in liquid.
9. Once the float valve has dropped, twist the lid handle counter-clockwise to open.

6. CARE AND MAINTENANCE

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

Cleaning:

1. **Always unplug the cooker and allow it to cool completely before cleaning.**
2. **Inner Pot:** The non-stick inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly.
3. **Lid:** Wash the lid with warm, soapy water. Pay special attention to the sealing ring, pressure release valve, and float valve. Remove the sealing ring for thorough cleaning and ensure it is properly reinstalled before next use.
4. **Main Housing:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Condensation Collector:** Empty and clean the condensation collector after each use.
6. **Accessories:** Wash all accessories (mesh basket, steaming rack, spoons, measuring cup) with warm, soapy water or place them in the dishwasher if suitable.

Storage:

Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the inner pot to prevent the sealing ring from compressing and losing its shape.

7. TROUBLESHOOTING

If you encounter issues with your GoWISE USA Ovate Electric Pressure Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed; Sealing ring not installed correctly or damaged; Pressure release valve in "Venting" position; Not enough liquid.	Ensure lid is fully locked; Check and adjust sealing ring; Turn pressure release valve to "Sealing"; Add required minimum liquid (usually 1 cup).

Problem	Possible Cause	Solution
Steam leaking from lid.	Sealing ring dirty, damaged, or improperly seated; Food debris on rim; Lid not closed properly.	Clean or replace sealing ring; Clean rim of inner pot and lid; Ensure lid is fully locked.
Food is undercooked.	Insufficient cooking time; Not enough liquid; Pressure not reached.	Increase cooking time; Ensure minimum liquid is added; Refer to "Cooker not building pressure" solutions.
Display shows error code.	Specific internal issue.	Refer to the full user manual for specific error codes or contact GoWISE USA customer support.

For issues not listed here, please consult the comprehensive user manual (PDF link provided in product information) or contact GoWISE USA customer support.

8. PRODUCT SPECIFICATIONS

Brand	GoWISE
Model Number	GW22708
Capacity	8.5 Quarts
Material	Stainless steel
Color	Stainless Steel
Wattage	1300 Watts
Voltage	120V
Control Method	Touch
Product Dimensions	12 x 17 x 11 inches
Item Weight	22.9 pounds
Dishwasher Safe Parts	Inner Pot
UPC	819687022980

9. WARRANTY AND CUSTOMER SUPPORT

GoWISE USA is committed to customer satisfaction and provides comprehensive support for its products.

Warranty Information:

- All GoWISE USA products come with a **30-day money-back guarantee**.
- A **1-year limited warranty** is provided for this product.
- Registered products receive an additional **60 days of warranty coverage**.

Customer Support:

For any questions, concerns, or support needs, please contact GoWISE USA customer care. They offer forever support for their products.

You can also visit the official GoWISE USA store on Amazon for more information and products: [GoWISE USA Store](#)

A detailed User Manual (PDF) is also available for download: [Download User Manual \(PDF\)](#)



