

Nictemaw 6QT 17-in-1 Electric Pressure Cooker and Air Fryer Combo

Nictemaw 6QT 17-in-1 Electric Pressure Cooker and Air Fryer Combo User Manual

Model: 6QT 17-in-1 Electric Pressure Cooker and Air Fryer Combo

INTRODUCTION

Thank you for choosing the Nictemaw 6QT 17-in-1 Electric Pressure Cooker and Air Fryer Combo. This appliance is designed to provide versatile cooking options, combining the benefits of pressure cooking and air frying in one unit. Please read this manual thoroughly before first use to ensure safe operation and optimal performance. Keep this manual for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, 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 cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.

- Never force open the pressure cooker. Do not open until the unit has cooled and internal pressure has been released.
- Never use the pressure cooker without adding water to the inner pot.
- 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.
- This appliance is not intended for deep frying.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your Nictemaw Multi-Cooker.



Image Description: This image displays all components included with the Nictemaw 6QT 17-in-1 Electric Pressure Cooker and Air Fryer Combo. Key components shown are the Main Unit, Pressure Lid, Air Fryer Unit, 6-Quart Removable Cooking Pot, Lid Holder, Fry Basket, Roast Rack, a Free Cookbook, User Manual, Spoon, Condensation Collector, and a Measuring Cup. Each item is clearly labeled.

Main Unit and Lids

- **Main Unit:** The base of the appliance containing the heating element and control panel.
- **Pressure Lid:** Used for pressure cooking, slow cooking, and other functions requiring a sealed environment. Features a pressure release valve and sealing ring.
- **Air Fryer Unit:** Replaces the pressure lid for air frying, roasting, baking, and dehydrating functions. Contains its own heating element and fan.

Accessories

- **6-Quart Removable Cooking Pot:** The non-stick inner pot where food is cooked.
- **Lid Holder:** For convenient storage of the pressure lid or air fryer unit when not in use.
- **Fry Basket:** Used for air frying smaller items like fries or chicken wings.
- **Roast Rack:** For roasting larger items or elevating food during pressure cooking or air frying.
- **Spoon:** For serving.
- **Condensation Collector:** Gathers condensation during pressure cooking. Attaches to the back of the main unit.
- **Measuring Cup:** For precise ingredient measurement.



One Button Exhaust



Pressure Lid Knob



Removal Sealing Ring



Removable Condensation Collector

Image Description: This composite image highlights key features of the pressure lid. It shows the "One Button Exhaust" valve for safe pressure release, the "Pressure Lid Knob" for securing and opening the lid, the "Removal Sealing Ring" which ensures a tight seal during pressure cooking, and the "Removable Condensation Collector" which collects excess moisture.

SPECIFICATIONS

Feature	Detail
Brand	Nicemaw
Capacity	6 Quarts
Material	Stainless steel

Feature	Detail
Finish Type	Chrome, Matte
Special Feature	Keep Warm Setting
Wattage (Pressure Cooker)	1000 watts
Wattage (Air Fryer)	1500 watts
Control Method	Touch
Operation Mode	Automatic
Dishwasher Safe	No (Inner pot may be, but main unit is not)
UPC	664005444445
Item Weight	20.3 pounds

PRESSURE COOKER & AIR FRYER

Turn to A Multi-Cooker with A Simple Switch of Lids



Pressure Lid



Air Fryer Unit



	Pressure Cooker	Air Fryer
Rating Power:	1000W	1500W
Operating Temperature:	230°F-244°F	120°F-400°F
Functions:	17 Built-in Features	12 Presets
Inner Pot Volume:	6QT	

Image Description: This image presents a comparison table detailing the specifications for both the Pressure Cooker and Air Fryer functions. It shows the Pressure Cooker has 1000W power, operates at 230°F-244°F, and has 17 built-in features. The Air Fryer has 1500W power, operates at 120°F-400°F, and has 12 presets. Both share a 6QT inner pot volume.

BEFORE FIRST USE AND SETUP

- Unpack:** Carefully remove all contents from the packaging. Retain packaging materials for storage or shipping if needed.
- Clean Components:** Wash the inner cooking pot, sealing ring, and all accessories (fry basket, roast rack, spoon, measuring cup) with warm, soapy water. Rinse thoroughly and dry completely. The main unit and air fryer lid should be wiped clean with a damp cloth. Do not immerse the main unit or air fryer lid in water.
- Install Condensation Collector:** Locate the condensation collector and slide it into the slot on the back of the main unit.
- Insert Inner Pot:** Place the clean and dry inner cooking pot into the main unit. Ensure it sits properly and is level.
- Lid Placement:**

- **Pressure Lid:** Align the arrow on the pressure lid with the arrow on the main unit handle. Lower the lid and twist clockwise until it locks into place. Ensure the sealing ring is properly seated inside the lid.
- **Air Fryer Unit:** Place the air fryer unit directly onto the main unit, ensuring it sits securely. Some models may require aligning specific connectors.

6. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate.

OPERATING INSTRUCTIONS

Your Nictemaw Multi-Cooker offers a variety of cooking functions. Always ensure the correct lid is used for the desired cooking method.



Pre-heating Cooking Keep Warm




LARGE PRESSURE COOKER DIGITAL CONTROL PANEL



17 Selected
Cooking Function



Cooking Time



Progress
Indicator



Image Description: This image shows the digital control panel of the Nictemaw Pressure Cooker. It features a central display for time and pressure, surrounded by buttons for 17 pre-set cooking functions such as Rice, Soup, Eggs, Meat/Stew, Poultry, Multi-Grain, Yogurt, Slow Cook, Sauté, Delay Start, Adjust, and Start. Indicators for pre-heating, cooking, and keep warm are also visible.

Using the Pressure Cooker Function

1. **Prepare Ingredients:** Add ingredients and liquid to the inner pot. Do not exceed the MAX fill line (2/3 full for most foods, 1/2 full for expanding foods).
2. **Secure Pressure Lid:** Place the pressure lid on the main unit, align the arrows, and twist clockwise to lock. Ensure the pressure release valve is in the "Sealing" position.
3. **Select Function:** Press the desired cooking function button (e.g., RICE, MEAT/STEW). The default cooking time and pressure level will display.
4. **Adjust Settings (Optional):** Use the "ADJUST" button and the central dial to modify cooking time or pressure level if needed.
5. **Start Cooking:** Press the "START" button. The cooker will begin preheating and building pressure. This may take several minutes.
6. **Pressure Release:** Once cooking is complete, the unit will beep and switch to "Keep Warm" mode.
 - **Natural Release:** Allow the pressure to release 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. Only use for foods that are not prone to foaming.
7. **Open Lid:** Once the float valve has dropped completely, twist the lid counter-clockwise and lift to open.

Using the Air Fryer Function

1. **Prepare Ingredients:** Place food in the fry basket or on the roast rack inside the inner pot. Do not overfill.
2. **Install Air Fryer Unit:** Remove the pressure lid and place the air fryer unit securely on top of the main unit.
3. **Select Function:** The air fryer unit has its own control panel. Select the desired air frying preset (e.g., CHIPS, CHICKEN, BAKE).
4. **Adjust Settings (Optional):** Use the temperature and time adjustment buttons to modify settings if needed.
5. **Start Cooking:** Press the "START" button. The unit will begin preheating and cooking.
6. **Check Food:** For even cooking, it is recommended to shake the fry basket or flip food halfway through the cooking cycle. Carefully lift the air fryer unit to check food, then replace it to resume cooking.
7. **Finish Cooking:** Once cooking is complete, the unit will beep. Carefully remove the air fryer unit and then remove the cooked food.

12 in 1 Nictemaw Air Fryer



Image Description: This image illustrates the 12-in-1 air fryer functions available with the Nictemaw Multi-Cooker. It shows various food items corresponding to presets like Pizza, Chips, Fish, Broil, Defrost, Chicken Leg, Dehydrator, Hamburger, Beef Steak, Chicken, Bake, and Corn, indicating the versatility of the air frying mode.

Other Functions

- **Slow Cook:** Use the pressure lid. Select "SLOW COOK" and adjust time as desired.
- **Sauté:** Use the pressure lid (unlocked). Select "SAUTE" to brown ingredients before pressure cooking.
- **Yogurt:** Use the pressure lid. Select "YOGURT" and follow specific recipe instructions for fermentation.
- **Keep Warm:** Automatically activates after most cooking cycles. Can also be selected manually.
- **Delay Start:** Allows you to set a delayed start time for pressure cooking functions.

CARE AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your appliance.

- 1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- 2. **Inner Pot and Accessories:** The inner cooking pot, sealing ring, fry basket, roast rack, spoon, and measuring cup are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely.
- 3. **Pressure Lid:** Remove the sealing ring and wash it separately. Clean the lid with a damp cloth. Ensure the pressure release valve and float valve are clear of food debris.
- 4. **Air Fryer Unit:** Wipe the exterior and interior of the air fryer unit with a damp cloth. Do not immerse in water. Clean the heating element area with a soft brush if necessary, ensuring it is dry before next use.
- 5. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
- 6. **Condensation Collector:** Empty and clean the condensation collector after each use.
- 7. **Storage:** Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outlet issue; damaged cord.	Ensure cord is securely plugged into a working outlet. Check circuit breaker. Inspect cord for damage.
Pressure cooker not building pressure.	Lid not properly sealed; pressure release valve in "Venting" position; sealing ring not installed correctly or damaged; insufficient liquid.	Ensure lid is locked and pressure release valve is set to "Sealing". Check sealing ring for proper placement and damage. Add required liquid.
Steam leaking from lid during pressure cooking.	Sealing ring dirty, damaged, or improperly seated; food debris on rim; lid not closed properly.	Clean and inspect sealing ring; ensure it is seated correctly. Clean lid rim and main unit rim. Ensure lid is fully locked.
Air fryer not heating or cooking evenly.	Air fryer unit not seated correctly; food overloaded; temperature/time settings incorrect.	Ensure air fryer unit is securely placed. Do not overload the basket. Adjust temperature and time as per recipe. Shake or flip food during cooking.
Error code displayed.	Specific internal malfunction.	Refer to the full user manual for specific error code meanings. If not resolved, contact customer support.

WARRANTY AND CUSTOMER SUPPORT

For warranty information or if you encounter issues not covered in this manual, please contact Nictemaw customer support.

Customer Support: Please refer to the contact information provided on the product packaging or the official Nictemaw website for assistance.

Online Resources: Visit the [Nictemaw Store on Amazon](#) for additional product information and support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question