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Galanz GLPC06S2A15B

Galanz 12-in-1 Electric Pressure Cooker & Air Fryer (Model GLPC06S2A15B) User Manual

Comprehensive Instructions for Operation and Maintenance

1. INTRODUCTION

The Galanz 12-in-1 Electric Pressure Cooker & Air Fryer is a versatile kitchen appliance designed to simplify various cooking tasks. This multi-functional cooker combines the capabilities of a pressure cooker, air fryer, slow cooker, and steamer into one unit, offering 12 preset programs for diverse culinary needs. It features a 6-quart capacity, suitable for preparing meals for families.

This appliance is equipped with two removable lids: a pressure lid for pressure cooking, slow cooking, and steaming, and an air fry lid for air frying, baking, roasting, broiling, and dehydrating. The intuitive digital display and function knob facilitate easy program selection and adjustments.



Image 1.1: The Galanz 12-in-1 Electric Pressure Cooker and Air Fryer, showcasing its stainless steel finish and digital control panel.

2-in-1 Air Fryer / Pressure Cooker

Provides Multiple Cooking Options



Image 1.2: The Galanz multi-cooker positioned in a kitchen, surrounded by various dishes prepared using its functions, highlighting its versatility.

2. SAFETY INFORMATION

Please read all safety instructions carefully before using the appliance to prevent injury or damage. Retain this manual for future reference.

- **Electrical Safety:** Ensure the appliance is connected to a grounded outlet with the correct voltage. Do not immerse the main unit, cord, or plug in water or other liquids.
- **Hot Surfaces:** The appliance generates heat and steam during operation. Always use oven mitts when handling hot parts or opening the lid. Avoid touching hot surfaces.
- **Pressure Safety:** Never force open the pressure lid. Ensure the pressure has been fully released before attempting to open. Keep hands and face away from the steam release valve during venting. The working pressure is 70kPa, and the maximum allowable pressure is 130kPa.
- **Lid Placement:** Always ensure the correct lid is used for the selected cooking function and that it is properly sealed or placed according to instructions.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Close supervision is necessary

when the appliance is used near children.

- **Ventilation:** Ensure adequate space around the appliance for proper ventilation during operation. Do not operate near flammable materials.
- **Inner Pot:** Only use the provided inner pot. Do not use the appliance without the inner pot in place.



Image 2.1: Detail of the safety lock indicator on the lid, which visually confirms if the lid is securely locked for pressure cooking.

3. COMPONENTS AND ACCESSORIES

Familiarize yourself with all parts of your Galanz multi-cooker:

- **Main Unit:** The base of the cooker containing the heating element and control panel.
- **Removable Pot (Inner Pot):** The non-stick cooking pot that sits inside the main unit.
- **Pressure Lid:** Used for pressure cooking, slow cooking, and steaming. Features a sealing ring, float valve, and steam release valve.
- **Air Fry Lid:** Contains a heating element and fan for air frying, baking, roasting, broiling, and dehydrating.
- **Air Fry Basket:** Used inside the inner pot with the air fry lid for optimal air circulation.
- **Steam Rack:** For steaming food or elevating items during pressure cooking.
- **Measuring Cup:** For precise ingredient measurements.
- **Rice Paddle:** For serving rice and other cooked foods.

Pressure Cooker & Air Fryer Accessories



Image 3.1: An exploded view illustrating the main components and accessories included with the Galanz multi-cooker.

Dual-Lid Design



Pressure Lid: 1000W

Rice / Soup / Broth / Meat / Stew / Beans



Air Fry Lid: 1500W

Air Fry French Fries, Chicken wings and more



Image 3.2: Visual comparison of the pressure lid and the air fry lid, demonstrating the dual-lid design for different cooking methods.

4. SETUP AND ASSEMBLY

- 1. Unpacking:** Carefully remove all components from the packaging. Remove any protective film or stickers.
- 2. Initial Cleaning:** Wash the inner pot, pressure lid (including sealing ring and steam release valve), air fry basket, steam rack, measuring cup, and rice paddle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
- 3. Placement:** Place the main unit on a stable, level, heat-resistant surface, away from walls and heat sources, ensuring adequate ventilation.
- 4. Insert Inner Pot:** Place the clean, dry inner pot into the main unit. Ensure it sits correctly and is not tilted.
- 5. Lid Attachment:** Depending on your desired cooking method, attach either the pressure lid or the air fry lid.

For Pressure Lid: Align the arrow on the lid with the unlock symbol on the main unit. Lower the lid and turn it clockwise until the arrow aligns with the lock symbol. Ensure the steam release valve is in the 'Sealing'

position for pressure cooking.

For Air Fry Lid: Simply place the air fry lid securely on top of the inner pot, ensuring it sits flush with the main unit's rim.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The control panel features a digital display, preset program buttons, and a central function knob for selecting programs and adjusting time/temperature.



Image 5.1: A detailed view of the digital display and control knob, showing various cooking indicators and program selections.

5.2 Using the Pressure Cooker Functions

Use the pressure lid for these functions. Ensure the sealing ring is properly installed and the steam release valve is set to 'Sealing' for pressure cooking.

- **Rice/Grain:** For cooking various types of rice and grains.
- **Soup:** Ideal for preparing broths, creamy soups, and stews.

- **Meat/Stew:** For tenderizing meats and cooking hearty stews.
- **Bean/Chili:** Specifically designed for cooking beans and chili dishes.
- **Slow Cook:** For extended cooking at lower temperatures, similar to a traditional slow cooker.
- **Steam:** For steaming vegetables, fish, and other delicate foods using the steam rack.

Pressure Release: After pressure cooking, allow natural pressure release or use the quick release method by sliding the steam release valve knob to 'Venting'. Always exercise caution when releasing steam.

5.3 Using the Air Fryer Functions

Use the air fry lid for these functions. Place the air fry basket inside the inner pot for best results.

- **Fries:** For crispy French fries and other potato products.
- **Wings:** Optimized for cooking chicken wings to a crispy finish.
- **Air Crisp:** General air frying function for various foods.
- **Bake/Roast:** For baking small items or roasting meats and vegetables.
- **Broil:** For browning and crisping the top layer of food.
- **Dehydrate:** For drying fruits, vegetables, and making jerky.

5.4 General Operation Steps

1. Add ingredients to the inner pot.
2. Attach the appropriate lid (Pressure Lid or Air Fry Lid).
3. Plug in the appliance. The display will illuminate.
4. Select a preset program by pressing the corresponding button or rotating the function knob.
5. Adjust time and temperature (if applicable) using the function knob.
6. Press the 'Start' button to begin cooking.
7. The appliance will automatically switch to 'Keep Warm' mode after cooking is complete (for most programs).
8. Press 'Cancel' to stop any program.

Delay Start: Use this function to set a delayed start time for your cooking program. This is available for certain programs only.

Keep Warm: This function automatically activates after most cooking programs to keep food warm until serving.



12 Preset Cooking Programs



Image 5.2: A visual guide to the 12 distinct cooking programs, categorized by their function and suitable for various food types.



6 Qt. Large Capacity

Makes it easy to cook for the whole family

Image 5.3: An overhead shot demonstrating the 6-quart capacity of the inner pot, shown with a whole roasted chicken.



Image 5.4: The non-stick inner pot, illustrating its capacity and ease of use for dishes like rice.

6. CARE AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and optimal performance of your appliance.

- **Always Unplug:** Before cleaning, always unplug the appliance and allow it to cool completely.
- **Inner Pot:** The non-stick inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
- **Lids:** Wash both the pressure lid and air fry lid with warm, soapy water. Pay attention to cleaning the sealing ring, float valve, and steam release valve on the pressure lid. Ensure all parts are dry before reassembly. The air fry lid should not be immersed in water. Wipe its exterior with a damp cloth.
- **Accessories:** The air fry basket, steam rack, measuring cup, and rice paddle are dishwasher safe or can be hand washed with warm, soapy water.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
- **Storage:** Store the appliance and its accessories in a clean, dry place.



Image 6.1: The removable inner pot being cleaned in a dishwasher, demonstrating its dishwasher-safe feature for convenience.

7. TROUBLESHOOTING

If you encounter issues with your Galanz multi-cooker, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|--------------------------|---|---|
| Pressure lid not sealing | Sealing ring improperly installed or damaged; food debris on rim; lid not closed correctly. | Check and properly install the sealing ring. Clean the rim of the inner pot and lid. Ensure the lid is aligned and turned to the 'Lock' position. |
| Steam leaking from lid | Steam release valve not in 'Sealing' position; sealing ring issue; float valve stuck. | Ensure steam release valve is set to 'Sealing'. Inspect sealing ring for damage or improper placement. Gently push down on the float valve if it's stuck. |
| Air Fryer not heating | Air fry lid not properly seated; power issue; program not started. | Ensure the air fry lid is fully seated on the main unit. Check power connection. Confirm 'Start' button was pressed after program selection. |

| Problem | Possible Cause | Solution |
|--------------------------|--|--|
| Food not cooking evenly | Overcrowding the pot/basket; insufficient liquid (pressure cooking); incorrect time/temperature. | Do not overcrowd. Add sufficient liquid for pressure cooking. Adjust cooking time and temperature as needed. For air frying, shake or flip food halfway through. |
| Display shows error code | Internal sensor issue; overheating; lid issue. | Unplug the appliance, wait a few minutes, then plug it back in. If the error persists, consult customer support. |

If the problem persists after attempting these solutions, please contact Galanz customer support.

8. SPECIFICATIONS

| Feature | Detail |
|--|--|
| Brand | Galanz |
| Model Number | GLPC06S2A15B |
| Capacity | 6 Quarts |
| Material | Stainless steel |
| Color | Stainless Steel/Black |
| Product Dimensions (Pressure Lid) | 13.19"W x 12.80"D x 12.80"H |
| Product Dimensions (Air Fry Lid) | 13.19"W x 12.80"D x 14.37"H |
| Wattage | 1000 watts (Pressure Cooker), 1500 watts (Air Fryer) |
| Item Weight | 16.5 Pounds |
| Control Method | Touch |
| Operation Mode | Automatic |
| Dishwasher Safe (Inner Pot) | Yes |
| Working Pressure | 70kPa |
| Max Allowable Pressure | 130kPa |

Easily Switch Between Two Lids



Image 8.1: Visual representation of the appliance's dimensions with both the pressure lid and the air fry lid attached.

9. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Galanz website. You may also contact Galanz customer service directly for assistance with any product-related inquiries or issues.

Please have your model number (GLPC06S2A15B) and proof of purchase ready when contacting support.

Related Documents - GLPC06S2A15B



[Galanz GFSK215S2EAQ18 Toaster Oven User Manual](#)

Comprehensive user manual for the Galanz GFSK215S2EAQ18 Toaster Oven, covering important safety instructions, installation, operation of various functions (Toast, Air Fry, Bake, Rotiss, Broil, Pizza, Conv, Dehy), product diagram, control panel details, and warranty information.

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|---|--|
|  | <p>Galanz GT12SSDAN18 Toaster Oven User Manual: Operation, Safety, and Warranty</p> <p>Comprehensive user manual for the Galanz GT12SSDAN18 Toaster Oven. Includes safety instructions, installation guide, product diagram, control panel overview, detailed operation instructions for Toast, Air Fry, Bake, Rotisserie, Broil, Pizza, Convection, and Dehydrate functions, and warranty information.</p> |
|  | <p>Galanz SpeedWave Microwave Oven User Manual</p> <p>Comprehensive user manual for the Galanz SpeedWave microwave oven (Model# GSWWA16S1SA10), covering safety instructions, operation, cooking modes, troubleshooting, and warranty information.</p> |
|  | <p>Galanz GSWWD09S1A09A User Manual: Operation, Safety, and Care</p> <p>Comprehensive user manual for the Galanz GSWWD09S1A09A microwave oven, covering safety instructions, installation, operation of various cooking modes (microwave, convection, air fry, bake, roast), troubleshooting, and warranty information.</p> |
|  | <p>Galanz Microwave Oven User Manual: Operation and Features</p> <p>Comprehensive user manual for the Galanz Microwave Oven, detailing control panel functions, first-time use instructions, and operation guides for various cooking modes including Bake, Air Fry, Roast, Convection, and more.</p> |
|  | <p>Galanz GT12SSDAN18 Toaster Oven User Manual: Operation, Safety, and Warranty</p> <p>Comprehensive user manual for the Galanz GT12SSDAN18 Toaster Oven. Includes detailed safety instructions, installation guide, specifications, product diagram, control panel explanation, step-by-step operation for Toast, Air Fry, Bake, Rotisserie, Broil, Pizza, Convection, and Dehydrate functions, along with product warranty and registration information.</p> |

Documents - Galanz – GLPC06S2A15B

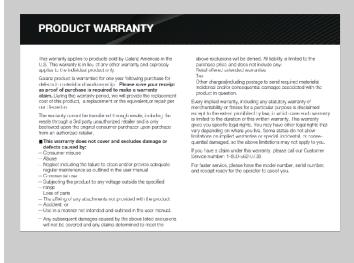
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[pdf] Specifications Catalog

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