## COSORI CMC-CO601-SUS

# COSORI 6-Quart 9-in-1 Pressure Cooker

INSTRUCTION MANUAL




The COSORI 6-Quart 9-in-1 Pressure Cooker, a versatile kitchen appliance designed for efficient cooking.

## Introduction

The COSORI 6-Quart 9-in-1 Instant Multi Kitchen Appliance is engineered to simplify your cooking process while delivering delicious results. This manual provides essential information for safe and effective use of your new pressure cooker.

### Key Features:

- **9-in-1 Functionality:** Pressure Cook, Rice, Steam, Sterilize, Oatmeal/Porridge, Stew/Broth, Bean/Grain, Meat/Poultry, Slow Cook, Sauté, Ferment, Sous Vide, Keep Warm.
- **Safer Venting Design:** Features a Seal/Vent button away from the steam release valve and a 30° backward-angled steam release for enhanced safety.

- **Easy to Clean:** Stainless steel, fingerprint-resistant housing, widened pot gap, and dishwasher-safe lid, inner pot, and accessories.
- **Easy Lid Locking:** Align orange dots on the lid and base, then twist clockwise to secure.
- **10 Safety Features:** Includes double-layer anti-scalding lid and overheat protection.
- **Real-Time Progress Bar:** Monitor cooking status at a glance on the display.
- **High-Quality Materials:** Ceramic, hard, nonstick coating on the aluminum inner pot, BPA-free for food contact.
- **Anti-Spin Design:** Inner pot equipped with an anti-spin design for stable sautéing and stirring.
- **Included Recipes:** Comes with a recipe cookbook and access to more in-app recipes via the free VeSync app.




The COSORI Pressure Cooker enables 70% faster cooking, allowing for more family time.




This appliance combines 9 machines into 1, offering diverse cooking capabilities.

## Safety Information

Always adhere to safety precautions when operating electrical appliances. Read all instructions thoroughly before first use.

### General Safety Guidelines:

- 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 product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.




The safer venting design ensures steam is released away from your hands.




Built-in safety features provide peace of mind during operation.

## Product Overview

### Included Components:

- 1 x 6.0-Quart Pressure Cooker (Main Unit)
- 1 x Inner Pot (Ceramic Non-Stick)
- 1 x Steam Rack
- 1 x Recipe Book
- 1 x User Manual (this document)
- 1 x Quick Reference Guide




The complete COSORI Pressure Cooker package, including the main unit, inner pot, and steam rack.




The ceramic non-stick inner pot ensures easy cooking and cleaning.

## Setup

### Initial Setup and First Use:

1. Unpack all components and remove any packaging materials.
2. Wash the inner pot, lid, and accessories with warm, soapy water. Rinse thoroughly and dry completely.
3. Place the inner pot into the main unit. Ensure it is seated correctly.
4. Align the orange dot on the lid with the orange dot on the pressure cooker base. Twist the lid clockwise until it locks into place.
5. Ensure the steam release valve is in the "Seal" position for pressure cooking.
6. Perform an initial water test as described in the Quick Reference Guide to familiarize yourself with the unit's operation and ensure proper sealing.




Carefully unbox your new pressure cooker and remove all protective materials.



Properly align the orange dots on the lid and base for secure locking.

## Operating Instructions

### Basic Operation:

1. Add ingredients to the inner pot.
2. Place the lid on the unit and lock it securely (align orange dots and twist clockwise).
3. Ensure the steam release valve is in the "Seal" position for pressure cooking.
4. Select your desired cooking function from the control panel.
5. Adjust cooking time and pressure level (if applicable) using the +/- buttons.
6. Press "Start" to begin cooking. The display will show "Preheating" then "Cooking".
7. Once cooking is complete, the unit will beep and switch to "Keep Warm" mode.
8. Carefully release pressure using the "Vent" button or allow for natural release as per recipe instructions. Wait for the float valve to drop before opening the lid.




The intuitive control panel allows for easy selection of cooking functions and time adjustments.




Monitor your cooking progress with the real-time display bar.

## Specific Functions:

- **Pressure Cook:** Ideal for fast cooking of meats, stews, and tough vegetables. Adjust pressure to Low or High.
- **Rice:** Perfectly cooks various types of rice.
- **Steam:** For steaming vegetables, fish, and other delicate foods using the included steam rack.
- **Sterilize:** Use for sterilizing baby bottles or canning jars.
- **Oatmeal/Porridge:** Dedicated setting for creamy oatmeal or porridge.
- **Stew/Broth:** For rich and flavorful stews and broths.
- **Bean/Grain:** Optimized for cooking beans and other grains.
- **Meat/Poultry:** Ensures tender and juicy meat and poultry dishes.
- **Slow Cook:** For traditional slow-cooked recipes, maintaining a low temperature to preserve nutrients.
- **Sauté:** Allows browning ingredients directly in the inner pot before pressure cooking.
- **Ferment:** For making yogurt or other fermented foods.

- **Sous Vide:** Precision cooking for perfectly cooked proteins.
- **Keep Warm:** Automatically activates after cooking to keep food at serving temperature.




Achieve tender braised chicken with ease using the pressure cook function.




The dedicated rice function ensures perfectly cooked white rice every time.




Utilize the ferment function to create homemade Greek yogurt.

## Maintenance and Cleaning

Proper maintenance and cleaning will extend the life of your COSORI Pressure Cooker and ensure optimal performance.

### Care and Cleaning Instructions:

- Always unplug the pressure cooker and allow it to cool completely before cleaning.
- The inner pot, lid, and accessories are dishwasher-safe. For best results, hand wash with warm, soapy water.
- Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
- Regularly check the sealing ring on the lid for any damage or wear. Replace if necessary to maintain proper pressure.
- Clean the steam release valve and float valve regularly to prevent blockages.
- The 0.5-inch widened pot gap makes it easier to clean around the inner pot.




The inner pot and accessories are designed for easy cleaning, including being dishwasher-safe.

## Troubleshooting

If you encounter issues with your COSORI Pressure Cooker, refer to the table below for common problems and solutions.

| Problem | Possible Cause / Solution |
|---|---|
| Splatters when quickly releasing steam. | Too much fluid in recipes (e.g., soups, stews). It's recommended to stay in the 'Seal' position and release steam naturally. For most recipes, release steam naturally for a few minutes after cooking, then quickly release. |
| Slow Cook setting isn't hot after a long preheat. | This is normal. A good slow cooker maintains a low temperature to preserve nutrients and keep food tender and juicy over longer cooking times. |
| When to open the lid? | Only open the lid after the float valve has dropped completely. |
| Orange dots in lid and pot base. | These are indicated marks to help you close and secure the lid more easily. Align the orange dot on the lid with the orange dot on the pressure cooker base, and then twist clockwise. |

## Specifications

Detailed technical specifications for the COSORI 6-Quart 9-in-1 Pressure Cooker.

| Feature | Detail |
|---|---|
| **Brand** | COSORI |
| **Model Number** | CMC-CO601-SUS |
| **Capacity** | 6 Quarts |
| **Power** | 1100 W, 120 V (AC) |
| **Product Dimensions** | 13.4"W x 12.6"D x 12.5"H |
| **Inner Pot Size** | 9.41" x 9.41" x 6.18" |
| **Inner Pot Diameter** | 8.66 inches |
| **Material** | Stainless Steel (exterior), Ceramic Non-Stick (inner pot) |
| **Item Weight** | 11.9 Pounds |
| **Control Method** | Touch, Manual-Control Physical Button |
| **Dishwasher Safe** | Yes (Lid, Inner Pot, Accessories) |
| **UPC** | 810043379458 |

## Warranty and Support

COSORI products typically come with a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions.

## Customer Support:

For further assistance, troubleshooting, or warranty claims, please contact COSORI customer support. You can also find additional resources and recipes on the official COSORI website or through the VeSync app.
A digital version of the User Manual and Safety Information can be found at:User Manual (PDF) and Safety Information (PDF).

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### 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.

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**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.

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