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VBGK HD60-100U

VBGK 14-in-1 Electric Pressure Cooker User Manual

Model: HD60-100U

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your VBGK 14-in-1 Electric Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed to simplify your cooking process with its versatile functions, including pressure cooking, slow cooking, rice cooking, steaming, sautéing, yogurt making, warming, and baking.



Figure 1: Front view of the VBGK Electric Pressure Cooker, showcasing its stainless steel exterior and digital control panel.

Important Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, injury to persons, or damage to property.

- Ensure the pressure cooker is placed on a stable, level, heat-resistant surface away from heat sources.
- Do not immerse the appliance body, cord, or plug in water or other liquids.
- Always ensure the lid is properly sealed and locked before operating under pressure.
- Exercise extreme caution when releasing pressure, especially with hot liquids or food. Use the automatic pressure release feature or follow manual release instructions carefully.
- The appliance is equipped with multiple safety features including a lid lock, anti-block cover, pressure limiting valve, and automatic pressure and temperature control. It is UL certified.
- Never attempt to force open the lid while the cooker is pressurized.
- Do not fill the inner pot beyond the maximum fill line to prevent clogging of the steam release valve.
- Keep hands and face clear of the steam release valve when releasing pressure.



Figure 2: Illustration of the built-in safety features, including the Pressure Limiting Valve, Safety Float, and Anti-Clog Cover, designed for secure operation.



Figure 3: Demonstrating the easy-release switch for safe and fast steam release.

Product Overview and Components

The VBGK Electric Pressure Cooker is a versatile 14-in-1 appliance designed for various cooking methods. Key components include:

- **Main Unit:** Houses the heating element and control panel.
- **Inner Pot:** Removable, non-stick, and dishwasher-safe for easy cleaning.
- **Lid:** Features a pressure limiting valve, safety float, and anti-clog cover.
- **Control Panel:** LED high-definition display with touch controls for various functions and settings.



Figure 4: Overview of the VBGK Pressure Cooker's design and functional attributes.

Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and inspect the appliance for any damage.
2. **Cleaning:** Before first use, wash the inner pot, sealing ring, and lid thoroughly with warm, soapy water. Rinse and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the pressure cooker on a stable, level, and heat-resistant countertop. Ensure adequate space around the unit for ventilation.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

Operating Instructions

The VBGK Electric Pressure Cooker offers 14 pre-set functions for diverse cooking needs. The touch control panel and LED display make operation intuitive.



Figure 5: Detailed view of the control panel with its pre-set cooking programs and touch buttons.

General Operation Steps:

1. Add ingredients to the inner pot. Ensure liquid levels are appropriate for the selected cooking method and do not exceed the MAX fill line.
2. Place the inner pot into the main unit.
3. Close the lid and ensure it is properly locked. The lid lock mechanism prevents operation if not secured.
4. Select your desired cooking function from the control panel. The LED display will show the default time and temperature.
5. Adjust cooking time or temperature using the '+' and '-' buttons if needed.
6. Press the 'Start' button to begin cooking.
7. Once cooking is complete, the appliance may automatically switch to a 'Keep Warm' setting.
8. Carefully release pressure using the steam release valve before opening the lid.

14-in-1 Functions:

This appliance combines the functionality of multiple kitchen devices:

- **Pressure Cook:** For fast cooking of various dishes.
- **Slow Cook:** Ideal for tenderizing meats and developing rich flavors over extended periods.
- **Rice Cook:** Perfectly cooked rice every time.
- **Steamer:** For healthy steaming of vegetables, fish, and more.
- **Sauté:** Allows browning and sautéing ingredients directly in the pot before pressure cooking.
- **Yogurt Maker:** For homemade yogurt.
- **Warmer:** Keeps food warm after cooking.
- **Bake:** Suitable for baking cakes and other desserts.
- **Stock Pot:** Functions as a regular pot for various preparations.
- **Sterilizer:** Can be used for sterilizing baby bottles and other items.
- **Multicook:** A general program for diverse recipes.
- **Fry:** For frying ingredients.
- **Jam:** Dedicated setting for making jams.
- **Noodles:** Optimized for cooking noodles.



Figure 6: Visual representation of the diverse cooking functions available.



Figure 7: Examples of meals prepared using the multi-functional capabilities of the appliance.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your VBGK Pressure Cooker.

- **Inner Pot:** The inner pot is non-stick and dishwasher-safe. For best results, hand wash with warm, soapy water and a non-abrasive sponge.
- **Lid:** The lid, including the sealing ring and anti-clog cover, is dishwasher-safe. Remove the sealing ring and anti-clog cover for thorough cleaning.
- **Exterior:** Wipe the stainless-steel exterior with a damp cloth. Avoid abrasive cleaners or scouring pads.
- **Sealing Ring:** Inspect the sealing ring regularly for cracks or damage. Replace if necessary to maintain proper pressure.
- **Steam Release Valve:** Ensure the steam release valve is clear of food debris before each use.



Figure 8: The removable sealing ring designed for easy cleaning.



Figure 9: The inner pot is dishwasher safe for convenient cleaning.

Troubleshooting

If you encounter issues with your VBGK Pressure Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker not pressurizing.	Lid not properly closed/locked; Sealing ring not correctly installed or damaged; Steam release valve open.	Ensure lid is fully closed and locked. Check sealing ring for proper placement and condition. Close the steam release valve.
Food is undercooked.	Insufficient cooking time; Not enough liquid.	Increase cooking time. Ensure minimum liquid requirements are met for pressure cooking.
Error code on display.	Specific internal issue.	Refer to the specific error code in a more detailed manual (if available) or contact customer support. Unplug and replug the unit to reset.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Ensure all pressure has been released through the steam release valve. Do not force the lid open.

Specifications

Feature	Detail
Brand	VBGK
Model Number	HD60-100U
Capacity	6.34 Quarts
Material	Stainless Steel
Wattage	1200 Watts
Voltage	110 Volts
Control Method	Touch
Product Dimensions (L x W x H)	13.38"D x 12.2"W x 12.99"H
Item Weight	12.32 pounds (5.6 Kilograms)
Special Features	Automatic Shut-Off, Manual, Programmable
Dishwasher Safe Parts	Lid, Inner Pot, Accessories
Certifications	UL Certified



Figure 10: Product dimensions and components.

Warranty and Support

For warranty information or technical support, please contact VBGK customer service. Keep your purchase receipt as proof of purchase.
VBGK offers 24-hour after-sales service for any questions or concerns you may have regarding your electric pressure cooker.

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