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## GTKZW 001

# GTKZW Electric Pressure Cooker User Manual

Model: 001

## 1. Introduction

Thank you for purchasing the GTKZW 6 Quart Electric Pressure Cooker. This appliance is designed to simplify your cooking process with its multi-functional capabilities, including pressure cooking, slow cooking, rice cooking, steaming, stir-frying, and yogurt making. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.




Image: The GTKZW Electric Pressure Cooker, 6 Quart, Stainless Steel, shown with its accompanying user guide.

## 2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating base 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 unit has cooled and internal pressure has been released.
- 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 use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.




Image: Illustration of the pressure cooker's safety features, highlighting the steam release valve.

## 3. Product Overview

### Components

- Main Unit (Housing)
- Inner Pot (Non-stick coating)
- Lid with Sealing Ring and Float Valve
- Steam Release Handle/Valve
- Condensation Collector
- Power Cord

### Control Panel Features

The control panel features a digital display and various function buttons for easy operation.




Image: Detailed view of the control panel, showing the digital display, preset buttons for Rice, Soup, Beef & Lamb, Baby Congee, Stew, Porridge, Tendon, Cake, Congee, and controls for Power, Preset/Warm, and Warm/Cancel.

- **Digital Display:** Shows cooking time, pressure level, and status.
- **Preset Buttons:** Dedicated buttons for common cooking functions like Rice, Soup, Beef & Lamb, Baby Congee, Stew, Porridge, Tendon, Cake, and Congee.
- **Power +/-:** Adjusts cooking time or pressure level.
- **Preset** / **Warm:** Sets a delayed start time or keeps food warm after cooking.
- **Warm** / **Cancel:** Cancels a program or activates/deactivates the keep warm function.

## 4. Setup

### Before First Use

1. Unpack all components and remove any packaging materials.
2. Wash the inner pot, sealing ring, and condensation collector with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. Ensure the sealing ring is properly seated in the lid.
5. Perform a water test (initial test run) to familiarize yourself with the pressure cooker's operation and ensure it is functioning correctly.

### Water Test (Initial Test Run)

1. Add 3 cups of water to the inner pot.
2. Place the inner pot into the main unit.
3. Close the lid, ensuring it is properly locked. Turn the steam release handle to the "Sealing" position.
4. Plug in the power cord.
5. Select a pressure cooking program (e.g., "Rice" for 5 minutes).
6. Once the program starts, the cooker will preheat and build pressure. The float valve will rise.
7. After the cooking cycle completes, the cooker will beep and switch to "Keep Warm" mode.
8. Carefully turn the steam release handle to the "Venting" position to release pressure. Once the float valve drops, it is safe to open the lid.
9. Unplug the cooker and allow it to cool.

## 5. Operating Instructions

### General Operation

1. Place the pressure cooker on a stable, level surface.
2. Add ingredients and liquid to the inner pot. Do not exceed the MAX fill line.
3. Insert the inner pot into the main unit.
4. Close the lid and ensure it is properly locked. Align the arrow on the lid with the arrow on the base.
5. Turn the steam release handle to the "Sealing" position.
6. Plug the power cord into a grounded electrical outlet.
7. Select your desired cooking program using the preset buttons or manually adjust time/pressure.
8. The cooker will begin preheating and building pressure. This may take several minutes.
9. Once pressure is reached, the cooking cycle will begin.
10. After cooking, the cooker will automatically switch to "Keep Warm" mode.
11. To release pressure, use one of the following methods:
    - **Natural Release:** Allow the pressure to dissipate naturally. This is suitable for foods that benefit from additional

cooking time.

- **Quick Release:** Carefully turn the steam release handle to the "Venting" position. Keep hands and face away from the steam. This method is faster but can cause foamy liquids to spray.

12. Once the float valve drops, it is safe to open the lid.




Image: A user pressing a button on the control panel of the GTKZW Electric Pressure Cooker.

## 6. Cooking Functions

The GTKZW Electric Pressure Cooker offers 9 preset smart programs for various cooking needs:




Image: Visual representation of the nine great cooking features available on the pressure cooker, including Rice, Soup, Beef & Lamb, Baby Congee, Stew, Porridge, Tendon, Cake, and Congee.

- **Rice:** For perfectly cooked rice.
- **Soup:** Ideal for various soups and broths.
- **Beef & Lamb:** Optimized for tenderizing tougher cuts of meat.
- **Baby Congee:** For preparing smooth congee suitable for infants.
- **Stew:** Perfect for hearty stews and casseroles.
- **Porridge:** For creamy porridges.
- **Tendon:** Specifically designed for cooking tendons to desired tenderness.
- **Cake:** Allows for baking cakes directly in the pressure cooker.
- **Congee:** For general congee preparation.

In addition to these presets, the cooker can function as a slow cooker, steamer, stir-fryer, egg cooker, and warmer.




Image: The SmartLid TenderCrisp feature, illustrating how to pressure cook to lock in juices and then finish with a crisp under one lid.




Image: The Steam Fryer feature, demonstrating how to lock in juices and crisp food at the same time.




Image: The Pressure Cooker feature, showing its ability to tenderize large cuts of meat.

## 7. Maintenance and Cleaning

Proper maintenance ensures the longevity and safe operation of your pressure cooker.

### Cleaning Instructions

1. Always unplug the pressure 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:** Remove the sealing ring and float valve for thorough cleaning. Wash the lid, sealing ring, and float valve with warm, soapy water. Rinse and dry completely. Ensure the sealing ring is flexible and free of cracks.
4. **Condensation Collector:** Empty and wash the condensation collector after each 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. **Steam Release Valve:** Check the steam release valve and float valve regularly for any food debris or blockages. Clean as needed.

### 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.

## 8. Troubleshooting

If you encounter issues with your pressure cooker, refer to the table below for common problems and solutions.

| Problem | Possible Cause | Solution |
|---|---|---|
| Cooker not building pressure. | Lid not properly closed; Sealing ring not installed correctly or damaged; Steam release handle in "Venting" position; Insufficient liquid. | Ensure lid is locked; Reinstall or replace sealing ring; Turn steam release handle to "Sealing"; Add more liquid. |
| Steam leaking from lid. | Sealing ring dirty or damaged; Food debris on rim; Lid not properly closed. | Clean or replace sealing ring; Clean rim of inner pot and lid; Ensure lid is locked correctly. |
| Food not cooked properly. | Incorrect cooking time/pressure setting; Insufficient liquid; Power interruption. | Adjust cooking time/pressure; Ensure adequate liquid; Check power connection. |
| "Burn" error message. | Food stuck to bottom of inner pot; Insufficient liquid; Inner pot not clean. | Add more liquid; Deglaze bottom of pot; Ensure inner pot is clean before use. |

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

## 9. Specifications

| Feature | Detail |
|---|---|
| Brand | GTKZW |
| Model Number | 001 |
| Capacity | 6.34 Quarts |
| Material | Stainless steel |

| Feature | Detail |
|---|---|
| Color | Silver |
| Product Dimensions | 14"D x 12"W x 12.65"H |
| Wattage | 1000 watts |
| Voltage | 120 Volts |
| Control Method | Touch / Push Button |
| Dishwasher Safe (Inner Pot) | Yes |
| Item Weight | 12.1 pounds |
| UPC | 710946436374 |

## 10. Warranty and Support

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official GTKZW website. Keep your purchase receipt for warranty claims.

**Online Support:** Visit the GTKZW Store on Amazon

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