ICOOKPOT YA600(15)B2

ICOOKPOT 9-in-1 Electric Pressure Cooker Instruction Manual

Model: YA600(15)B2 | Brand: ICOOKPOT

Introduction

The ICOOKPOT 9-in-1 Electric Pressure Cooker is a versatile kitchen appliance designed to simplify your cooking process. It combines the functions of a pressure cooker, slow cooker, rice/grain cooker, steamer, and more, offering 11 built-in smart programs. Its user-friendly design and advanced steam technology allow for healthy, homemade meals prepared up to 70% faster than conventional methods. This manual provides essential information for safe and effective operation of your new appliance.



Figure 1: The ICOOKPOT 9-in-1 Electric Pressure Cooker, showcasing its sleek design and multi-functionality.

Important Safety Information

WARNING: Read all instructions before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the lid is properly sealed and locked before operating under pressure.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the appliance is used by or near children.
- Do not immerse the cord, plugs, or appliance in water or other liquid to protect against electrical shock.
- 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.
- This appliance is for household use only.

Components and What's in the Box

Your ICOOKPOT Electric Pressure Cooker comes with several essential components to enhance your cooking experience:



Figure 2: Overview of the ICOOKPOT Electric Pressure Cooker and its included accessories.



Figure 3: Detailed view of the pressure cooker's internal and external components.

Included Components:

- **Main Unit:** The primary appliance housing the heating element and control panel.
- **Non-Stick Coating Inner Pot:** The removable cooking pot with a non-stick surface for easy cleaning.
- **Lid:** Features a steam release vent, safety indicator, and lid lock for secure operation.
- **Rubber Gasket:** Essential for creating a pressure seal within the lid.
- **Steamer Tray:** A perforated tray for steaming vegetables, fish, and other foods.
- **Measuring Cup:** For precise ingredient measurements.
- **Rice Spoon:** A non-scratch spoon suitable for the inner pot.
- **Power Cord:** For connecting the appliance to an electrical outlet.

Setup

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or packing

materials.

2. **Clean:** Before first use, wash the inner pot, lid, and accessories with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Assemble:** Place the non-stick inner pot into the main unit. Ensure it sits correctly and is level.
4. **Lid Placement:** To close the lid, align the arrow on the lid with the 'Unlock' symbol on the base. Press down gently and turn clockwise until the arrow aligns with the 'Lock' symbol. To open, press the release button and turn counter-clockwise until the arrow aligns with 'Unlock', then lift the lid.
5. **Power Connection:** Connect the power cord to the appliance and then to a 120V~60Hz, 1000W electrical outlet. The display will illuminate, indicating it is ready for use.

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Video 1: An unboxing and initial setup demonstration of the ICOOKPOT Electric Pressure Cooker, including how to plug it in and operate the lid.

Operating Instructions

The ICOOKPOT Electric Pressure Cooker features 11 built-in smart programs for various cooking needs. The control panel is designed for ease of use with digital touch buttons.



Figure 4: The intuitive control panel of the ICOOKPOT Electric Pressure Cooker.

Smart Programs:

- **Soup/Stew:** Ideal for preparing hearty soups and stews.
- **Slow Cook:** For recipes requiring longer cooking times at lower temperatures.
- **Rice/Risotto:** Perfectly cooks various types of rice and creamy risottos.
- **Canning:** Supports home pressure canning processes.
- **Beans/Lentils:** Specifically programmed for cooking beans and lentils to perfection.
- **Fish/Steam:** Gentle cooking for delicate fish and steaming vegetables.
- **Chicken/Meat:** Optimized for cooking poultry and various meat dishes.

Additional Functions:

- **Time Adjust:** Allows you to manually adjust cooking times, typically from 10 to 120 minutes.
- **Delay Time:** Set a delayed start for up to 24 hours, perfect for meal planning.
- **Keep Warm:** Automatically keeps food warm after cooking is complete.

- **Pressure Adjust:** Adjust the pressure level (Low, Med, High) for specific recipes.
- **Sauté:** Use the inner pot to sear or brown food before pressure cooking.



Figure 5: The diverse cooking functions available with your ICOOKPOT Electric Pressure Cooker.

Basic Operation Steps:

1. Add ingredients to the inner pot. Ensure liquid levels are appropriate for pressure cooking.
2. Securely close and lock the lid.
3. Select your desired smart program (e.g., 'Rice/Risotto', 'Chicken/Meat').
4. Adjust time or pressure if necessary using the 'Time Adjust' or 'Pressure Adjust' buttons.
5. The cooker will automatically begin the pre-heating and cooking cycle.
6. Once cooking is complete, the unit will typically switch to 'Keep Warm' mode.
7. Carefully release pressure according to recipe instructions (natural release or quick release via steam vent).
8. Open the lid and serve.

Cooking Guides

Achieve perfect results with various grains using the recommended cooking times and water ratios:



Figure 6: Rice Cooking Guide - Per 1 Cup Dry Rice.

Rice Cooking Times (Approximate)

Rice Type	Cooking Time (Minutes)	Water Ratio (per 1 cup rice)
Wild Rice	40	2 cups
Black Rice	30	1.5 cups
Quinoa	20	1.5 cups
White Rice	15	1.25 cups
Brown Rice	25	1.5 cups
Yellow Rice	35	1.75 cups

Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your ICOOKPOT Electric Pressure Cooker.

- **Inner Pot:** The non-stick inner pot is dishwasher safe for convenient cleaning. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid:** Remove the rubber gasket and wash it along with the lid in warm, soapy water. Ensure all food particles are removed from the steam release vent and other small parts. The rubber gasket should be reinstalled correctly after cleaning.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any

other liquid.

- **Accessories:** All accessories like the steamer tray, measuring cup, and rice spoon are easy to clean and can be hand washed or placed in the dishwasher.
- **Storage:** Ensure all parts are completely dry before storing the appliance. Store in a cool, dry place.

Troubleshooting

If you encounter issues with your ICOOKPOT Electric Pressure Cooker, refer to the common problems and solutions below:

Common Issues and Solutions

Problem	Possible Cause	Solution
Appliance does not power on.	Power cord not properly connected or no power from outlet.	Ensure the power cord is securely plugged into both the appliance and a working electrical outlet. Check the circuit breaker.
Pressure cooker not building pressure.	Lid not properly sealed, rubber gasket is damaged or not in place, or steam release vent is open.	Ensure the lid is fully locked. Check the rubber gasket for proper placement and damage. Close the steam release vent.
Sauté function not heating sufficiently.	Incorrect setting or insufficient pre-heating time.	Ensure the 'Sauté' function is selected. Allow sufficient time for the pot to pre-heat before adding ingredients. Refer to specific recipe guidelines for sautéing.
Food is undercooked or overcooked.	Incorrect cooking time or liquid amount.	Adjust cooking time based on recipe and ingredient quantity. Ensure correct liquid-to-food ratio for pressure cooking.

Specifications

Product Specifications

Feature	Detail
Brand	ICOOKPOT
Model Number	YA600(15)B2
Capacity	6 Quarts
Material	Stainless steel
Color	Stainless Steel-Black
Product Dimensions	15"D x 13"W x 13"H
Wattage	1000 watts
Voltage	110 Volts (AC)

Feature	Detail
Item Weight	13.35 pounds (6.07 Kilograms)
Control Method	Touch
Controller Type	Push Button
Operation Mode	Automatic
Dishwasher Safe Parts	Yes (Inner Pot, Lid, Measuring Cup, Steam Rack, Rice Spoon, Soup Spoon)
Certifications	UL STD.1026 & 136

Warranty and Support

For detailed warranty information and customer support, please refer to the official ICOOKPOT website or contact their customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.
You can visit the ICOOKPOT Store for more information:ICOOKPOT Amazon Store

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