

Haofy Haofygdvsx60bmg-14

Haofy 7L Aluminum Alloy Pressure Cooker Instruction Manual

Model: Haofygdvsx60bmg-14

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Haofy 7L Aluminum Alloy Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference. This pressure cooker is designed for quick cooking of various foods, including beans, sauces, and meats, and features a robust aluminum alloy construction with an anti-stick coating for durability and easy cleaning.

1. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Inspect the pressure cooker for any signs of damage.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and all accessories thoroughly with warm, soapy water. Rinse well and dry completely.
3. **Lid Assembly:** Ensure the sealing gasket is correctly seated inside the lid. Familiarize yourself with the lid locking mechanism and the pressure release valves.



Image: All components of the Haofy pressure cooker, including the pot, lid, and various accessories, laid out for inspection.

2. OPERATING INSTRUCTIONS

2.1 Filling the Pressure Cooker

- Do not fill the pressure cooker more than two-thirds full with food and liquid. For foods that expand (e.g., rice, dried beans), do not fill more than halfway.
- Always add sufficient liquid as required by your recipe to generate steam.

2.2 Sealing the Lid

1. Place the lid onto the pot, aligning the lid handles with the pot handles.
2. Rotate the lid clockwise until it locks securely into place. Ensure the lid is fully sealed and cannot be opened without releasing the pressure.



Image: The Haofy pressure cooker with its lid securely closed, ready for cooking.

2.3 Cooking Under Pressure

1. Place the sealed pressure cooker on a heat source. Use a heat setting appropriate for your stove type.
2. Once pressure builds, steam will begin to escape from the working valve. Reduce the heat to maintain a steady, gentle release of steam.
3. Cook for the time specified in your recipe.

2.4 Releasing Pressure and Opening the Lid

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. Pressure will gradually decrease. This method is suitable for foods that benefit from additional cooking time.
- **Quick Release:** For faster depressurization, carefully turn the restriction valve or use the loosening knob to release steam. **Caution:** Keep hands and face away from the steam vent.

Only open the lid once all pressure has been released. The lid will unlock easily when it is safe to open. If you find air leakage around the lid during cooking, you must first finish releasing the steam in the pot (you can use the restriction valve to release the air or turn the loosening knob), and then continue to tighten the lid until there is no air leakage, then you can use it.

Multifunctional Pressure Cooker

Beans, sauces, and meats are easy to prepare



Image: Close-up view of the pressure cooker lid, highlighting the pressure release valve and safety mechanisms.

3. CARE AND MAINTENANCE

- **Cleaning:** After each use, wash the pot and lid with warm, soapy water. The anti-stick coating facilitates easy cleaning. The pressure cooker is dishwasher safe.
- **Gasket Inspection:** Regularly inspect the sealing gasket for cracks, hardening, or damage. Replace if necessary to ensure proper sealing.
- **Valve Cleaning:** Ensure the working valve and safety valve are clear of food debris. Clean them regularly to prevent blockages.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to prevent odors and to prolong the life of the gasket.



Image: Interior view of the Haofy pressure cooker, showing the anti-stick coating for easy cleaning.

4. TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from around the lid	Lid not properly sealed; gasket dirty, worn, or improperly seated.	Release pressure, tighten lid, or inspect/clean/reseat/replace gasket.

Problem	Possible Cause	Solution
Pressure not building	Insufficient liquid; lid not sealed; heat too low; valve blocked.	Add more liquid; ensure lid is sealed; increase heat; clean valves.
Safety valve activates (steam releases from safety valve)	Overpressure due to blocked working valve or excessive heat.	Immediately reduce heat. After depressurizing, clean working valve. If problem persists, discontinue use and contact support.
Food burning or sticking	Insufficient liquid; cooking at too high a heat for too long.	Ensure adequate liquid. Adjust cooking time and heat setting.

5. SPECIFICATIONS

- **Brand:** Haofy
- **Model Number:** Haofygdvsx60bmg-14
- **Capacity:** 7 Liters
- **Material:** Aluminum Alloy
- **Color:** Silver
- **Finish Type:** Aluminium
- **Special Feature:** Locking Lid
- **Control Method:** Touch (Refers to manual interaction, not electronic controls)
- **Operation Mode:** Manual
- **Dishwasher Safe:** Yes
- **Closure Type:** Outer Lid

6. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the seller's policies or contact the manufacturer directly. Keep your purchase receipt as proof of purchase.

Seller: Fiavtiwy-US

Protection Plans: Additional protection plans may be available for purchase. Please refer to your retailer for details.

- 3-Year Protection Plan: \$11.99
- 4-Year Protection Plan: \$15.99
- Complete Protect (Monthly): \$16.99