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› Horoper Professional Pressure Cooker User Manual

Horoper B0CRQ8WVVT

Horoper Professional Pressure Cooker User Manual

Model: B0CRQ8WVVT | 6L Capacity | 80KPA Pressure

1. INTRODUCTION

Thank you for choosing the Horoper Professional Pressure Cooker. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before first use and retain it for future reference.

This 6L capacity pressure cooker is designed for various cooking tasks, significantly reducing cooking time by operating at elevated pressure levels. It is compatible with induction cookers, gas stoves, electric furnaces, and ceramic furnaces.

2. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main parts of your pressure cooker before operation.

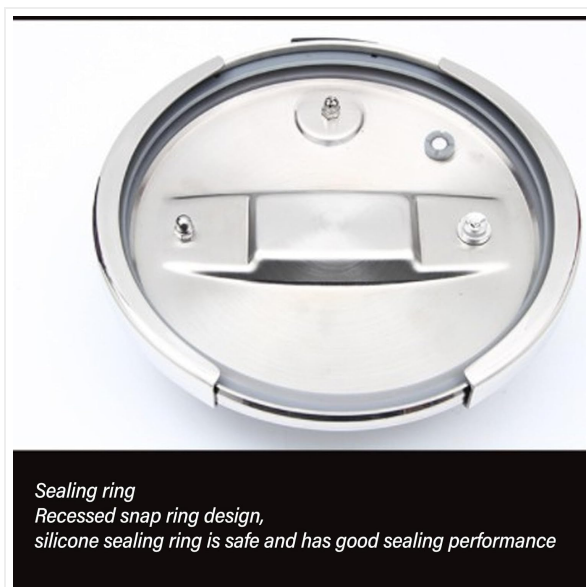


Figure 2.1: Horoper Professional Pressure Cooker (Top View). This image shows the overall design of the pressure cooker, highlighting its stainless steel body and the lid with its various components.



*Binaural handle
Frosted handle, anti scalding, non slip,
more convenient to hold and put*

Figure 2.2: Binaural Handles. The frosted, heat-resistant, and anti-slip handles provide a secure and comfortable grip for safe handling of the hot pot.



*Sealing ring
Recessed snap ring design,
silicone sealing ring is safe and has good sealing performance*

Figure 2.3: Sealing Ring. The silicone sealing ring, located inside the lid, ensures a tight seal for pressure retention and safe operation.



Figure 2.4: Safety Lock and Safety Window. The safety lock prevents opening the pot under pressure, while the safety window provides a quick pressure relief mechanism in case of excessive pressure.



Figure 2.5: Pressure Regulation Knob. This knob allows adjustment of the internal pressure according to the type of food being cooked, optimizing cooking results.



Figure 2.6: Tempered Glass Cover. An additional glass lid is provided for conventional cooking or for observing the cooking process when not under pressure.

Package Contents:

- 1 x Pressure Cooker Pot
- 1 x Pressure Cooker Lid
- 1 x Glass Cover
- 3 x Accessories (specific accessories may vary, refer to packaging)
- 1 x Steam Basket
- 1 x User Manual (this document)

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, wash the pressure cooker pot, lid, sealing ring, and all accessories with warm soapy water. Rinse thoroughly and dry completely.
3. **Sealing Ring Installation:** Ensure the silicone sealing ring is correctly seated within the recessed snap ring design of the lid. A properly installed sealing ring is crucial for safe and effective pressure cooking.
4. **Familiarization:** Practice opening and closing the lid without food or water to understand the locking mechanism.

4. OPERATING INSTRUCTIONS

This pressure cooker is compatible with various heat sources.



Figure 4.1: Compatibility with Various Stoves. The pressure cooker is suitable for gas stoves, induction cookers, electric furnaces, and ceramic furnaces, indicated by the icons below the pot.

4.1. Preparing for Cooking:

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker pot. Do not fill the pot more than two-thirds full for most foods, and no more than half full for foods that expand (e.g., rice, beans). Water graduation lines are provided inside the pot.
2. **Close the Lid:** Align the lid with the pot handles and rotate it to securely lock it in place. Ensure the safety lock engages.
3. **Set Pressure:** Adjust the pressure regulation knob to the desired pressure setting based on your recipe. The 80KPA pressure setting is suitable for most common pressure cooking tasks.

4.2. Cooking Process:

1. **Apply Heat:** Place the pressure cooker on your chosen heat source (gas, induction, electric, ceramic). Use a heat setting that allows the pressure to build gradually.
2. **Pressure Build-Up:** Steam will begin to escape from the vent as pressure builds. Once full pressure is reached, the pressure indicator will rise. Reduce heat to maintain a steady pressure.

3. **Cooking Time:** Begin timing your recipe once full pressure is achieved.



Figure 4.2: Internal High-Pressure Circulation System. This diagram illustrates how the internal system ensures thorough and even heat distribution, leading to efficient cooking and energy saving.



Figure 4.3: Versatile Cooking. The pressure cooker is ideal for cooking various foods, including rice, meat dishes, stews, and soups, significantly reducing their cooking time.

4.3. Releasing Pressure and Opening:

There are generally two 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 continued cooking or for foamy foods.
- **Quick Release:** For faster pressure release, carefully turn the pressure regulation knob to the release position or use the safety window mechanism (if applicable and safe to do so per specific model instructions) to vent steam. *Always direct steam away from your face and hands.*

Opening the Lid: Only open the lid once the pressure indicator has dropped completely and no steam is escaping. The safety lock will disengage, allowing the lid to be rotated and removed.

5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your pressure cooker.

- **After Each Use:** Wash the pot, lid, and sealing ring with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots and corrosion.
- **Sealing Ring:** Periodically inspect the sealing ring for cracks, hardening, or damage. Replace if necessary. Remove the sealing ring from the lid for thorough cleaning and allow it to dry completely before re-inserting.
- **Vent Pipe and Valves:** Ensure the vent pipe and all safety valves are clear of food debris. Use a small brush or pipe cleaner if necessary. Blockages can prevent proper pressure regulation and pose a safety risk.
- **Exterior:** Wipe the exterior of the pot with a damp cloth. For stubborn stains, use a stainless steel cleaner.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly sealed; insufficient liquid; damaged sealing ring; clogged vent pipe.	Ensure lid is securely locked. Add more liquid. Inspect and replace sealing ring if damaged. Clean vent pipe.
Steam escaping from lid edges.	Sealing ring not seated correctly or damaged; food debris on rim.	Re-seat sealing ring. Clean rim and sealing ring. Replace sealing ring if damaged.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Do not force open. Allow pressure to release completely (natural or quick release) until pressure indicator drops.
Food is undercooked.	Insufficient cooking time; pressure not maintained.	Increase cooking time. Ensure consistent heat to maintain pressure.

7. SPECIFICATIONS

Feature	Detail
Model	B0CRQ8WVVT
Capacity	6 Liters
Material	304 Stainless Steel
Operating Pressure	80 KPA
Compatibility	Induction Cooker, Gas Stove, Electric Furnace, Ceramic Furnace
Item Weight	9.7 pounds (Approx. 4.4 kg)
Package Dimensions	12.99 x 11.42 x 10.63 inches
Manufacturer	Horoper

8. SAFETY INFORMATION

WARNING: Failure to follow these safety instructions may result in serious injury or property damage.

- Always read all instructions before using the pressure cooker.
- Do not touch hot surfaces. Use handles or oven mitts.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.

- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for purposes other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions".
- Never force open the pressure cooker. Ensure the internal pressure is completely released before attempting to open the lid.
- Do not operate the pressure cooker without sufficient liquid, as this can cause damage to the pot and pose a fire hazard.
- Do not obstruct the pressure regulating valve or safety devices.
- Always check the pressure regulating valve and safety devices for clogging before each use.
- Use only genuine Horoper replacement parts and accessories.
- Do not use this pressure cooker for deep frying with oil under pressure.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.

9. WARRANTY AND SUPPORT

Horoper stands behind the quality of its products. While specific warranty details are not provided in this manual, please retain your proof of purchase for any warranty claims.

For product support, technical assistance, or inquiries regarding replacement parts, please contact Horoper customer service through the retailer where the product was purchased or visit the official Horoper brand store on Amazon: [Horoper Store](#).