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› Pssopp 16-in-1 Multi Cooker User Manual

Pssopp Pssoppfatchw68ug-12

Pssopp 16-in-1 Multi Cooker User Manual

Model: Pssoppfatchw68ug-12

1. INTRODUCTION

Thank you for choosing the Pssopp 16-in-1 Multi Cooker. This versatile appliance combines the functions of an electric pressure cooker, slow cooker, rice cooker, yogurt maker, steam pot, sauté pan, and food warmer, offering a wide range of cooking possibilities. Designed for ease of use and efficiency, it helps you prepare delicious meals quickly and safely. Please read this manual thoroughly before first use to ensure proper operation and maintenance.



Figure 1: Front view of the Pssopp 16-in-1 Multi Cooker, showcasing its sleek stainless steel design and intuitive digital control panel.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children. Keep children away from the cooker during operation due to steam.

- 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. Ensure unit is properly closed before operating.
- Do not fill the inner pot above the MAX fill line.
- Ensure the pressure release valve is clear before use.

Worrying about the safety?

10 safety protection ,dissipate your worry!



Figure 2: The multi cooker incorporates 10 safety protection mechanisms, including lid on/off protection, limiting temperature protection, overcurrent protection, dry heating protection, blocking protection, over-temp protection, pressure auto control, over pressure protection, limiting pressure protection, and one-touch pressure release.

3. PRODUCT COMPONENTS

Familiarize yourself with the various parts of your Pssopp Multi Cooker:

- **Main Unit:** The outer housing containing the heating element and control panel.
- **Inner Pot:** Removable cooking pot, often made of stainless steel or non-stick aluminum alloy.
- **Lid:** Pressure lid with sealing ring, pressure release valve, and float valve.
- **Control Panel:** Digital display and touch buttons for selecting functions and adjusting settings.
- **Condensation Collector:** Small cup at the back to collect condensation.
- **Power Cord:** Detachable power supply cord.
- **Accessories:** Includes a rice spoon and measuring spoon.



Figure 3: The multi cooker with its lid open, revealing the removable inner pot. The lid features a safety locking mechanism.



Figure 4: Illustration of the multi-style inner pot options, including removable, stainless steel, non-stick, aluminum, and colorful inner pots, highlighting their versatility.

4. SETUP

4.1 Unpacking

1. Remove all packaging materials from the multi cooker and its accessories.
2. Inspect the appliance for any damage. Do not use if damaged.

4.2 Initial Cleaning

1. Before first use, wash the inner pot, sealing ring, and condensation collector with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

4.3 Placement

1. Place the multi cooker on a stable, level, heat-resistant surface, away from heat sources and direct sunlight.
2. Ensure there is adequate space around the cooker for ventilation, especially above the lid for steam release.

4.4 Power Connection

1. Connect the power cord to the multi cooker's power inlet.
2. Plug the other end of the power cord into a grounded 110V AC electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The digital control panel features various smart programs and manual settings for precise cooking.



Customizable function control panel

- *Touch control panel
- *Multi-function 13 in 1
- *Customizable cooking Time & Pressuer & Taste
- *Cake function ✓ **NEW**
- *Pizza function ✓ **NEW**
- *Fried function ✓ **NEW**

Figure 5: Detailed view of the touch control panel, showing dedicated buttons for Soup, Pizza, Fried, Meat/Stew, Slow Cook/Bean, Sauté, Pressure, Adjust, Manual, Timer, Yogurt, Keep Warm/Cancel, Steam/Egg, Porridge, Cake, and Rice. It also features a digital display for time and pressure settings.

5.2 Cooking Functions

This 16-in-1 multi cooker offers a wide array of cooking modes:

- **Pressure Cook:** For fast cooking of various ingredients like ribs, soups, beans, and poultry.
- **Slow Cook:** Ideal for traditional recipes requiring longer cooking times.
- **Rice Cooker:** Perfectly cooks various types of rice.

- **Yogurt Maker:** For preparing homemade yogurt.
- **Steam Pot:** Steams vegetables, fish, and other foods.
- **Sauté Pan:** Allows browning or sautéing ingredients before pressure cooking.
- **Food Warmer:** Keeps food warm after cooking.
- **Specific Programs:** Dedicated settings for Soup, Pizza, Fried, Meat/Stew, Cake, Porridge, and Egg.

Cook healthy food

Cook fast food



Figure 6: Visual representation of the multi cooker's diverse capabilities, including Slow Cooker, Rice Cooker, Yogurt Maker, Steamer, Pressure Cooker, and Food Warmer, each accompanied by an example dish.

5.3 Basic Operation Steps

1. **Prepare Ingredients:** Measure and prepare your ingredients according to your recipe.
2. **Place Inner Pot:** Insert the inner pot into the main unit. Ensure it is seated correctly.
3. **Add Ingredients:** Place your ingredients into the inner pot. Do not exceed the MAX fill line.
4. **Close Lid:** Place the lid on the cooker, aligning the arrow on the lid with the arrow on the main unit. Rotate clockwise until it locks into place. Ensure the pressure release valve is in the 'Sealing' position for pressure cooking.
5. **Select Function:** Press the desired smart program button (e.g., 'Rice', 'Soup', 'Pressure'). The display will show the default cooking time.
6. **Adjust Settings (Optional):** Use the 'Adjust' button or '+' / '-' buttons to modify cooking time or pressure level if available for the selected program.
7. **Start Cooking:** The cooker will automatically begin the preheating cycle, then start cooking.
8. **Pressure Release (for Pressure Cooking):** Once cooking is complete, the cooker will beep. For natural release, allow pressure to dissipate naturally. For quick release, carefully turn the pressure release valve to the 'Venting' position using tongs or a utensil, keeping hands and face away from the steam.
9. **Open Lid:** Once the float valve drops down, indicating all pressure is released, rotate the lid counter-clockwise and lift it carefully away from you to avoid steam burns.

5.4 Using the Timer Function

The timer function allows you to delay the start of cooking. After selecting a cooking program, press the 'Timer' button and use the '+' / '-' buttons to set the desired delay time. The cooker will start cooking automatically after the set delay.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your multi cooker. The inner pot and lid are dishwasher safe, saving time and effort.

1. **Unplug and Cool:** Always unplug the cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** Remove the inner pot and wash it with warm, soapy water or place it in the dishwasher. For stubborn food residue, soak it before cleaning.
3. **Lid:** Remove the sealing ring and anti-block shield from the lid. Wash the lid, sealing ring, and anti-block shield with warm, soapy water. Ensure the pressure release valve and float valve are clear of any food particles. The lid is dishwasher safe.
4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or rinse it under running water.
5. **Condensation Collector:** Empty and wash the condensation collector after each use.
6. **Storage:** Ensure all parts are completely dry before reassembling and storing the cooker. Store in a dry place.

7. TROUBLESHOOTING

If you encounter any issues with your multi cooker, please refer to the table below for common problems and their solutions.

Problem	Possible Cause	Solution
Cooker not turning on	Not plugged in; power outlet issue; damaged cord.	Ensure power cord is securely plugged into cooker and a working outlet. Check circuit breaker. Contact customer support if cord is damaged.
Lid not sealing/pressure not building	Sealing ring not properly installed; sealing ring damaged; food debris on rim; pressure release valve in 'Venting' position.	Check sealing ring placement; replace if damaged. Clean rim of inner pot and lid. Ensure pressure release valve is in 'Sealing' position.
Steam leaking from lid	Sealing ring issue; lid not properly closed; food debris.	Inspect and reposition sealing ring; ensure lid is fully locked. Clean lid and inner pot rim.
Food not cooking properly	Insufficient liquid; incorrect cooking time/setting; lid not sealed.	Add required liquid; adjust cooking time/setting; ensure lid is properly sealed and pressure builds.
Error code on display	Specific internal issue.	Refer to the specific error code in a more detailed troubleshooting guide (if available) or contact customer support. Unplug and replug the unit.

8. SPECIFICATIONS

- **Model Number:** Pssoppfathw68ug-12
- **Capacity:** 6 Liters
- **Power:** 1000W
- **Voltage:** 110V
- **Material:** Stainless steel, ABS, Aluminum Alloy
- **Product Dimensions:** 15.74"D x 12.99"W x 12.99"H
- **Item Weight:** 12.43 pounds
- **Control Method:** Touch, Digital
- **Dishwasher Safe Parts:** Inner Pot, Lid

9. WARRANTY AND SUPPORT

Your Pssopp Multi Cooker is backed by a manufacturer's warranty. For detailed warranty information, including terms and conditions, please refer to the warranty card included with your product or visit the official Pssopp website. For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Pssopp customer service through the contact information provided on the product packaging or the brand's official channels.

Please retain your proof of purchase for warranty claims.

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Example: How do I reset this device or fix this error?

Details

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Submit question