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carori HPC-610-SUS

CARORI 9-in-1 Electric Pressure Cooker User Manual

Model: HPC-610-SUS | Brand: carori

1. PRODUCT OVERVIEW

The CARORI 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, rice cooker, slow cooker, steamer, sauté pan, food warmer, sterilizer, and can also be used for baking and making stews. Featuring an intuitive IMD touchscreen and robust safety mechanisms, this 6-quart capacity cooker is ideal for preparing delicious and healthy meals for the entire family efficiently.



Image: The CARORI 9-in-1 Electric Pressure Cooker, showcasing its sleek stainless steel exterior, digital control panel, and included accessories like the inner pot and steaming rack.

2. KEY FEATURES

- **9-IN-1 Functionality:** Offers multiple cooking modes including Pressure Cook, Rice Cook, Slow Cook, Sauté, Steamer, Bakery, Sterilizer, Food Warmer, and more.

9 Cookers in 1

- Pressure Cooker
- Rice Cooker
- Slow Cooker
- Beans/Chili
- Sauté
- Steamer
- Bakery
- Stew
- Food Warmer



Image: Visual representation of the nine distinct cooking functions, highlighting the versatility of the appliance.

- **IMD Touchscreen:** High-definition touchscreen for easy and precise control over 12 versatile cooking programs.

Light Touch, Instant Control

Effortless setting with our IMD screen



Image: A detailed view of the intuitive IMD touchscreen, showing the various cooking program buttons and digital display.

- **Cook Fast or Slow:** 1000 watts of power cooks up to 70% faster than traditional methods, while also offering slow cooking to retain nutrients.
- **16+ Safety Features:** Built-in safety mechanisms including a steam release button, lid safety lock, overheat protection, leak-proof design, and pressure limit protection.

Safety Steam Release

Built-in pressure release button for easy, safe steam venting



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Image: A hand demonstrating the use of the safer steam release button, emphasizing the product's safety design.

- **6 Qt Large Family Size:** Generous capacity easily serves up to 6 people, cooking up to 24 bowls of rice.

6 Qt Capacity for Family Meals

Great for serving a family of 6



X24

Approximately 24 cups of cooked rice
12 cups of uncooked rice

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Image: The 6-quart inner pot filled with a meal, demonstrating its large capacity suitable for family servings.

- **24-Hour Delay Preset:** Schedule meals up to 24 hours in advance for convenience.

24-Hour Advance Programming



Image: A split image illustrating the 24-hour delay preset function, showing how meals can be prepared for morning or evening.

- **Non-Stick and BPA-Free:** Inner pot features a food-grade, PFAS-free and BPA-free ceramic coating for safe and easy cooking and cleanup.
- **Easy to Clean:** Fingerprint-resistant stainless steel exterior and dishwasher-safe inner pot and lid.

Free Up Your Hands For Cleaning

Dishwasher-safe pot and lid



Image: The inner pot and lid placed in a dishwasher, demonstrating their dishwasher-safe design for convenient cleaning.

3. COMPONENTS AND ACCESSORIES

Your CARORI 9-in-1 Electric Pressure Cooker package includes the following:

- 1 x Electric Pressure Cooker Unit
- 1 x Ceramic Non-Stick Inner Pot
- 1 x Condensation Cup
- 1 x Steaming Rack
- 1 x Measuring Cup
- 1 x Rice Spoon
- 1 x Recipe Book
- 1 x User's Manual (this document)
- 1 x Power Cord

Cook Together, Savor Together

Create delicious meals that bring the whole family together — quick, easy, and flavorful!



Image: A comprehensive display of all items included in the product package, clearly labeled for identification.

4. SETUP AND FIRST USE

4.1 Unpacking

1. Carefully remove all contents from the packaging.
2. Remove any packing materials, stickers, or labels from the unit and accessories.
3. Retain the packaging for future storage or shipping.

4.2 Initial Cleaning

1. Before first use, wash the inner pot, lid, condensation cup, steaming rack, measuring cup, and rice spoon with warm, soapy water.
2. Rinse thoroughly and dry all parts completely.
3. Wipe the exterior of the cooker base with a damp cloth. Do not immerse the cooker base in water or any other liquid.

4.3 Assembly

1. Place the cooker base on a stable, level, heat-resistant surface away from heat sources and water.
2. Insert the ceramic non-stick inner pot into the cooker base, ensuring it sits properly.
3. Attach the condensation cup to the designated slot on the back of the cooker base.
4. Place the lid onto the cooker base, aligning the arrow on the lid with the unlock symbol on the base. Rotate the lid clockwise until the arrow aligns with the lock symbol.
5. Ensure the steam release handle is in the 'Sealing' position for pressure cooking.
6. Plug the power cord into the cooker's power inlet and then into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The CARORI Electric Pressure Cooker features an intuitive IMD touchscreen control panel. Each button corresponds to a specific cooking function or setting.



Image: A detailed view of the IMD touchscreen, highlighting the various function buttons and the digital display for time and status.

- **Digital Display:** Shows cooking time, pressure level, and status indicators.
- **START:** Initiates the selected cooking program.
- **CANCEL:** Stops any active cooking program or clears selections.
- **DELAY START:** Sets a delayed start time for cooking.
- **KEEP WARM:** Automatically activates after cooking to keep food warm. Can also be manually selected.
- **+/- Buttons:** Adjust cooking time or delay time.
- **Function Buttons:** Dedicated buttons for Pressure Cook, Beef/Lamb, Rice/Risotto, Brown/Sauté, Slow Cook, Soup, Stew, Steam, Multigrain, Beans/Chili, Poultry, and Cake.

5.2 Basic Operation (Pressure Cooking Example)

1. Add ingredients and liquid to the inner pot. Do not exceed the MAX PC (Pressure Cook) fill line.
2. Place the lid on the cooker, align with the unlock symbol, and rotate clockwise to the lock symbol. Ensure

the steam release handle is in the 'Sealing' position.

3. Select your desired cooking program (e.g., 'Pressure Cook'). The default cooking time will appear on the display.
4. Use the '+' or '-' buttons to adjust the cooking time if needed.
5. Press 'START' to begin cooking. The cooker will preheat and build pressure. Once pressure is reached, the cooking timer will begin counting down.
6. After cooking is complete, the cooker will beep and automatically switch to 'KEEP WARM' mode.
7. To release pressure, carefully move the steam release handle from 'Sealing' to 'Venting' position. Keep hands and face clear of the steam.
8. Once the float valve drops, indicating all pressure is released, you can safely open the lid by rotating it counter-clockwise.

5.3 Using Delay Start

1. Prepare your ingredients and place them in the inner pot.
2. Secure the lid and ensure the steam release handle is in the 'Sealing' position.
3. Select your desired cooking program (e.g., 'Rice/Risotto').
4. Press the 'DELAY START' button. The display will show a default delay time.
5. Use the '+' or '-' buttons to adjust the delay time (up to 24 hours).
6. Press 'START' to confirm. The cooker will begin the countdown for the delayed start. Once the delay time expires, the selected cooking program will automatically begin.

6. SAFETY FEATURES

The CARORI Electric Pressure Cooker is equipped with over 16 safety features to ensure a secure cooking experience. Always familiarize yourself with these features before operation.

- **Lid Safety Lock:** Prevents the lid from being opened when the cooker is pressurized.
- **Pressure Limiting Valve:** Regulates and limits the internal pressure to a safe operating level.
- **Anti-Clog Cover:** Prevents food particles from blocking the steam release valve.
- **Safety Float Valve:** Indicates when the cooker is pressurized (up) or depressurized (down).
- **Leak-proof Sealing Ring:** Ensures a tight seal during pressure cooking.
- **Overheat Protection:** Automatically shuts off the cooker if it detects excessively high temperatures.
- **Automatic Temperature Control:** Maintains optimal cooking temperatures.
- **Automatic Pressure Control:** Regulates pressure during cooking.
- **Lid Position Detection:** Ensures the lid is correctly closed before pressure can build.
- **Excess Pressure Protection:** Releases excess pressure if primary mechanisms fail.
- **Self-Diagnostic System:** Detects and displays error codes for troubleshooting.

Multiple Safety Protections

16+ safety features for reliable use



Image: A visual overview of the multiple safety protections integrated into the pressure cooker, including the lid lock, pressure limiting valve, and anti-clog cover.

7. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your CARORI Electric Pressure Cooker.

7.1 After Each Use

1. Unplug the cooker and allow it to cool completely before cleaning.
2. Remove the inner pot and wash it with warm, soapy water or place it in the dishwasher.
3. Remove the lid and detach the sealing ring and anti-clog cover. Wash them with warm, soapy water. Ensure the float valve and steam release handle are clean and free of debris.
4. Empty and clean the condensation cup.
5. Wipe the exterior of the cooker base with a damp cloth. Do not use abrasive cleaners or scourers.
6. Ensure all parts are thoroughly dry before reassembling or storing.

7.2 Periodic Maintenance

- Inspect the sealing ring regularly for cracks or damage. Replace if necessary to maintain proper pressure.
- Check the power cord for any signs of damage. If damaged, contact customer support.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Cooker not building pressure	Lid not properly closed; Steam release handle in 'Venting' position; Sealing ring not installed correctly or damaged; Insufficient liquid.	Ensure lid is locked; Move steam release handle to 'Sealing'; Check/reinstall/replace sealing ring; Add more liquid as per recipe.
Food not cooking properly	Incorrect cooking time/program selected; Not enough liquid; Power interruption.	Adjust time/program; Add more liquid; Check power connection.
Error code displayed	Specific internal issue (e.g., sensor error, overheating).	Refer to the full user manual for specific error code meanings and solutions. Unplug and plug back in. If persistent, contact support.
Steam leaking from lid	Sealing ring dirty, damaged, or improperly seated; Food debris on rim; Lid not closed properly.	Clean/reposition/replace sealing ring; Clean lid and rim; Ensure lid is fully locked.

For more detailed troubleshooting or issues not listed here, please consult the comprehensive user manual included with your product or contact CARORI customer support.

9. SPECIFICATIONS

Attribute	Detail
Model Number	HPC-610-SUS
Capacity	6 Quarts
Wattage	1000 watts
Voltage	120 Volts
Material	Aluminum, Ceramic, Metal, Plastic, Stainless Steel
Color	Stainless Steel
Product Dimensions (D x W x H)	12.83" x 12.83" x 14.49"
Item Weight	13.32 pounds
Control Method	Touch
Dishwasher Safe Parts	Inner Pot, Lid



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Image: A technical diagram illustrating the precise dimensions of the CARORI Electric Pressure Cooker.

10. WARRANTY AND SUPPORT

CARORI stands behind the quality of its products. For information regarding your product's warranty, please refer to the warranty card included in your package or visit the official CARORI website.

If you require technical assistance, have questions about operation, or need to report an issue, please contact CARORI Customer Support:

- **Website:** [Visit the CARORI Store on Amazon](#)
- **Email:** Refer to your product packaging or official website for contact email.
- **Phone:** Refer to your product packaging or official website for contact number.

Please have your model number (HPC-610-SUS) and purchase date ready when contacting support.

