Fullwill YLD60-100

Fullwill Electric Pressure Cooker Uni 6qt User Manual

Model: YLD60-100



Image: The Fullwill Electric Pressure Cooker Uni 6qt, showcasing its sleek silver exterior, black lid with handle, and digital control panel. An inner pot and steam rack are visible next to the main unit.

1. Introduction

Thank you for choosing the Fullwill Electric Pressure Cooker Uni 6qt. This appliance is designed to simplify your cooking experience by combining 9 functions in one versatile unit. It operates as a pressure cooker, slow cooker, rice cooker, yogurt maker, cake maker, sauté pan, steamer, food warmer, and soup maker. With its intuitive controls and advanced safety features, you can prepare a wide variety of delicious meals efficiently and safely.

Important Safety Information

Please read all instructions and safeguards carefully before operating your Fullwill Electric Pressure Cooker. Failure to follow these instructions may result in property damage, personal injury, or death. Keep this manual for future reference.

- Always ensure the lid is properly closed and locked before operating under pressure.
- Do not fill the inner pot above the MAX fill line to prevent clogging the steam release valve.

- Use caution when releasing steam. Keep hands and face clear of the steam release valve.
- Never attempt to force open the lid while the cooker is pressurized.
- Regularly inspect the sealing ring and steam release valve for any damage or blockages.

2. Product Components

Familiarize yourself with the various parts of your Fullwill Electric Pressure Cooker:

Main Unit: The base of the cooker containing the heating element and control panel.

Inner Pot: The removable, non-stick cooking pot where food is placed.

Lid: The cover that seals the inner pot, equipped with a sealing ring, float valve, and steam release valve.

Control Panel: Digital display and buttons for selecting programs, adjusting time, and setting functions.

Steam Release Valve: Controls the release of pressure from the cooker.

Float Valve: A safety mechanism that rises when pressure builds and drops when pressure is released.

Anti-Clog Cover: Prevents food particles from blocking the steam release valve.

Accessories: Includes a rice scoop, measuring cup, steam rack, user manual, and recipe book.



Image: An exploded view of the Fullwill Electric Pressure Cooker, labeling its key components such as the quick pressure release valve, locking cover, removable nonstick pot, LED time display, stainless steel exterior, rice scoop, user manual, recipe book, measuring cup, and steam rack.

3. Setup and First Use

Unpacking

1. Remove all packaging materials from the box.
2. Take out the pressure cooker and all accessories.
3. Check that all components are present and undamaged.

Cleaning Before First Use

1. Wash the inner pot, lid, and sealing ring with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water.

Initial Test Run (Water Test)

Performing a water test helps you understand how the pressure cooker works and ensures it is functioning correctly.

1. Place the inner pot into the main unit.
2. Add 3 cups of water to the inner pot.
3. Close the lid, ensuring it is properly aligned and locked. The lid safety lock will engage.
4. Set the steam release valve to the 'Seal' position.
5. Select the 'Steam' program and set the time to 5 minutes. Press 'Start'.
6. The cooker will preheat, and the float valve will rise when pressure is reached.
7. Once the cooking cycle is complete, the cooker will beep. Carefully turn the steam release valve to the 'Vent' position to release pressure. Keep hands and face away from the steam.
8. Once the float valve drops, you can safely open the lid.

4. Operating Instructions

General Operation

1. Place the inner pot into the main unit. Ensure the exterior of the inner pot and the interior of the main unit are clean and dry.
2. Add ingredients to the inner pot. Do not exceed the MAX fill line.
3. Place the lid on the cooker, aligning the arrow on the lid with the arrow on the base. Rotate the lid clockwise until it locks into place.
4. Ensure the steam release valve is set to the 'Seal' position for pressure cooking functions. For non-pressure functions like Sauté, it can remain in 'Vent'.
5. Plug the power cord into a grounded electrical outlet.

Using Preset Programs

The Fullwill Electric Pressure Cooker features 12 one-touch preset programs:

- **Pressure Cook:** For general pressure cooking.
- **Slow Cook:** For slow cooking recipes.
- **Poultry:** Optimized for cooking chicken and other poultry.
- **Steam:** For steaming vegetables, fish, etc.
- **Porridge:** For cooking various types of porridge.
- **Soup:** Ideal for preparing soups and broths.
- **Beans/Chili:** Specifically for beans and chili recipes.
- **Cake:** For baking cakes.
- **Meat/Stew:** For cooking meats and stews.
- **Rice/Grain:** For cooking rice and other grains.
- **Sauté:** For browning or sautéing ingredients before pressure cooking.
- **Yogurt:** For making homemade yogurt.

To use a preset program, simply press the corresponding button on the control panel. The default cooking time will appear. You can adjust the time using the '+' and '-' buttons. Press 'Start' to begin cooking.



Image: The control panel of the Fullwill Electric Pressure Cooker, highlighting the 12 cooking presets: Cake, Meat/Stew, Poultry, Saute, Beans/Chili, Pressure Cook, Slow Cook, Rice Cook, Soup, Steam, Porridge, and Yogurt/Cake. Also shows Delay Start, Keep Warm, Cancel, Temp Set, and Start buttons.

Delay Start and Keep Warm Functions

- **Delay Start:** Allows you to set a delayed start time for your cooking program. Select your desired program, then press 'Delay Start' and use '+' and '-' to set the delay time. Press 'Start' to confirm.
- **Keep Warm:** After most cooking programs complete, the cooker automatically switches to 'Keep Warm' mode to maintain food temperature. You can also manually select 'Keep Warm' to warm food.

Steam Release

The Fullwill Electric Pressure Cooker features a safer steam release design with a 30° backward-angled steam release and a button positioned away from the vent for hands-free venting.



Image: A close-up view of the Fullwill Electric Pressure Cooker lid, showing the steam release valve and the 'Seal/Vent' button positioned at a safe distance from the steam vent, with steam visibly escaping.

Once cooking is complete and pressure needs to be released, carefully press the 'Vent' button or turn the steam release valve to the 'Vent' position. Do not place hands or face directly over the valve as hot steam will be released.

5. Maintenance and Cleaning

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

Daily Cleaning

- **Inner Pot:** The non-stick inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid:** The lid is dishwasher safe. Remove the sealing ring and anti-clog cover before washing. Ensure all parts are thoroughly dry before reassembling.
- **Sealing Ring:** Wash with warm, soapy water. Inspect for cracks or deformation. Replace if damaged.

- **Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use harsh chemicals or abrasive cleaners.



Image: The Fullwill Electric Pressure Cooker's lid and inner pot placed in a dishwasher rack, illustrating their dishwasher-safe feature. Icons for 'Dishwasher Safe', 'Non-Stick Inner Pot', and 'PFOA-Free' are also shown.

Deep Cleaning

- **Steam Release Valve:** Periodically remove and clean the steam release valve to ensure it is free of food debris.
- **Float Valve:** Ensure the float valve moves freely. Clean any residue around it.

6. Troubleshooting

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

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Cooker not pressurizing / Steam leaking from lid	Lid not properly closed; Sealing ring not installed correctly or damaged; Steam release valve in 'Vent' position.	Ensure lid is fully locked; Check sealing ring position and condition; Turn steam release valve to 'Seal'.
Float valve not rising	Insufficient liquid; Float valve blocked.	Add more liquid (at least 1 cup); Clean float valve and ensure it moves freely.
Food not cooked thoroughly	Incorrect cooking time/pressure level; Insufficient liquid.	Adjust cooking time or pressure setting; Ensure adequate liquid is present.
Error codes on display	Specific internal issue.	Refer to the specific error code in the included recipe book or contact customer support.

7. Specifications

Feature	Detail
Brand	Fullwill
Model Number	YLD60-100
Capacity	6 Quarts
Material	Aluminum, Stainless Steel
Color	Silver
Finish Type	Stainless Steel
Product Dimensions	12"D x 12"W x 13"H
Wattage	1000 watts
Voltage	120 Volts
Control Method	Touch
Controller Type	Digital
Operation Mode	Pressure Cooking
Dishwasher Safe Parts	Inner Pot, Lid, Accessories
Item Weight	12 Pounds
UPC	850066761052

8. Warranty and Support

Fullwill stands behind the quality of its products. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official Fullwill website. Keep your purchase receipt as proof of purchase for warranty claims.

Customer Support

If you have any questions, concerns, or require technical assistance, please contact Fullwill customer support. Contact details can typically be found on the Fullwill website or in the product packaging.

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