

OLIXIS OLIXIS-EP-8S

OLIXIS Electric Pressure Cooker

8 QUART STAINLESS STEEL MULTI-COOKER

Model: OLIXIS-EP-8S

1. IMPORTANT SAFEGUARDS

Please read all instructions thoroughly before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- This appliance is intended for household countertop use only.
- Do not touch hot surfaces. Always use handles or knobs.
- To prevent electric shock, do not immerse the power cord, plug, or any electrical components in water or other liquids.
- Always unplug the appliance from the power outlet when not in use and before cleaning.
- Close supervision is necessary when the appliance is used by or near children.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions.
- Do not use accessory attachments not recommended by the manufacturer.
- Do not use outdoors or in damp areas.
- Ensure the power cord does not hang over the edge of tables or counters, or touch hot surfaces.
- Do not place the appliance on an unstable surface or near flammable materials.
- Never fill the inner pot beyond the 2/3 MAX line to prevent overfilling.
- Do not attempt to open the lid when the float valve is in the upward position, indicating internal pressure.
- This appliance cooks under pressure. Improper use may result in scalding injury.
- Always ensure the steam release valve is clean and free from obstructions before each use.

SAVE THESE INSTRUCTIONS!

2. PRODUCT OVERVIEW AND COMPONENTS

The OLIXIS Electric Pressure Cooker is designed for versatile cooking. Familiarize yourself with its main components:



Figure 2.1: Front view of the OLIXIS Electric Pressure Cooker, showing the control panel and lid handle.

- **Lid Handle:** For safe handling and opening/closing the lid.
- **Lid:** Features a mechanical safety lock, float valve, and exhaust valve.
- **Inner Pot:** Non-stick, removable cooking pot.
- **Exterior Pot/Housing:** Stainless steel exterior containing the heating element and control panel.
- **Control Panel:** Digital display and touch buttons for various cooking functions.
- **Float Valve:** Indicates when pressure has built up inside the cooker.
- **Exhaust Valve:** Used for quick pressure release.
- **Seal Ring:** Ensures an airtight seal during pressure cooking.
- **Spillover Protection:** Collects condensation and spillage.
- **Power Cord:** Detachable for easy storage.

OLIXIS 16 IN 1

Multi-functional cooker for most types of food



Meats



Rice

Dessertcake



Soup

Seafood

Bakery

Figure 2.2: Included accessories: non-stick inner pot, serving spatula, steam rack, and rice measuring cup.

3. SETUP BEFORE FIRST USE

Before using your OLIKIS Electric Pressure Cooker for the first time, follow these steps:

1. **Unpack:** Remove all packaging materials, accessories, and the appliance from the box.
2. **Inspect:** Check all components for completeness and any signs of damage. If anything is missing or damaged, do not use the appliance and contact customer support.
3. **Clean:** Wash the inner pot, seal ring, exhaust valve, float valve, spillover protection, measuring cup, and rice scoop with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior housing and control panel with a clean, damp cloth. **Never immerse the main unit or power cord in water.**
4. **Assemble:** Ensure the seal ring is properly seated in the lid. Install the exhaust valve, float valve, and spillover protection as per the diagrams in the manual.
5. **Placement:** Place the appliance on a clean, flat, heat-resistant surface, ensuring at least 6 inches of clearance from walls and cupboards, and adequate headroom for steam release.

4. OPERATION

4.1 Control Panel Overview

The control panel features a digital display and various function buttons for easy operation.



Figure 4.1: Close-up of the intuitive control panel with 16 one-touch cooking programs.

- **START:** Initiates the selected cooking program.
- **CANCEL:** Stops the current cooking program or cancels a delayed start.
- **+/- Buttons:** Adjust cooking time or delay start time.
- **Function Buttons:** Dedicated buttons for specific cooking modes like Rice, Steam, Poultry, Soup, etc.
- **KEEP WARM:** Automatically activates after cooking or can be selected manually.
- **DELAY START:** Sets a delayed start time for cooking.

4.2 Cooking Programs and Time Ranges

Cooking Program	Default Time	Adjustable Range
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Cooking Program	Default Time	Adjustable Range
Slow Cook (No Pressure)	6 hours	1 min - 60 min
Saute (No Pressure)	30 min	1 min - 60 min
Steam	10 min	5 min - 35 min
Cake	55 min	45 min - 65 min
Poultry	20 min	15 min - 35 min
Meat Stew	35 min	25 min - 55 min
Keep Warm (No Pressure)	12 hours	30 min - 12 hours
Porridge	45 min	35 min - 55 min
Soup	35 min	25 min - 55 min
Yogurt	8 hours	5 min - 99 hrs 30 min
Beans/Chili	35 min	20 min - 55 min
Rice	25 min	15 min - 35 min
Multigrain	35 min	25 min - 55 min

Note: Cooking programs cannot be combined. Only one program can be selected at once. The cooking time countdown begins once the pressure level reaches suitable levels.

4.3 Basic Cooking Steps

- 1. Prepare Ingredients:** Place desired food and liquid into the inner pot. Ensure the total volume does not exceed the PC MAX 2/3 line.
- 2. Place Inner Pot:** Insert the inner pot into the cooker housing, ensuring good contact with the heating element.
- 3. Close Lid:** Place the lid on the cooker, align the lid position mark with the unlock mark on the housing, then rotate clockwise until it locks into place. Ensure the exhaust valve is in the 'Seal' position for pressure cooking.
- 4. Select Program:** Plug in the power cord. The display will show '----'. Press the desired function button (e.g., RICE, MEAT STEW). The default cooking time will display.
- 5. Adjust Time (Optional):** Use the '+' or '-' buttons to adjust the cooking time if needed.
- 6. Start Cooking:** Press the 'START' button. The appliance will begin preheating, indicated by 'PREHEATING' on the display. Once pressure is reached, the cooking countdown will begin.
- 7. After Cooking:** Once the cooking cycle is complete, the appliance will beep and automatically switch to 'KEEP WARM' mode.

4.4 Pressure Release Methods

There are two methods for releasing pressure after cooking:

- **Quick Release:** Carefully push the Pressure Release Switch forward to lift the Exhaust Valve up to release steam. **Use oven mitts and keep hands/face away from the steam.** This method is not suitable for high-starch foods or large liquid volumes as it may cause splattering.
- **Natural Release:** Allow the cooker to cool down naturally until the float valve drops down. This can take 15-20

minutes. This method is recommended for most foods.

WARNING: Never force the lid open when the float valve is in the upward position. Always wait until the float valve drops down before attempting to open the lid.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your pressure cooker.

- Always unplug the appliance and allow it to cool completely before cleaning.
- **Inner Pot:** The non-stick inner pot is dishwasher safe. For hand washing, use warm soapy water and a soft sponge.
- **Lid Components:** Remove the seal ring, exhaust valve, float valve, and spillover protection. Wash these parts with warm soapy water, rinse, and dry thoroughly. The lid itself can be wiped with a damp cloth, but **is not dishwasher safe**.
- **Exterior Housing:** Wipe the exterior with a clean, damp cloth. Do not use abrasive cleaners or immerse the housing in water.
- Ensure all parts are completely dry before reassembling and storing the appliance.



Figure 5.1: The non-stick inner pot and other accessories are dishwasher safe for easy cleaning.

6. TROUBLESHOOTING

Refer to the table below for common issues and their solutions.

Problem	Cause	Solution
Appliance not working	Not plugged in / No power at outlet / Overheated	Ensure plug is inserted. Check fuses/breakers. Unplug and let cool.
Control Panel not illuminated	Malfunctioning appliance	Disconnect from power and contact qualified personnel.
No pressure produced	Float Valve issue / Damaged Float Valve	Check/clean Float Valve. Contact qualified personnel if damaged.
Float Valve not coming up	Insufficient liquid / Residue blocking valve	Add more liquid. Clean Float Valve.
Steam leaking from lid	Lid not closed properly / Missing/damaged seal ring / Residue	Ensure lid is locked. Check/replace seal ring. Clean lid/seal ring.
Lid cannot be opened	Float Valve up / Damaged Float Valve	Wait for Float Valve to drop. Use quick release. Contact personnel if damaged.
Odor/smoke emitted	Production residue / Malfunctioning	Run with water for 5-10 min (no lid/food). Contact personnel if persistent.

7. SPECIFICATIONS

Feature	Detail
Brand	OLIXIS
Model Number	OLIXIS-EP-8S
Capacity	8 Quarts
Material	Stainless Steel
Color	New Sliver
Product Dimensions	12.4"D x 14.7"W x 13.9"H
Wattage	1200 watts
Voltage	120 Volts
Control Method	Touch
Special Features	Dishwasher Safe (Inner Pot), Keep Warm Setting, Locking Lid, Programmable

Feature	Detail
UPC	719406414525

8. WARRANTY AND SUPPORT

For warranty information, technical support, or to purchase replacement parts, please contact OLIXIS customer service. Keep your purchase receipt as proof of purchase for any warranty claims.

Contact Information:

- **Email:** HJ-CustomerService@outlook.com
- **Phone:** (909)637-7665 / (909)637-7593
- **Operating Hours:** EST 9:00AM - 17:00PM

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Question

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

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question