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Fullwill YLD60-100R

Fullwill Electric Pressure Cooker 6QT Dual Pots

Model: YLD60-100R

Your Culinary Will, Fulfilled

Introduction

Thank you for choosing the Fullwill Electric Pressure Cooker. This appliance is designed to simplify your cooking process with its versatile 12-in-1 functionality and dual pot system. Please read this manual thoroughly before initial use to ensure safe and optimal operation.



Figure 1: Fullwill Electric Pressure Cooker and Included Accessories

The Fullwill Electric Pressure Cooker (Model YLD60-100R) offers a 6-quart capacity and includes two distinct inner pots: one made of 304 stainless steel and another with a non-stick ceramic coating. This dual-pot system provides flexibility for various cooking needs, from hearty stews to delicate grains. The intuitive control panel and safety features ensure a convenient and secure cooking experience.

Setup

1. Unboxing and Initial Inspection

Carefully remove all components from the packaging. Verify that all listed accessories are present:

- Electric Pressure Cooker Base
- Lid with integrated handle and steam release mechanism
- 304 Stainless Steel Inner Pot (6QT)

- Non-Stick Ceramic Inner Pot (6QT)
- Rice Scoop
- Measuring Cup
- Steam Rack
- User Manual (this document)
- Recipe Book

Inspect the appliance and accessories for any signs of damage. Do not use the appliance if any part is damaged.

2. Initial Cleaning

Before first use, wash the inner pots, lid (including the sealing ring), rice scoop, measuring cup, and steam rack with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the cooker base with a damp cloth. Do not immerse the cooker base in water.

3. Component Identification

Familiarize yourself with the main components:

- **Cooker Base:** Houses the heating element and control panel.
- **Inner Pots:** Two interchangeable 6-quart pots (stainless steel and ceramic) for different cooking needs.
- **Lid:** Features a handle, steam release valve, and sealing mechanism.
- **Control Panel:** Digital display and various function buttons.
- **Condensation Collector:** A small cup located at the back of the cooker base to collect excess moisture.

Your browser does not support the video tag.

Video 1: Overview of the Fullwill Electric Pressure Cooker and its components, including the dual pots.

Operating Instructions

1. Safety Features and Lid Operation

The lid is designed with safety in mind. To close, align the arrow on the lid with the unlock symbol on the cooker base, place the lid down, and then twist clockwise until the arrow aligns with the lock symbol. The cooker will not operate under pressure if the lid is not properly locked. To open, twist counter-clockwise until the arrow aligns with the unlock symbol, then lift the lid.



Figure 2: Lid with Vent/Seal button and Steam Release Valve

The steam release valve has two positions: 'Vent' and 'Seal'. For pressure cooking, ensure the valve is set to 'Seal'. After cooking, switch to 'Vent' to release pressure before opening the lid. Always use a utensil to move the steam release valve to avoid direct contact with hot steam.

2. Control Panel Overview

The digital control panel provides access to all cooking functions:

- **Display:** Shows cooking time, temperature, and status indicators (Preheating, Cooking, Keep Warm).
- **Function Buttons:** Dedicated buttons for Soup, Porridge, Yogurt, Steam, Meat Stew, Pressure Cook, Rice Grain, Poultry, Beans Chili, and Cake.
- **Adjust Buttons (+/-):** Used to adjust cooking time or temperature.
- **Delay Start:** Sets a delayed start time for cooking.
- **Slow Cook:** For slow cooking recipes.
- **Saute:** For browning or sauteing ingredients.
- **Keep Warm:** Automatically activates after cooking to keep food warm.
- **Temp Set:** Allows manual temperature adjustment for certain functions.
- **Start/Cancel:** Initiates or cancels a cooking program.



Figure 3: Control Panel with 12-in-1 Functions

3. Using the Dual Pots

The cooker comes with two interchangeable 6-quart inner pots:

- **304 Stainless Steel Pot:** Ideal for high-heat cooking, meat stews, soups, and dishes where durability and even heating are prioritized.
- **Non-Stick Ceramic Pot:** Best for delicate dishes like rice, porridge, yogurt, or anything prone to sticking. It features 360° heating for even texture.



Figure 4: Dual Pot Versatility for a Wide Range of Dishes

4. Basic Cooking Steps (Example: Meat Stew)

1. Place the desired inner pot (e.g., stainless steel for meat stew) into the cooker base.
2. Add ingredients to the inner pot. Do not exceed the MAX fill line.
3. Secure the lid, ensuring it is locked and the steam release valve is set to 'Seal'.
4. Plug in the power cord.
5. Select the 'Meat Stew' function button. The default cooking time will appear on the display.

6. Use the '+' or '-' buttons to adjust the cooking time if necessary.
7. Press 'Start'. The cooker will begin preheating, then switch to cooking.
8. Once cooking is complete, the cooker will beep and automatically switch to 'Keep Warm' mode.
9. Carefully switch the steam release valve to 'Vent' to release pressure. Wait until the float valve drops completely before opening the lid.
10. Open the lid, serve, and enjoy.

Your browser does not support the video tag.

Video 2: Demonstration of cooking meat and potatoes using the pressure cooker function.

Maintenance

1. Cleaning

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

- **Inner Pots and Lid:** Both the stainless steel and ceramic inner pots, along with the lid (including the sealing ring), are dishwasher-safe. For best results, hand wash with warm, soapy water and a non-abrasive sponge.
- **Cooker Base:** Wipe the exterior of the cooker base with a damp cloth. Never immerse the base in water or any other liquid.
- **Condensation Collector:** Remove the condensation collector from the back of the cooker base, empty any collected water, wash with soapy water, rinse, and dry before reattaching.



Figure 5: Dishwasher-Safe Inner Pots and Lid for Hassle-Free Cleaning

2. Storage

Ensure all parts are clean and dry before storing. Store the pressure cooker in a cool, dry place away from direct sunlight and moisture.

Troubleshooting

Problem	Possible Cause	Solution
Lid will not close/lock	Inner pot not correctly seated; sealing ring not properly installed; food obstructing lid.	Ensure inner pot is centered. Check sealing ring for proper placement. Remove any food debris.

Problem	Possible Cause	Solution
Pressure not building	Steam release valve set to 'Vent'; lid not properly sealed; insufficient liquid.	Set steam release valve to 'Seal'. Ensure lid is locked. Add minimum required liquid for pressure cooking.
Steam leaking from lid	Sealing ring damaged or improperly installed; food debris on sealing ring or rim.	Inspect and re-install sealing ring. Clean sealing ring and lid rim. Replace sealing ring if damaged.
Food is undercooked	Insufficient cooking time; pressure not reached.	Increase cooking time. Ensure pressure is building correctly (check steam release valve and lid seal).

Specifications

Brand: Fullwill

Model Number: YLD60-100R

Capacity: 6 Quarts

Material: Ceramic, 304 Stainless Steel

Color: Silver

Finish Type: Stainless Steel

Product Dimensions: 12"D x 12"W x 13"H

Special Features: 12 Appliances in 1, Dishwasher Safe Pots, Locking Lid, Safer Steam Release

Wattage: 1000 watts

Voltage: 120 Volts

Control Method: Touch

Operation Mode: Pressure Cooking

Item Weight: 10.85 Pounds

UPC: 850066761045

Warranty and Support

For warranty information and customer support, please refer to the contact details provided in your product packaging or visit the official Fullwill website. Post-purchase support is available via Amazon Message Center within 365 days of delivery.

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Answered questions about this manual

Why does the Fullwill Dual-Pot Electric Pressure Cooker (6QT) turn on, flash the display, and then immediately show just 4 dashed lines on the display board, without responding to buttons?

The manual for the Fullwill Dual-Pot Electric Pressure Cooker (6QT), Model YLD60-100R, does not specifically address a display showing four dashed lines or a complete unresponsiveness to buttons after flashing on startup. The troubleshooting...

Read full answer

What is the part number for replacement sealing rings for the Fullwill YLD60-100R Electric Pressure Cooker, and how can I purchase them?

The manual for the Fullwill YLD60-100R Electric Pressure Cooker does not list a specific individual part number for the sealing ring. However, since this is a standard 6-quart electric pressure cooker, replacement rings are...

Read full answer

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