DUMOS Dumos-EP-6S

DUMOS 12-in-1 Electric Pressure Cooker 6 QT Instruction Manual

Model: Dumos-EP-6S

1. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating the DUMOS Electric Pressure Cooker.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- 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. Make certain unit is properly closed before operating.
- Never force open the pressure cooker. Ensure pressure is completely released before opening.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full.



Image 1.1: Overview of the DUMOS Electric Pressure Cooker highlighting key safety components such as the lid's locking system, the non-toxic inner pot, and the user-friendly control panel.



Image 1.2: Detailed view of the pressure cooker's spillover protection mechanism and the lid's exhaust valve, designed for safe and controlled pressure release.

2. Product Overview

The DUMOS 12-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, steamer, yogurt maker, and slow cooker, among others, into one compact unit.

2.1 Components

- Main Unit (Housing)
- Removable Inner Pot (Non-stick)
- Lid with Sealing Ring and Pressure Release Valve
- Condensation Collector
- Power Cord

- Accessories: Rice Paddle, Measuring Cup, Steamer Rack

2.2 Control Panel Functions

The intuitive touch control panel features various preset cooking programs and manual settings:

- **Preset Programs:** Poultry, Steam, Rice, Porridge, Soup, Bean Chili, Slow Cook, Cake, Meat Stew, Multigrain, Yogurt.
- **Manual Functions:** Sauté, Keep Warm, Delay Start, Start, Temp Set, Cancel.
- **Time/Temperature Adjustment:** '+' and '-' buttons to adjust cooking time or temperature.



Image 2.1: The DUMOS Electric Pressure Cooker, showcasing its sleek stainless steel exterior and the clear digital control panel.



Image 2.2: Visual representation of the DUMOS pressure cooker's ability to prepare various dishes, including rice, yogurt, meat stew, and cake, highlighting its versatility.

3. Setup and First Use

3.1 Unpacking

1. Remove all packaging materials from the box.
2. Take out the pressure cooker and all accessories.
3. Retain packaging for future storage or transport.

3.2 Initial Cleaning

1. Wash the inner pot, lid, and accessories (sealing ring, condensation collector, rice paddle, measuring cup, steamer rack) 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.

3.3 Assembly

1. Place the inner pot into the main unit. Ensure it sits properly.
2. Insert the condensation collector into its slot at the back of the cooker.
3. Ensure the sealing ring is correctly seated inside the lid.
4. Place the lid onto the main unit, aligning the arrow on the lid with the arrow on the base. Rotate clockwise until it locks into place.
5. Ensure the pressure release valve is in the 'Sealing' position for pressure cooking.

3.4 Water Test (First Use)

Performing a water test helps you familiarize yourself with the pressure cooker's operation and ensures it is working correctly.

1. Add 3 cups of water to the inner pot.
2. Close the lid and ensure the pressure release valve is in the 'Sealing' position.
3. Plug in the power cord. The display will show 'OFF'.
4. Press the 'Steam' button. The default time will appear.
5. Press 'Start'. The cooker will begin preheating.
6. Once pressure is reached, the float valve will rise, and the cooking timer will begin.
7. After the cycle completes, the cooker will beep and switch to 'Keep Warm'.
8. Carefully turn the pressure release valve to the 'Venting' position to release steam. Do not place your hand or face over the valve.
9. Once the float valve drops, open the lid. Discard the water and dry the inner pot.

4. Operating Instructions

The DUMOS Electric Pressure Cooker offers various cooking functions. Always ensure the inner pot is clean and dry before adding ingredients.



Image 4.1: Detailed view of the control panel, illustrating the 12 distinct cooking functions available on the DUMOS Electric Pressure Cooker.

4.1 Basic Pressure Cooking (e.g., Poultry, Meat Stew)

1. Add ingredients and liquid to the inner pot. Do not exceed the MAX fill line.
2. Close the lid securely and ensure the pressure release valve is in the 'Sealing' position.
3. Plug in the cooker.
4. Select the desired preset program (e.g., 'Poultry', 'Meat Stew'). The default cooking time will display.
5. Use the '+' or '-' buttons to adjust the cooking time if needed.
6. Press 'Start'. The cooker will preheat, build pressure, and then begin the countdown.
7. Once cooking is complete, the cooker will beep and automatically switch to 'Keep Warm'.
8. Release pressure using one of the methods below.

4.2 Pressure Release Methods

- **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of

meat. The float valve will drop on its own.

- **Quick Release:** Carefully turn the pressure release valve to the 'Venting' position. Steam will rapidly escape. Use caution to avoid contact with hot steam. Only use for foods that do not foam.

4.3 Sauté Function

1. Ensure the lid is off.
2. Press the 'Sauté' button. Use 'Temp Set' to cycle through Low, Mid, High temperature settings.
3. Press 'Start'. The display will show 'PREHEATING'.
4. Add oil or butter to the inner pot. Once 'HOT' appears, add ingredients.
5. Stir as needed. Press 'Cancel' when finished.

4.4 Slow Cook Function

1. Add ingredients to the inner pot.
2. Close the lid (pressure release valve can be in 'Venting' or 'Sealing' position, as no pressure is built).
3. Press the 'Slow Cook' button. Adjust time with '+' or '-' buttons.
4. Press 'Start'.

4.5 Delay Start Function

This function allows you to set a delayed start time for your cooking program.

1. Select your desired cooking program and adjust its time.
2. Press the 'Delay Start' button. The display will show a default delay time.
3. Use '+' or '-' to adjust the delay time (in hours).
4. Press 'Start'. The timer will count down the delay, then automatically begin the cooking program.

5. Cleaning and Maintenance

Regular cleaning ensures optimal performance and extends the life of your DUMOS Electric Pressure Cooker.

5.1 Before Cleaning

1. Always unplug the cooker from the power outlet and allow it to cool completely before cleaning.

5.2 Inner Pot and Accessories

The inner pot, sealing ring, condensation collector, rice paddle, measuring cup, and steamer rack are**dishwasher safe**.

- For manual cleaning, wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
- Remove the sealing ring from the lid for thorough cleaning. Ensure it is properly re-seated before next use.

5.3 Lid

- Wash the lid with warm, soapy water. Pay attention to the pressure release valve and float valve areas to ensure no food particles are lodged.
- Rinse and dry completely.

5.4 Main Unit

- Wipe the exterior of the main unit with a damp cloth.
- Never immerse the main unit in water or any other liquid.

- Ensure the heating element area is free of food debris.



Image 5.1: The removable inner pot and included accessories (rice paddle, measuring cup, steamer rack) are designed for easy cleaning and are dishwasher safe.

6. Troubleshooting

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

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed; Pressure release valve in 'Venting' position; Sealing ring not installed or damaged; Not enough liquid.	Ensure lid is locked; Turn valve to 'Sealing'; Check/reinstall/replace sealing ring; Add minimum required liquid.

Problem	Possible Cause	Solution
Steam leaking from lid.	Sealing ring dirty or damaged; Food debris on rim; Lid not properly closed.	Clean/replace sealing ring; Clean lid and inner pot rim; Ensure lid is locked correctly.
Food is undercooked.	Insufficient cooking time; Not enough liquid; Pressure not reached.	Increase cooking time; Ensure adequate liquid; Verify pressure is building.
Display shows error code.	Specific internal issue.	Refer to the full manual for specific error codes or contact customer support. Unplug and replug the unit.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Ensure all pressure is released (float valve must be down) before attempting to open. Use quick or natural release.

7. Specifications

Detailed technical specifications for the DUMOS 12-in-1 Electric Pressure Cooker.

Feature	Specification
Brand	DUMOS
Model Number	Dumos-EP-6S
Capacity	6 Quarts
Material	Stainless steel
Color	Sliver
Product Dimensions (D x W x H)	12.48"D x 13.22"W x 12.8"H
Wattage	1000 watts
Voltage	120 Volts
Item Weight	10.8 Pounds
Control Method	Touch
Operation Mode	Automatic
Special Features	Dishwasher Safe (removable parts), Keep Warm Setting, Locking Lid, Programmable
UPC	709688402105



Image 7.1: Dimensional overview of the DUMOS Electric Pressure Cooker, providing measurements for depth, width, and height.

8. Warranty and Support

For warranty information and customer support, please refer to the documentation included with your purchase or contact DUMOS customer service directly. Keep your purchase receipt for warranty claims.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

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