

SPZTJK SP-A27

SPZTJK 12-in-1 Electric Pressure Cooker 6 Quart Instruction Manual

1. INTRODUCTION

Thank you for choosing the SPZTJK 12-in-1 Electric Pressure Cooker. This versatile appliance is designed to simplify your cooking experience, offering 12 functions in one compact unit. It serves as a pressure cooker, rice cooker, slow cooker, steamer, yogurt maker, food warmer, and more. With its 6-quart capacity and 10 programmable preset functions, you can prepare a wide variety of meals efficiently and conveniently.

This manual provides essential information for the safe and effective use of your new electric pressure cooker. Please read it thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INFORMATION

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:** Familiarize yourself with all operating procedures and safety warnings before use.
- **Hot Surfaces:** The pressure cooker generates heat and steam during operation. Do not touch hot surfaces. Use handles or knobs.
- **Steam Release:** Exercise extreme caution when releasing pressure. Keep hands and face away from the steam release valve.
- **Lid Safety:** Never attempt to open the lid while the cooker is under pressure. Ensure the pressure indicator has dropped and all steam has been released before opening.
- **Proper Sealing:** Always ensure the sealing ring is correctly installed and the lid is properly locked before starting a pressure cooking cycle.
- **Filling Levels:** Do not fill the inner pot above the MAX fill line for pressure cooking. For foods that expand, do not fill above the 1/2 mark.
- **Electrical Safety:** Do not immerse the appliance, cord, or plug in water or other liquids. Unplug from outlet when not in use and before cleaning.

- **Children:** Close supervision is necessary when the appliance is used by or near children.
- **Damaged Cord/Plug:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

3. PRODUCT OVERVIEW

The SPZTJK Electric Pressure Cooker is designed for ease of use and durability. Below are the main components and a description of the control panel.

3.1 Components



Figure 1: Main components of the SPZTJK Electric Pressure Cooker. This includes the electric pressure cooker unit, inner liner, rice cup, saucepan lid, rubber soft ring (sealing gasket), and a rice spoon.

The package includes the main electric pressure cooker unit, a removable inner pot (liner), a lid with a sealing ring, a rice measuring cup, and a rice spoon.

3.2 Control Panel

Reservation in advance

Automatic cooking at the right time



Figure 2: The LCD touch interface allows for easy selection of cooking settings and functions.

The control panel features an LED display and touch-sensitive buttons for various cooking functions and settings:

- **LED Display:** Shows cooking time, pressure level, and status indicators.
- **Preset Functions:** Dedicated buttons for Rice, Soup, Cake, Porridge, Fried, Ribs, Chicken, Meat, Beans, and Pizza. These automatically set optimal cooking times and pressure levels.
- **+/- Buttons:** Used to adjust cooking time or delay start time.
- **Time Pre-set:** Activates the delay start function, allowing you to schedule cooking up to 24 hours in advance.
- **Keep Warm/Cancel:** Used to cancel a cooking program or activate the automatic keep warm function after cooking is complete.

4. SETUP AND FIRST USE

4.1 Unpacking and Initial Cleaning

1. Remove all packaging materials and accessories from the box.
2. Wash the inner pot, lid, and all accessories (sealing ring, rice cup, rice spoon) with warm, soapy

water. Rinse thoroughly and dry completely.

3. Wipe the exterior of the cooker base with a damp cloth. Never immerse the cooker base in water.

4.2 Placement

Place the pressure cooker on a stable, level, and heat-resistant surface, away from walls and cabinets to allow for proper ventilation.

4.3 First Test Run (Water Test)

Before cooking food, perform a water test to ensure the cooker is functioning correctly and to familiarize yourself with its operation.

1. Add 3 cups of water to the inner pot.
2. Place the inner pot into the cooker base.
3. Close the lid and turn it clockwise until it locks into place. Ensure the steam release valve is in the 'Sealing' position.
4. Plug the power cord into a grounded electrical outlet.
5. Select the 'Steam' function (or a similar low-pressure setting if 'Steam' is not available as a direct button, then adjust time to 5 minutes using the +/- buttons).
6. Press 'Start' (or the corresponding button to begin cooking).
7. Once cooking is complete, the cooker will beep and switch to 'Keep Warm'. Carefully turn the steam release valve to the 'Venting' position to release pressure.
8. Once the pressure indicator drops, open the lid by turning it counter-clockwise.

5. OPERATING INSTRUCTIONS

This section details the general steps for using your electric pressure cooker and specific functions.

5.1 General Cooking Steps

1. **Prepare Ingredients:** Add your desired ingredients and liquid to the inner pot. Ensure the total volume does not exceed the MAX fill line.
2. **Place Inner Pot:** Insert the inner pot into the cooker base.
3. **Close Lid:** Place the lid on the cooker and turn it clockwise until it locks. Ensure the steam release valve is in the 'Sealing' position.
4. **Select Function:** Choose a preset cooking function (e.g., Rice, Meat, Soup) from the control panel. The display will show a default cooking time.
5. **Adjust Time (Optional):** Use the '+' or '-' buttons to adjust the cooking time if needed.
6. **Start Cooking:** The cooker will automatically begin the preheating process, then start the cooking cycle.
7. **Pressure Release:** Once cooking is complete, the cooker will beep and switch to 'Keep Warm'. You can choose between:
 - **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat.
 - **Quick Release:** Carefully turn the steam release valve to the 'Venting' position. Keep hands and face clear of the escaping steam.
8. **Open Lid:** Once the pressure indicator has dropped completely, turn the lid counter-clockwise and lift it away from you to avoid residual steam.

5.2 Specific Functions

12-in-1 Functionality

From perfectly cooked rice and grains to steamed eggs, hearty stews, risottos, and even cakes - prepare it all with one versatile and compact appliance!



Figure 3: The 12-in-1 functionality allows for diverse cooking options.

- **Rice:** Ideal for cooking various types of rice to perfection.
- **Meat/Chicken/Ribs:** Designed for tenderizing and cooking meats quickly under pressure.
- **Soup:** Perfect for preparing broths, stews, and soups.
- **Cake:** Allows for baking cakes directly in the inner pot.
- **Porridge:** For creamy porridges and oatmeal.
- **Fried:** Use for sautéing or browning ingredients before pressure cooking.

5.3 24-Hour Delay Preset



Figure 4: Plan your meals ahead with the 24-hour delay preset function.

The 24-hour delay preset allows you to schedule your cooking to start at a later time. This is ideal for preparing meals in advance.

1. After selecting your desired cooking function and adjusting the cooking time, press the 'Time Pre-set' button.
2. Use the '+' or '-' buttons to set the desired delay time (in hours).
3. The cooker will start automatically after the set delay time has elapsed.

5.4 Keep Warm Function

After most cooking cycles, the pressure cooker will automatically switch to the 'Keep Warm' function, maintaining your food at a serving temperature until you are ready to eat. You can also manually activate this function by pressing the 'Keep Warm' button.

5.5 Product in Use Videos

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Video 1: This video demonstrates the cooking process using the SPZTJK Electric Pressure Cooker, showing how to add ingredients, close the lid, select a function, and the final cooked meal.

Video 2: This video illustrates another cooking example with the SPZTJK Electric Pressure Cooker, highlighting its ease of use for preparing various dishes.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your pressure cooker.

1. **Unplug:** Always unplug the pressure cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** The inner pot is dishwasher safe or can be washed by hand with warm, soapy water. Avoid abrasive cleaners or scouring pads that may damage the non-stick coating.
3. **Lid:** Wash the lid with warm, soapy water. Remove the sealing ring and float valve for thorough cleaning. Ensure all parts are dry before reassembling.
4. **Sealing Ring:** Inspect the silicone sealing ring for cracks, deformation, or damage. Replace if necessary (recommended every 12-18 months or if damage is observed).
5. **Steam Release Valve:** Ensure the steam release valve is clear of food debris.
6. **Exterior:** Wipe the exterior of the cooker base with a damp cloth. Never immerse the base in water.

7. TROUBLESHOOTING

If you encounter any issues with your pressure cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker not building pressure	Lid not properly closed/locked; Sealing ring improperly installed or damaged; Steam release valve in 'Venting' position.	Ensure lid is fully locked; Reinstall or replace sealing ring; Turn steam release valve to 'Sealing' position.
Lid cannot be opened after cooking	Pressure still inside the cooker.	Ensure all pressure has been released (pressure indicator has dropped) before attempting to open. Use quick or natural release.
Food is undercooked	Insufficient cooking time; Not enough liquid; Pressure not reached.	Increase cooking time; Ensure minimum liquid requirements are met; Refer to 'Cooker not building pressure' solutions.
Error codes on display	Specific internal malfunction.	Refer to the full troubleshooting guide in the comprehensive manual or contact customer support.

8. SPECIFICATIONS

High Pressure Cooker Size



Figure 5: Dimensions of the SPZTJK Electric Pressure Cooker.

Feature	Detail
Brand	SPZTJK
Model Number	SP-A27
Capacity	6 Liters (6 Quart)
Wattage	1000 watts
Material	Metal (Stainless Steel inner pot)
Color	Black
Product Dimensions	13.39"D x 13.39"W x 13.39"H
Control Method	Touch
Operation Mode	Automatic
Special Feature	Programmable, 24-Hour Delay Preset

9. WARRANTY AND SUPPORT

For warranty information, technical support, or customer service inquiries, please refer to the contact details provided with your product packaging or visit the official SPZTJK website. Keep your purchase receipt as proof of purchase for warranty claims.