Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

CREATE PRESSURE COOKER STUDIO (Model 207031_565564)

CREATE PRESSURE COOKER STUDIO

Electric Multifunction Programmable Pressure Cooker 6L User Manual

1. Important Safety Instructions

Please read all instructions carefully before using your CREATE PRESSURE COOKER STUDIO. Failure to follow these safety guidelines may result in electric shock, fire, injury, or property damage. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage matches your power supply. Do not immerse the main unit, cord, or plug in water or other liquids. Unplug from the outlet when not in use and before cleaning.
- **Pressure Safety:** Do not force the lid open while the cooker is pressurized. Always ensure the steam release valve is clear before use. Do not fill the inner pot above the MAX fill line.
- **Hot Surfaces:** The cooker's exterior and lid become hot during operation. Use oven mitts or handles when moving or opening. Avoid direct contact with steam.
- **Children and Vulnerable Individuals:** This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Keep out of reach of children.
- **Proper Use:** Use only original CREATE accessories. Do not use the appliance for anything other than its intended purpose.

For detailed safety information, please refer to the official PDF manual:Download PDF Manual

2. Product Overview

Familiarize yourself with the components and parts of your CREATE PRESSURE COOKER STUDIO.

2.1 Components

- Main Cooker Unit
- Removable Inner Pot (Ceramic Non-Stick)
- Lid Assembly
- Measuring Cup (160ml)
- Serving Spoon

- Power Cord



Image Description: This image displays all the items included with the CREATE PRESSURE COOKER STUDIO. From left to right, there is the power cord, the main cooker unit, the removable inner pot, a clear plastic measuring cup,

and a white serving spoon.

2.2 Parts of the Cooker

- **Control Panel:** Digital display and touch controls for functions and settings.
- **Steam Release Valve:** Regulates pressure and releases steam.
- **Float Valve:** Indicates when the cooker is pressurized.
- **Lid Handle:** For opening and closing the lid.
- **Main Unit Handles:** For safely moving the cooker.
- **Condensation Collector:** Gathers condensation from the lid.



Image Description: A front-facing view of the CREATE PRESSURE COOKER STUDIO in a kitchen setting. The cooker is white with a black digital display showing '02:30'. Various cooking functions are labeled around the display. Surrounding the cooker are bowls of food, including black beans, a stew, and two small burgers.



Image Description: A close-up shot of the top of the cooker's lid, focusing on the steam release valve. The valve is a small, white, cylindrical component with perforations, designed to safely release steam.



Image Description: A detailed view inside the removable inner pot, highlighting the embossed measurement markings. These markings indicate fill levels in both cups (2 to 12) and fractions of the total capacity, along with a 'FULL' line.

3. Setup and First Use

3. Setup and First Use

3.1 Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective films or stickers from the appliance.
3. Retain packaging for future storage or transport.

3.2 Initial Cleaning

1. Wash the inner pot, lid (including the sealing gasket and valves), measuring cup, and serving spoon with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main cooker unit with a damp cloth. Never immerse the main unit in water.

3.3 Placement

- Place the cooker on a stable, level, and heat-resistant surface.
- Ensure there is adequate space around the cooker, especially above the steam release valve, to allow steam to escape safely. Avoid placing it directly under cabinets.
- Keep away from heat sources and flammable materials.

3.4 Assembly

1. Place the clean inner pot into the main cooker unit. Ensure it sits correctly and is not tilted.
2. Attach the condensation collector to the back of the cooker.
3. Connect the power cord to the cooker's power inlet and then to a grounded electrical outlet.



Image Description: A hand is shown attaching the small, clear plastic condensation collector to its designated slot on the side of the white pressure cooker. This component collects excess moisture during cooking.

4. Operating Instructions

4. Operating Instructions

4.1 Basic Operation

1. **Add Ingredients:** Place desired food and liquid into the inner pot. Do not exceed the MAX fill line.
2. **Secure Lid:** Place the lid on the cooker, aligning the arrow on the lid with the arrow on the cooker body. Rotate the lid clockwise until it locks into place.
3. **Set Steam Release Valve:** Ensure the steam release valve is in the 'Sealing' position for pressure cooking.

4.2 Control Panel and Functions

The control panel features a digital display and various touch buttons for selecting cooking programs and settings.



Image Description: A hand with a light-colored sleeve is shown pressing the central rotary knob on the control panel of the white pressure cooker. The digital display shows '02:30' and various function labels are visible around it.

4.3 Preset Cooking Programs

Your CREATE PRESSURE COOKER STUDIO comes with 15 pre-programmed functions:

- Fast Cook
- Good Cook (Buen Cocinero)
- Grain Rice
- Soups
- Purees
- Baby Food
- Beef/Lamb
- Chicken/Duck
- Meat
- Stewed Ribs
- Tendon
- Waterless Stew (Guiso sin agua)
- Keep Warm
- Timer
- Programmable (Delay Start)

To select a program, use the control knob to navigate through the options on the display and press to confirm. The cooker will automatically adjust pressure and cooking time for the selected program.

4.4 Adjusting Cooking Time

After selecting a preset program, you may be able to adjust the cooking time manually using the 'Cooking Time' button or by rotating the central knob. Refer to the display for available adjustments.

4.5 Delay Start / Timer Function

The 'Delay Start' or 'Timer' function allows you to program the cooker to start cooking at a later time, up to 24 hours in advance. Select your desired cooking program, then activate the delay start function and set the desired delay time.

4.6 Pressure Release

Once cooking is complete, the cooker will beep. There are two methods for releasing pressure:

- **Natural Release:** Allow the cooker to cool down naturally. The pressure will gradually decrease, and the float valve will drop. This method is ideal for foods that benefit from continued cooking or are prone to foaming.
- **Quick Release:** Carefully turn the steam release valve to the 'Venting' position. Steam will rapidly escape. Keep hands and face away from the steam. Only use quick release for foods that cook quickly or when specified by a recipe.

Do not open the lid until the float valve has dropped completely, indicating all pressure has been released.



Image Description: The white pressure cooker is shown with its lid removed, revealing the inner pot filled with shredded, cooked chicken. Next to it, on the table, are a bowl of stew and two small burgers, suggesting a meal preparation scenario.

5. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

5.1 Before Cleaning

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

5.2 Inner Pot

- The ceramic non-stick inner pot is easy to clean. Wash with warm, soapy water and a non-abrasive sponge.
- Do not use harsh chemicals, abrasive cleaners, or metal scouring pads, as these can damage the non-stick coating.
- The inner pot is **not dishwasher safe**.

5.3 Lid Assembly

- Remove the sealing gasket from the lid and wash it with warm, soapy water. Ensure it is clean and free of food debris.
- Clean the steam release valve and float valve, ensuring they are free of any blockages.
- Wipe the lid with a damp cloth. Ensure all parts are dry before reassembling.

5.4 Main Cooker Unit

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

5.5 Condensation Collector

- Empty and clean the condensation collector after each use. Wash with warm, soapy water and rinse thoroughly.

6. Troubleshooting

If you encounter any issues with your CREATE PRESSURE COOKER STUDIO, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker does not turn on	Not plugged in; power outlet issue; power cord not properly connected.	Check power cord connection; try a different outlet; ensure the cooker is properly plugged in.
Pressure not building / Steam leaking from lid	Lid not properly sealed; sealing gasket dirty or damaged; steam release valve in 'Venting' position; food debris on rim.	Ensure lid is locked correctly; check and clean/replace sealing gasket; set steam release valve to 'Sealing'; clean inner pot rim.
Food undercooked	Insufficient cooking time; not enough liquid; pressure not reached.	Increase cooking time; ensure minimum liquid requirements are met; check for proper pressure build-up.

Problem	Possible Cause	Solution
Food overcooked	Excessive cooking time.	Reduce cooking time for similar recipes in the future.
Error code on display	Specific internal issue.	Unplug the cooker, wait a few minutes, then plug it back in. If the error persists, contact customer support.

If the problem persists after trying these solutions, please contact CREATE customer support.

7. Specifications

Technical details for your CREATE PRESSURE COOKER STUDIO.

Feature	Specification
Brand	CREATE
Model Name	PRESSURE COOKER STUDIO
Model Number	207031_565564
Capacity	6 Liters
Material	Ceramic (Inner Pot)
Power (Wattage)	1200 Watts
Voltage	240 Volts
Control Method	Touch / Push Button
Dimensions (DxWxH)	30.5 x 30.3 x 23.8 cm
Dishwasher Safe	No
Included Components	Measuring cup (160ml), Spoon

8. Warranty and Support

Your CREATE PRESSURE COOKER STUDIO is covered by a manufacturer's warranty. Please refer to the warranty card included with your product or visit the CREATE official website for specific terms and conditions.

For customer support, product registration, or to view other CREATE products, please visit the official CREATE store:

Visit CREATE Store on Amazon

For further assistance, you may also consult the comprehensive PDF user manual:Download PDF Manual

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

Open the live page

https://manuals.plus/asin/B0FFTFBBQW

More documents and user manuals: **https://manuals.plus/**