Fullwill YLD60-100R

Fullwill Dual-Pot Electric Pressure Cooker 6+5QT (Model YLD60-100R) User Manual

Model: YLD60-100R | Brand: Fullwill

1. Introduction

The Fullwill Dual-Pot Electric Pressure Cooker is a versatile 12-in-1 multi-cooker designed to simplify your cooking experience. This appliance combines the functions of a pressure cooker, slow cooker, rice cooker, steamer, sauté pan, yogurt maker, and more, offering efficient and convenient meal preparation. It features two interchangeable inner pots: a 6-quart premium 304 stainless steel pot and a 5-quart ceramic nonstick pot, catering to various cooking needs.



The Fullwill Dual-Pot Electric Pressure Cooker, showcasing its sleek design and dual pot functionality.

2. Safety Information

Always prioritize safety when operating the electric pressure cooker. Read all instructions before use.

- Ensure the lid is properly locked before starting any pressure cooking program. The arrow on the lid should align with the locked icon on the base.
- Never force the lid open while the cooker is pressurized. Wait for the float valve to drop completely before attempting to open.
- Keep hands and face clear of the steam release valve when venting steam.
- Do not fill the inner pot above the MAX line for solids or the 2/3 line for liquids, and never above the 1/2 line for foods that expand (e.g., rice, beans).
- Use only the original Fullwill inner pots and lid.
- The appliance features automatic lid locking and overheat protection for enhanced safety.



Overview of the built-in safety features, including the steam release valve and safety float.

3. Product Components

Your Fullwill Dual-Pot Electric Pressure Cooker package includes the following items:

- Electric Pressure Cooker Base
- 6-Quart 304 Stainless Steel Inner Pot
- 5-Quart Ceramic Nonstick Inner Pot
- User Manual
- Recipe Book
- Measuring Cup
- Rice Scoop
- Cooking Stand (Steamer Rack)
- Power Cord



All accessories included with your Fullwill Electric Pressure Cooker.



The two distinct inner pots: 6qt stainless steel and 5qt ceramic nonstick.

4. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash both inner pots, the lid, and all accessories with warm, soapy water before first use. Rinse thoroughly and dry.
3. **Place Inner Pot:** Insert your chosen inner pot (stainless steel or ceramic) into the cooker base. Ensure it sits flat and securely.
4. **Close Lid:** Place the lid on the cooker base. Turn the lid clockwise until the arrow on the lid aligns with the locked icon on the cooker base. This ensures the lid is properly sealed for pressure cooking.
5. **Connect Power:** Plug the power cord into the cooker and then into a grounded electrical outlet.



Visual guide for initial setup and operation steps.

5. Operating Instructions

The Fullwill Electric Pressure Cooker offers 12 preset cooking functions for various dishes. The control panel is intuitive with clear buttons for each function.

General Operation:

1. **Add Ingredients:** Place your ingredients into the appropriate inner pot.
2. **Close and Lock Lid:** Securely close and lock the lid as described in the Setup section.
3. **Select Preset:** Choose your desired cooking program (e.g., Pressure Cook, Rice Grain, Soup, Meat Stew) by pressing the corresponding button.
4. **Adjust Time (Optional):** Use the '+' and '-' buttons to adjust the cooking time if needed.
5. **Start Cooking:** Press the 'Start' button to begin the cooking cycle. The cooker will preheat, then begin cooking.
6. **Steam Release:** Once cooking is complete, the cooker will automatically switch to 'Keep Warm'. Carefully switch the vent from 'Seal' to 'Vent' to release pressure. Ensure hands and face are clear of the steam.

Using Dual Pots:

- **Stainless Steel Pot (6qt):** Ideal for savory dishes like meat stews, soups, and porridge, where rapid heating and durability are beneficial.
- **Ceramic Nonstick Pot (5qt):** Recommended for delicate foods like rice, oats, yogurt, and cakes, preventing sticking and ensuring even cooking.



Control panel with 12 smart presets for diverse cooking.

Your browser does not support the video tag.

Video demonstrating how to cook rice perfectly using the Fullwill Electric Pressure Cooker.

Your browser does not support the video tag.

Video showcasing the Fullwill Electric Pressure Cooker with its two pots and various features.

6. Maintenance and Cleaning

Proper maintenance ensures the longevity and optimal performance of your pressure cooker.

- **Inner Pots:** Both the stainless steel and ceramic inner pots are dishwasher safe for easy cleaning.
- **Lid:** The lid is also dishwasher safe. For manual cleaning, wash with warm, soapy water and ensure all components, especially the sealing ring and valves, are free of food debris.
- **Cooker Base:** Wipe the exterior of the cooker base with a damp cloth. Never immerse the base in water.
- **Steam Release Valve:** Regularly check the steam release valve and float valve for any blockages.



Both inner pots and the lid are dishwasher safe for convenient cleanup.

7. Troubleshooting

If you encounter any issues with your Fullwill Electric Pressure Cooker, refer to the following common troubleshooting tips:

- **Cooker Not Powering On:** Ensure the power cord is securely plugged into both the cooker and a functional electrical outlet. Check if the outlet is receiving power.
- **Lid Not Sealing/Pressure Not Building:** Verify that the sealing ring is correctly installed in the lid and is not damaged. Ensure the lid is properly closed and locked, and the steam release valve is set to 'Seal'.
- **Food Not Cooking Evenly:** Ensure the correct amount of liquid is used for pressure cooking. For steaming, ensure the cooking stand is used to elevate food above the liquid.
- **Error Codes:** If an error code appears on the display, consult the detailed troubleshooting section in the included User Manual for specific instructions.

For further assistance, please contact Fullwill customer support.

8. Specifications

Brand	Fullwill
Model Number	YLD60-100R
Capacity	6 Quarts (main pot), 5 Quarts (ceramic pot)
Material	Stainless Steel (exterior and one inner pot), Ceramic (nonstick inner pot)
Product Dimensions	12"D x 12"W x 13"H
Wattage	1000 watts
Voltage	120 Volts
Item Weight	12 Pounds
Control Method	Touch
Special Features	Automatic Shut-Off, Dishwasher Safe (pots & lid), Keep Warm Setting, Locking Lid, Programmable
UPC	850066761137

9. Warranty and Support

The Fullwill Dual-Pot Electric Pressure Cooker is professionally tested for reliability and certified by UL & FCC, ensuring peace of mind. For any product inquiries, technical support, or warranty claims, please refer to the contact information provided in your included User Manual or visit the official Fullwill website.

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.

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Email

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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

Answered questions about this manual

How do I save my settings or data privately on the Fullwill YLD60-100R Electric Pressure Cooker so they are not shared?

Based on the manual for the Fullwill Dual-Pot Electric Pressure Cooker (Model YLD60-100R), this appliance is a standalone kitchen device and does not feature Wi-Fi, Bluetooth, or smart connectivity. Because it is not connected...

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