

Goldair GEPC-600

Goldair 6L Electric Digital Pressure Cooker User Manual

Model: GEPC-600

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation of your Goldair 6L Electric Digital Pressure Cooker, model GEPC-600. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed to simplify your cooking process with its multi-functional capabilities and advanced safety features.

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. These include:

- Read all instructions before operating the appliance.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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 has been 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.
- Always check the pressure release valve and float valve for clogging before use.
- Do not use this pressure cooker for deep frying with oil.

PRODUCT OVERVIEW

Components

- **Main Unit:** Houses the heating element and control panel.
- **Inner Pot:** Removable stainless steel pot for cooking.
- **Lid:** With sealing ring, pressure release valve, and float valve.
- **Measuring Cup:** For precise ingredient measurement.
- **Rice Scoop:** For serving cooked rice.
- **Power Cord:** Detachable power supply.

Control Panel



Image: Front view of the Goldair 6L Electric Digital Pressure Cooker, highlighting the digital control panel. The panel features various preset cooking functions and control buttons.

The digital control panel allows for easy selection of cooking programs and adjustments. It features a central display and buttons for various functions:

- **Preset Functions:** Soup, Meat, Chicken, Cake, Sauté, Beans, Rice, Steam, Porridge, Pizza, Fish, Yogurt, Ribs. These buttons initiate pre-programmed cooking cycles.

- **+/- Buttons:** Used to adjust cooking time or temperature for certain programs.
- **Timer:** Allows for delayed start or manual time setting.
- **Warm/Cancel:** Keeps food warm after cooking or cancels the current program.
- **Display Screen:** Shows cooking time, pressure level, and other relevant information.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the inner pot, sealing ring, and lid components (pressure release valve, float valve) with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Assemble:** Ensure the sealing ring is properly seated inside the lid. Place the inner pot into the main unit.
4. **Placement:** Place the pressure cooker on a stable, level surface away from heat sources and flammable materials. Ensure adequate ventilation.
5. **Initial Test Run (Water Test):**
 - Add 3 cups of water to the inner pot.
 - Close the lid, ensuring it is locked securely. Turn the pressure release valve to the "Sealing" position.
 - Plug in the power cord. Select the "Steam" function and set the time to 5 minutes.
 - Once the cycle completes, allow the pressure to release naturally or use the quick release method (carefully turn the pressure release valve to "Venting").
 - This test familiarizes you with the cooker's operation and ensures all parts are functioning correctly.

OPERATING INSTRUCTIONS

Basic Operation

1. **Prepare Ingredients:** Place desired ingredients and liquid into the inner pot. Do not exceed the MAX fill line (2/3 full for most foods, 1/2 full for expanding foods).
2. **Close Lid:** Place the lid on the cooker, align the arrow on the lid with the arrow on the base, and turn clockwise until it locks.
3. **Set Valve:** Ensure the pressure release valve is in the "Sealing" position.
4. **Select Program:** Plug in the cooker. Choose a preset function (e.g., "Meat", "Rice") or use the "Timer" button for manual settings.
5. **Adjust Settings (if needed):** Use the "+" and "-" buttons to modify cooking time or pressure level if the selected program allows.
6. **Start Cooking:** The cooker will automatically begin the preheating process, then build pressure, and finally start the countdown.
7. **Pressure Release:** Once cooking is complete, the cooker will beep. You can choose between:
 - **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop when pressure is released.
 - **Quick Release:** Carefully turn the pressure release valve to the "Venting" position. Steam will rapidly escape. Keep hands and face away from the steam. Only use for foods that do not foam.
8. **Open Lid:** Once the float valve has dropped, indicating all pressure is released, turn the lid counter-clockwise and lift it away from you to avoid residual steam.

Preset Programs Overview

The Goldair GEPC-600 offers 14 preset functions for common dishes. Refer to the recipe book for specific cooking times and ingredient ratios.

- **Soup:** Ideal for various soups and broths.
- **Meat:** Suitable for beef, pork, and other tougher cuts of meat.
- **Chicken:** Optimized for cooking poultry.
- **Cake:** For baking cakes and desserts.
- **Sauté:** Allows browning ingredients before pressure cooking.
- **Beans:** Specifically designed for cooking various types of beans and legumes.
- **Rice:** For perfect rice every time.
- **Steam:** For steaming vegetables, fish, and other delicate foods.
- **Porridge:** For creamy porridges and oatmeal.
- **Pizza:** A specialized setting for pizza.
- **Fish:** Gentle cooking for fish and seafood.
- **Yogurt:** For making homemade yogurt.
- **Ribs:** For tender, fall-off-the-bone ribs.
- **Timer:** For manual time setting and delayed start.
- **Warm/Cancel:** Automatically keeps food warm after cooking or stops the current program.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and safe operation of your pressure cooker.

1. **Unplug:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Inner Pot:** The stainless steel inner pot is dishwasher safe or can be washed by hand with warm, soapy water. Avoid abrasive cleaners.
3. **Lid:** Remove the sealing ring and wash it, along with the lid, in warm, soapy water. Inspect the sealing ring for cracks or damage and replace if necessary. Clean the pressure release valve and float valve to ensure they are free of food debris.
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.
5. **Storage:** Ensure all parts are completely dry before storing. Store the lid upside down on the inner pot to prevent the sealing ring from compressing permanently.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed; Sealing ring not installed correctly or damaged; Pressure release valve in "Venting" position; Not enough liquid.	Ensure lid is locked; Check and adjust sealing ring; Turn valve to "Sealing"; Add minimum required liquid.
Steam leaking from lid.	Sealing ring dirty or damaged; Food debris on rim; Lid not closed properly.	Clean or replace sealing ring; Clean lid and inner pot rim; Re-close lid securely.
Food is undercooked.	Insufficient cooking time; Not enough liquid; Pressure not reached.	Increase cooking time; Ensure adequate liquid; Verify pressure is building.

Problem	Possible Cause	Solution
Error code on display.	Specific internal issue.	Refer to the full troubleshooting guide in the manufacturer's manual or contact customer support. Unplug and replug the unit.

SPECIFICATIONS

- **Model:** GEPC-600
- **Capacity:** 6 Litres
- **Power:** 1000W, 230V, 50Hz
- **Material:** Stainless Steel (inner pot & accessories)
- **Color:** Black and grey
- **Functions:** 14 preset programs
- **Safety:** 7 protection systems
- **Product Dimensions:** 40D x 42W x 40H centimetres

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Goldair website or contact their customer service department. Details regarding specific warranty periods and terms are typically provided with your purchase documentation or on the manufacturer's website.

Please retain your proof of purchase for any warranty claims.