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› Sweetcrispy 16-in-1 Electric Pressure Cooker 8QT User Manual, Model M-80F6

Sweetcrispy M-80F6

Sweetcrispy 16-in-1 Electric Pressure Cooker 8QT User Manual

Model: M-80F6

1. INTRODUCTION

Thank you for choosing the Sweetcrispy 16-in-1 Electric Pressure Cooker. This versatile appliance combines the functions of a pressure cooker, slow cooker, rice cooker, and steamer, offering 12 preset programs for a wide range of cooking needs. This manual provides essential information for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance and longevity of your appliance.

8QT Family Size



Image: The Sweetcrispy 8QT Electric Pressure Cooker on a dining table, surrounded by a family enjoying various dishes, illustrating its capacity for family-sized meals.

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance to prevent injury or damage. Keep this manual for future reference.

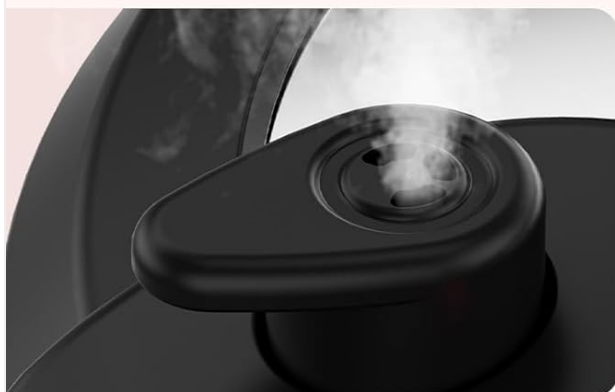
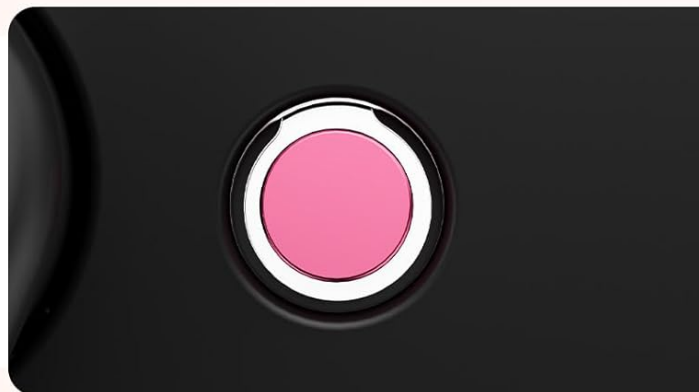
- Always ensure the lid is properly closed and locked before operating under pressure.
- Do not fill the inner pot above the MAX fill line to avoid overfilling and potential pressure issues.
- Exercise extreme caution when releasing pressure. Keep hands and face away from the steam release valve.
- Do not immerse the main unit in water or other liquids. Clean with a damp cloth only.
- 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.
- Regularly inspect the sealing ring and float valve for any damage or wear. Replace if necessary.

- Ensure the condensation collector is properly installed before use.

Built in Safety Features

Float Valve

Locks the Lid Under Pressure for Safe Cooking



Steam Release Valve

Releasing Excess Steam for Safe Cooking Pressure

Condensation Collector

Gathers Moisture from the Inner Lid, Seal, and Pressure Release



Image: A visual representation of the pressure cooker's built-in safety features, including the float valve, steam release valve, and condensation collector, with descriptions of their functions.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Sweetcrispy Electric Pressure Cooker.

PACKAGE INCLUDED



Image: An exploded view of the Sweetcrispy Electric Pressure Cooker showing all included components: the main pressure cooker unit, inner pot, condensation collector, measuring cup, rice spoon, recipe book, and user manual.

Key Components:

- **Main Unit:** Houses the heating element and control panel.
- **Inner Pot:** Ceramic-lined, non-stick cooking pot.
- **Lid:** Features a sealing ring, float valve, and steam release valve.
- **Condensation Collector:** Gathers excess moisture.
- **Measuring Cup & Rice Spoon:** For convenient food preparation.



Image: Detailed views of the ceramic inner pot, condensation collector, and the heavy-duty steel lid, highlighting their design and materials.

4. SETUP AND FIRST USE

Unpacking:

1. Remove all packaging materials from the pressure cooker and its accessories.
2. Inspect the appliance for any damage. Do not use if damaged.

Cleaning Before First Use:

1. Wash the inner pot, sealing ring, and condensation collector 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.

Assembly:

1. Place the inner pot into the main unit. Ensure it sits flat and securely.
2. Install the condensation collector on the back of the main unit.
3. Ensure the sealing ring is correctly seated inside the lid.
4. Place the lid on the main unit, aligning the arrow on the lid with the arrow on the base, then twist clockwise until it locks into place.

5. OPERATING INSTRUCTIONS

Basic Operation:

1. Add ingredients to the inner pot. Do not exceed the MAX fill line.
2. Secure the lid and ensure the steam release valve is in the "Sealing" position for pressure cooking.
3. Plug the power cord into a grounded electrical outlet. The display will show "OFF".

Using Preset Functions (12 One-Touch Menus):

The Sweetcrispy pressure cooker features 12 preset programs for common dishes. These programs automatically adjust cooking time and pressure.

12 One-Touch Menus

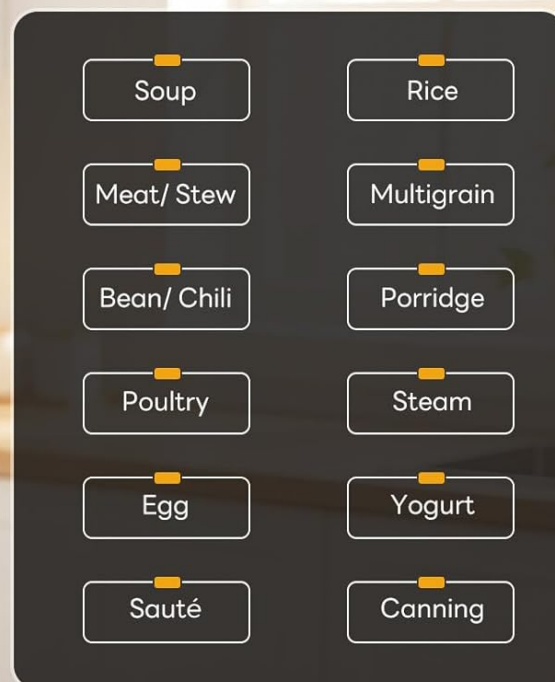


Image: The control panel displaying the 12 one-touch menu options, including Soup, Rice, Meat/Stew, Multigrain, Bean/Chili, Porridge, Poultry, Steam, Egg, Yogurt, Sauté, and Canning.

1. Press the desired preset button (e.g., "Rice", "Soup", "Poultry"). The display will show the default cooking time.
2. You can adjust the cooking time using the "+" and "-" buttons if needed.
3. The cooker will automatically begin preheating, then pressure cooking.
4. Once cooking is complete, the cooker will beep and switch to "Keep Warm" mode.

Delay Start Function:

The 24-hour delay start function allows you to program the cooker to start at a later time.

24 Hour Preset Cook



Image: A visual demonstration of the 24-hour preset cook feature, depicting the convenience of preparing ingredients in the evening for a hot meal the next morning.

1. After selecting a cooking program and adjusting the time, press the "Delay Start" button.
2. Use the "+" and "-" buttons to set the desired delay time (up to 24 hours).
3. The cooker will start automatically after the set delay time.

Pressure Release:

After pressure cooking, there are two methods for releasing pressure:

- **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foods that expand during cooking (e.g., grains, beans) or large cuts of meat. The float valve will drop when pressure is fully released.
- **Quick Release:** Carefully turn the steam release valve to the "Venting" position. Steam will rapidly escape. Use caution to avoid burns. This method is suitable for delicate foods like vegetables or seafood.

Official Product Videos:

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Video: An overview of the Sweetcrispy 16-in-1 Electric Pressure Cooker, demonstrating its features and ease of use. This video highlights the versatility of the 6QT model, which shares similar operational principles with the 8QT model.

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Video: A brief demonstration of the Sweetcrispy 16-in-1 Electric Pressure Cooker 8QT, showcasing its design and basic functionality. This short clip provides a quick visual introduction to the product.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance ensure the longevity and safe operation of your pressure cooker.



Image: A diagram illustrating the ceramic-lined inner pot, designed for healthier meals and easy cleaning, with a silicone-coated outer layer.

Cleaning the Inner Pot:

- The ceramic inner pot is non-stick and can be washed by hand with warm, soapy water or placed in the dishwasher.

- Avoid using abrasive cleaners or scouring pads that could damage the non-stick coating.

Cleaning the Lid and Sealing Ring:

- The lid and sealing ring are dishwasher safe.
- Remove the sealing ring from the lid for thorough cleaning. Ensure it is properly reinstalled before next use.
- Clean the steam release valve and float valve regularly to prevent blockages.

Cleaning the Exterior:

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

Storage:

Ensure all parts are clean and dry before storing the appliance. Store in a cool, dry place.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly sealed, steam release valve in "Venting" position, sealing ring damaged or missing, insufficient liquid.	Ensure lid is locked, turn valve to "Sealing", check/reinstall/replace sealing ring, add more liquid.
Steam leaking from lid.	Sealing ring not properly seated or damaged, food debris on rim, lid not closed correctly.	Check and adjust sealing ring, clean lid and rim, ensure lid is locked.
Food not cooking properly.	Incorrect cooking time/pressure setting, insufficient liquid, power interruption.	Verify settings, ensure adequate liquid, check power connection.
Display shows error code.	Specific internal issue.	Refer to the specific error code in the full manual (if available) or contact customer support. Unplug and replug the unit.

8. SPECIFICATIONS

Brand	Sweetcrispy
Model Number	M-80F6
Capacity	8.46 Quarts (8QT)
Material	Stainless Steel (exterior), Ceramic (inner pot)
Color	Silver
Product Dimensions (D x W x H)	13.15"D x 14.57"W x 13.78"H

Wattage	1200 watts
Voltage	120 Volts
Item Weight	14.44 Pounds
Special Features	Dishwasher Safe (lid, sealing ring), Keep Warm Setting, Programmable
Included Components	Electric Pressure Cooker, Measuring Cup, Rice Scoop



Image: A comparison of the 8QT and 6QT Sweetcrispy Electric Pressure Cookers, highlighting their respective dimensions and capacities.

9. WARRANTY AND SUPPORT

Sweetcrispy products are manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your purchase or visit the official Sweetcrispy website. If you have any questions, require technical assistance, or need to report a defect, please contact Sweetcrispy customer support.

Customer Support: Please refer to your product packaging or the Sweetcrispy website for the most current contact information.

