




Geek Chef GT606-M08 6 Quart Pressure Cooker Instruction Manual

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6-Quart Pressure Cooker
Instruction Manual
MODEL NO.: GT606-M08
ITEM NO.: GP60D



Toll Free 1-844-801-8880

IMPORTANT Read the instructions carefully before operating the appliance and keep them for future reference.

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Safety Instructions

IMPORTANT SAFEGUARDS

When using pressure cookers, basic safety precautions should always be followed:

- Read all instructions before operation.
- Donot operate while unattended.

- Do not touch hot surfaces, Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- DONOT allow children to operate under any circumstance.
- Do not place the pressure cooker in a heated oven.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use pressure cooker for other than intended use.
- Never immerse product in water or other liquids.
- This appliance cooks under pressure. Improper use may result in scalding injury.
- Make certain unit is properly closed before operating. See "Operating Instructions".
- 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. Over-filling may increase the risk of clogging the vent pipe resulting in excessive pressure in unit. Failure to follow this procedure can result in injury to person(s) and / or damage to the unit.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
- When the normal operating pressure is reached, turn the heat down so all the liquid which creates the steam does not evaporate.
- Always check the pressure release devices for clogging before use.
- Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See Operating Instructions.
- Do not use this pressure cooker for pressure frying with oil.
- DONOT place the product near flammable materials or use in a humid environment,
- DONOT damage the Seal Belt and DO NOT replace it with anything other than the replacement belt designated for this unit.
- DO NOT tamper with the Steel Ring in the Lid (7) with any tools or external forces. If the Steel Ring is damaged, please stop using immediately and replace the Lid.
- Clean the Filter (19) regularly to keep the cooker clean.
- NEVER use additional weight on the Pressure Limiting Valve (4) or replace the Pressure Limiting Valve (4) with anything not intended for use with this unit.
- The surface of contact between the Inner Pot (8) and the Electronic Heater (16) should always be clean. DO NOT use the Inner Pot with other heating sources. DO NOT replace the Inner Pot with a container other than what is recommended by the manufacturer.
- Food should not be kept warm for more than 4 hours in order to maintain the freshness of the food. The pressure cooker should not be used for more than 6 hours continuously. Serious Injury and /or damage may occur if any safeguards are ignored.
- If steam releases around the Lid (7) during the cooking process, please unplug from the power supply immediately, let cool, remove contents and return the product to the manufacturer for exchange or repair. The Pressure Discharging Device has activated. This is a safeguard to alert the user that the Pressure Limiting Device is malfunctioning
- If there is any malfunction of the cooker during the cooking process, please stop using the device and return to the manufacturer for repair or exchange.

- Donot let cord hang over edge of table or counter, or touch hot surfaces.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate this appliance with a damaged cord or plug or after it malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment. DO NOT disassemble the product, or replace parts with parts not intended for this unit.
- 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.
- Donot use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Any other servicing should be performed by an authorized service representative.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

SAVE THESE INSTRUCTIONS (FOR HOUSEHOLD USE ONLY)

Safety Warning

There is a potential risk of fire, electric shock or injury to persons if the product is not used as instructed, Protection against electric shock is assured only if the main power cord is connected to a properly grounded 120 V | 60 Hz power receptacle.

- This product is to be used in DRY INDOOR environments only, and is NOT intended for commercial use.
- All parts and accessories for this appliance must be used properly according to the instructions. All parts and accessories must be the original provided from manufacturer.
- All other parts or accessories that are not intended for use with this appliance are strictly prohibited.
- The use of an extension cord, power adapter or other electric devices is highly not recommended.

Led Error Indicator

If the error code remains, contact the manufacturer for a replacement part.

Indicator code	Problems/Causes
E1	Open Circuit of the Sensor
E2	Short Circuit of the Sensor
E3	Overheating
E4	Signal Switch Malfunction

Note

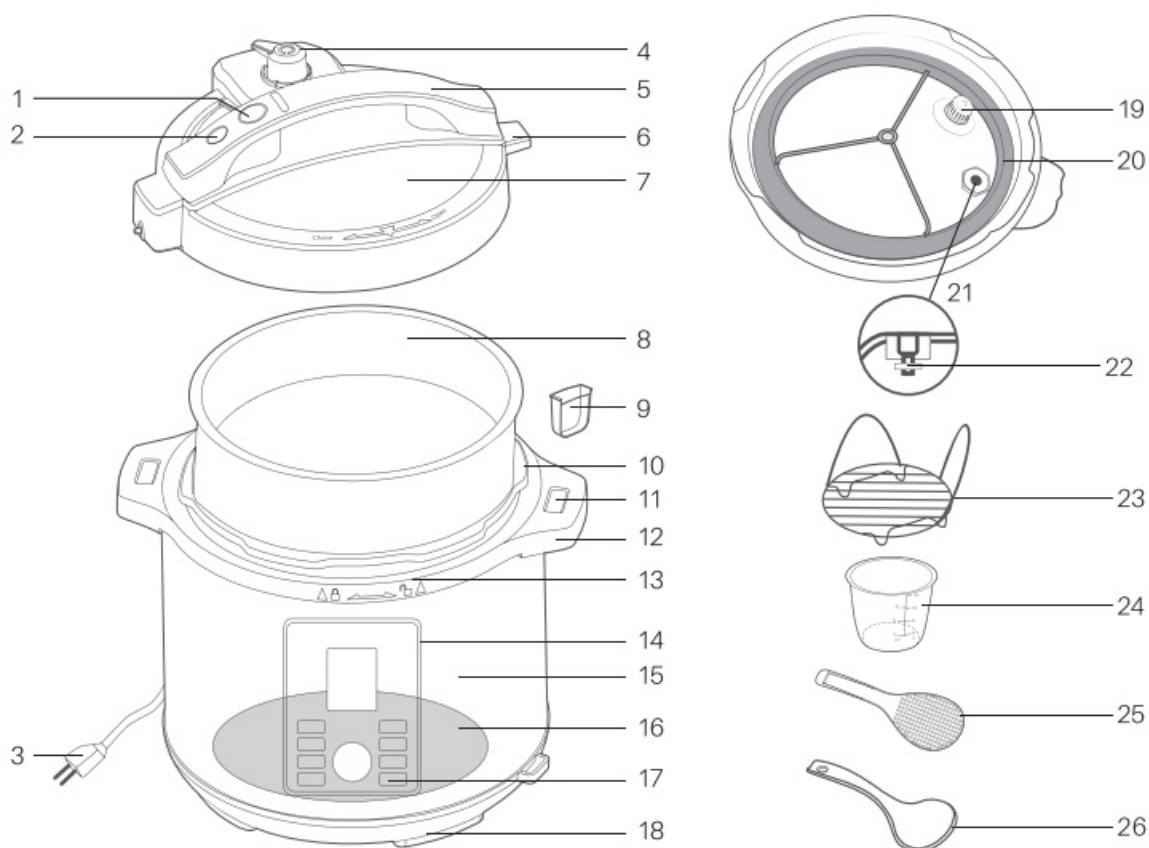
- When moving the unit, hold the pressure cooker by its handles,
- Keep out of reach of infants and young children.
- DONOT use any other lid.
- DONOT touch the lid or stainless steel surface while heating or cooking.

Specifications

Power Supply	AC 120 V/60 Hz
Rated Power	1000 W
Capacity	6 Quarts (6 Liters)
Pressurized Working Temperature	230° – 244°F (110° – 118°C)

Product Components

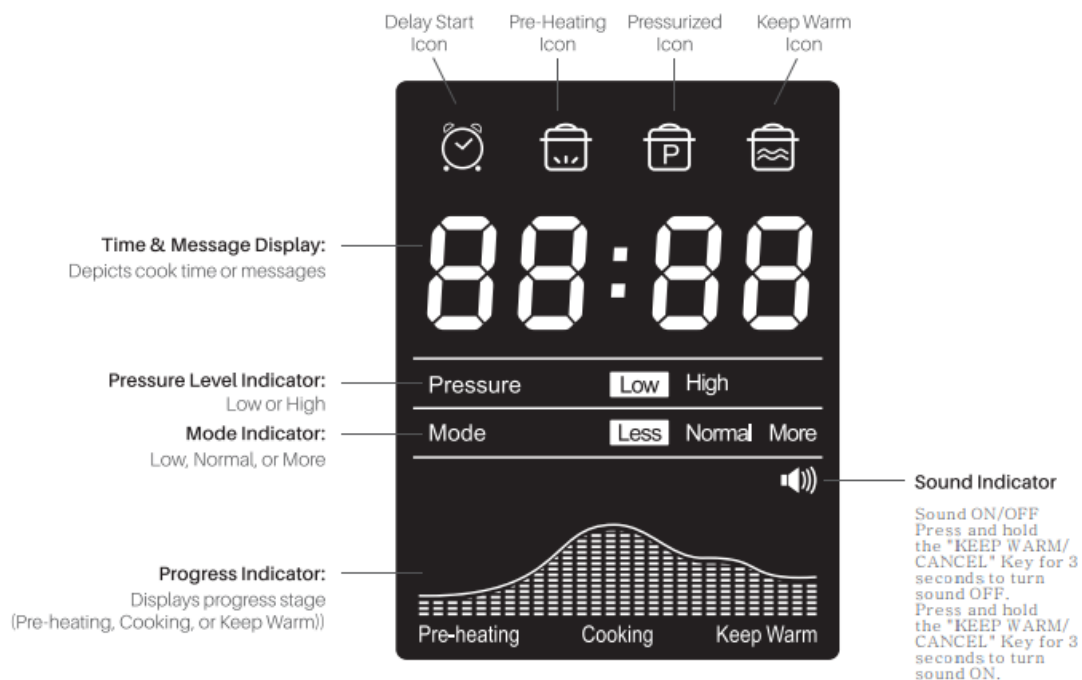
OVERVIEW



1. Lid Release Button	14. Control Panel
2. Float Valve (external view)	15. Main Body
3. RON& Cord	16. Heating Plate
4. Pressure Limiting Valve	17. Sensor
5. Handle	18. Bottom Ring
6. Tab for Lod Rest	19. Filter
7. Lid	20. Rubber gnat Ring
8. Inner Pot	21. Float Valve (internal view)
9. Condensation Cup	22. Seal Ring for Float Valve
10. Outer Pot	23. Stainless Steel Wire Rack
11. Lid Rest (lid latches onto either side handle”	24. Measunng cup
12. Main Body Handles	25. Rice Paddle
13. Upper Ring	26. Soup Spoon

Control Panel LCD Display

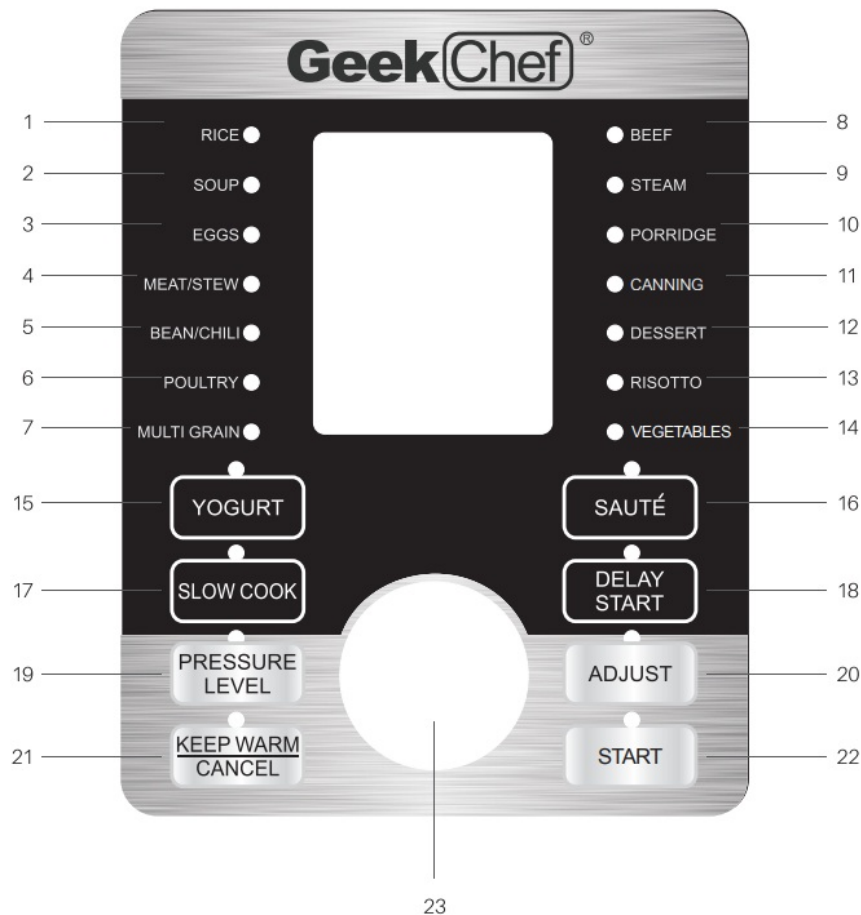
The LCD display uses icons, wuds, and numbers to depict time, pressure levels modes, cooking progress and messages.



LCD Display Messages

OFF	The Cooker Is plugged in, but still no programs are selected. Ready to use and to choose a program.
On	Your cooker is ready to use and it is preheating.
00:00	Timer indicating how much time is still left. used for Cook Time. Delay start or Keep Warm function.
Hot	Preheating Saute is over.
Yogt	Yogurt program is complete and ready for Pasteurizing.
boi L	Pasteurizing
Lid	Lid is not locked in place.

Control Panel



- 1-17, Cooking functions
- 18. Delay start function
- 19. Pressure level button
- 20. Adjust button
- 21. Keep warm/cancel
- 22. Start button
- 23. Central dial for program selection and systems settings adjustments

ABOUT YOUR PRESSURE COOKER

Pressure Cooker With Multiple Functions

- 1. Multiple functions for cooking, stewing, braising and simmering.
- 2. Cooking will be done automatically by selecting the different menu choices on the unit.

Rapid Cooking; Time & Power Saving

By using high pressure and high temperature, food will be cooked much more rapidly. This will reduce the cooking time and consumption of power.

For example:

when cooking rice, this pressure cooker will save up to 20% of the electricity and up to 15% of the time when compared to a conventional rice cooker. When cooking stew, soups or braising meats, this cooker will save more than 40% of time and more than 45% of power as compared to a conventional slow cooker. Cooking can also be done at high altitudes.

Preserves Nutrients & Promotes Healthy Eating

Airtight cooking methods preserve nutrients and original flavor of food.

Short Cord Purpose

NOTE:

A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Longer power-supply cords or extension cords are available and may be used if care is exercised in their use. If an extension cord is used:

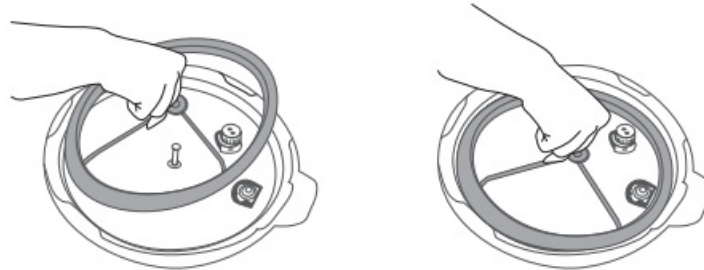
- 1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the

product;

2. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

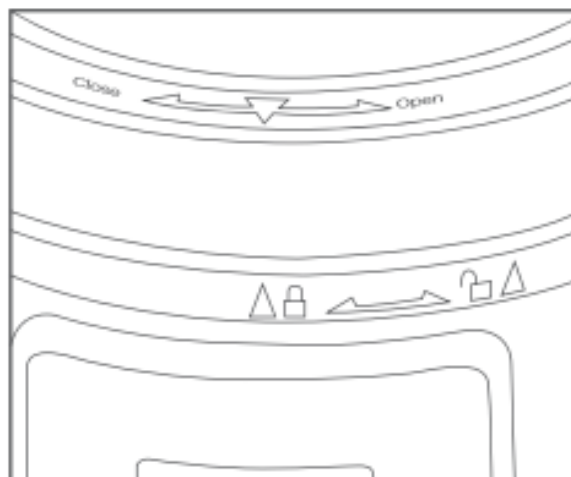
Rubber Seal Ring Assembly

Always ensure the Rubber Seal Ring is securely fitted onto the metal Y-shaped ring in the interior of the Lid. Make sure the crease in the Rubber Seal Ring meets with the outside of the Y- Ring all the way around. Then place the Y-Ring and Rubber Seal Ring back into the Lid making sure the hole in the center of the Y-Ring's cross-section is lined up with the metal pin in the center of the Lid. Press down firmly until the Y-Ring is secured onto the Lid.



Pressure Cooker Lid Markings

Please note the "OPEN" and "CLOSE" markings on the rim of the pressure cooker body and the* ▼ "on the rim of the Lid. To properly close and secure the pressure cooker Lid, always line up the 🔒, ▼" marking on the Upper Ring and the" ▼ "on the rim of the Lid.



Condensation Cup Assembly

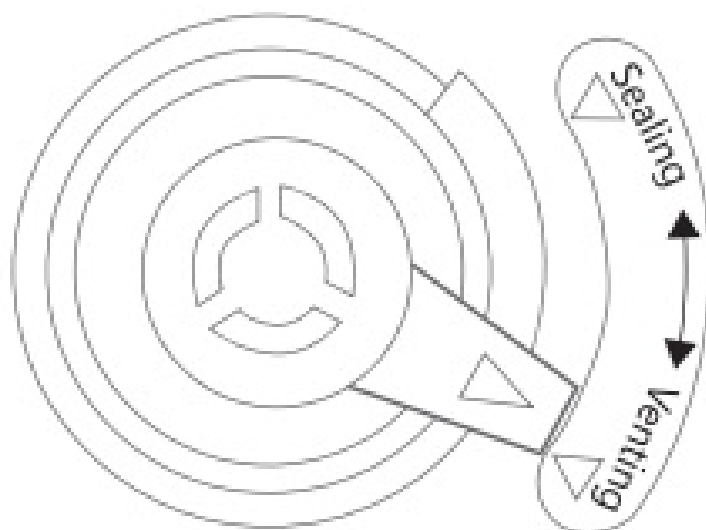
The Condensation Cup is the clear plastic piece that snaps into the back side of the pressure cooker as shown right picture.

Place condensation cup in rear of the unit until it locks into place; it is part 12 in the diagram on page 6.



Pressure Limiting Valve Warning

WARNING: Avoid serious injury. Always use tongs or a long kitchen tool to set the valve to Venting.



CAUTION HOT STEAM: Keep hands and face away from the pressure limiting valve when rotating to venting.

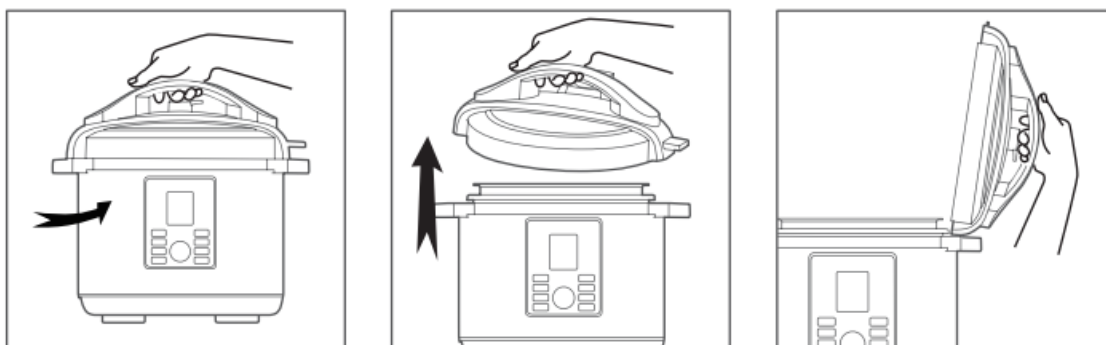
BEFORE FIRST USE

1. Remove packaging materials such as cardboard, plastics or Styrofoam and discard appropriately.
2. Clean all the parts by wiping with a soft damp cloth or sponge and dry thoroughly.
3. Thoroughly clean the cooking pot in the dishwasher or with warm soapy water. Rinse, towel or air-dry, and place in the pressure cooker.

Lid Assembly

1. How to open the lid:

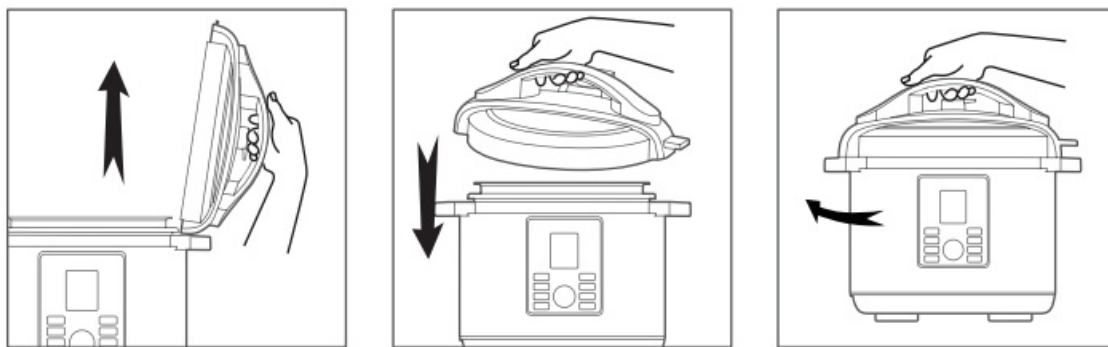
Hold the handle firmly while pushing down on the red lid release button, turn the lid counter-clockwise until it loosens and lift vertically, the lid can stand on the Lid Rest.



Note: For new units, the seal of the Lid may be slightly stronger than normal and may be slightly difficult to unlock. Once the Lid has been opened and closed several times, it will loosen up.

2. How to close the lid:

Observe the Rubber Seal Ring inside the Lid and ensure that it is fitted onto the lid all the way around.



Caution:

- If the rubber seal ring is damaged, do not use the pressure cooker. Contact Customer Service to repair or replace.
- To lock Lid in place, remove any food residue from rim of Upper Ring of cooking pot to ensure a proper seal. Take the Lid off the Lid Rest, hold the Handle and close it downwards at the Opened Lid position. Turn clockwise until you reach the Closed Lid position. (A clamping sound can be heard).
- To ensure you are properly closing the lid, line up the OPEN and CLOSE markings on the Lid and Main Body.

Water Test

For the first use, to ensure correct assembly of the Rubber Seal Ring, it is recommended to read the following instructions and fill the Inner Pot with water to the 2/3 line and program to pressure cook for 30 minutes. Once completed, pour out the water. Rinse and towel dry the inner Pot. The pressure cooker is now ready for use.

Lid Safety Lock System

Note: This unit has a built-in safety feature that prevents all functions from activating if the Lid is not properly locked / secured into place.

A cooking function cannot be selected if the Lid is not properly locked/secured into place. The display will show "Lid" and continuously beep until the Lid is properly closed.

You will not be able to select a cooking function.

This is to prevent the unit from cooking without the lid being properly secured. The Saute function will still work as this function does not use the Lid.

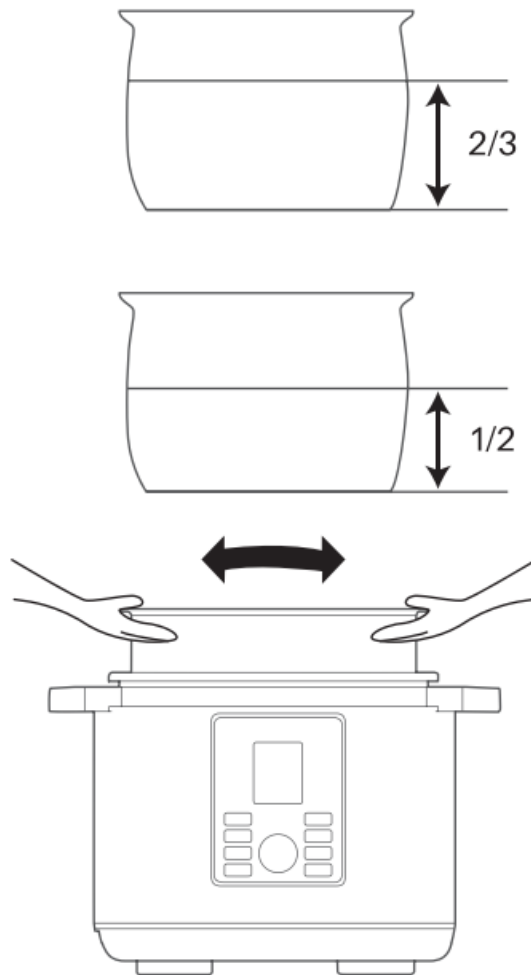
INSTRUCTIONS FOR USE

Cooking Pot Markings

Inside the removable cooking pot are two sets of markings. One side is marked "2/3 MAX PRESSURE COOK" which indicates the maximum fill line when cooking any food, other than rice in the pressure cooker. The other marking is CUP and is used when cooking rice. When pressure cooking rice, never fill the pressure cooker with water past the 6 cup marking.

1. Open lid, remove cooking pot from pressure cooker and add food and liquids.

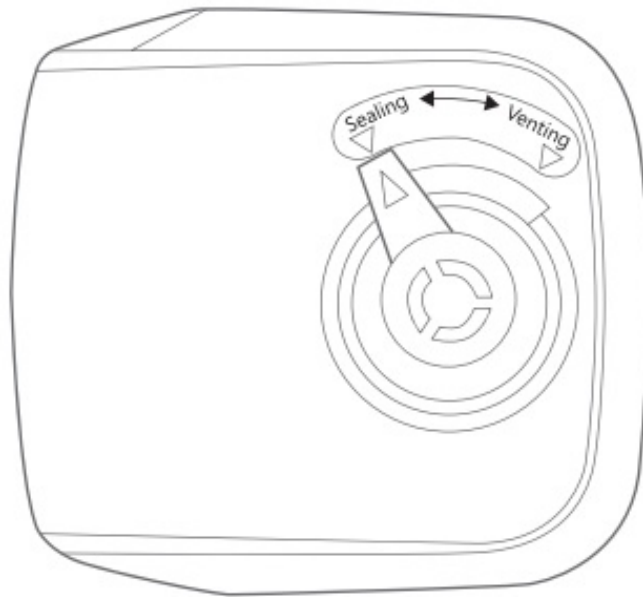
NOTE: The total volume of food and liquid must not exceed 2/3 of the capacity of the cooking pot. For foods such as dried vegetables and beans, of rice and grains, the total volume must not exceed 1/2 the capacity.



Overfilling may clog the pressure limit valve, which can cause excess pressure to develop. Always use at least 1/2 cup liquid when pressure cooking.

WARNING: To avoid a serious burn injury when cooking foods other than rice, never exceed the 2/3 mark of the combined volume of liquids and solids.

2. Be certain the inner receptacle, where the heating plate is located, is clean and dry before inserting the Inner Pot into the pressure cooker and adjust the pot left and right to ensure optimal contact between the Inner Pot and the heating plate.
3. Close and "LOCK" the lid.
4. Adjust the Pressure Limiting Valve to the "Sealing" position, and ensure that the Float Valve sinks.
5. When adjusting the Pressure Limiting Valve to either the "Sealing" or the "Venting" positions, line up the marking on the Pressure Limiting Valve with the arrow on the Handle as shown in right figure.



6. Plug the power cord into the pressure cooker and then into the wall outlet. The LCD display will show "OFF".

OPERATING INSTRUCTIONS



- With the lid securely locked in place, unit on and the LCD displayed, select the button for the desired cooking function by reading the following instructions.
- There are 17 Menu functions programmed for your pressure cooker. They are Rice, Soup, Eggs, Meat / Stew, Bean /Chili, Poultry, Multigrain, Beef, Steam, Porridge, Pork / Ribs, Dessert, Risotto, Vegetables, Saute, Yogurt, Slow Cook.
- The default times is programmed for quick and easy cooking for small portions of food less than 3lbs. When cooking food that is more than 3lbs, use the Custom Manual function. Each of the default times is programmed to detect the weight of food being cooked and how much liquid is inside the pot during the cooking cycle.
- The unit will automatically build up the pressure, cook the food and go to Keep Warm when cooking is complete.

FUNCTIONS	DEFAULT COOK TIME	COOK TIME RANGE
Rice	12 Min	1-99 Min
Soup	15 Min	1-99 Min
Eggs	5 Min	1-99 Min
Meat / Stew	35 Min	1-99 Min
Bean / Chili	30 Min	1-99 Min
Poultry	15 Min	1-99 Min
Multigrain	40 Min	1-99 Min
Beef	35 Min	1-99 Min
Steam	15 Min	1-99 Min
Porridge	15 Min	1-99 Min
Dessert	40 Min	1-99 Min
Canning	15 Min	1-99 Min
Risotto	35 Min	1-99 Min
Vegetables	15 Min	1-99 Min
Saute	30 Min	NA
Yogurt	8 Hour	6-24 Hour
Slow Cook	6 Hour	0.5-9.5 Hour

Menu Select Functions

1. Select one of the MENU functions and press START
2. Follow the instructions under "AFTER SELECTING A MENU BUTTON"

After Selecting A Menu Button


1. Turn the Menu knob to select one of the preset functions. Then, select one mode among "less", "normal" and "more" via the Adjust button. The Default Cook Time will display for the selected setting.
For example:
if Rice is selected, the display will show 00 12. The cook time can be adjusted by rotating x the dial after you select menu function and press the dial once.
2. Once you press START, the LCD screen will display 00 XX, and the unit will begin heating.
3. As the unit heats up and pressure builds, the Float Valve will rise. The amount of liquid and other ingredients in the pressure cooker determines the length of time needed for full pressure to build – generally 5 to 40 minutes.
4. If you use the same Rice example, while the unit is building up pressure, the LCD display will show On. The Heating Icon  will illuminate. The LCD screen will not begin to countdown until the pressure has built up to capacity. Once it begins to pressure cook, the Pressurized Icon  will illuminate. The LCD display will show

P-12 and begin countdown.

5. The raised Float Valve indicates you are cooking under pressure. The lid is now locked and cannot be opened.

YOU SHOULD NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING.

Auto-Keep Warm Feature

When cooking has completed, the pressure cooker will beep and automatically go to keep Warm function except the Yogurt function. The Keep Warm indicator light and the Keep Warm icon  will illuminate and the display will show 00:00 and it shows how long the pressure cooker has kept warm. After 24 hours, the cooker will automatically switch to OFF.

NOTE:

It is not recommended that the Keep Warm setting be used for more than 4 hours. The quality and texture of food will begin to change after 1 hour on keep Warm. A bit of condensation in the upper ring during keep Warm is normal. To set the cooker to keep

Warm, press the Keep Warm button until the display shows 00:00.

To Reset Or Cancel

User can reset or cancel any function at any time by pressing the Keep Warm / Cancel button until it shows OFF.

Removing Lid After Pressure Cooking



When the pressure cooking cycle has completed, the unit will automatically switch to keep Warm. At this point, you may release pressure in either way – Natural Pressure Release or Quick Pressure Release.

1. Natural Release:

Following pressure cooking, allow the unit to remain on keep Warm.

The pressure will begin to drop – time for pressure to drop depends on the amount of liquid in the cooker and the length of time that pressure was maintained. Natural Release can take from 15 to 30 minutes.

During this time cooking continues so it is recommended for certain cuts of meats, soups, rice, and some desserts. When pressure has fully released, the Float Valve will drop and the lid will unlock to open. With a safety feature, the lid will not open unless all pressure is released. Do not force the lid open. If the lid feels tight, please allow additional time for Pressure to fully release before attempting to open the lid.

2. Quick Release (recommended for foods that should be Medium or Medium-Rare):

Following pressure cooking, the cooker will beep 3 times and go to keep Warm. Press the Cancel button. Using an oven mitt or long utensil, carefully turn the Pressure Limiting Valve to the “Venting” position to release pressure until the Float Valve sinks.

NOTE: You cannot adjust the Pressure Limiting Valve to the “Venting” position immediately after cooking, when using functions such as porridge or soup. It is IMPORTANT that the Float Valve sinks before any attempts are made to open the lid,

CAUTION HOT STEAM – RISK OF SCALDING: USE TONGS OR LONG UTENSIL TO TURN THE VALVE. KEEP HANDS AND FACE AWAY FROM PRESSURE LIMITING VALVE.

How To Use The Sauté Function

This setting allows cooking over high heat without the lid. Before Pressure Cooking, most recipes will benefit from the golden color, richer flavors and moist results gained from Sautéing.

To Sauté your meats or vegetables prior to pressure cooking:

1. Remove Lid from unit.
2. Add oil or butter as directed in your recipe and then place food into the Inner Pot.
3. Select the Sauté function. Press start button.
4. Stir or turn food as needed until desired color and consistency is reached.
5. Press the CANCEL button if you want to cancel the Sauté function before the timer finishes counting down.

Allow the unit to rest 2-3 minutes after canceling the Sauté function before beginning to pressure cook. If the unit will not begin pressure cooking, allow it to cool for a longer period after Sautéing before selecting another function.

How To Use The Slow Cook Function

1. Prepare desired food and place into Inner Pot.
2. Place the Lid onto the pressure cooker and turn it clockwise to lock it in place, Adjust the pressure limiting valve to Venting position.
3. Plug the power cord into a 120 V power outlet.
4. Select the SLOW COOK function and the display will show the default SLOW COOK time of 06:00. Increase or decrease the SLOW COOK time in 30-minute fluctuation using the knob.

NOTE: The longest SLOW COOK time allowed is 9.5 hours.

5. Press the START button to begin the cooking cycle.

- The unit may take between 5~20 minutes to reach temperature before beginning count down,
- When cooking is complete, the cooker will beep and automatically go to KEEP WARM.

How To Use The Yogurt Function

Making Yogurt is simple and fun using your pressure cooker. All you need is some milk and a bit of active culture yogurt! The process consists of two parts:

1. Pasteurizing the milk and culturing the yogurt.
2. Complete the following steps to make yogurt.

Step One: Pasteurize

1. Place the Inner Pot inside the base and Plug in your pressure cooker. The LCD screen will display OFF.
2. Pour milk into the Inner Pot according to your recipe.
3. Lock the lid in place and turn the pressure limiting valve to sealing.
4. Select Yogurt. Press Adjust to switch cooking mode until the LCD screen shows boil and flash,
5. Once you press START, the LCD screen will display a solid boil.
6. When cooking is complete, the pressure cooker beeps and the LCD screen displays Yogh.

Remove the Inner Pot with milk, place pot on a wire rack, and cool until milk reaches 109 °F

Step Two: Making Yogurt Culture

1. Stir active culture into warm milk according to your recipe. Return steel pot to pressure cooker base.

2. Lock the lid in place. Turn the vent position to "Sealing".
 3. Select Yogurt, Normal displays with an 8-hour timer on the LCD screen. Press Start button.
 4. When cooking is complete, the pressure cooker beeps several times and the LCD screen displays Yogh.
- Transfer yogurt to containers and refrigerate as directed by your recipe.

How To Use The Delay Start Function

If you wish to Program your pressure cooker to automatically cook prepared food at a later time, you can program the pressure cooker to delay cooking by up to 24-hours.

CAUTION:

It is not recommended to use the Delay Start function to cook foods that may spoil.

Leaving raw foods inside the pressure cooker for long periods of time prior to cooking

May result in the food spoiling. Cook food that can be left out such as rice, beans, grains or other foods that will not spoil.

This setting is used in combination with the menu functions and the manual setting function.

1. Prepare desired food and place into cooking pot.
2. Secure the Lid onto the unit, turn it clockwise to lock it in place,
3. Make sure the Pressure Limiting Valve is set to the "Sealing" position.
4. Plug the power cord into a 120V power outlet.
5. Press the DELAY START button. The DELAY START indicator, icon & % will illuminate, the screen will show 0:30 which is equal to 30 minutes of delay time. Press the Delay Start button again to set your delay time. The maximum Delay period is 24-hours. (The time that displays on the LCD screen shows how long the user wants the unit to wait before the cooking process begins.)
6. EX: If you wish to program the pressure cooker to automatically turn on in 3-hours, press the Delay Start button until the LCD screen displays 3:00).
7. After programming your Delay time, select the desired function.
8. Once the pressure cooker completes its countdown, the unit will begin operation of the cooking sequence for the chosen selection.
9. Follow instructions under "HOW TO REMOVE LID AFTER PRESSURE COOKING*" to finish the cooking process.

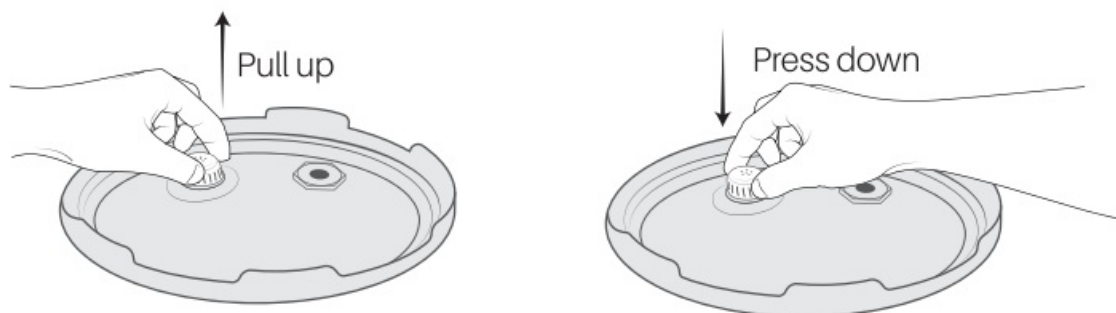
CLEANING THE PRESSURE COOKER

1. Always make sure the Pressure Cooker is unplugged, depressurized and completely cooled down before dismantling.
2. Use a non-abrasive sponge or damp wash cloth to clean the outer body. NEVER immerse the outer body in any liquids or pour liquid into it.
3. Remove the Condensation Cup and rinse it thoroughly and let dry. Clean the Inner Main Body and Upper Ring with a damp sponge or wash cloth.
4. Remove the pressure limiting valve by gripping and firmly pulling upwards. Rinse with warm water and dry.
5. Clean the Lid with warm soapy water, including the Rubber Seal Ring, Filter, Vent, Float Valve and let dry thoroughly.
6. On the underside of the lid below the pressure limiting valve, is a small metal fitter which can be easily removed to clean.

7. Let parts dry completely before reassembling.
8. Wash the Inner Pot Wire Rack, allow to air dry or use a towel. It is not recommended to use any type of scouring pad that can scratch the non-stick surface of the Inner Pot.
9. Store the inner pot inside of the Pressure Cooker. Store Pressure Cooker in a cool, dry location.
10. Do not store pressure cooker with lid on tightly. This saves on gasket wear and tear.
11. **NOTE:** Any other servicing should be performed by an authorized service representative or from the original manufacturer or distributor.

How to Clean the Filter

To clean the filter, remove it by pulling vertically. To re-attach, simply line up the filter and press down to secure the filter.



TROUBLESHOOTING

PROBLEM	SOLUTION
1. Is the Pressure Limiting Valve (4) on the lid (7) supposed to be loose?	Yes even though it will have a loose fit it is safely secured. It will turn 360 degrees. But when pressure has built up, and the Valve is set to "Airtight" properly, it will resemble a bobble head.
2. When I choose a Menu Button (ex: SOUP), nothing happens? What's wrong?	Nothing is wrong. Make sure the pressure Limiting Valve (4) is set to Airtight and the Lid (7) is locked securely. Once you have selected the Menu Button, simply leave the unit alone and it will start to heat and build up pressure. Once the unit has built up enough pressure, the display will change to a countdown timer that displays your desired cooking time of the Menu Button you selected. This is the time the unit will start cooking the food. Pressurizing can take anywhere from 5 minutes to up to 40 minutes depending on the quantity and weight of food you are cooking.
3. After I set the pressure cooker it will begin to heat up, but in about 5-minutes the unit beeps 3 times and goes to Keep Warm and my food does not cook completely. What is happening?	The unit is detecting that not enough liquid has been added to your recipe. The pressure cooker has an automatic over-heat protection sensor that will automatically set itself to OFF or Keep Warm when it detects that not enough liquid is present so that it does not over-heat. Make sure all pressure is released, open the lid and add in increments of 1/2 cups of liquid until the unit will properly build up pressure and cook.
	The unit is detecting that there is a leak in the pressure and that it is not sealed properly. Firmly push down on the lid to help the seal form or release any built up pressure and safely remove the lid to check the unit thoroughly. Make sure the rubber gasket ring is in place, the lid is securely locked, and that the Valve on top of the lid is set to the "Airtight" position. Reset the unit by unplugging it. Wait 10-seconds and plug it back in. Program the unit again.

	Both of the above solutions will cause some liquid to have evaporated and It is recommended to add back in any liquid that has evaporated otherwise you will keep encountering the same issue or pressure cooker may not function properly.
4. Steam is being released around the rim of the lid during the pressurizing sequence. How do I fix this?	<p>Please note that steam escaping from the Valve (2) or around the lid is normal for the first 5 minutes or 80 during the Pressurizing process. If it continues beyond 10 minutes or steam is still releasing when the timer has begun counting down it may mean that the Rubber Seal Ring (20) did not form a tight seal when the Lid (7) was locked. This can happen to brand new units. Try pressing down firmly on the Lid (7). This should allow the Rubber Seal Ring (20) to seal and stop any more steam from releasing.</p> <p>If this does not fix the issue. press the KEEP WARM/CANCEL button and follow the instructions to release all pressure before removing the lid to check the Red Float Valve (2) or the Rubber Seal Ring (20). See page 9 on how to install the Rubber Seal Ring (20). Rub a wet cloth along it to make sure it is clean of debris and it is smooth. Note that the Red Float Valve (2) is properly assembled and you are able to pull it up and down with ease by grasping the Float Valve Seal Ring (22). Reposition and secure the lid. Start the cooking process again.</p>
5. Steam is being released from the Pressure Limiting Valve (4) during the pressurizing sequence. How do I fix this?	This may happen during the initial start-up of the Pressurizing Sequence and is normal. If it continues for more than 10 minutes, the Valve (4) may not be positioned properly. Simply use tongs or similar utensil and oven mitt and carefully adjust the valve by gently tapping it side to side until it seals properly. If the steam continues to release, you may need to press the KEEP WARM/CANCEL button. Follow the instructions to release all pressure before opening the lid to remove the Pressure Limiting Valve and check the thin wire spring on the underside of it. Make sure it is not bent or loose. If steam still continues to escape, the Valve may be faulty and replacement or repair may be necessary.
6. Steam is being released from the Red Float Valve (2) area during the pressurizing sequence. How do I fix this?	This may happen during the initial start-up of the Pressurizing Sequence and is normal. If it continues for more than 10 minutes, simply use tongs or similar utensil and oven mitt to carefully adjust it so it is seated properly. This will help settle the lid and all the valves properly. The pressure will quickly push up on the Float Valve and seal properly to finish the pressurizing sequence.
7. My food is finished cooking and all the pressure is released, but I cannot unlock and open my lid. What is stuck?	Press the KEEP WARM/CANCEL button and make sure all the pressure and steam has been completely released. Also, make sure the Red Float Valve (2) is no longer in the up position. It may be stuck in the UP position, simply tap the lid gently to make it go back down. Then turn the lid anticlockwise to unlock it. If it is still stuck, unplugging the unit may help.
8. What is the clear plastic part that came with my pressure cooker?	It is the Condensation Cup: Refer to instruction on pages 8 to attach the condensation cup to the back of the pressure cooker.
9. I've programmed the pressure cooker to cook but it's just sitting there and nothing appears to be happening.	The unit is still building pressure. This can take between 5-40 minutes depending on the quantity and weight of food in the pressure cooker.
10. The unit is DEAD or has NO POWER.	The fuse in the unit has shorted out. This happens if the unit is cooked without enough liquid in the inner pot or if there is too much electrical current going to the cooker. Please contact customer service for a replacement fuse.

11.The LED display shows E4 error.	Unplug the power cord from the wall outlet. Wait approximately 15 minutes. Plug the power cord back into the wall outlet. Press "CANCEL" button on the pressure cooker. Select cooking process to begin cooking.
12.My food is burned at the bottom of the inner pot.	There is not enough liquid in the inner pot. Add more liquid to your Inner pot contents.

TROUBLESHOOTING

PROBLEM	POSSIBLE REASON	SOLUTION
13.I'm having trouble closing the lid.	Sealing ring Improperly Installed.	Re-position the sealing ring.
	Float valve in the UP position.	Gently push the Float valve down
14.I'm having trouble opening the lid.	Pressure has not been fully released.	Gently turn the Pressure limiting valve to EXHAUST to release remaining pressure.
	Float valve in the UP position.	Gently push the Float valve down.
15.A lot of steam keeps shooting out from the valve during cooking.	The valve is in EXHAUST position.	Move the Pressure limiting valve to AIRTIGHT position.
16.Display shows E3.	Overheating is detected.	Press CANCEL to stop cooking and check if food at the bottom of the inner pot is burnt.
17.Display is blank after plugging in power cord.	Bad power connection or no power.	Check the power cord from the pressure cooker to the wall outlet to ensure a good connection.
	Electrical fuse is blown.	Contact customer service for a replacement fuse.
18.Rice only partially cooked or is too hard.	Didn't use enough water.	Adjust rice to water ratio according to recipe.
	Lid opened too early.	After cooking cycle is complete. leave the lid on for an extra 5 minutes.
19.Rice is mushy or watery.	Used too much water.	Adjust rice to water ratio according to recipe.

LIMITED WARRANTY

HOME EASY LTD warrants to the original consumer or purchaser this Geek Chef Pressure Cooker is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, HOME EASY LTD, at its discretion, will repair or replace the Product at no cost. This limited warranty is good only to the original purchaser of the product and effective only when used in United States.

For warranty or repair service: Call 844-801-8880 and choose the appropriate prompt, or email info@homeeasy.net. Please have your Product and phone number ready.

NO OTHER WARRANTY IS APPLICABLE TO THIS PRODUCT. THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED. INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW. IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD

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THIS LIMITED WARRANTY DOES NOT APPLY TO


1. Failure of product to perform during power failures and interruptions or inadequate electrical service
2. Damage caused by transportation or handling.
3. Damage caused to the product by accident, vermin, lightning, fire, floods, or acts of God.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance.
Improper use includes using an external device that alters or converts the voltage or frequency of electricity
5. Any unauthorized product modification, repair by unauthorized repair center, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance as described in the user's manual.
7. Use of accessories or components that are not compatible with this product.

The cost of repair or replacement under these excluded circumstances shall be borne by the consumer.



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Documents / Resources

	Geek Chef GT606-M08 6 Quart Pressure Cooker [pdf] Instruction Manual GT606-M08 6 Quart Pressure Cooker, GT606-M08, 6 Quart Pressure Cooker, Pressure Cooker, Cooker
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References

-  [Manual-Hub.com - Free PDF manuals!](#)
- [User Manual](#)

