



# Owner's Manual

Save These Instructions - For Household Use Only

Model: PPC772 (8 qt.)



When using electrical appliances, basic safety precautions should always be followed. Do not use The **Power Pressure Cooker XL™** until you have read this manual thoroughly.

Warranty Information Inside



# Affordable, Healthy Homemade Meals in Minutes

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## Congratulations!

You are about to discover what so many other food lovers have known for years. Simply, that meals prepared properly with the pressure cooking method taste better and cook faster than foods prepared using conventional stovetop methods.

For decades, our culinary design division has created some of the most useful and popular kitchen appliances for worldwide use. The **Power Pressure Cooker XL™** is the latest in our distinguished line.

We have tested and perfected the right combination of metals, cooking surfaces and digital technology guaranteed to help you get mealtime raves from the whole family. Once familiar with the “one-touch” pre-set system, you’ll find that many of your favorite family recipes can be cooked perfectly in a fraction of the time.

The sealed cooking chamber builds up heat and pressure. The result... more flavor stays locked within the food and less energy is wasted in a shorter cooking time. The “sealed” cooking process eliminates messy stovetop spills while “trapping” heat, making for cooler kitchens and easier cleanups.

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## Before You Begin

The **Power Pressure Cooker XL™** will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual making certain that you are totally familiar with its operation and precautions.

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# IMPORTANT SAFEGUARDS



*When using electrical appliances, basic safety precautions should always be followed, including:*

- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED FOR USE BY CHILDREN**.
- Always be sure the float valve is on correctly before use. Incorrect assembly may prevent the cooker from building pressure or allow steam to come out from the sides of the lid (See page 11 for assembly).
- **DO NOT TOUCH HOT SURFACES**. Use handles or knobs.
- To protect against electric shock, **DO NOT IMMERSE** or rinse cords or plugs in water or other liquid.
- This appliance should **NEVER BE OPERATED BY CHILDREN**, and special care should be taken when the unit is in use in their presence.
- 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. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- **DO NOT USE** any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments not recommended for use by the manufacturer may cause serious hazardous situations including personal injury.
- **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, set any control to "Off", then remove plug from wall outlet.
- **DO NOT USE** appliance for anything other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. **MAKE CERTAIN** unit is properly closed before operating.
- **NEVER FILL THE UNIT** above the MAX LINE in the Inner Pot. When using foods that expand during cooking such as rice or dried beans, follow the recipe for "pressure cooking" those products, and as a rule of thumb, do not fill the unit above the "halfway" point. Overfilling may cause clogging, allowing excess pressure to develop. See Instructions For Use.
- **BE AWARE** that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the pressure release device (steam vent). Recipes using these items must be followed carefully to avoid problems.
- **ALWAYS CHECK** the pressure release devices for clogs before use.
- **DO NOT OPEN** the **Power Pressure Cooker XL** until the unit has cooled and all internal pressure has been released. If the unit is difficult to open, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See Instructions For Use.
- **DO NOT USE** this pressure cooker for pressure frying with oil.
- This appliance has been designed for use with a 3 prong, grounded, 120V electrical outlet only. **DO NOT USE** any other electrical outlet.
- The **Power Pressure Cooker XL** generates extreme heat and steam in its operation. All **NECESSARY**

# IMPORTANT SAFEGUARDS



**PRECAUTIONS** must be taken to avoid fire, burns and other personal injury during its operation.

- When in operation, the **Power Pressure Cooker XL** requires sufficient air space on all sides including top and bottom. **NEVER OPERATE** the unit near any flammable materials such as dish towels, paper towels, curtains, paper plates, etc.
- If this appliance begins to malfunction during use, immediately **UNPLUG THE CORD**. Do not use or attempt to repair a malfunctioning appliance!
- **ALWAYS PLUG** the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind.
- Anyone who has not fully read and understood all operating and safety instructions contained in this manual is **NOT QUALIFIED TO OPERATE** or clean this appliance.

- If this unit falls or accidentally becomes immersed in water, **UNPLUG IT FROM THE WALL OUTLET IMMEDIATELY. DO NOT** reach into the water!
- **DO NOT OPERATE** this appliance on an unstable surface.
- **NEVER FORCE OPEN** the **Power Pressure Cooker XL**. If you need to open the **Power Pressure Cooker XL**, press the "KEEP WARM/CANCEL" button and using tongs or a kitchen tool carefully rotate the Pressure Valve to the OPEN position to fully release the building pressure inside the cooker. Make sure that all the steam has dissipated from the cooker. Carefully turn the handle clockwise to open. Always open the lid away from you to avoid skin contact with any remaining heat or steam.
- **INTENDED FOR COUNTERTOP USE ONLY.** Spilled food can cause serious burns. Keep appliance and cord away from children. **NEVER** drape cord over edge of counter. **NEVER** use with an extension cord.

## **Caution**

TO REDUCE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE REMOVABLE CONTAINER. Do not immerse the housing or base in water. Before use, clean the bottom of the Inner Pot and the surface of the heater plate, insert the Inner Pot, turning it slightly clockwise and counterclockwise until you are sure it is sitting correctly on the heater plate. Failure to do so will prevent proper operation and may cause damage to the unit.

## **Must Be Grounded**

This product must be grounded. If it should malfunction or break down, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This product is equipped with a cord having an equipment grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

## **Caution: Hot Surfaces**

This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.

## **SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD ONLY.**

## **Electrical Power**

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit.

## **Short Cord Instructions**

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.



# Built-in Safety Features



## ✓ Lid Safety Device

It prevents pressure build-up if lid is not closed properly. **DO NOT** attempt to open when pressurized.

### IMPORTANT:

- Always fully close the lid.
- If the lid is not properly closed and misaligned, immediately unplug unit and release pressure with the Steam Release Valve.

## ✓ Spring-Loaded Safety Device

Should all safety features fail, this "spring-loaded" safety pressure release device located beneath the heating element will automatically lower the Inner Pot, causing it to separate automatically from the Rubber Gasket. This will enable the steam and pressure to automatically escape around the pot Lid, avoiding a dangerous situation. **IMPORTANT:** Always keep yourself and other objects away from the unit.

## ! Red Pressure Indicator (On Lid)

The Red pressure indicator on lid indicates that the unit is pressurized. **DO NOT** touch or press the indicator, doing so will release hot steam which reduces the unit's pressure and possibly cause injury. Always use the manual pressure release valve to release pressure.

**IMPORTANT:** Always check if the Red Pressure Indicator is down before attempting to open the unit. The Red Pressure Indicator will lower when the unit is without pressure.

## ✓ Back-Up Safety Release Valve

Should the Temperature/Pressure Sensor device malfunction, causing pressure to build beyond maximum setting, the "Back-Up" will automatically "kick in" and release the built up pressure.

## ✓ Clog Resistant Feature

Helps prevent food from blocking the steam release port.

## ✓ Pressure & Temperature Sensors

Maintain even heat and pressure by automatically activating or deactivating the power supply.

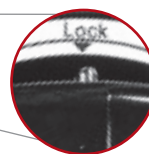
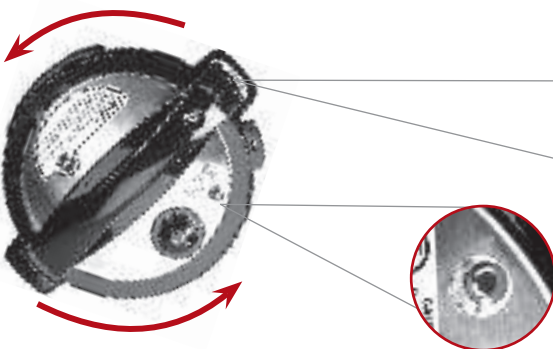
## ✓ Temperature Cut-Off Device

Should the unit malfunction and cause the internal temperature to rise beyond the "Safe" limit, this device will cut-off the power supply and will not automatically reset.

## ! Magnetic Sensor (For Lid)

The unit has a magnetic safety sensor to assure the lid is properly closed and the unit can pressurize. If the lid is not on correctly, a beeping noise will occur, and also "Lid" will appear on the display, indicating the lid is not fully closed and the unit cannot pressurize. See the General Operating Instructions section to familiarize how to properly place the lid on the unit and lock it securely.

**NOTE:** The sauté and slow cooking options will not need the lid on to cook. It is recommended to have the lid on while slow cooking to prevent splatter.



Magnetic Sensor

Red Pressure Indicator

# Special Features



## ✓ Digital Display

The Digital Display on your Power Cooker offers a wide range of choices including Sauté, Low Temp Cooking, Stewing and Steaming.

## ✓ Warm Mode

Cooking Time may be adjusted to suit any recipe or personal preference. At the completion of the cooking cycle, the unit will automatically shift to the KEEP WARM mode. The KEEP WARM mode holds and keeps cooked food warm for up to 24 hours. Foods kept at KEEP WARM mode for periods beyond 4 hours may lose their good flavor and texture.

## ✓ Sterile Environment

Digital Pressure Cooking utilizes temperatures up to 248° F (120° C) creating a more sterile and healthier environment when compared to traditional cooking methods.

## ✓ Steam Mode

The STEAM mode heats cooking liquid in the INNER POT to a boil in a matter of minutes, for steaming and cooking an endless variety of foods.

## ✓ Pressure Release Valve

The Pressure Release Valve allows you to lower pressure quickly and completely. To do so, carefully rotate the Pressure Valve to the vent position using tongs or another kitchen tool. **NEVER USE BARE HANDS.**

**CAUTION:** During this process protect your skin from any contact with escaping steam.

## ✓ One-Touch Technology

One-touch technology means all you have to do is press one of the pre-set buttons. Your family's favorite homemade meals cook to perfection quickly and easily. All in one pot!

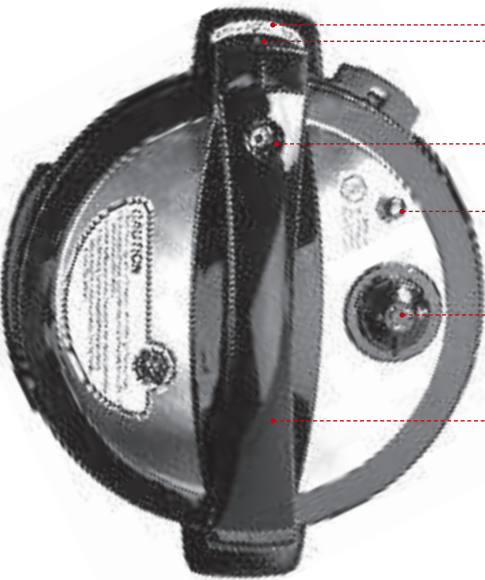
## Unit Specifications

| Model Number | Supply Power | Rated Power | Capacity of Inner Pot | Working Pressure | Safety Working Pressure |
|--------------|--------------|-------------|-----------------------|------------------|-------------------------|
| PPC772       | AC 120V 60HZ | 1300W       | 8 qt.                 | 0-80 kPa         | 80-90 kPa               |

# Parts & Accessories



Lid



- Lock Symbols
- Magnetic Sensor
- Floating Valve
- Red Pressure Indicator
- Pressure Release Valve
- Lid Handle

Front



- LED Display
- Control Panel
- Base

Inner Pot



Rubber Gasket - Under Lid



AC Cord



Ladle



Condensation Collector



Measuring Cup



Steamer Tray



## Important

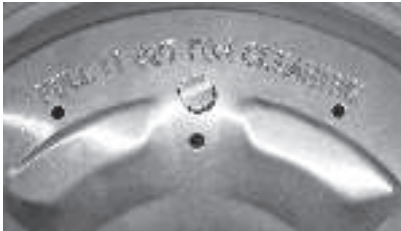
Your **Power Pressure Cooker XL** has been shipped as shown above. Check everything carefully before use. If any part appears damaged, do not use this product and contact shipper using the customer service number located in the back of this owner’s manual.



# Before the First Use



## 1. Lid (underside) Rubber Gasket



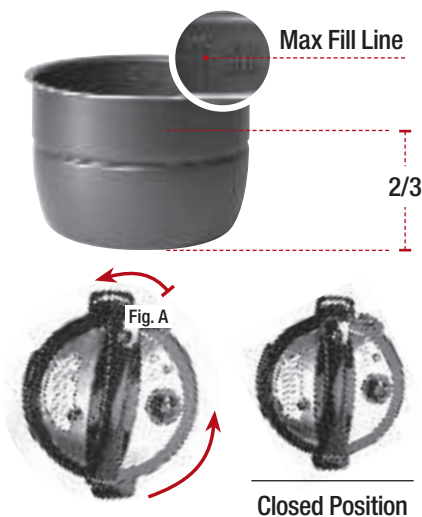
Before using the **Power Pressure Cooker XL** for the first time, wash the Inner Pot, the Lid and the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly.

For proper cleaning the Rubber Gasket should be removed. Using the Pull Tab located beneath the Lid, remove the Pot Lid Liner that holds the Gasket.

After cleaning, re-attach Gasket to Lid Liner and snap back in place.

**NOTE:** Properly place Rubber Gasket on lid; otherwise unit may not pressurize.

## 2. Fill with Water - Place Lid on the Cooker

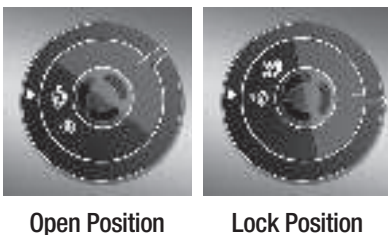


**NEVER** load Inner Pot above the MAX line. Rotate the Inner Pot to make certain that it is seated properly. Place Lid on Cooker with Handle and Recessed Valve (Fig. A) pointed to the "10:00 o'clock" position. Rotate Lid counter-clockwise until you feel a click. **HOT LID WARNING:** Use black composite handle only when opening lid. The stainless steel parts become very hot and could burn your hands.

To ensure correct fitting of the Rubber Gasket, fill the Inner Pot with water about  $\frac{2}{3}$  full. Place Inner Pot into the unit. Place the Lid on the cooker, then rotate the Pressure Valve to the Lock position and run on CANNING mode for 10 minutes.

**IMPORTANT LID SAFETY PRECAUTIONS:** The unit has a Magnetic Safety Sensor to assure the lid is properly closed and the unit can pressurize. If the lid is not on correctly, a beeping noise will occur and the word "Lid" will appear on the display indicating the lid is not fully closed and the unit cannot pressurize.

## 3. Pressure Valve



When the cycle is complete, using tongs or another kitchen tool, carefully rotate the Pressure Valve to the Open position allowing all pressure to escape.

The Floating Valve and Red Pressure Indicator will drop. Let the appliance cool to room temperature. Pour out the water. Rinse and towel dry the Inner Pot.

The **Power Pressure Cooker XL** is now ready for use. **WARNING:** To avoid serious injury, never use your hand to set the Pressure Valve in the Open or Close Positions after any cooking process. Use tongs or some other kitchen tool.

## 4. Red Pressure Indicator

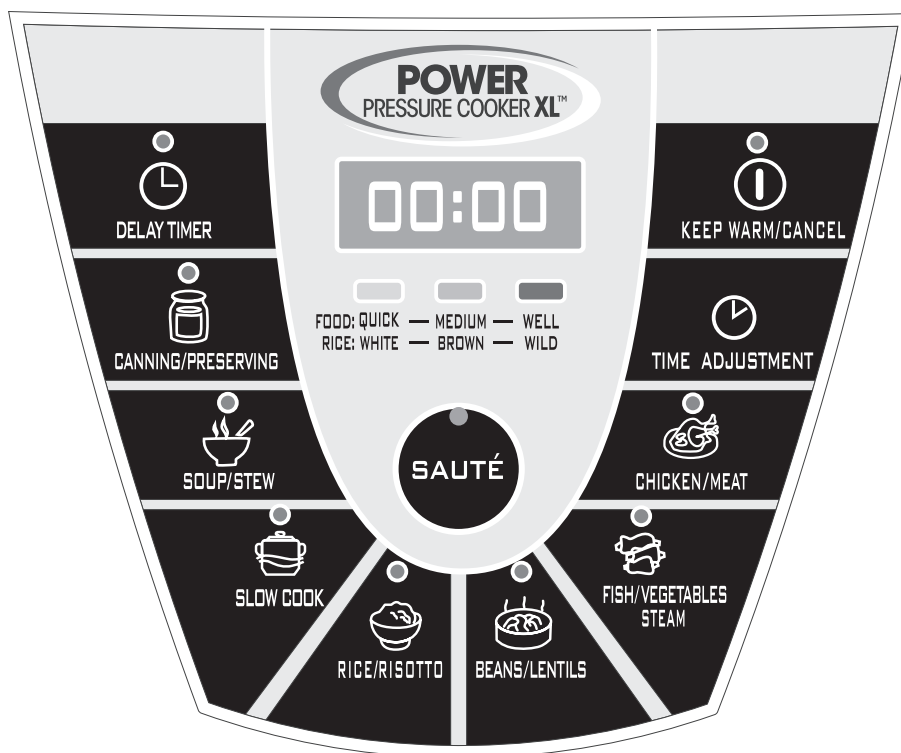


The Red Pressure Indicator on lid indicates that the unit is pressurized. **DO NOT** touch or press the indicator, doing so will release hot steam which reduces the unit's pressure and can cause injury. Always use the manual pressure release valve to release pressure.

# General Operating Instructions



*The Power Pressure Cooker XL has eight basic cooking modes that may be used alone or in combination to produce an infinite variety of results.*



## LED Display

When the unit is first plugged in, 0000 will appear on the LED Display. When a cooking process is selected, and if the lid is on, such as CANNING/PRESERVING, the default time will be displayed for 5 seconds in the LED window. Then, a rotating effect will appear on the screen to signify it's building pressure. Once pressure is built, the rotating effect will end and the display will begin counting down the time. When the process is completed, the unit will beep and enter KEEP WARM mode until manually cancelled.

## Selecting Default Preset Functions

Each cooking program had 3 cooking modes, Quick, Medium or Well. When a specific cooking program is selected (ie. Chicken/Meat, Beans/Lentils, etc.), the unit will display the default time in the LED window and the "Food:Quick" indicator below the LED window will light. Should your recipe or personal taste require "Medium" or "Well" results, you may select those options by pushing the same button twice or three times.

**Note:** You may override pre-programmed time by selecting the Time Adjustment button.

## Important

Any function can be stopped immediately by selecting the CANCEL button.

# General Operating Instructions



| Program Buttons    | Default Time | Quick-Med Well Select BT | Cook Time Adjust Range | Temperature<br>°C °F |           | Pressure<br>kPa PSI |      |
|--------------------|--------------|--------------------------|------------------------|----------------------|-----------|---------------------|------|
| Delay Timer        | N/A          | N/A                      | 0-24 hrs               |                      |           |                     |      |
| Canning/Preserving | 10 mins      | 10-45-120 mins           | 10-120 mins            | 116°C                | 241°F     | 82.7                | 12   |
| Soup/Stew          | 10 mins      | 10-30-60 mins            | 10-60 mins             | 109°C                | 228°F     | 50                  | 7.2  |
| Slow Cook          | 2 hrs        | 2-6-12 hrs               | 2-12 hrs               | 79-93°C              | 174-199°F | <30                 | <4.3 |
| Rice/Risotto       | 6 mins       | 6-18-25 mins             | 6-25 mins              | 109°C                | 228°F     | 50                  | 7.2  |
| Beans/Lentils      | 5 mins       | 5-15-30 mins             | 5-30 mins              | 109°C                | 228°F     | 50                  | 7.2  |
| Fish/Veg/Steam     | 2 mins       | 2-4-10 mins              | 2-10 mins              | 109°C                | 228°F     | 50                  | 7.2  |
| Meat/Chicken       | 15 mins      | 15-40-60 mins            | 15-60 mins             | 109°C                | 228°F     | 50                  | 7.2  |
| Sauté              | 20 mins      | 20-25-30 mins            | 1-30 mins              |                      |           |                     |      |

## Important

If there is steam coming out the sides and the Pressure Valve on top of the Lid is in the Lock position, then the Lid is not on properly. It is also important to be sure the Float Valve is assembled correctly.

Incorrect assembly may cause steam to come out the sides or prevent pressure from building.

The Float Valve should be able to move up and down freely only stopping when the silicon gasket meets the Lid. It is however normal for condensation to appear in the condensation collector.

See illustration below for assembly.



**1.** Hold the head of the Float Valve and insert the fluted end into the hole in the Lid of the unit with a pencil or any other slim tool. Push and hold the head of the Float Valve tightly in place and reverse the Lid to the underside.



**2.** The fluted end of the Float Valve should be sticking out of the inside of the Lid.



**3.** Place silicon gasket onto the fluted end of the Float Valve so it sits in the groove.



**4.** The Float Valve should be able to move up and down freely only stopping when the silicon gasket meets the Lid.

# Pressure Cooking Charts



| Vegetables               | Liquid/<br>Cups | Aprox.<br>Minutes |
|--------------------------|-----------------|-------------------|
| Asparagus, thin whole    | 1               | 1-2               |
| Beans, fava              | 1               | 4                 |
| Beans, green             | 1               | 2-3               |
| Beans, lima              | 1               | 2                 |
| Beets, medium            | 1               | 10                |
| Broccoli, pieces         | 1               | 2                 |
| Brussels sprouts, whole  | 1               | 4                 |
| Carrots, 1-inch pieces   | 1               | 4                 |
| Corn, on the cob         | 1               | 3                 |
| Pearl onions, whole      | 1               | 2                 |
| Potatoes, 1½" chunks     | 1               | 6                 |
| Potatoes, whole, medium  | 1               | 10-11             |
| Squash, acorn, halved    | 1               | 7                 |
| Squash, summer, zucchini | 1               | 4                 |

**Note:** All pressure cooking modes require the addition of liquid in some form (water, stock, etc.). Unless you are familiar with the pressure cooking process, follow recipes carefully for liquid addition suggestions.

**NEVER** fill inner pot above MAX line. Always use the Pressure Valve to lower pressure quickly.

| Meats                       | Liquid/<br>Cups | Aprox.<br>Minutes |
|-----------------------------|-----------------|-------------------|
| Beef/Veal, roast or brisket | 3-4             | 35-40             |
| Beef Meatloaf, 2 lbs.       | 1               | 10-15             |
| Beef, Corned                | 4               | 50-60             |
| Pork, roast                 | 1               | 40-45             |
| Pork, ribs, 2 lbs.          | 3               | 20                |
| Leg of Lamb                 | 2-4             | 35-40             |
| Chicken, whole, 2-3 lbs.    | 3-4             | 20                |
| Chicken, pieces, 2-3 lbs.   | 3-4             | 15-20             |
| Cornish Hens, two           | 1               | 15                |
| Meat/Poultry Soup/Stock     | 4-6             | 15-20             |

| Seafood/Fish          | Liquid/<br>Cups | Aprox.<br>Minutes |
|-----------------------|-----------------|-------------------|
| Clams                 | 1               | 2-3               |
| Lobster, 1 ½ - 2 lbs. | 1               | 2-3               |
| Shrimp                | 1               | 1-2               |
| Fish, Soup or Stock   | ¼               | 5-6               |

# Frequently Asked Questions

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**1** *Does the Power Pressure Cooker XL have lead in it?*

No!

**2** *What type of steel is the unit made of?*

Stainless steel outside. Aluminum inner pot.

**3** *How do you assemble/disassemble the unit?*

See page 9 on this manual.

**4** *What is the default time?*

Each cooking mode has a default time that appears as soon as you select that desired mode button. Before the default time "minute countdown" clock begins, the unit must first reach the proper pressure and/or temperature for that mode.

**5** *How long does it take for the unit to reach full pressure and for the cook time clock to start a countdown?*

Up to 17 minutes.

**6** *Can you change the cook time so that it is more than the default setting?*

Yes!

**7** *Can you leave the unit on while not at home?*

Yes! However, it is not recommended to leave the unit on and unattended.

**8** *Can you put frozen foods in without defrosting?*

Yes, remember to add an extra 10 minutes for frozen meals.



## Cleaning the Safety Devices

In addition to the gasket, the other safety devices on the **Power Pressure Cooker XL** must also be cleaned after each use.

### The Pressure Valve

To remove the Pressure Valve, simply pull up and the valve will release from its spring lock mechanism. Apply mild detergent and wash it under warm running water. After cleaning, check to see that the interior spring-loaded part moves freely by pressing down on it. Put the Pressure Valve back in place by pushing it down onto the spring-loaded mechanism. This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact customer service for qualified repair information.

### To Clean After Use

Unplug unit and allow to cool completely before cleaning. The **Power Pressure Cooker XL** must be cleaned thoroughly after each use in order to avoid staining caused by a build-up of food or cooking residue. **DO NOT POUR COLD WATER INTO A HOT Power Pressure Cooker XL.**

### Note:

To ensure safe operation of this **Power Pressure Cooker XL**, strictly follow the cleaning and maintenance instructions after each use, should a tiny bit of food (such as a grain of rice or pea shell) remain in the unit, it could prevent the safety devices from operating during subsequent use.

### Important:

Always remove the Pressure Valve and clean the opening with a pin to remove any blockage that might have occurred during the cooking process. This must be done after each use. The removable cooking pot and inner Lid are immersible for cleaning. Rinse cooking pot and inner Lid under hot running water. Use only a mild liquid detergent and a soft cloth, sponge or nylon scrubber for cleaning. **DO NOT** use abrasive powders, bicarbonate of soda or bleach. **DO NOT** use scouring pads.

### Important:

The following parts are **dishwasher safe**: Inner pot, pressure valve, rubber gasket, inner lid, measuring cup, spoon and steamer tray.

*Wipe base after each use with a soft, damp cloth or sponge, making sure all food residue is removed. **Do not** immerse base or upper lid in water.*

- **UNPLUG** and let the **Power Pressure Cooker XL** cool to room temperature before cleaning.
- When cleaning the Lid, the **RUBBER GASKET MUST BE REMOVED** and washed separately with a sponge or soft cloth and warm, soapy water.
- Wash the removable pot with warm, soapy water and clean with a soft cloth or sponge. Rinse off with clean water and towel dry.
- The Rubber Gasket must always be properly positioned on the underside of the Lid. Check periodically to make sure that it is clean, flexible and not torn. If damaged, do not use this unit.
- Wipe the mirror finished outer Housing with a damp soft cloth or sponge.
- **NEVER USE HARSH CHEMICAL DETERGENTS**, scouring pads or powders on any of the parts or components.
- Always check that the Pressure Valve and Float Valve are in good working order and debris free.
- Any other servicing should be performed by an authorized service representative.

# Trouble Shooting



| Symptom  | Possible Cause  | Solution  |
|--|---|---|
| Lid does not Lock                                      | The sealing ring is not properly installed                      | Re-install the sealing ring                           |
| Cannot open the Lid after all the pressure is released | The Float Valve is still up                                     | Make sure there's no pressure in the unit             |
| Air escapes from the rim of the Lid                    | No sealing ring was installed                                   | Install the sealing ring                              |
|  | Food residue is on the sealing ring                             | Clean the sealing ring                                |
|  | Sealing ring is damaged or worn out                             | Replace the sealing ring                              |
| Air escapes from the Float Valve during cooking        | Food is stuck on the sealing ring of the Float Valve            | Clean the sealing ring                                |
| The Float Valve will not rise                          | The sealing ring of the float valve is worn out                 | Replace the sealing ring                              |
|  | The pressure release valve is not placed properly               | Adjust the pressure release valve to "Close" position |
|  | Not enough food or water  | Check recipe for proper quantities                    |
|  | Air escaping from the rim of the lid & the pressure limit valve | Call our customer service center                      |
| The Unit turns off                                     | The Unit overheated   | Unplug & let The Unit cool for 30 min to reset        |
| Beeping sound & display reads "LID"                    | Lid may be in the incorrect position                            | Make sure the Lid is positioned correctly             |

## Display Error Indicator

| Indicator Code | Problems/Causes             |
|----------------|-----------------------------|
| E1             | Circuit open of sensor      |
| E2             | Short circuit of sensor     |
| E3             | Overheating                 |
| E4             | Pressure switch malfunction |

The canning process will enable you to prepare and preserve all of your family’s favorites including fresh and cooked fruits, vegetables, meats, jams and jellies. Canning is a great way to bring “out of season” foods to the table economically. You can buy in bulk now at low prices and preserve for the future when items are scarce and more costly.

Pressure Canning

The Pressure Canning process can be used for all foods and particularly for those containing little acid. These include vegetables, meats and seafood.

When canning there is no room for experimentation. Altering cooking time, ingredients and temperatures can be dangerous and risky. Using the exact time, temperature and method specified in the recipe will protect the food from harmful bacteria, molds and enzymes. Adding too much time to a recipe will destroy nutrients and flavor.

**Note:** It is important that you read this guide carefully following all steps to ensure that the food has been processed to preserve its nutritional value and is safe for consumption by your family. Improper canning can lead to serious health consequences.

Food enzymes can promote the growth of molds and yeasts, which in turn will cause food to spoil. These agents can be destroyed by achieving a temperature of 212°F with steam canning methods however other contaminants may develop such as salmonella, staphylococcus aureus, and clostridium botulinum, the cause of botulism. Killing these harmful bacteria requires a temperature of 240°F provided only by the Pressure Canning process.

Food Acidity

The lower the acid content in the food, the greater the potential for spoilage and contamination. Many foods such as fruits are high in acid where as others such as meats, dairy products and sea foods have low acid levels. (see charts below)

Proper Pressure Canning minimizes the possibility of spoilage and contamination.

| Examples of High Acidic Foods |               |
|-------------------------------|---------------|
| Apples                        | Oranges       |
| Applesauce                    | Peaches       |
| Apricots                      | Pears         |
| Berries                       | Pickled Beets |
| Cherries                      | Pineapple     |
| Cranberries                   | Plums         |
| Fruit Juices                  | Rhubarb       |

| Examples of Low Acidic Foods |               |
|------------------------------|---------------|
| Asparagus                    | Mushrooms     |
| Beans                        | Okra          |
| Beets                        | Peas          |
| Carrots                      | Potatoes      |
| Corn                         | Seafood       |
| Hominy                       | Spinach       |
| Meat                         | Winter Squash |

## Raw Packing and Hot Packing

Fresh foods contain air. The shelf life of canned food depends on how much air has been removed during the canning process. The more air removed, the longer the shelf life.

### Raw Packing

Raw packing is the process of canning fresh but unheated foods. The process causes foods such as fresh fruit to float in their jars. Raw packed foods tend to lose color over time. Raw packing may be preferable in some recipes.

### Hot Packing

Hot packing is the process of canning foods that have been pre-cooked prior to packing them in their jars. This reduces the air in the food.

Regardless of the method used, all liquids added to the foods should always be heated to a boiling point. This will remove excess air, shrink the foods, prevent floating and create a tighter seal.

## Processing Time and Pressure

The chart below demonstrates proper processing time and pressure for various foods using your **Power Pressure Cooker XL**. The CANNING button sets the pressure. A kPa setting of 80 is equal to 11.6 lbs. PSI. At up to 2,000 ft. above sea level, the **Power Pressure Cooker XL** with a kPa 80 setting will produce sufficient pressure and heat to safely process all foods for canning.

| Food Item                          | Packing Conditions |          | Set Pressure to 80 kPa |
|------------------------------------|--------------------|----------|------------------------|
|                                    | Style of Pack      | Jar Size | Minutes                |
| Asparagus                          | Hot & Raw          | Pints    | 30                     |
| Beans (green)                      | Hot & Raw          | Pints    | 20                     |
| Beans (lima, pinto, butter or soy) | Hot & Raw          | Pints    | 40                     |
| Beets                              | Hot                | Pints    | 30                     |
| Carrots                            | Hot & Raw          | Pints    | 25                     |
| Corn, whole-kernel                 | Hot & Raw          | Pints    | 55                     |
| Greens                             | Hot                | Pints    | 70                     |
| Okra                               | Hot                | Pints    | 25                     |
| Peas, green or English             | Hot & Raw          | Pints    | 40                     |
| Potatoes, white                    | Hot                | Pints    | 35                     |
| Meat strips, cubes or chunks       | Hot & Raw          | Pints    | 75                     |
| Ground or chopped meat             | Hot & Raw          | Pints    | 75                     |
| Poultry, without bones             | Hot & Raw          | Pints    | 75                     |
| Poultry, with bones                | Hot & Raw          | Pints    | 65                     |

# Canning Guide



## Altitude and Pressure Canning

The temperature at which water will boil can vary depending upon your location in regards to sea level. The **Power Pressure Cooker XL** will operate properly up to a maximum altitude of 2,000 ft. above sea level. Do not use this unit for pressure canning above an

altitude of 2,000 ft. For processing times and methods for additional low acid foods, please refer to the National Center for Home Food Preservation (<http://www.uga.edu/nchfp/>): or your local county extension agent. **IMPORTANT:** Review USDA (United States Department of Agriculture) guidelines prior to canning.

## Safe Canning Tips

- Do not use over-ripe fruit. Bad quality degrades with storage.
- Do not add more low-acid ingredients (onions, celery, peppers, garlic) than specified in the recipe.
- This may result in an unsafe product.
- Don't over-season with spices. Spices tend to be high in bacteria making canned goods unsafe.
- Do not add butter or fat. Fats do not store well and may increase the rate of spoilage.
- Thickeners – never use flour, starch, pasta, rice or barley. Use only USDA recommended thickeners.
- Do add acid (lemon juice, vinegar or citric acid) especially to tomato products when directed in the recipe. If necessary, you can balance the tart taste by adding sugar.

## Getting Started

Your **Power Pressure Cooker XL** is designed to accommodate four 16-oz. (1 pint) wide mouth jars per canning session. We suggest you use jars with self-sealing lids.

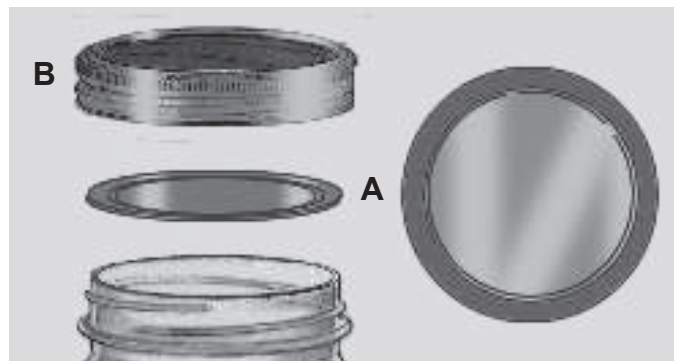
## Jar Cleaning

Always wash empty jars in hot water with detergent by hand or in dishwasher. Rinse thoroughly. Scale or hard-water films on jars are easily removed by soaking jars several hours in a solution containing 1 cup of vinegar (5 percent acidity) per gallon of water.

## Lid Preparation

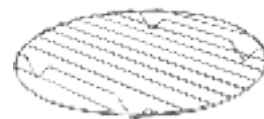
The self-sealing lid (A) consists of a flat metal lid held in place during processing by a metal screw band (B). When jars are processed, the lid gasket softens to form an airtight seal with the jar. To ensure a good seal, carefully follow the manufacturer's directions in preparing lids for use. Examine all metal lids carefully. Do not use old, dented, or deformed lids, or lids with gaps or other defects in the sealing gasket.

## Lid & Jar Assembly



## Additional Accessories You May Need

Wire Canning Rack



16oz. Canning Jars



Canning Tongs





## The Canning Process

To begin, select a recipe that has been pre-tested and approved for pressure canning.

Though ingredients vary, generally speaking you will be processing the food as demonstrated in this guide.

1. Select a pre-tested pressure canning recipe. Choosing only the freshest ingredients, prepare the food as instructed. Vegetables and fruits should be at their peak of fresh-picked ripeness.
2. Fill 16 oz. clean canning jars to the level shown in FIG. 1. Any liquid should not exceed the level shown in FIG. 1, so that there remains a headspace at the top of approximately 1 inch.
3. Using a flexible nonporous spatula gently press between the food and the jar to remove any trapped air bubbles as in FIG. 2.
4. Place a clean lid on top of the jar and then add a screw band. Turn clockwise and hand tighten in place as in FIG. 3.

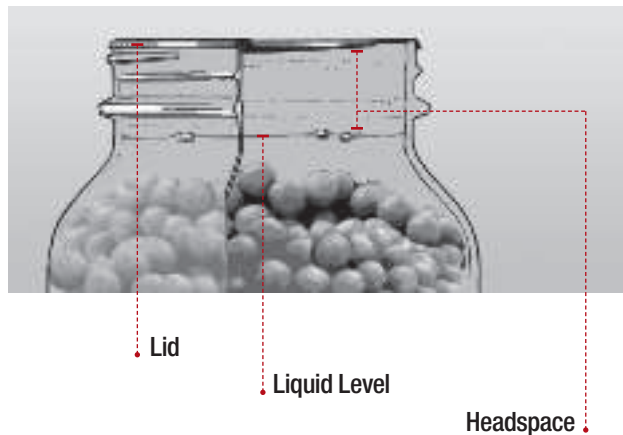
**Note:** Never retighten lids after processing jars. As jars cool, the contents contract, pulling the self-sealing lid firmly against the jar to form a high vacuum.

If screw bands are too loose, liquid may escape from jars during processing, and seals may fail.

If screw bands are too tight, air cannot vent during processing, and food will discolor during storage. Over tightening also may cause lids to buckle and jars to break, especially with raw-packed, pressure-processed food. Screw bands are not needed on stored jars. They should be removed after jars are cooled.

When removed, washed, dried, and stored, screw bands may be used many times. If left on stored jars, they become difficult to remove, often rust, and may not work properly again.

**FIG. 1**



**FIG. 2**



**FIG. 3**



# Canning Guide



5. Place the Inner Pot in the base unit. Then put the Wire Rack in the bottom of the Inner Pot.

Place Filled, sealed Jars on Rack. Unit will hold up to four 16-oz. jars (maximum).

6. Pour hot water over the jars and into the Inner Pot until the water level reaches  $\frac{1}{4}$  of the way up the sides of the jars. For four 16-oz. jars this would be about 6 cups of water. When processing fewer jars, more water would be needed.

7. After reading the Owner's Manual, put the lid on the base and lock in place. Plug the unit into the wall outlet.

8. Select the Canning/Preserving button. The Unit will default to the Canning program automatically setting the pressure at 80 kPa. Now you will need to set the Cook Time as per your recipe.

9. When the canning process is complete, select the Cancel button. Unplug the unit and Set the Pressure Release Valve to the Open position. Once all the steam has escaped, Carefully remove the lid.

10. Using Canning Tongs, remove the hot jars and place them on a heat resistant surface and allow to cool to room temperature.

11. When jars are thoroughly cool, remove the Screw Bands. The lids should be tightly sealed to the jars and when pressed in the center, they should not have any "give" or springing motion. If they do, you can not safely store this food for future use. It must be reprocessed immediately or refrigerated and used within a few days.

12. Place the finished jars on shelves in a cool, clean, dry atmosphere. Properly processed food will last for months and seasons.

**IMPORTANT:** The **Power Pressure Cooker XL** when used as a pressure canning device does not have an effective operating capacity for more than 2,000 ft. above sea level.

Lid



Jars & Rack



Inner Pot



Base



Inner Pot  
Hot Water Level





## ***Manufacturer's Sixty Day Limited Warranty***

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days from the date the product is received. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

### **Procedure for Warranty Repairs or Replacement:**

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$19.99 to the following address:

*Tristar Products, Inc.  
500 Returns Road  
Wallingford, CT 06495.*





We are very proud of the design and quality of our  
*Power Pressure Cooker XL™.*

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This product has been manufactured to the highest standards.  
Should you have any problem, our friendly customer service staff  
is here to help you.

**973-287-5169**





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