



Owner's Manual

Save These Instructions - For Household Use Only

MODELS: PPC771 (6 qt.) - PPC773 (10 qt.)



Warranty Information Inside

Power Pressure Cooker XL



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 this appliance's operation and precautions.

CONGRATULATIONS

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

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 that will guarantee rave reviews at mealtimes for the entire family. Once familiar with the unique One-Touch, Pre-Set System, you'll find that many of your favorite family recipes can be cooked to perfection 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, resulting in cooler kitchens and easier cleanups.

Table of Contents

IMPORTANT SAFEGUARDS	4
Attaching Power Cord	5
Parts & Accessories	6
Three-Layer Rack Assembly	9
Features & Benefits	10
A. Built-In Safety Devices	10
1. Lid Safety Device	
2. Spring-Loaded Safety Devices	
3. Back-Up Safety Release Valve	
4. Clog-Resistant Feature	
5. Pressure & Temperature Sensors	
6. Temperature Cut-Off Device	
7. Magnetic Sensor for Lid	
B. Special Features	11
1. Digital Display	
2. Warm Mode	
3. Sterile Environment	
4. Red Pressure Indicator	
5. Pressure Release Valve	
6. One-Touch Technology	
Instructions for Use	12
A. Preparing for Use	12
· Check Parts & Accessories	
· Conduct Test Run with Water Only	
B. Operation Instructions	14
Pressure Cooking Time Charts	16
Frequently Asked Questions	18
Care & Cleaning	19
Troubleshooting	20
Canning Guide	22
Manufacturer's 60-Day Warranty	27

IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! - CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances, always follow these basic safety precautions.

1. Always attach cord plug to appliance first before plugging into wall outlet.
2. **CAUTION HOT SURFACES:** This appliance generates extreme heat and steam during use. To avoid injury, do not touch hot stainless steel surfaces, or steam release valves on Lid during operation. Proper instructions must be taken to prevent the risk of personal injury, fires, and damage to property.
3. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or a 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.
4. This appliance is not intended for use by children, and special care should be taken when the unit is in use in their presence.
5. Do not use appliance for anything other than its intended use.
6. Before use, make certain Lid is properly secured and Pressure Release Valve is free from debris. See **ATTACHING LID** in ***PREPARING FOR USE***, p. 12.
7. **NEVER USE LID HANDLE** to lift or move cooker. Use only black handles located on side of base when lifting and/or moving unit.
DO NOT MOVE COOKER when under pressure or when contents are hot. Hot spilled foods can cause serious burns! To remove contents in cooker, use ladle provided.
8. **NEVER ATTEMPT TO OPEN LID WHILE UNIT IS OPERATING.** Do not open pressure cooker until unit has cooled and all internal pressure has been released. If Lid is difficult to rotate, **DO NOT FORCE IT OPEN** - this indicates that cooker is still under pressure. See **SAFELY RELEASE PRESSURE**, in ***PREPARING FOR USE***, p. 12.
9. Once pressure is released, follow instructions to open Lid. See **OPEN LID** in ***PREPARING FOR USE***, p. 13. **ALWAYS OPEN LID AWAY FROM FACE AND BODY** to avoid steam burns.
10. Some foods, such as rice or beans, expand and create foam when cooking and need special cooking instruction. Pay particular attention to liquid quantities. Do not fill Inner Pot more than **HALFWAY** when cooking these foods. **NEVER FILL ABOVE MAX FILL LINE** in Inner Pot. Overfilling may cause clogging of Pressure Release Valve, allowing excess pressure to develop.
11. **CERTAIN FOODS CANNOT BE COOKED** in this appliance because they clog the Pressure Release device (steam vent). These include applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti.
12. Never deep fry or fill with oil. Improper use of pressure cooker can cause fire or burns.
13. **CAUTION:** Do not operate unit in an appliance garage or under hanging cabinets. Proper space and ventilation is needed to prevent property damage that may occur by steam released during operation. Never operate the unit near any flammable materials, such as dish towels, paper towels, curtains, paper plates, etc.
14. Use on countertop only. Do not operate on unstable surface.
15. Do not place the pressure cooker on or near a stovetop or in an oven.
16. Do not use outdoors.
17. Do not operate if cord or plug are damaged. If appliance begins to malfunction during use,

IMPORTANT SAFEGUARDS

immediately unplug cord from power source.

DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.

- 18. Do not let cord hang over edge of table or counter or touch hot surfaces.
- 19. Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or removing parts.
- 20. 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.

21. WARNING: TO REDUCE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE REMOVABLE CONTAINER (INNER POT) PROVIDED.

NEVER IMMERSE HOUSING IN WATER. IF UNIT FALLS OR ACCIDENTALLY BECOMES IMMERSED IN WATER, UNPLUG FROM WALL OUTLET IMMEDIATELY.

DO NOT REACH INTO LIQUID IF UNIT IS PLUGGED IN AND IMMERSED.

DO NOT IMMERSE OR RINSE CORDS OR PLUGS IN WATER OR OTHER LIQUIDS.

Visit www.PowerPressureCooker.com for additional safety and cooking tips.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY.

ATTACHING THE POWER CORD

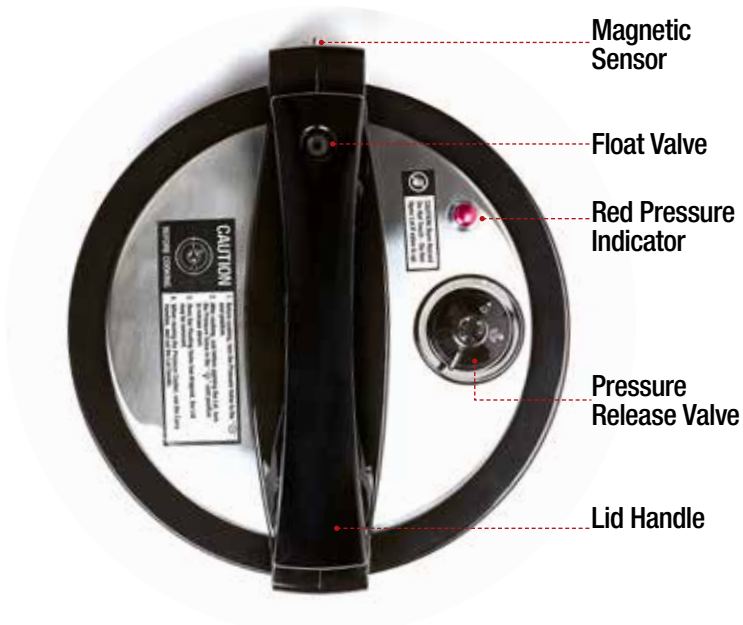
CAUTION

- Always attach electrical cord to Pressure Cooker first. Then, plug into an appropriate wall outlet. **DO NOT USE AN EXTENSION CORD WITH THIS PRODUCT.**
- Model PPC771-773 has been designed for use with a 3-prong, grounded, 120V dedicated electrical outlet only. **DO NOT USE WITH ANY OTHER ELECTRICAL OUTLET.**
- A short power-supply cord – equipped with grounding conductor and plug – is provided to reduce the risk of becoming entangled in or tripping over a longer cord.

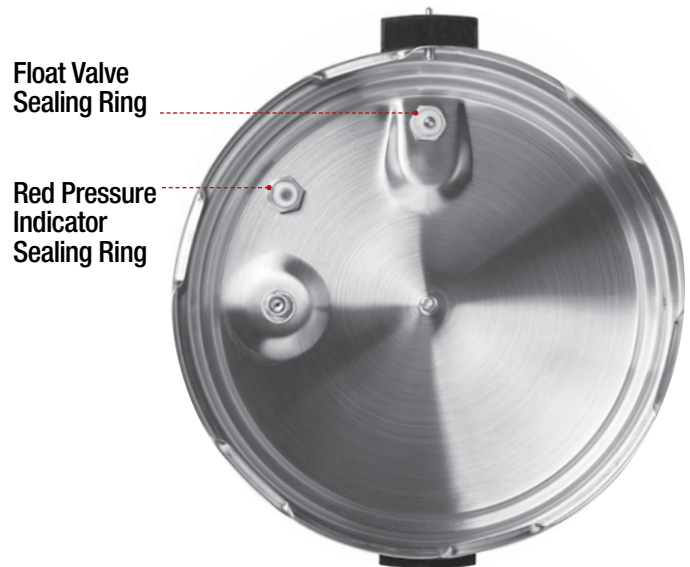
NOTE: If the electrical circuit is overloaded with other appliances, your appliance may not operate properly.

Parts & Accessories

LID – TOP VIEW



LID – UNDERSIDE (WITHOUT RUBBER GASKET)



Lock Symbols & Magnetic Sensor



Red Pressure Indicator



Float Valve



Pressure Release Valve



Parts & Accessories

FRONT



LED Display

Control Panel

Base

INNER POT

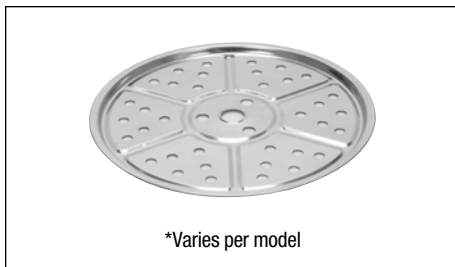


Max Fill Line

Lid Underside (with Rubber Gasket)



Steamer Tray*



*Varies per model

Ladle



Measuring Cup



Condensation Collector



AC Cord



Your **Power Pressure Cooker XL** has been shipped with parts and accessories as shown above. Check everything carefully before use. If any part appears damaged, do not use this product and contact supplier using customer service number located in the back of this owner's manual. For replacement parts, visit www.PowerPressureCooker.com.

Parts & Accessories (10-qt. PPC-773 model only)

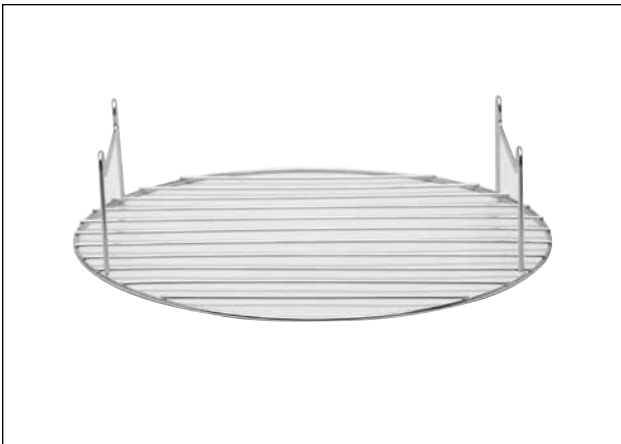
Rack A*



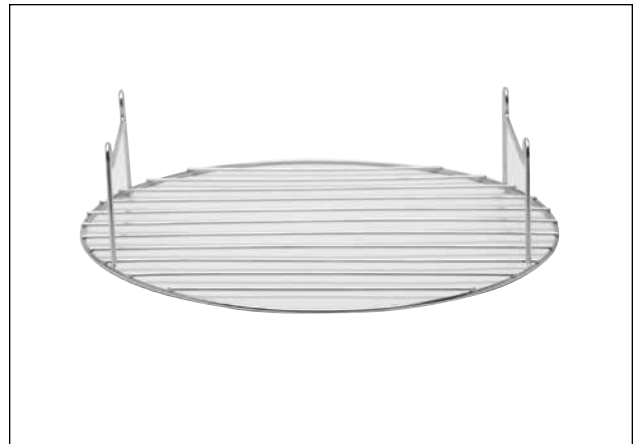
Steamer Basket*



Rack B-1*



Rack B-2*



The Removable Wire Rack is comprised of 3 independent layers that can be stacked in several different configurations to achieve maximum cooking flexibility in the Power Pressure Cooker XL.

*Only included with units purchased online or by phone.

The 3-Layer Wire Rack is the optimal Power Pressure Cooker accessory for poaching, steaming, or cooking different foods at one time.

Each of the 3 layers can be positioned differently depending on what you're cooking. See assembly instructions on the next page.

Three-Layer Rack Assembly (10-qt. PPC-773 model only)



Position 1:

Creates a large, main cooking space at the bottom of the inner pot while leaving a smaller space on the top of the rack. Use when you'd like to keep a smaller amount of the food you're cooking separate from the main dish.

- Combine ingredients for your main dish into the inner pot.
- Insert Rack A, handles pointing **downward**.
- Add liquid called for in recipe.
- Place smaller foods on top of Rack A to cook at the same time.



Position 2:

Use this positioning when cooking food that may fall apart easily such as roast chicken or whole dish.

- Insert Rack A into the inner pot, handles pointing **upwards**.
- Add liquid called for in recipe.
- Place food on Rack A and proceed with recipe.



Position 3:

Use this positioning when cooking food that does not require a longer handle for removal.

- Insert Rack B-1 into the inner pot, **feet-side down**.
- Add liquid called for in recipe.
- Place food on Rack B-1 and proceed with recipe.



Position 4:

Creates 3 independent cooking layers within the inner pot. Use this positioning to keep foods separate while cooking at the same time.

- Insert Rack A into the inner pot, handles pointing **upwards**.
- Add liquid called for in recipe.
- Place food on Rack A.
- Insert Rack B-1 (**feet-side down**) through the handles of Rack A. You may have to re-position the movable wire on Rack A to accommodate Rack B-1.
- Place food onto Rack B-1.
- Place Rack B-2 on top of Rack B-1.
- Place food on top of Rack B-2 if desired and proceed with recipe.

Features & Benefits

A. BUILT-IN SAFETY DEVICES

1. **LID SAFETY DEVICE:** Prevents pressure build-up if Lid is not closed properly.
2. **SPRING-LOADED SAFETY DEVICE:** Should all safety features fail, a “spring-loaded” safety pressure release device will automatically allow steam and pressure to escape around the pot Lid, thus avoiding a dangerous situation.
3. **BACK-UP SAFETY RELEASE VALVE:** Releases built-up pressure if temperature/pressure sensor device malfunctions.
4. **CLOG-RESISTANT FEATURE:** Helps prevent food from blocking steam release port.
5. **PRESSURE & TEMPERATURE SENSORS:** Maintain even heat and pressure by automatically activating or deactivating power supply.
6. **TEMPERATURE CUT-OFF DEVICE:** Should unit malfunction causing internal temperature to rise beyond the “SAFE” limit, device will cut off power supply and will not automatically reset.
7. **MAGNETIC SENSOR FOR LID:** Assures Lid is properly closed before it will pressurize. If Lid is not on correctly, a beeping noise will occur, and “LID” will appear on the LED display, indicating that Lid is not fully closed.

NOTE: The Sauté and Slow Cooking presets do not need the Lid to be on the unit to cook. Having the Lid on while Slow Cooking is recommended to prevent splatter. Having the Lid on while using the Sauté preset is not required. The unit will not beep or show “LID” on the LED display when using the Slow Cooking preset. The unit will beep and show “LID” on the LED display if the unit’s Lid is closed when using the Sauté preset. Always use caution when opening the Lid when the unit contains hot contents.

Features & Benefits

B. SPECIAL FEATURES

1. **DIGITAL DISPLAY:** The Digital Display on your Power Cooker offers a wide range of choices, including sauté, low-temperature cooking, stewing, and steaming. Cooking time may be adjusted to suit any recipe or personal preference, or delayed to meet required timetable.
2. **WARM MODE:** At completion of cooking cycle, unit will automatically shift to KEEP WARM mode. KEEP WARM mode keeps cooked food warm for up to 24 hours. NOTE: Foods kept at KEEP WARM mode for longer than four hours may lose their flavor and texture.
3. **STERILE ENVIRONMENT:** Digital Pressure Cooking utilizes temperatures of 248° F (120° C). Traditional stovetop cooking temperatures reach 212° F (100° C). The higher cooking temperature obtained with a pressure cooker provides a more sterile environment and faster cooking times.
4. **RED PRESSURE INDICATOR:** Indicates when unit is safe to open. If in the “UP” position, unit is under pressure. When indicator drops “DOWN,” the unit is not under pressure and you may remove the Lid.
5. **PRESSURE RELEASE VALVE:** Lowers pressure quickly and completely. **WARNING:** Hot steam is released from Pressure Release Valve. Tongs or similar utensil are required to open valve. **DO NOT USE BARE HANDS** to open Pressure Release Valve.
6. **ONE-TOUCH TECHNOLOGY:** With pre-programmed default settings, your family’s favorite homemade meals can be easily and quickly cooked to perfection in a single pot, with a single touch of a button.

Instructions for Use

A. PREPARING FOR USE

CHECK PARTS & ACCESSORIES

1. Before using, remove parts and accessories from package and be sure all parts have been included before discarding any packaging materials. See **PARTS & ACCESSORIES**, p. 6.
2. **CLEAN INSIDE LID:** Remove Lid Liner from Lid by pulling metal knob. Remove Rubber Gasket from Lid Liner. Wash Lid Liner, Gasket, Inner Pot, and other loose accessories with warm, soapy water. NOTE: Be sure to replace Gasket before reinstalling Lid Liner.
3. Place Pressure Cooker on a clean, flat surface.
4. Attach Condensation Collector to side of unit (see Fig. G).
5. Attach cord plug to Pressure Cooker first and then into wall outlet. See the **ATTACHING POWER CORD**, p. 5.

When the unit is first plugged in, “0000” will appear on the LED Display. The unit is automatically “ON” when plugged in.

FIG. G



CONDUCT TEST RUN WITH WATER ONLY

1. Fill Inner Pot with water to about $\frac{2}{3}$ full. Never load Inner Pot above MAX FILL LINE. Place Inner Pot in housing.
2. **ATTACHING LID:** With LED controls facing you, place Lid on unit by holding black handle. Be sure to align Magnetic Safety Sensor to Condensation Collector (see Fig. A). Once aligned, follow arrows toward “CLOSE” and rotate Lid counter-clockwise to “LOCK” position until it “clicks” into place (see Fig. B) and a single “beep” is heard.
3. Magnetic Safety Sensor assures Lid is properly closed before unit can pressurize. If Lid is not on correctly when starting cycle, a beeping noise will occur and the word “LID” will appear on the display, indicating Lid is not fully closed. **NOTE:** The Sauté and Slow Cooking options will not need the lid on to cook. It's recommended to have the lid on while slow cooking to prevent splatter.
4. **CLOSE PRESSURE RELEASE VALVE:** Rotate Pressure Release Valve on Lid to “LOCK” position by aligning arrow on side with (“”) symbol (see Fig. C). Pressure Release Valve should be in “LOCK” position when in use.

Pressure Release Valve does not click or lock into place. It is safely secured with a loose fit.
5. Once Lid is on properly, select CANNING/PRESERVING button. This button will automatically set 10 minute default time. Allow pressure to build in unit. The LED display will show a “rotating effect.” This indicates that unit is now building pressure.
6. When unit has reached full pressure, Red Pressure Indicator on Lid will move to “UP” position (see Fig. D).
CAUTION: DO NOT ATTEMPT TO OPEN LID WHEN RED PRESSURE INDICATOR IS UP. DO NOT TOUCH OR PRESS RED PRESSURE

Instructions for Use

INDICATOR DURING OPERATION. Doing so will release hot steam and may cause injury.

7. **SAFELY RELEASE PRESSURE:** Select "KEEP WARM/CANCEL" mode. Using tongs or similar utensil, rotate Pressure Release Valve counter clockwise from "LOCK" to "OPEN" position. The steam release/vent open symbol ("👉") on valve should now line up with side arrow (see Fig. E). Allow all pressure to escape from cooker. **WARNING: NEVER USE YOUR HAND TO OPEN OR CLOSE PRESSURE RELEASE VALVE. USE TONGS OR SIMILAR UTENSIL TO OPEN VALVE. FOLLOW THESE SAFETY PRECAUTIONS WHEN RELEASING PRESSURE TO PREVENT SERIOUS INJURY.**

8. **OPEN LID:** When all pressure has escaped unit, Red Pressure Indicator on Lid will drop "DOWN",

indicating the unit is not under pressure and that it is safe to open Lid. See Fig. F. Open lid by rotating handle clockwise.

A single "beep" will be heard. Lift lid with handle.

WARNING: PREVENT BURNS! DO NOT TOUCH STAINLESS STEEL EXTERIOR. ONLY USE BLACK HANDLE ON LID TO OPEN. CONTENTS IN COOKER ARE HOT. ALWAYS OPEN LID AWAY FROM FACE AND BODY.

9. Allow water in Inner Pot to cool. Remove Inner Pot and empty. Rinse and towel dry. **WARNING: DO NOT LIFT BASE TO REMOVE CONTENTS** from Inner Pot. Lift Inner Pot from base with caution when contents are hot.

The Power Pressure Cooker XL is now ready for use!

FIG. A



FIG. C



FIG. D



FIG. B

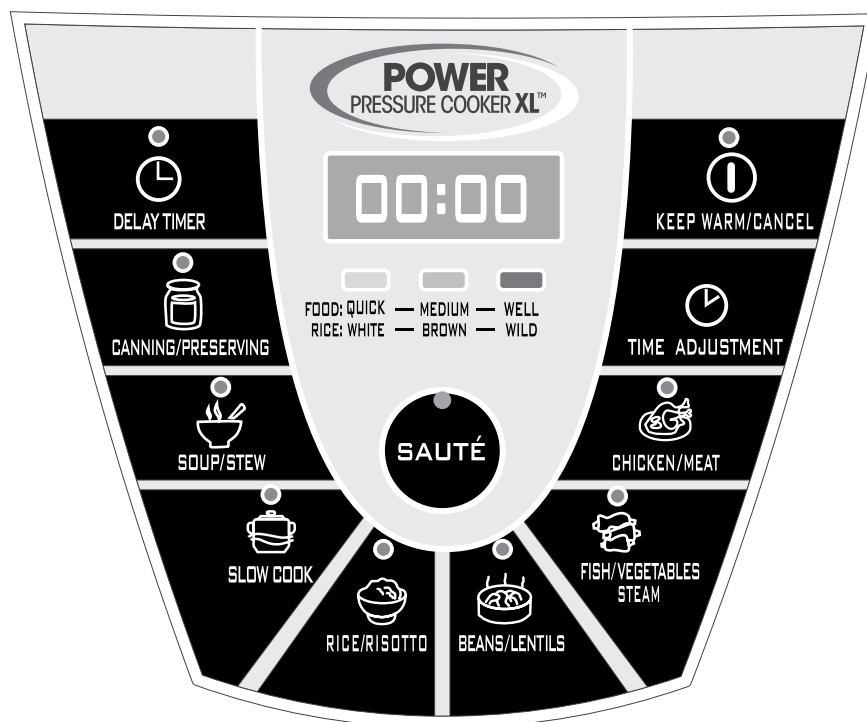
FIG. E

FIG. F

Instructions for Use

B. OPERATING INSTRUCTIONS

IMPORTANT: ANY FUNCTION CAN BE STOPPED IMMEDIATELY BY SELECTING THE “CANCEL” BUTTON.



1. Place Pressure Cooker on a clean, flat surface.
2. Attach Condensation Collector to side of unit.
3. Attach cord plug into Pressure Cooker first and then into wall outlet. See **ATTACHING POWER CORD**, p. 5. When the unit is first plugged in, “0000” will appear on the LED Display. The unit is automatically “ON” when plugged in.
4. Choose desired recipe. See **PRESSURE COOKING TIME CHARTS**, p. 16. and refer to the recipe book for detailed directions . Add ingredients to Inner Pot. **NEVER LOAD INNER POT ABOVE MAX FILL LINE.** See **IMPORTANT SAFEGUARDS**, p. 4. Place the Inner Pot in housing.
5. Place Lid on cooker using safe guidelines provided. See **ATTACHING LID** in **PREPARING FOR USE**, p. 12.
6. Rotate Pressure Release Valve to “CLOSE” position. See **CLOSE PRESSURE RELEASE VALVE** in **PREPARING FOR USE**, p. 12.
7. **SELECT COOKING MODE:** Based on recipe, choose from several cooking modes that can be used alone or in combination to produce an infinite variety of results (see Fig. H).
8. **SELECT COOK TIME:** When a specific cooking mode is selected, a default time will be displayed for 5 seconds and the “QUICK” indicator, located in center of display, will light

Instructions for Use

up. There are three pre-programmed options to choose from based on how you like your food prepared – "QUICK" being most rare, "MEDIUM" in the middle, and "WELL" being well-done. Based on your recipe and culinary preference, choose "MEDIUM" by selecting desired cooking mode twice, "WELL" by selecting three times,

- OR -

use "TIME ADJUSTMENT" button to override the pre-programmed times. Select button until desired cooking time is reached.

9. **USE DELAY TIMER:** This optional setting will allow the cooking process to start at a later time. To use "DELAY TIMER", select prior to choosing cooking mode. Indicate desired delay. Then, select cooking mode and cooking time (if necessary). Timer will begin countdown and cooking cycle will start immediately following selected wait period.

10. Once cooking mode (and time) is selected, a "rotating effect" will appear on the LED display to signify that the unit is building pressure.**

11. When the unit is under full pressure, the Red Pressure Indicator will move to "UP" position. **DURING THIS TIME, DO NOT ATTEMPT TO MOVE UNIT OR OPEN LID.**

12. At completion of cooking cycle, unit will "beep" and enter "KEEP WARM" mode until manually cancelled by selecting "CANCEL" button. See instructions for **SAFELY RELEASING PRESSURE** and **OPEN LID** in **PREPARING FOR USE**, p. 13.

****NOTE: THE AMOUNT OF TIME REQUIRED FOR THE "ROTATING EFFECT" ON THE LED DISPLAY TO END, AND THE COUNTDOWN PROCESS TO BEGIN, IS DEPENDENT UPON VOLUME, CONCENTRATION, AND RATIOS OF SOLID TO LIQUID IN COOKER – GENERALLY 5 TO 40 MINUTES.**

FIG. H



Pressure Cooking Time Charts

Digital Display Button	Default Time	Quick-Medium-Well Default Time	Adjustable Cook Time Range	Temperature	Pressure
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 kPa (12 psi)
Soup/Stew	10 mins.	10-30-60 mins.	10–60 mins.	109° C (228° F)	50 kPa (7.2 psi)
Slow Cook	2 hrs.	2-6-12 hrs.	2–12 hrs.	79-93° C (174-199° F)	<30 kPa (<4.3 psi)
Rice/Risotto	6 mins.	6-18-25 mins.	6–25 mins.	109° C (228° F)	50 kPa (7.2 psi)
Beans/Lentils	5 mins.	5-15-30 mins.	5–30 mins.	109° C (228° F)	50 kPa (7.2 psi)
Fish/Veg/Steam	2 mins.	2-4-10 mins.	2–10 mins.	109° C (228° F)	50 kPa (7.2 psi)
Meat/Chicken	15 mins.	15-40-60 mins.	15–60 mins.	109° C (228° F)	50 kPa (7.2 psi)
Sauté	20 mins.	20-25-30 mins.	1–30 mins.		
Keep Warm	N/A	N/A	N/A	70° C [+/-10° C] (158° F [+/-50° F])	N/A

Pressure Cooking Time Charts

Vegetable	Liquid Amount (cups)	Approx. Time (min.)
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-in. pieces	1	4
Corn, on the cob	1	3
Pearl onions, whole	1	2
Potatoes, 1 ½-in. 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 Release Valve to lower pressure quickly.

Meat	Liquid Amount (cups)	Approx. Time (min.)
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 Amount (cups)	Approx. Time (min.)
Clams	1	2–3
Lobster, 1 ½–2 lbs.	1	2–3
Shrimp	1	1–2
Fish, soup or stock	1–4	5–6

Frequently Asked Questions

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

No! This unit does not contain lead.

2. What is the material of construction?

This appliance has a stainless steel housing and an aluminum Inner Pot.

3. How do you assemble/disassemble the unit?

This appliance comes fully assembled with Float Valve, Pressure Release Valve, and Lid Liner. Attach Condensation Collector before operation. Please see **PREPARING FOR USE**, p. 12, in this manual.

4. What is the default time?

Each cooking mode has a default time that appears as soon as you select a desired program button. Before the “countdown” clock on the display 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?

When the unit is at pre-setting pressure and desired temperature, the “rotating effect” on the LED display will end, and the countdown clock will begin. This time is dependent upon volume, concentration, and ratios of solid to liquid in cooker – generally 5 to 40 minutes.

6. Can you change the cook time from the default setting?

Yes! You can increase the cook time two ways. Select QUICK, MEDIUM, or WELL. These are pre-programmed settings that will give a pre-determined time – OR - select TIME ADJUSTMENT mode to specifically increase cooking time to suit your needs.

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

Yes! This unit can be left on while not at home. However, it should not be left unattended, especially with pets or children around. In addition, review FDA guidelines for food left outside a refrigerator over a length of time.

8. Can you put frozen foods in unit without defrosting?

Yes! Remember to add an extra 10 minutes to cooking time when cooking frozen meals.

9. Can I cook with oil in the pressure cooker?

No! Do not attempt to pressure fry in a pressure cooker. Pressure cookers do not have safety measures to prevent oil fumes and fire. Pressurized oil fumes are very dangerous and can cause an explosion.

Care & Cleaning

CAUTION

Any leftover food or debris remaining in unit could prevent safety devices from operating correctly during subsequent use!

FOLLOW THESE CLEANING INSTRUCTIONS AFTER EACH USE.

1. Allow unit cool to room temperature before cleaning. **Do not attempt to clean a hot Power Pressure Cooker XL!**
2. Unplug the power cord from wall and then from pressure cooker.
3. Clean exterior of unit with soft, damp cloth or paper towel. **Do not immerse Pressure Cooker housing in water or pour water into housing.**
4. Pull metal knob under Lid and remove Inner Lid (Lid Liner). Remove Rubber Gasket from Lid Liner. Rubber Gasket must be washed separately with a sponge or soft cloth and warm, soapy water. Re-attach Rubber Gasket to Inner Lid (Lid Liner).
6. Rinse upper and underside of Lid with warm water, making sure Float Valve and Red Pressure Indicator are free from debris. Both valves on underside of Lid should be able to move up and down freely, stopping only when silicone gasket meets Lid. Dry completely.
7. Attach Lid Liner to Lid. Improper placement of Lid Liner will prevent Lid from closing properly. Replace Pressure Release Valve by pushing it down onto the spring-loaded mechanism.
8. When cleaning Inner Pot by hand, wash with warm soapy water and soft cloth or sponge. Rinse and towel dry. Be careful not to damage inside coating. Do not use harsh chemicals or scouring pads.

NOTE: Check periodically to make sure Gasket is clean, flexible, and not torn. If damaged, replace before operating unit (see **PARTS & ACCESSORIES**, p. 6.)

5. Remove Pressure Release Valve by simply pulling up. It will release from its spring lock mechanism. Wash with mild, soapy water and rinse well. Use a small pin if necessary to remove any blockages that may have occurred during cooking process. Check to see that the interior spring-loaded part moves freely by pressing down on it. Check to see that it's free from debris.

NOTE: Inner Pot is dishwasher safe.

9. To clean the condensation collector, remove and clean with warm soapy water, then re-attach.
10. Any other service to this appliance should be performed by an authorized service representative.

NOTE: The following parts can be placed in dishwasher: Inner Pot, Measuring Cup, Spoon, and Steamer Tray.

To prolong the life of the components, it is recommended to hand wash them.

DO NOT PLACE LID, HOUSING, OR RUBBER GASKET IN DISHWASHER!

Troubleshooting

Symptom	Possible Cause	Solution
Lid Does Not Lock	Rubber Gasket on Inner Lid is not properly installed	Re-install Rubber Gasket on Inner Lid
Cannot Open Lid after Pressure is Released	Float Valve and Red Pressure Indicator are still raised	Make sure the steam release is still open and steam may still be releasing. CAUTION: Hot steam may be released during this process. Do not place face near valve opening
Air Escapes from Rim of Lid and Pressure will Not Increase	Rubber Gasket was not installed or was not installed properly	Install Rubber Gasket
	Food residue remains on Rubber Gasket	Clean Rubber Gasket
	Rubber Gasket is damaged or worn out	Replace Rubber Gasket. Visit www.PowerPressureCooker.com for replacement parts.
Air Escapes from Float Valve During Operation	Food is stuck on Rubber Sealing Ring of Float Valve	Clean Sealing Ring on Float Valve
	Sealing Ring of Float Valve is worn out	Replace Sealing Ring of Float Valve. Visit www.PowerPressureCooker.com for replacement parts.
	Pressure Release Valve is not in proper position	Adjust Pressure Release Valve to "CLOSE" position
Float Valve Does Not Rise	Appliance is not filled with enough food or water	Check recipe for proper quantities of solids and liquids
	Air is escaping from rim of Lid and/or from Pressure Release Valve	Call customer service for repair (973-287-5169)
	Float Valve not assembled correctly	Float Valve should be able to move up and down, stopping only when silicone Sealing Ring meets Lid interior. Make sure Sealing Ring is clean and Float Valve can move freely.*
Unit Turns Off Unexpectedly	Appliance is overheated	Unplug and let unit cool for 30 minutes in order to re-set
Display Reads "LID" and Beeping Sound Occurs	Lid not positioned correctly	Adjust Lid by following <i>ATTACHING LID</i> in <i>PREPARING FOR USE</i> , p. 12.

NOTE:** If necessary to re-assemble Float Valve, insert fluted end into outer Lid handle. Push all the way through until end is sticking out on underside of Lid. Hold in place by inserting pencil or like object in hole in Lid handle for leverage while placing Sealing Ring on groove of fluted end sticking out on underside of Lid. See underside of Lid photo ***PARTS & ACCESSORIES, p. 6.

Troubleshooting

DISPLAY ERROR INDICATOR

NOTE: DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE. Contact customer service for further information.

Display Shown	Cause of Error
Error Indicator - Code E1	Circuit open of sensor
Error Indicator - Code E2	Short circuit of sensor
Error Indicator - Code E3	Overheated
Error Indicator - Code E4	Pressure switch malfunction

Unit Specifications

Model Number	Supply Power	Rated Power	Capacity of Inner Pot	Working Pressure	Safety Working Pressure
PPC771	AC 120V 60HZ	1000W	6 qt.	0–80 kPa	80–90 kPa
PPC773	AC 120V 60HZ	1400W	10 qt.	0–80 kPa	80–90 kPa

Canning Guide

 CAUTION

Improper canning can lead to serious health consequences. It is important to read this guide carefully and follow all steps to ensure that food is processed to preserve its nutritional value, and is safe for consumption.

The canning process allows for preparation and preservation of all 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. Buy food items in bulk at low prices and preserve for future use when they become scarce and costly.

A. PRESSURE CANNING

WHY PRESSURE CANNING?

Pressure canning can be used for all foods, particularly those containing little acid, such as vegetables, meat, and seafood. When canning, there is no room for experimentation. Use the exact time, temperature, and method specified in the recipes to protect food from harmful bacteria, mold, and/or enzymes. Altering times given in a recipe may destroy the nutrients and flavor in foods.

Food enzymes can promote the growth of mold and yeast, 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, such as salmonella, staphylococcus aureus, and clostridium botulinum – the cause of botulism – may develop. Killing these harmful bacteria requires a temperature of 240° F, which is 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. Foods such as fruits are high in acid. Meats, dairy

products, and sea foods have low acid levels (see chart below). Proper pressure canning minimizes the possibility of spoilage and contamination.

Foods High in Acidity

Apples	Oranges
Applesauce	Peaches
Apricots	Pears
Berries	Pickled Beets
Cherries	Pineapple
Cranberries	Plums
Fruit Juices	Rhubarb

Foods Low in Acidity

Asparagus	Mushrooms
Beans	Okra
Beets	Peas
Carrots	Potatoes
Corn	Seafood
Hominy	Spinach
Meat	Winter Squash

Canning Guide

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 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. However, raw packing may be preferable in some recipes.

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

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

PROCESSING TIME, PRESSURE, ALTITUDE

The chart below indicates style of packing and proper processing time (with pint-sized jars) for various foods using the **Power Pressure Cooker XL**. The CANNING button sets the pressure at 80 kPa (11.6 psi). Up to 2000 ft. above sea level, the **Power Pressure Cooker XL** produces sufficient pressure and heat to safely process all foods for 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 2000 ft. above sea level. Do not use this unit for pressure canning above an altitude of 2000 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 guidelines prior to canning.

Food Item	Style of Packing	Canning Time
Asparagus	Hot & Raw	30 mins.
Beans (green)	Hot & Raw	20 mins.
Beans (lima, pinto, butter, or soy)	Hot & Raw	40 mins.
Beets	Hot	30 mins.
Carrots	Hot & Raw	25 mins.
Corn, whole-kernel	Hot & Raw	55 mins.
Greens	Hot	70 mins.
Okra	Hot	25 mins.
Peas, green or English	Hot & Raw	40 mins.
Potatoes, white	Hot	35 mins.
Meat strips, cubes or chunks	Hot & Raw	75 mins.
Ground or chopped meat	Hot & Raw	75 mins.
Poultry, without bones	Hot & Raw	75 mins.
Poultry, with bones	Hot & Raw	65 mins.

Canning Guide

B. SAFE CANNING TIPS

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

C. GETTING STARTED

Your **Power Pressure Cooker XL** is designed to accommodate a specific number of jars per session. Jars with self-sealing lids are suggested for use.

PPC771: four (4), 16-oz (1 pint)-wide mouth jars

PPC773: seven (7), 16-oz (1 pint)-wide mouth jars

JAR CLEANING

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

LID PREPARATION

The self-sealing Jar Lid consists of a flat metal lid held in place during processing by a metal Screw Band (see Fig. A). When jars are processed, the Lid Gasket softens to form an airtight seal with the jar. To ensure a good seal, carefully follow lid 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.

FIG. A



FIG. B



FIG. C



Canning Guide

D. THE CANNING PROCESS

1. Select a pre-tested pressure canning recipe. Although ingredients may vary, foods will be generally processed as instructed in this manual.
 2. Using only the freshest ingredients and fruits and vegetables at their peak of ripeness, prepare food as instructed.
 3. Fill 16-oz. clean Canning Jars to Liquid Level as indicated. Do not fill above Liquid Level mark. An approximate 1-in. headspace, should remain at top of jar (see Fig. B).
 4. Using a flexible, nonporous spatula, gently press food against jar in order to remove any trapped air bubbles (see Fig. C).
 5. Place a clean flat lid on opening of jar (see Fig. D). Add Screw Band. Turn clockwise and hand tighten in place (see Fig. E).
- NOTE:** 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.
6. Place Inner Pot of Pressure Cooker in base. Place Wire Rack in bottom of Inner Pot (see Fig. F). Place filled, sealed jars on Wire Rack (see Fig. G). Maximum jar quantity varies per model. See **GETTING STARTED**, p. 24.
 7. Pour hot water into Inner Pot with jars until water level reaches $\frac{1}{4}$ way up sides of jars. Quantity of water depends on how many jars you place in the Unit. For example, for four (4), 16-oz. jars, use about 6 cups of water. When processing fewer jars, more water is necessary.
 8. Following proper instructions in this manual, place Lid on base of appliance and lock into place (see Fig. H). Plug unit into wall outlet.
 9. Select "CANNING/PRESERVING" option. Pressure will automatically set at 80k Pa. Select Cook Time as indicated in chosen recipe.

FIG. D



FIG. E



FIG. F



Canning Guide

10. When CANNING process is complete, select “CANCEL” button. Release pressure by adjusting Pressure Release Valve to “OPEN” position. Upon full release of pressure, follow instructions in this manual to properly remove Lid.

11. Using Canning Tongs (sold separately), carefully remove hot jars and place on heat-resistant surface. Allow to cool to room temperature.

CAUTION: Jars are hot! If not handled properly and with extreme care, burns may occur.

12. When jars are completely cool, remove Screw Bands. Lids should be tightly sealed to jars. When pressed in center, there should not be any “give” or springing motion. If this happens, the canning process was not successful and food must be re-processed immediately or refrigerated and used within a few days.

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

13. Place finished jars on shelves in cool, clean, dry atmosphere.

NOTE: Screw bands are not needed on stored jars. They should be removed after jars are cooled. If left on stored jars, they become difficult to remove, often rust, and may not work properly again.

Properly canned food will last for months and/or even seasons.

FIG. G



FIG. H





Manufacturer's 60-Day Limited Warranty

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

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. 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.
3. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

Procedure for Replacement or Return within the 60 days :

To return the product for replacement or refund within the 60 days, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package, 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™.

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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