

≡ Mueller

UltraPot

Instruction Manual





The Mueller UltraPot uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking. Your pressure cooker seals in steam to cook hotter and faster while maintaining important nutrients for healthier meals. Cooking fast and with less water saves vital natural resources and energy!

Our pressure cooker is built to meet and far surpass all safety and functional standards. Pressure cooking with the Mueller Cooker is not only safe, but it is easy, and saves time.

This manual will guide you through the pressure cooking process and help you understand the functions of your UltraPot.

Mueller UltraPot

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***Before operating your new appliance, please read
all instructions carefully and keep for future reference***

SAFETY FIRST!



WHEN USING THE ULTRAPOT PRESSURE COOKER, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED.



The UltraPot cooks under pressure. Improper use may result in scalding injury to your body if exposed to steam.



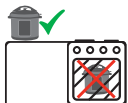
KEEP AWAY from the steam when releasing pressure or when opening the lid.



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 open it by force. Any pressure in the cooker can be hazardous.



The appliance is for household and noncommercial use **ONLY**. Keep away from children.



For countertop use ONLY. DO NOT place on or near a hot gas or electric burner, or in a heated oven, and **DO NOT** move it while working.



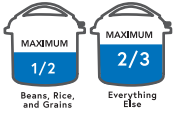
Never use it without the **INNER POT**. Make sure the contact surface between the Inner Pot and the Electronic Heater is always clean.



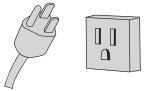
Turn the lid counterclockwise until you reach Close Lid position. A clamping sound should be heard.

ALWAYS check if the lid is locked in place before pressure cooking.

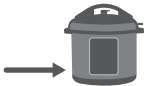
SAFETY FIRST!



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.



It is equipped with a **3-prong grounding plug**. The plug must be plugged into an outlet which is properly installed and grounded.



Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the cooker off, then remove plug from wall outlet.



DO NOT immerse the base, cord or the plug in any liquids.



If steam releases around the Lid during the cooking process, please unplug from the power supply immediately, let cool, remove content and contact the customer service.



Certain foods, such as applesauce, cranberries, pearl barley, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (Pressure Limiting Valve). These foods should not be cooked in a pressure cooker.



If there is any malfunction of the cooker during the cooking process, please stop using the device. Do not operate this appliance with a damaged cord or plug or after it malfunctions or has been damaged in any manner.

MODEL	POWER SUPPLY	RATED POWER	CAPACITY	WEIGHT	DIMENSION
UltraPot	120V ~ 60Hz	1000W	6 L	11.9 lb	12.4*13.0*13.9 Inch

IMPORTANT FEATURES

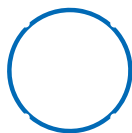
Mueller UltraPot Pressure Cooker uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking. Your pressure cooker seals the food in steam to cook hotter and faster while maintaining important nutrients for healthier meals.

Cooking fast and with less water saves vital natural resources and energy!

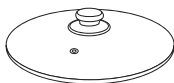
It's the easiest pressure cooker to use on the market!!



MEASURING CUP



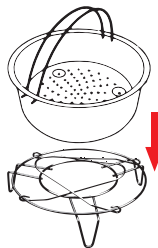
SPARE
GASKET



GLASS
LID

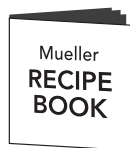


SPOON



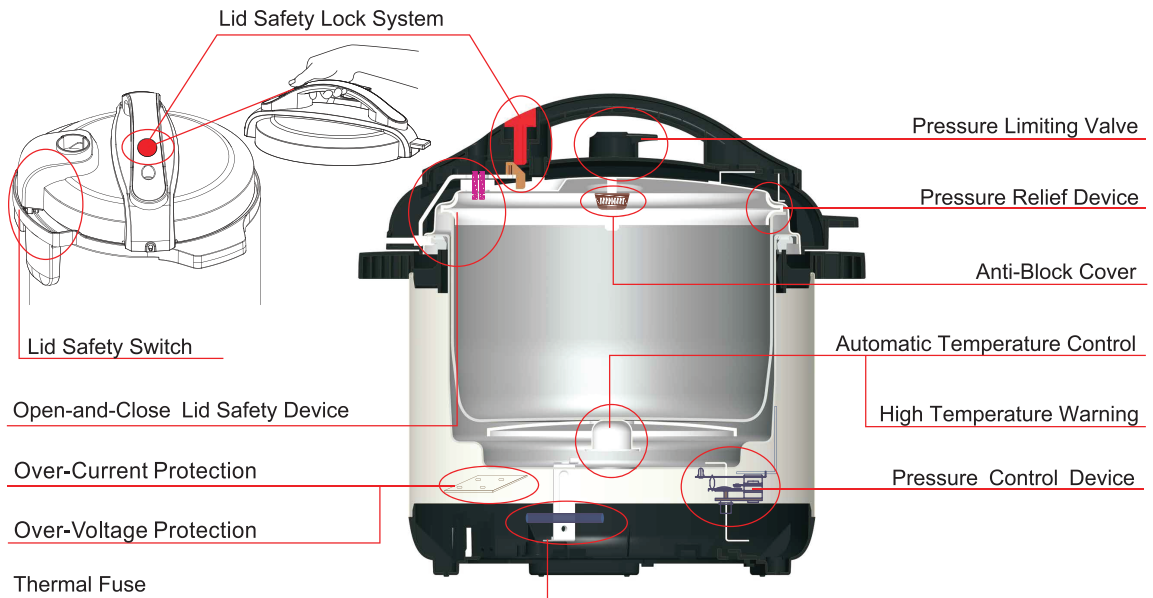
STAINLESS STEEL STEAMER BASKET

STEAM RACK



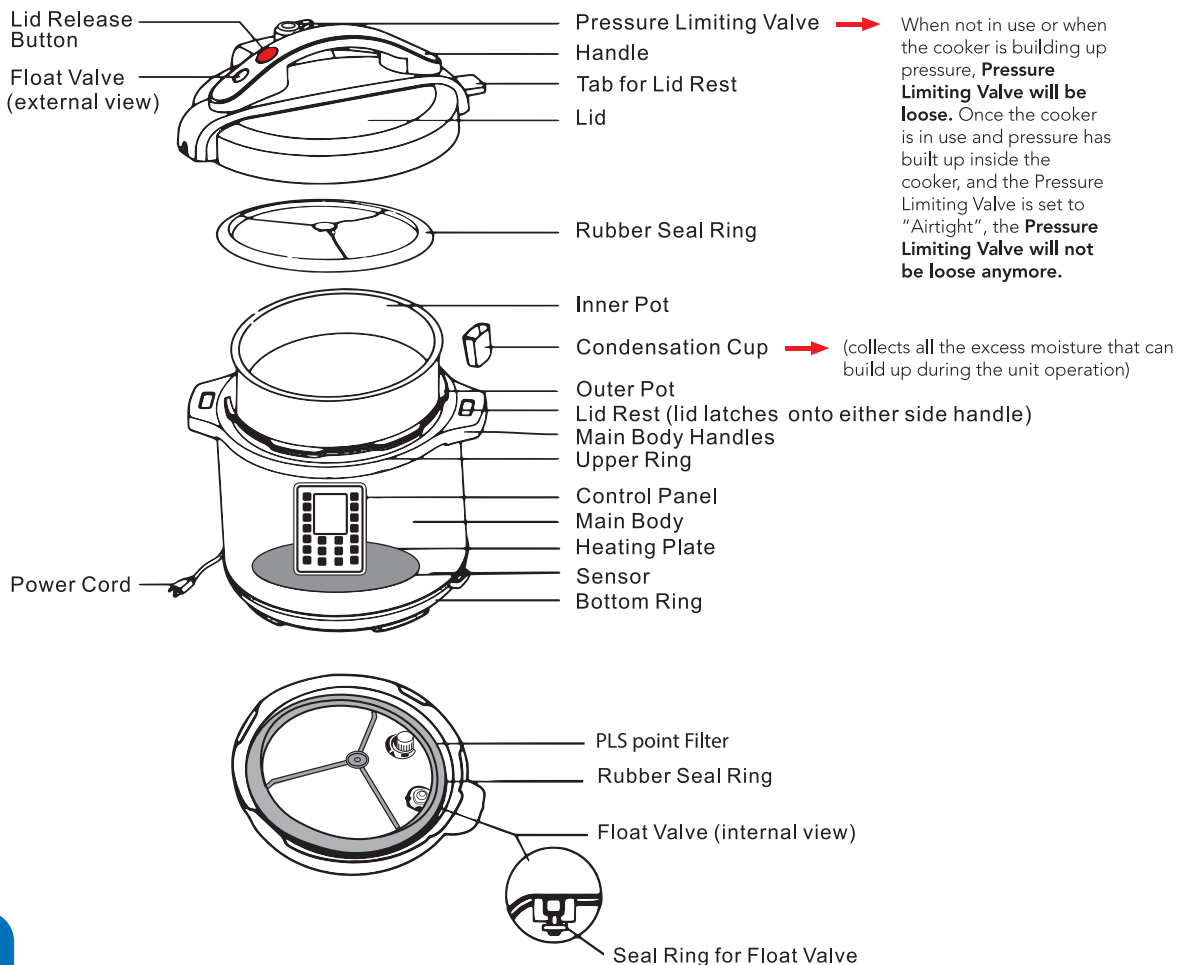
MUELLER ULTRAPOT SAFETY FEATURES

Mueller UltraPot pressure cooker uses most advanced technology to provide you safety while cooking. With our safety features, cooking is now more safe than ever and you can be at peace, knowing that our best team of engineers developed one of the safest cooker on the market.



MUELLER ULTRAPOT PARTS

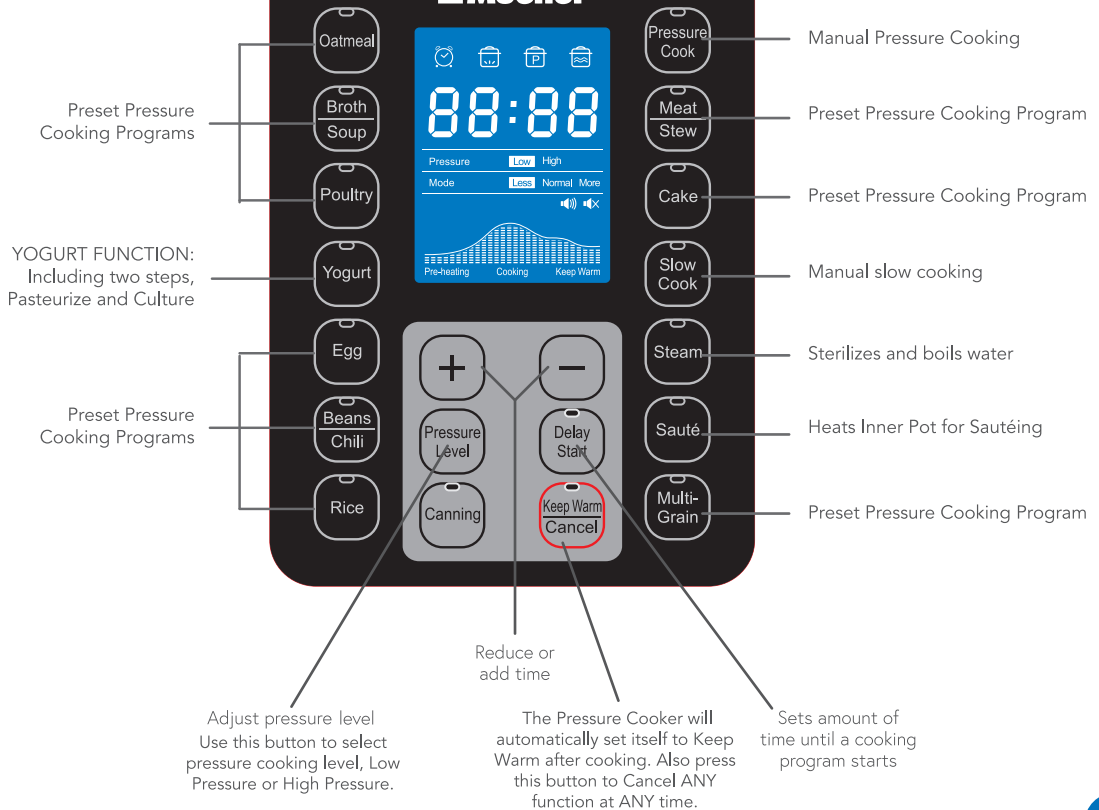
It is important for you to know all the parts of the pressure cooker, so you could understand how it's functioning and how to properly use the cooker, how to disassemble and assemble it for maintenance and cleaning.



HOW TO USE THE CONTROL PANEL

The UltraPot is programmed with preset cooking functions for varying ingredients, foods, and preparation methods. It also remembers your most recent settings, bringing you a personalized cooking experience. The control panel consists of several buttons and an LCD screen.

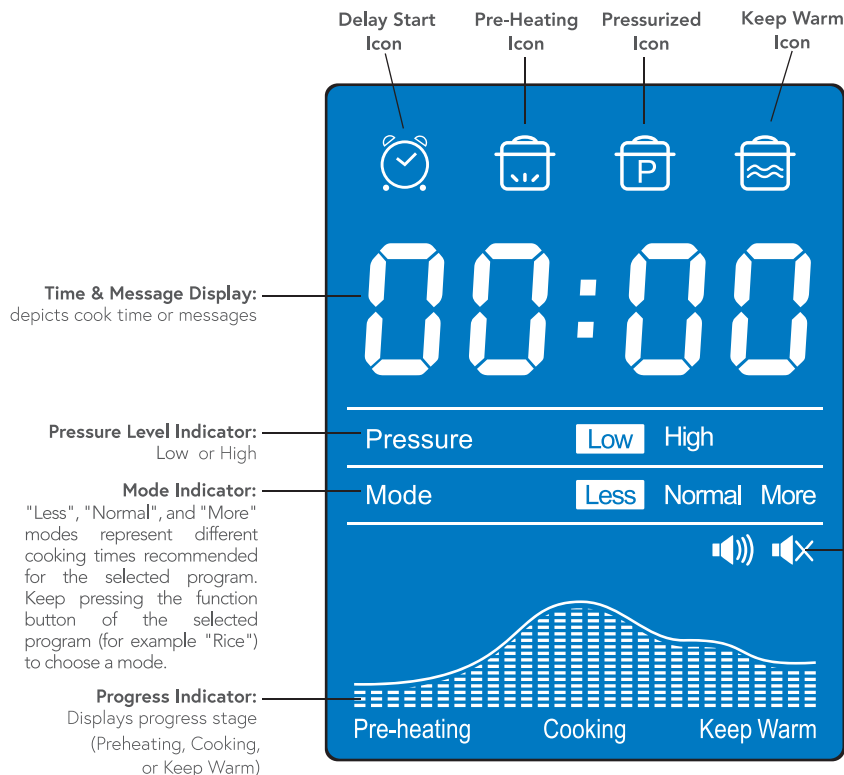
FOOD MENU BUTTONS:



CONTROL PANEL LCD DISPLAY

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

For more information on the temperatures, modes and pressure level, refer to the PRESSURE COOKING INFORMATION SHEET.



Sound Indicator:

displays whether sound is ON or OFF. Safety alerts never turn OFF.

To turn the sound off:

1. Press Cancel to stop all programs. The LCD screen will display **OFF**.
2. Press and hold the **+** button for at least 4 seconds. The LCD screen will display **SOFF**.

To turn the sound on:

1. Press Cancel to stop all programs. The LCD screen will display **OFF**.
2. Press and hold the **+** button for at least 4 seconds. The LCD screen will display **S on**.

LCD DISPLAY MESSAGES



UltraPot is plugged in, but still no programs are selected. Ready to use and to chose a program.



Yogurt program is complete and ready for Pasteurizing.



Your UltraPot is ready to use and it is preheating.



Pasteurizing.



Timer indicating how much time is still left, used for Cook Time, Delay start or Keep Warm function.



Lid is not locked in place.



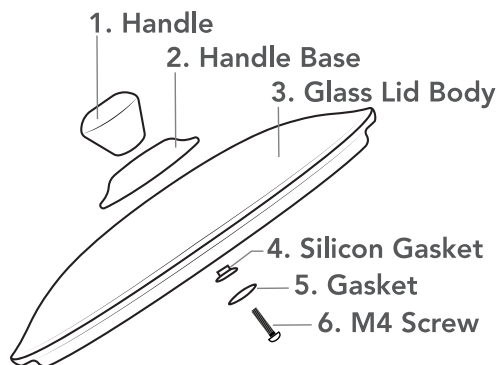
Preheating Saute is over.

GLASS LID ASSEMBLY

Your Pressure Cooker is equipped with a Tempered Glass Lid that can be used with the **STEAM** and **SLOW COOK** functions. Do not use this Glass Lid with any other functions on this UltraPot.

Assembly of the Knob on the Glass Lid will require a Phillips Screwdriver (not included).

Follow the diagram to assemble the knob on the Glass Lid.



ULTRAPOT ASSEMBLY AND SETUP

Remove packaging materials such as cardboard, plastics or Styrofoam and discard appropriately.

Clean all the parts by wiping with a soft damp cloth or sponge and dry thoroughly.

Thoroughly clean the Inner 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 **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 the Lid, hold the Handle and close it downwards at the Opened Lid position. Turn **counter-clockwise** until you reach the Closed Lid position. A clamping sound can be heard.

NOTE: A beep sound should be heard when closing the lid, meaning the lid is closed and sealed.

BEFORE THE FIRST USE

Before the first use of the cooker, it is recommended for you to perform **WATER TEST**, in order to ensure correct assembly of the Rubber Seal Ring and to familiarize yourself with the cooker.

1. Place the stainless steel Inner Pot into the Main Body. Plug in the unit.

2. Fill in 3 cups of water.

3. Lock the lid and turn the Pressure Limiting Valve to Airtight.

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 Sauté function will still work as this function does not use the Lid.

NOTE: When not in use or when the UltraPot is building up pressure, the Pressure Limiting Valve will be loose; this is normal.

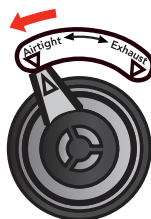
4. Press the STEAM button.



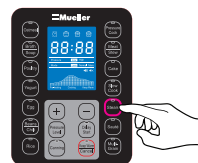
ADD 3 CUPS WATER



LOCK LID



TURN TO AIRTIGHT

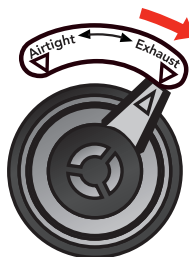


SELECT STEAM

5. Press the **–** button to adjust time to 5 minutes. The program will begin after 5 seconds with the **Preheating** cycle and **On** will display on the LCD screen. Steam will release until the float is fully raised. When pressure is reached the timer will begin counting down. When the program is complete, the UltraPot will beep and automatically switch to **Keep Warm**.



ADJUST TIME
(PRESS – BUTTON TO ADJUST TIME TO 5 MINUTES)



**AFTER CYCLE COMPLETES,
TURN TO EXHAUST FOR QUICK RELEASE**

REMOVING LID AFTER PRESSURE COOKING

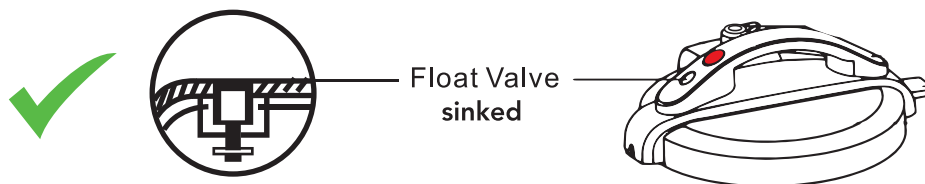
When the pressure cooking cycle has completed, the unit will automatically switch to Keep Warm. At this point you may release pressure in one of two ways - Natural Pressure Release or Quick Pressure Release.

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.** As 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.

Quick Release (recommended for foods that should be Medium or Medium-Rare): Following pressure cooking the cooker will beep and go to Keep Warm. Press the Keep Warm/Cancel button and the display will show OFF. Using an oven mitt or long utensil, carefully turn the Pressure Limiting Valve to the “Exhaust” position to release pressure until the Float Valve sinks.

NOTE: You cannot adjust the Pressure Limiting Valve to the “Exhaust” 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 DURING THE RELEASING OF THE PRESSURIZED STEAM.

PRESSURE COOKING INSTRUCTIONS

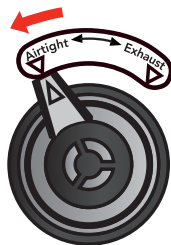
There are 14 Menu functions programmed for your pressure cooker. They are **Oatmeal, Soup/Broth, Poultry, Yogurt, Egg, Bean/Chili, Rice, Meat/Stew, Cake, Slow Cook, Steam, Saute, Multigrain, Canning**. The default times are programmed for quick and easy cooking for portions of food less than 3lbs.

You can also manually set your own custom program by using the **Pressure Level** button to adjust the pressure level, and/or **+ and - buttons** to adjust the cooking time.

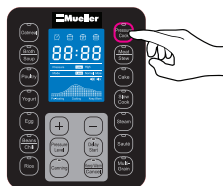
1. Put the ingredients into the Inner pot and **close the Lid**. Turn the Pressure Limiting Valve to **Airtight** position.
2. Select a desired program from the Menu.
3. The Default Cook Time will display for the selected setting. For example, if Rice is selected, the display will show 00:12. Keep pressing the function button of the selected program (for example "Rice") to choose between "Less", "Normal", or "More" modes - "**Normal**" is the recommended cooking time for the preset cooking program - this is the default setting. "**More**" results in a longer cooking time, where the ingredients will be cooked more than the "Normal" default setting. "**Less**" results in a shorter cooking time, where the ingredients will be cooked less than the "Normal" default setting.
4. The Rice Indicator will blink 5 times and the unit will begin heating. The Pre-heating Icon will illuminate.



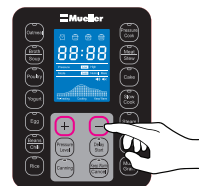
LOCK LID



TURN TO AIRTIGHT



SELECT PROGRAM
(PRESS AGAIN TO CHANGE MODE)



ADJUST TIME
(OPTIONAL)

5. 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.

Note: it is normal for some steam to release during the preheating phase; don't worry!

6. Using the same Rice example, while the unit is building up pressure, the LCD display will show **ON**. Once it begins to pressure cook, the Pressurized icon will illuminate. The LCD display will show a solid 00:12 and begin countdown.

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

8. When pressure is reached, the LCD will display **On** and the timer will start countdown.

9. When cooking has completed, the pressure cooker will beep and automatically go to Keep Warm function. The Keep Warm indicator light and the Keep Warm icon will illuminate and the display will show 00 00. After 24 hours the cooker will automatically switch to OFF.

10. You can release pressure in one of two ways - Natural Pressure Release or Quick Pressure Release.

NATURAL RELEASE (do nothing and wait for the pressure to go down on itself. This will take some time so plan your meal accordingly)

QUICK PRESSURE RELEASE (set the Valve to "EXHAUST" to release the pressure from the pot)



00:12



PREHEATING



COOK TIME
INDICATOR
(DISPLAYS SELECTED TIME)



KEEP WARM
ELAPSED TIME
INDICATOR
(COOKING COMPLETE)

SELECTING THE PRESSURE LEVEL

The **PRESSURE LEVEL** button is used in combination with the Menu buttons. The default working pressure is High pressure, the "PRESSURE LEVEL" button toggles the pressure setting between "High Pressure" (50-60KPa) and "Low Pressure" (30-40KPa) for the pressure cooking functions. Select "**High Pressure**" setting to tenderize or soften food to a high degree. Select "**Low Pressure**" setting to tenderize or soften food to a low degree. Using Soup as an example, first press the Soup button and set the pressure cooking time, the Soup indicator will blink and High pressure indicator will light up, press the Pressure Level once and the Low pressure indicator will light up. The working pressure will be high pressure if you press the Pressure Level button twice.

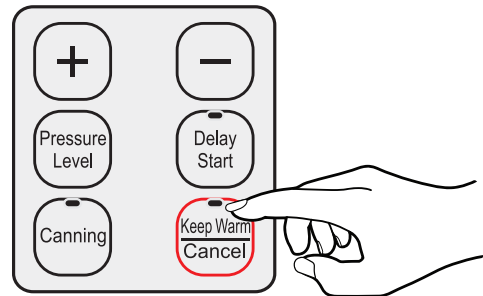
AUTO-KEEP WARM FEATURE

When cooking has completed, the pressure cooker will beep and automatically go to Keep Warm function. The Keep Warm indicator light and the Keep Warm icon will illuminate and the display will show 00:00. After 24 hours the cooker will automatically switch to OFF.

NOTE: The Keep Warm setting is not recommended to be used for more than 4 hours. The quality and texture of food will begin to change after 1 hour on Keep Warm.

TO RESET OR CANCEL

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



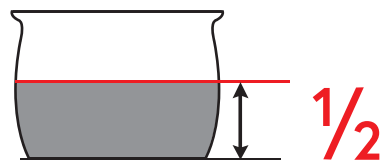
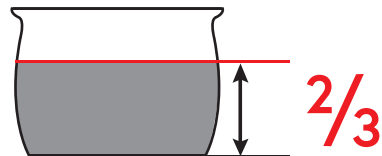
! Press **Keep Warm/Cancel** to cancel a program at any time

COOKING POT / INNER POT MARKINGS

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

To start cooking your food, open the lid, remove the Inner 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.










The total volume for foods such as **dried vegetables, beans, or rice and grains, must not exceed 1/2 the capacity.**









Overfilling may clog the Pressure Limiting Valve, which can cause excess pressure to develop. Always use at least $\frac{1}{2}$ cup liquid when pressure cooking.

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



PRESSURE COOKING INFORMATION SHEET

Function	Mode	Default Time of Cooking	Setting the time manually	Temper. in °F	High Pressure Cooking	Low pressure Cooking	Delayed start	Keep warm up to	Keep warm temper. °F
 Oatmeal	Less	12 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24 h	140 - 176
	Normal	15 minutes on High pressure							
	More	20 minutes on High pressure							
 Broth Soup	Less	20 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140 - 176
	Normal	30 minutes on High pressure							
	More	99 minutes on High pressure							
 Poultry	Less	10 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140 - 176
	Normal	15 minutes on High pressure							
	More	25 minutes on High pressure							
 Yogurt	Less	24 hour	8-24 hour	95-107	-	-	-	-	
	Normal	8:00							
	More	Boil		160-181					
 Egg	Less	4 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140 - 176
	Normal	5 minutes on High pressure							
	More	6 minutes on High pressure							
 Beans Chili	Less	25 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140 - 176
	Normal	30 minutes on High pressure							
	More	40 minutes on High pressure							
 Rice	Less	8 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140 - 176
	Normal	12 minutes on High pressure							
	More	15 minutes on High pressure							

Function	Mode	Default Time of Cooking	Setting the time manually	Temper. in °F	High Pressure Cooking	Low pressure Cooking	Delayed start	Keep warm up to	Keep warm temper. °F
	Less	20 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140-176
	Normal	35 minutes on High pressure							
	More	45 minutes on High pressure							
	Less	20 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140-176
	Normal	35 minutes on High pressure							
	More	45 minutes on High pressure							
	Less	25 minutes	1-99 min	275	-	-	0.5-24h	24h	140-176
	Normal	40 minutes							
	More	50 minutes							
	Less	0:30 minutes	0.5-9.5 hour	190-208	-	-	0.5-24h	24h	140-176
	Normal	6:00 hours							
	More	9:30 hours							
	Less	3 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140-176
	Normal	10 minutes on High pressure							
	More	15 minutes on High pressure							
		30 minutes	NA	347	-	-	-	24h	140-176
	Less	20 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140-176
	Normal	40 minutes on High pressure							
	More	45 minutes on High pressure							
	Less	10 minutes on High pressure	1-99 min	330	50~60 kpa	30-40KPa	0.5-24h	24h	140-176
	Normal	15 minutes on High pressure							
	More	99 minutes on High pressure							

How to use the SAUTÉ function

This setting allows cooking over high heat, without the lid, before pressure cooking. Before pressure cooking, most recipes will benefit from the golden color, richer flavors and moist results gained from Saut  ing. To Saut   your meats or vegetables prior to pressure cooking:

- 1. Remove the Lid** from the unit.
- 2. Add oil or butter**, or whatever is stated in your recipe.
- 3. Press the SAUT   button.** You can press the + or - button to set cooking time. There is no need to press any other button. After 5s the program will begin. The LCD will display ON.

After Pre-heating the LCD will display HOT, and then place food into the Inner Pot.

Stir or turn food as needed until desired color and consistency is reached.

Press the KEEP WARM/CANCEL button if you want to cancel the SAUT   function before the timer finishes counting down.

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



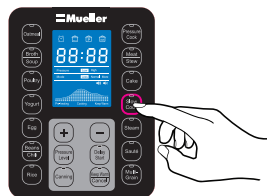
How to use the SLOW COOK function

1. Prepare desired food and place into Inner Pot.
2. Use the **Glass Lid** on the unit when slow cooking.

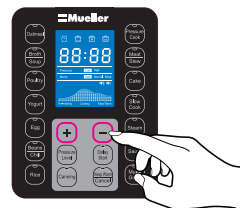
NOTE: The **SLOW COOK** function cooks **without pressure**.

3. Select SLOW COOK function and the display will show the default SLOW COOK time of 06:00. Press + or - button to adjust cooking time. **NOTE:** The longest SLOW COOK time is 9.5 hours.
4. After 5 seconds the pressure cooker will beep 3 times and the LCD screen will display ON to indicate that the pressure cooker is preheating.
5. The unit may take between 5~20 minutes to reach temperature before beginning count down.
6. When cooking is complete, the cooker will beep.

CAUTION! Never put your face or hands directly over the cooker when removing Glass Lid, escaping steam can cause serious burn injury.



PRESS SLOW COOK



ADJUST TIME
(OPTIONAL)

How to make YOGURT.

STEP ONE: PASTEURIZING

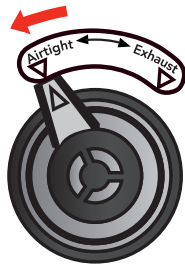
Making Yogurt is simple and fun using your pressure cooker. All you need is some milk and a bit of active culture yogurt! The process consists of two parts: Pasteurizing the milk and culturing the yogurt. Complete the following steps to make yogurt:

PASTEURIZE

1. Place the Inner Pot inside the Main Body and plug in your UltraPot.
2. Pour milk into the Inner Pot according to your recipe.
3. Lock the lid in place and turn the Pressure Limiting Valve to "Airtight".
4. Select Yogurt function. Press Yogurt button again to switch from "Normal" to "More" mode; the LCD screen will display Boil.
5. After 5 seconds the Inner Pot will beep 3 times and the LCD screen will display Boil.
6. When cooking is complete, the UltraPot beeps and the LCD screen displays Yogt.
7. Remove the Inner Pot with milk, place pot on a wire rack, and cool until milk reaches 109°F.



LOCK LID



TURN TO AIRTIGHT



PRESS YOGURT



ADJUST TO "MORE"
(PRESS YOGURT AGAIN
TO SET TO "MORE")

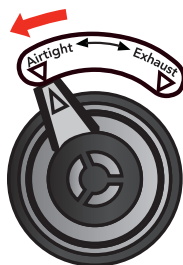
How to make YOGURT.

STEP TWO: MAKING YOGURT CULTURE

- 1 Stir active culture into warm milk according to your recipe. Return the Inner Pot to the Main body.
- 2 Lock the lid in place. Turn the Pressure Limiting Valve to "**AIRTIGHT**".
- 3 Select Yogurt function; Press Yogurt button again until "Normal" mode displays on the LCD screen. Use the + or - button to adjust cooking time; default time is 8 hours.
- 4 After 5 seconds, the pressure cooker will beep 3 times and the LCD screen will display the timer (the yogurt timer will start and count down).
- 5 When cooking is complete, the pressure cooker beeps several times and the LCD screen displays Yogt. Transfer yogurt to containers and refrigerate as directed by your recipe.



LOCK LID



TURN TO AIRTIGHT



PRESS YOGURT



ADJUST TO "NORMAL"
(PRESS YOGURT AGAIN
TO SET
TO "NORMAL")

How to DELAY THE START of pressure cooking

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.

This setting is used in combination with the menu functions and the + and - buttons.

1. Prepare desired food and place into the Inner Pot.
2. Secure the Lid onto the unit, turn it **Counter-clockwise** to lock it in place.
3. Make sure the Pressure Limiting Valve is set to the "AIRTIGHT" position.
4. Plug the power cord into a 120V power outlet.
5. The LCD screen will display OFF.
6. Press the **Delay Start** button, the Delay Start icon will illuminate . The LCD screen will show 00:30 which is minimum delay time (30 minutes). Press the Delay Start button to set your delay time. The maximum Delay period is 24-hours.

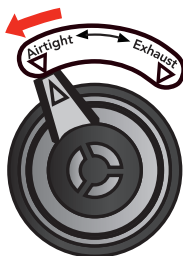
The time that displays on the LCD screen shows how long the user wants the unit to wait before the cooking process begins.

7. After programming your Delay Start time, select a menu function.

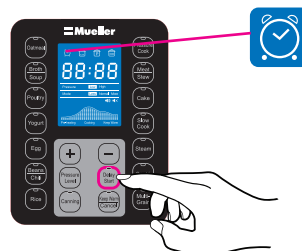
CAUTION: It is not recommended to use the Delay Start function to cook foods that may spoil. Leaving raw foods inside the pressure cooker for long periods of time prior to cooking may result in the food spoiling. Cook food that can be left out such as rice, beans, grains or other foods that will not spoil.



LOCK LID



TURN TO AIRTIGHT



PRESS THE DELAY
START BUTTON

How to CLEAN and MAINTAIN the UltraPot



Always make sure the UltraPot is **UNPLUGGED, DE-PRESSURIZED** and **COMPLETELY COOLED DOWN** before cleaning it.

Use a non-abrasive sponge or damp wash cloth to clean the Main Body.

NEVER immerse the Main Body in any liquids or pour liquid into it.

Remove the Condensation Cup by sliding it off its' slot, rinse it thoroughly and let dry. Clean the Inner Main Body and Upper Ring with a damp sponge or wash cloth.

Remove the Pressure Limiting Valve by gripping and rmly pulling upwards. Rinse with warm water and dry.

Clean the Lid with **warm soapy water**, including the Rubber Seal Ring, Filter, Pressure Limiting Valve, Float Valve and let dry thoroughly. To put the Float Valve back, place it from the upper part of the Lid, and once the valve goes through the hole, place the rubber ring (sealing ring) from the inner side of the Lid.

On the underside of the lid below the Pressure Limiting Valve is a small metal filter which can be easily removed to clean.

Let the parts **dry completely** before reassembling.

Wash the Inner Pot, Steamer Basket, and Tempered Glass Lid with a **non-abrasive sponge** and 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.

What if there is a PROBLEM

Please read some of the most frequent troubleshooting questions from our previous customers. If you can't find solution to your problem in this chart, please contact Mueller customer support for further steps.

PROBLEM		POSSIBLE REASON	SOLUTION
1	Difficult to close the lid	Sealing ring not installed properly	Position the sealing ring well
		Float valve in the popped-up position	Press the float valve lightly downwards
2	Difficult to open the lid	Pressure exists inside the cooker	Use the steam release handle to reduce the internal pressure. Open the lid after the pressure is completely released.
		Float valve stuck at the popped-up position	Press the float valve lightly with a pen or chopstick.
3	Steam leaks from the side of the lid	No sealing ring	Install the sealing ring
		Sealing ring damaged	Replace the sealing ring
		Food debris attached to the sealing ring	Clean the sealing ring
		Lid not closed properly	Open then Close the lid again
4	Steam leaks from float valve for over 2 minutes	Food debris on the float valve silicone seal	Clean the float valve silicone seal
		Float valve silicone ring worn-out	Replace the float valve silicone ring
5	Float valve unable to rise	Too little food or water in inner pot	Add water according to the recipe
		Float valve obstructed by the lid locking pin	Close the lid completely, see "Cooking Preparation" section
6	Steam comes out from exhaust valve non-stop	Steam release handle not in sealing position	Turn the release handle to the sealing position
		Pressure control fails	Contact support online

	PROBLEM	POSSIBLE REASON	SOLUTION
7	Display flashes “Lid”	Lid is not at the correct position for the selected program	Close lid for pressure cooking or open the lid for sautéing
8	Display shows “noPr”	Working pressure is not reached during pre-heating cycle	If the lid leaks steam, please see Problems 3, 4, 5 and 6. If there is no steam leaking and you have frozen food in the cooker, please run the current program again
9	Display shows “Ovht”	Overheating is detected	Please stop the program and check if the food at the bottom of the inner pot is burnt
10	Display remains blank after connecting the power cord	Bad power connection or no power.	Inspect the power cord to ensure a good connection, check the power outlet is active
		Cooker’s electrical fuse was blown	Contact support
11	Rice half cooked or too hard	Too little water	Adjust dry-rice and water ratio according to recipe
		Cover opened prematurely	After cooking cycle completes, leave the cover on for 5 more minutes
12	Rice too soft	Too much water	Adjust dry-rice and water ratio according to recipe
13	Intermittent beeping after the cooker starts for a while	Indication of overheating. The cooker has reduced the heating temperature, and may not reach cooking pressure	Possibly starch deposits at the bottom of the inner pot, which have clogged heat dissipation. Stop the cooker and inspect the bottom of the inner pot
14	Occasional ticking or light cracking sound	The normal sound of power switching and expanding pressure board in changing temperature	Nothing to be worried about
		Wet inner pot bottom	Wipe inner pot bottom dry before cooking
15	When I close the lid and start cooking, the lid is a bit loose sometimes	The pressure is still not built up	Eventually, the pressure inside the cooker will build up, and so the lid will tight up and wont be loose anymore

LED ERROR INDICATORS

If any of the below error codes appear on the pressure cooker display, **unplug the power cord** and check if the pressure cooker is properly assembled, if the food is properly and evenly positioned, and if there is enough liquid in the cooker. Then, let it cool for at least 10 minutes and plug it back into the outlet and turn it on.

Indicator code	Problems/Causes	Contact the Customer support
E 1	Open Circuit of the Sensor	Contact the Customer support
E 2	Short Circuit of the Sensor	Contact the Customer support
E 3	Overheating	Turn it OFF, unplug, wait for 20 minutes and turn back ON.
E 4	Signal Switch Malfunction	Contact the Customer support

If the error code remains, do not try to repair it and do not use it anymore.



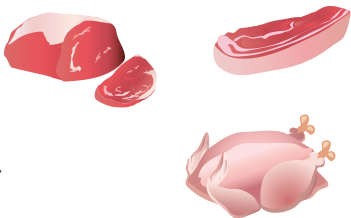
Immediately contact our **Customer Service** at **1 (888) 632 9981**



or email at **support@muellerdirect.com** for further instructions.

COOKING TIME CHART

Please note that the information below is for your reference only and can be adjusted according to the user's preference.



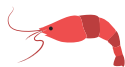
MEAT / POULTRY

- Always cook meat or poultry with at least 1-3 cups of liquid. If the cooking time exceeds 15 minutes, use 2 cups of liquid. If weight of meat or poultry is 3 lbs, use 3 cups of liquid. Preserved or salted meats should be immersed in water.
- Cooking times for meat and poultry may vary according to the quality and quantity of meat or poultry being cooked.
- The cooking times given below are for 3 pounds of meat or poultry unless noted otherwise. Additionally, the denser the cut, the longer the cooking time should be.



TYPE OF MEAT	APPROX. COOKING MINUTES	PRESS. RELEASE
Beef/Veal, roast or brisket	38-42	Quick Release
Beef Meatloaf, 2 lbs.	13-18 or use the Whole Roast Function	Quick Release
Beef, meatballs, 1-2 lbs.	7-12 or use the Pot Roast Function	Natural Release
Beef, Corned	55-65	Natural Release
Pork, roast	43-47	Natural Release
Pork, ribs, 2 lbs.	18 or use the Pot Roast Function	Quick Release
Pork, ham shank	25-28	Natural Release
Leg of Lamb	42-45	Natural Release
Chicken, whole, 2-3 lbs.	15-18 or use the Whole Chicken Function	Quick Release
Chicken, pieces, 2-3 lbs.	12-15 or use the Chicken Pieces Function	Quick Release
Cornish Hens, two	12-15 or use the Whole Chicken Function	Quick Release
Meat/Poultry soup/stock	15-20 or use the Pot Roast Functon	Quick Release

SEAFOOD



- Cooking times may vary according to the type of seafood being cooked.
- Cook seafood on a cooking rack with a trivet on the bottom of the pot (if available), and add at least 3/4 cup of liquid. Lightly grease cooking rack with vegetable oil when cooking fish.

TYPE OF MEAT	APPROX. COOKING MINUTES	PRESSURE RELEASE
Clams	3-5	Quick Release
Crabs	3-5	Quick Release
Lobster, 1 1/2 - 2 lbs.	3-5	Natural Release
Mussels	3-5	Quick Release
Shrimp	2-3	Quick Release
Fish, whole, gutted	7-8	Quick Release
Fish, Soup or Stock	7-8	Quick Release

VEGETABLE



- Always cook with at least 1-2 cups of liquid.
- Add 1-2 additional minutes to cooking time when preparing frozen vegetables.
- Use the quick release method at the end of cooking cycle to avoid over-cooking.

**Split peas, applesauce, cranberries and rhubarb can foam, froth, and sputter, and can clog the pressure release device (Pressure Limiting Valve). These foods should not be cooked in a pressure cooker.*



TYPE OF VEGETABLE	APPROX. COOKING MINUTES	PRESSURE RELEASE
Asparagus, thick whole	2-5	Quick Release
Asparagus, thin whole	1-2	Quick Release
Beans, fava, shelled	5	Quick Release
Beans, green, whole 1.5 lbs	4-5	Quick Release
Beans, lima, shelled	3	Quick Release
Beets, small, whole	2-3	Quick Release
Beets, large whole	23	Quick Release
Beets, 1-inch slices	5	Quick Release
Broccoli, flowerets	3	Quick Release
Brussel sprouts, whole	5	Quick Release
Carrots, 1-inch chunks	5	Quick Release
Carrots, 1/4-inch slices	1-2	Quick Release
Cauliflower, flowerets	3-5	Quick Release
Corn on-the-cob (4-6)	4	Quick Release
Escarole, coarsely chopped	2-3	Quick Release
Kale, coarsely chopped	2-3	Quick Release
Okra, small pods	3-5	Quick Release
Onions, whole	3	Quick Release
Potatoes, 1 1/2-inch chunks	7	Quick Release
Potatoes, new, small whole	6	Quick Release
Potatoes, sweet and yams, whole, medium	10-12	Quick Release
Potatoes, sweet and yams, 2" chunks	7-8	Quick Release
Spinach, fresh, coarsely chopped	3	Quick Release
Squash, acorn, halved	8	Quick Release
Squash, butternut, 1-inch chunks	5	Quick Release
Squash, summer, zucchini or yellow, 1/2-inch slices	6	Quick Release
Turnips, small quartered	4	Quick Release
Turnips, 1 1/2 inch chunks	4	Quick Release

RISE & GRAINS



Before cooking, soak certain grains, such as wheat berries and pearl barley in four times their volume of lukewarm water for at least four (4) hours or overnight if required. Do not soak rice. Do not add salt to water, since it may toughen the grains and inhibit hydration. Rice and grains are best slightly undercooked if they are to be added to soups or casseroles. Oil or butter must be added to prevent foaming.

TYPE OF GRAIN	APPROX. COOKING MINUTES	PRESSURE RELEASE
Kamut	30	Natural Release
Arborio	Saute rice in butter/oil until opaque. Pressure cook 6 minutes	Natural Release
Quinoa (1.5 cups quinoa + 2.25 cups liquid/water)	3	Natural Release
Rice, brown —1 1/2 cups	Select Brown Rice Function	Natural Release
Rice, wild — 3 cups	Select Brown Rice Function	Natural Release
Wheat, berries — 3 cups	30	Natural Release
Amaranth (1 cup amaranth + 2 cups liquid/water)	7	Natural Release

**Cups referenced are with the included "rice measuring cup."*

Rice



Use this method for cooking long-grain or basmati rice. The texture will be more moist and slightly stickier than stovetop rice, more like rice from a rice cooker or Asian restaurants. The butter or oil are to prevent foaming. Salt is optional to taste (you may wish to omit salt completely if using a purchased broth).

White rice is cooked by selecting the RICE function and using Natural Release.

DRIED BEANS AND OTHER LEGUMES



- Before cooking dried beans, pick over and discard any broken or shriveled beans or bits of dirt and debris. Rinse beans and drain.
- Beans may be soaked overnight, but the pressure cooker allows you to cook beans without presoaking.
- Onions, garlic, celery, springs of fresh herbs or a bay leaf may be added for additional flavoring. Do not salt before cooking as salt inhibits cooking.
- Never cook more than 2 cups of beans per batch (2 cups of beans + 8 cups of water + seasonings + onion, garlic, herbs to taste + 4 tsp oil).
- Add 2 tsp oil per cup of beans to prevent foaming.
- After cooking beans, clean lid, gasket, pressure limiting valve, and float valve carefully.
- Use natural pressure release when cooking beans.
- Cooking times may vary according to the quality of the beans or other legumes (this is partially dependent on the age of the dried beans, something you have no control over). If still hard after recommended cooking times, continue cooking uncovered. Add additional water, if necessary.

TYPE OF LEGUME	APPROX. COOKING MINUTES (Soaked overnight)	APPROX. COOKING MINUTES (Unsoaked)	PRESSURE RELEASE
Azuki	7-8	10-15	Natural Release
Black Beans	20-25	28-32	Natural Release
Black Eyed Peas	11-12	15	Natural Release
Chick Peas (garbanzo)	35-40	50-60	Natural Release
Gandules (pigeon peas)	8-10	11-13	Natural Release
Great Northern	25-30	30-35	Natural Release
Kidney Beans, Red	20	25-30	Natural Release
Lentils, green	N/A	10-12	Natural Release
Lentils, soup	N/A	8-10	Natural Release
Lentils, red	N/A	10-15	Natural Release
Lima Beans	7-8	9-12	Natural Release
Cannellini	18-22	33-38	Natural Release
Pinto	20-24	30-35	Natural Release
Navy beans	22-25	30-35	Natural Release
Soybeans	26-33	33-40	Natural Release



LIMITED WARRANTY

Mueller warrants this appliance to be free from defects in workmanship and material, under normal residential use, for a period of one year from the date of purchase. A purchase receipt, purchase order number or other proof of date of original purchase is required before warranty service is performed.

This appliance comes equipped with many safety features. Any attempt to interfere with their operation may result in serious injury/damages and void this warranty. No warranty service will be provided to any appliance that has been tampered with, unless directed by Mueller Customer Service.

This warranty does not cover normal wear of parts or damage resulting from negligent use or misuse of the appliance, use contrary to the operating instructions, failure to provide reasonable and necessary maintenance, or disassembly, repair or alteration by anyone unless directed by Mueller Customer Service.

LIMITATION AND EXCLUSIONS:

To the extent permitted by applicable law, the liability of Mueller, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part and shall not exceed the purchase price of a comparable replacement appliance or part. **THE PROVISIONS OF THIS WARRANTY ARE YOUR SOLE AND EXCLUSIVE REMEDY WITH RESPECT TO THE PRODUCT(S) COVERED BY THIS WARRANTY. ALL IMPLIED WARRANTIES WITH RESPECT TO THE APPLIANCES(S) INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY EXPRESSLY EXCLUDED.**

Mueller is not responsible or liable for indirect, special or consequential damages arising out of or in connection with the use or performance of the appliance or damages with respect to any economic loss, loss of property, loss of revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of whatsoever nature. Some provinces/ states do not allow the exclusion or limitation of incidental or consequential damages. Accordingly, the above limitation may not apply to you. You the buyer may have other rights and remedies under your state's or province's applicable laws, which are in addition to any right or remedy which may be available under this limited warranty.

If it seems your pressure cooker is defective, please contact Mueller support Customer Service team by

- Email **support@muellerdirect.com**
- Call 1 (888) 632-9981 for Mueller Customer Support

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting Customer Support.

- To facilitate speedy service, please provide:
- Your name, email address or phone number
- A copy of the original purchase receipt with order number, the model and serial number
- Description of the product defect, pictures or video if possible

All contents in this document have been checked carefully. Mueller Company reserves the right to interpret any printing mistake or misunderstanding of content.

For any technical improvement or change in appearance or name plate, changes shall be placed in the revised manual without further notice. In case of changes in appearance and color, please refer to the actual product for detailed information.



1-Year Limited Warranty

This product is warranted to be free from defects in material and workmanship under normal use and service for one year from the date of the original purchase with the receipt. The manufacturer's obligation shall be limited to repairing or replacing any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse, or misuse.

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