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Power Cooker Digital Pressure Cooker Owner's Manual

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Power Cooker Digital Pressure Cooker



Power Cooker Digital Pressure Cooker

! Important:

When using electrical appliances, basic safety precautions should always be followed. Do not use this Power Cooker until you have read this manual thoroughly. Warranty information inside.
SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

! IMPORTANT:

Do Not Use This Power Cooker Until You Have Read This Entire Manual Thoroughly!
SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

MANUFACTURER'S WARRANTY LIMITED

The manufacturer warrants that your Power Cooker™ is free of defects in materials and workmanship and will, at its option, repair or replace any defective Power Cooker™ that is returned to it. All parts and components of the Power Cooker™ are warranted for 60 days from the original date of purchase. This warranty is valid only in accordance with the conditions set forth below:

- 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.
- 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.
- This limited warranty is the only written or expresses 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.
- 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.
- 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 \$24.99 to cover the return postage and handling to the following address:

Power Cooker™, P.O. Box 3007, Wallingford, CT 06492.

WE ARE VERY PROUD OF THE DESIGN AND QUALITY OF OUR POWER COOKER WWW.POWERCOOKER.COM

This product has been manufactured to the highest standards. Should you have any problem, our friendly customer service staff is here to help you. 1-973-287-5169

UNIT SPECIFICATIONS

MODEL NUMBER	SUPPLY POWER	RATED POWER	CAPACITY OF INNER POT	WORKING PRESSURE	SAFETY WORKING PRESSURE
PC-WAL2	AC 120V 60HZ	1000W	6QT	0-70 kPa	80-90 kPa
PC-WAL3		1300W	8QT		

SPECIAL FEATURES

- 01 DIGITAL DISPLAY: The Digital Display on your Power Cooker offers a wide range of choices including Browning, Low Temp Cooking, Stewing, and Steaming.
- 02 KEEP WARM MODE: Cooking Time and Pressure Levels may be adjusted to suit any recipe or personal preference. At the completion of the cooking cycle, the unit will automatically shi™ to the **KEEP WARM** mode. The **KEEP WARM** mode holds and keeps cooked food warm for an unlimited period of time. Foods kept at **KEEP WARM** mode for periods beyond 4 hours may lose their good flavor and texture.
- 03 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.
- 04 BROWN MODE: The Power Cooker has a **BROWN** mode that allows you to sear or brown food using the **INNER POT** before cooking under pressure.
- 05 RAPID RELEASE: The Rapid Release feature allows you to lower pressure quickly and completely. To do so, carefully slide the **RAPID RELEASE BUTTON** (page 8) forward in short bursts at first. An "er initial short bursts, leave the button in the full forward position until all pressure has escaped.
- 06 STEAM MODE: The **STEAM** model heats cooking liquid in the **INNER POT** to a boil in a matter of minutes, for steaming and cooking an endless variety of foods.

BUILT-IN SAFETY FEATURES

01 LID SAFETY LOCK	This unit is equipped with a safety lock mechanism. DO NOT attempt to open when pressurized.
02 PRESSURE/TEMPERATURE SENSOR CONTROLS	Maintain even heat and pressure by automatically activating or deactivating the power supply.
03 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.
04 CLOG RESISTANT FEATURE	Prevents food from blocking the steam release port.
05 SPRING-LOADED SAFETY PRESSURE RELEASE	Should all safety features listed above fail, this "spring-loaded" device located beneath the heating element will automatically lower the INNER POT , causing it to separate automatically from the RUBBER GASKET (page 8). This will enable the steam and pressure to automatically escape around the pot LID , avoiding a dangerous situation.
06 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.
07 RED PRESSURE INDICATOR ON LID	The Red pressure indicator on the 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.
08 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 the word "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.

IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED

- **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 14 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 cooling 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.
- The Power Cooker has a backup feature to prevent malfunction in the event of a power surge. Unplug the appliance and allow it to "clear" for 1 hour before plugging it back into the outlet.
- The appliance should be operated on a dedicated electrical circuit.
- **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 the 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 the cord into the wall outlet. To disconnect, set any control to "Off", then remove the plug from the wall outlet.
- **DO NOT** use an appliance for anything other than its intended use.
- **THIS APPLIANCE COOKS UNDER PRESSURE.** Improper use may result in scalding injury. Make certain the unit is properly closed before operating. See General Operating Instructions on page 9.
- **NEVER FILL THE UNIT ABOVE THE MAX LINE in the INNER POT** (page 8). 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 Cooker 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 General Operating Instructions on page 9.
- **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 Cooker generates extreme heat and steam in its operation. All necessary precautions must be taken to avoid fire, burns, and another personal injuries during its operation.
- **NEVER OPERATE THE UNIT NEAR ANY FLAMMABLE MATERIALS** such as dish towels, paper towels, curtains, paper plates, etc. When in operation the Power Cooker requires sufficient air space on all sides including top and bottom. 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 IMMERSSED IN WATER, UNPLUG IT FROM THE WALL OUTLET IMMEDIATELY. DO NOT REACH INTO THE WATER!**
- **DO NOT** operate this appliance on an unstable surface.
- **IF THIS APPLIANCE BEGINS TO MALFUNCTION DURING USE, IMMEDIATELY UNPLUG THE CORD. DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE!**
- **NEVER FORCE OPEN THE POWER COOKER.** If you need to open the Power Cooker, press the "**KEEP WARM/CANCEL**" button and carefully slide the **RAPID RELEASE BUTTON** (page 8) to the Release position to fully release the building pressure inside the cooker. Make sure that all the steam has dissipated from the cooker and the Pressure Release Valve (page 8) is fully settled back into the LID shell. Carefully turn the handle counterclockwise. Always open the **LID** away from you to avoid skin contact with any remaining heat or steam.
- **CAUTION: TO REDUCE THE 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.
- **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.
- **CAUTION:** To prevent plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NONPLASTIC** coasters or placemats under the appliance. Failure to do so may cause permanent stains, blemishes, or darken to furniture and countertops.
- **CAUTION:** When moving the pressure cooker, use the carry handles and not the lid handle.

PARTS AND ACCESSORIES



GENERAL OPERATING INSTRUCTIONS

A LED DISPLAY

B CONTROL PANEL

C BASE

D INNER POT NOTE: MAX FILL LINE

Place **INNER POT** into the unit. Never fill the **INNER POT** above the MAX line.

E LID

F LID HANDLE

G RUBBER GASKET – UNDER LID

▶ 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.

H LOCK SYMBOLS

I PRESSURE RELEASE VALVE

J FLOATING VALVE

K RAPID RELEASE BUTTON

L AC CORD

M STEAMER TRAY

▶ To steam vegetables and other foods, add liquid to the **INNER POT** and place **Steamer Tray** in the pot so that it rests evenly on the groove. Clean and use each use.

N CONDENSATION COLLECTOR

▶ Align the collector with the two grooves on the back of the cooker to capture moisture that may drip. Empty and clean after each use.

O MEASURING CUP

P LADLE

Q RED PRESSURE INDICATOR

S MAGNETIC SENSOR

RECOMMENDED STEPS BEFORE FIRST USE

Before using the Power Cooker for the first time, wash the **INNER POT (D)**, the **LID (E)**, and the **RUBBER GASKET (G)** with warm soapy water. Rinse with clean water and dry thoroughly.

Make sure the **RUBBER GASKET (G)** is seated properly inside the **LID**.

To ensure correct fitting of the **RUBBER GASKET (G)**, fill the **INNER POT (D)** with water about 1/5 full.

IMPORTANT LID SAFETY PRECAUTIONS

The unit has a **MAGNETIC SAFETY SENSOR (S)** 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.

Place Cooker **LID (E)** on Cooker with **LID Handle (F)** and **PRESSURE RELEASE VALVE (I)** pointed to the "1:00 o'clock" position (fig. A). Rotate **LID** counterclockwise until you feel a click and the **LOCK SYMBOLS (H)** on the **LID** are centered with the **LED Display (A)**.

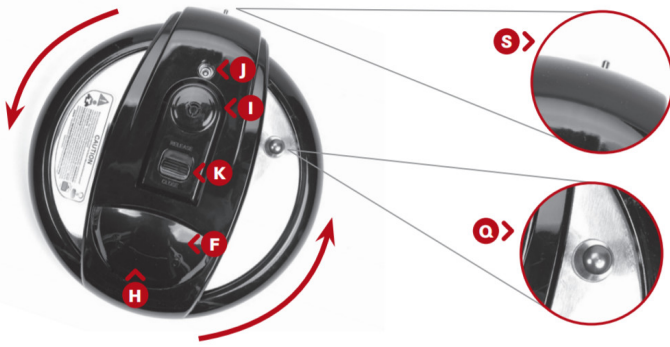
Place the **LID (E)** on the cooker, then slide the **RAPID RELEASE BUTTON (K)** to the **CLOSE** position and run on **COOK** mode for 15 minutes. Always make sure nothing is blocking the **PRESSURE RELEASE VALVE** or **LID** from achieving a tight seal when closed.

Wait 15 minutes, then release pressure by sliding the **RAPID RELEASE BUTTON (K)** to the **RELEASE** position.

The **FLOATING VALVE (J)** and the **RED PRESSURE INDICATOR (Q)** will drop. Let the appliance cool to room temperature. Pour out the water. Rinse and towel dry the **INNER POT**. The Power Cooker is now ready for use.

! CAUTION

The **RED PRESSURE INDICATOR (Q)** on the 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.



DIGITAL CONTROL PANEL OVERVIEW



▶ The Power Cooker has several basic cooking modes that may be used alone or in combination to produce an infinite variety of results. (See chart on p.11).

▶ When the unit is first plugged in, 0000 will appear on the **LED DISPLAY (1)**.

▶ When a cooking process is selected, such as **COOK (2)**, the default time will blink 5 times. Then rotating double zeros may appear on the le” side of the **LED Display (1)** to signify it is building pressure.

▶ Once pressure is built, the zeros will stop rotating and begin counting down the time.

▶ The device will beep, the **LED DISPLAY (1)** will return to blank, and then automatically enter **KEEP WARM MODE** once the time has expired. It will remain in **KEEP WARM MODE** until manually canceled.

▶ **COOK TIME BUTTON (9)** – You can change the default time when pressing the cook time button.

▶ **DELAY TIME BUTTON (10)** – Your meal will cook at a later time from 30 minutes to 24 hours in 30-minute increments.

▶ **KEEP WARM/CANCEL BUTTON (11)** — While the unit is in a cooking cycle **KEEP WARM/CANCEL** will stop the cooking cycle. When a cooking cycle runs its full course, the unit automatically goes into the **KEEP WARM MODE**.

▶ When the unit is in the **KEEP WARM MODE**, pressing the **KEEP WARM/CANCEL BUTTON (11)** will cancel the **KEEP WARM** operation.

▶ Pressing the **KEEP WARM/CANCEL BUTTON (11)** when the unit is in neutral (**0000 on LED**) mode will reset the unit to the **KEEP WARM MODE**.

PRESSURE COOKING GUIDE

1>MODE	DEFAULT TIME (MIN.)	PRESSURE (KPA) ¹	COOK TIME RANGE (MIN.) ²
2 >COOK	15	70	1-30 min.
3> LOW TEMP COOK	6 hrs.	—	1-12 hrs.
4 >STEW	30	70	Jan-50
5 >STEAM CANNING	10	80	1-120
6> RICE	10	70	30-Jan
	20	—	20-Jan
	10	20	Oct-60
	12	30	Dec-60
7> BROWN	15	40	15-60
	18	50	18-60
	20	60	20-60
	25	70	25-60
8 >PRESSURE ADJUST ³	30	80	30-60
	9> COOK TIME You can change the Default Time when pressing the COOK TIME button.		
	10 >DELAY TIME Your meal will cook at a later time from 30 minutes to 24 hours in 30-minute increments.		
	11> KEEP WARM/CANCEL While the unit is in a cooking cycle KEEP WARM/CANCEL will stop the cooking cycle. When a cooking cycle runs its full course, the unit automatically goes into the KEEP WARM mode. When the unit is in the KEEP WARM mode, pressing the KEEP WARM/CANCEL button will CANCEL the KEEP WARM operation. Pressing the KEEP WARM/CANCEL button when the unit is in neutral (0000 on LED) mode will reset the unit to the KEEP WARM mode.		

1. kPa as a unit of pressure measurement, is widely used throughout the world instead of the “pounds per square inch, PSI” method. kPa to PSI ratio is approximately 7kPa to 1PSI. For example, 2PSI is equal to 14kPa. 2. This is the range you can change the Default Time to when pressing the COOK TIME button. It will change in 5-minute

increments. 3. When pressing the PRESSURE ADJUST button, it will cancel any other cook mode you are on. You can custom set the pressure from 20 to 80 kPa in 10-kPa intervals. Each kPa will set the cooking time to a default time which can be changed following the COOK TIME instruction above but will not decrease below the default time.

! CAUTION

NEVER OPERATE the unit near any flammable materials such as dish towels, paper towels, curtains, paper plates, etc. When in operation the Power Cooker requires sufficient air space on all sides including top and bottom. Always plug the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind.

! CAUTION

NEVER FILL THE UNIT ABOVE THE MAX LINE (4/5) in the **INNER POT** (page 8). 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.**

PRESSURE COOKING GUIDE

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 **PRESSURE RELEASE VALVE** to lower pressure quickly.

VEGETABLES	LIQ/CUPS	APPROX. MIN.	PRESSURE
ASPARAGUS, THIN, WHOLE		1	201-70 kPa
BEANS, GREEN		1	2-370 kPa
BEETS, MEDIUM		1	1070 kPa
BROCCOLI, PIECES		1	270 kPa
BRUSSEL SPROUTS, WHOLE		1	470 kPa
CARROTS, 1-INCH PIECES		1	470 kPa
CORN, ON-THE-COB		1	370 kPa
PEARL ONIONS, WHOLE		1	270 kPa
POTATOES, 1 1/2" CHUNKS		1	670 kPa
POTATOES, WHOLE, MED.		1	10-1170 kPa
RICE, BROWN / 2 CUPS	18 oz		270 kPa
RICE, WHITE / 2 CUPS	2		270 kPa
SQUASH, ACORN, HALVED		1	770 kPa
SQUASH, SUMMER, ZUCCHINI		1	470 kPa
MEATS	LIQ/CUPS	APPROX. MIN.	PRESSURE
BEEF/VEAL, ROAST, OR BRISKET		3-4	35-4070 kPa
BEEF MEATLOAF, 2 LB.		1	110-570 kPa
BEEF, CORNED		4	50-6070 kPa
PORK, ROAST		1	40-4570 kPa
PORK, RIBS, 2LBS		3	2070 kPa
LEG OF LAMB		2-4	35-4070 kPa
CHICKEN, WHOLE, 2-3 LB.		3-4	2070 kPa
CHICKEN, PIECES, 2-3 LB.		3-4	15-2070 kPa
CORNISH HENS, 2		1	1570 kPa
MEAT/POULTRY SOUP/STOCK		4-6	15-2070 kPa
SEAFOOD/FISH	LIQ/CUPS	APPROX. MIN.	PRESSURE
CLAMS		1	2-370 kPa
LOBSTER, 1 1-2 – 2 LB.		1	2-370 kPa
SHRIMP		1	1-270 kPa
FISH, SOUP, OR STOCK		1-4	5-670 kPa

CARE AND CLEANING

CLEANING THE SAFETY DEVICES: In addition to the gasket, the other safety devices on the Power Cooker must also be cleaned after each use.

The **PRESSURE RELEASE VALVE:** To remove the **PRESSURE RELEASE 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 RELEASE 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 the unit and allow to cool completely before cleaning. The Power Cooker 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 COOKER.

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

IMPORTANT: Always remove the **PRESSURE RELEASE 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 **LID** are immersible for cleaning. Rinse the cooking pot and **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.

WIPE BASE AFTER EACH USE WITH A SOFT, DAMP CLOTH OR SPONGE, MAKING SURE ALL FOOD RESIDUE IS REMOVED.

DO NOT IMMERSER BASE IN WATER.

When cleaning the **LID**, the **RUBBER GASKET** (page 8, Illustration G) must be removed and washed separately with a sponge or soft cloth and warm, soapy water.

- Unplug and let the Power Cooker cool to room temperature before cleaning.
 - Wash the removable pot with warm, soapy water and clean with a soft cloth or sponge. Rinse off with clean water and towel dry.
 - Remove the **RUBBER GASKET** (page 4, Illustration #1) from the underside of the self-locking **LID**. Wash all 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 (glass cleaner gives housing a brilliant luster).
 - Never use harsh chemical detergents, scouring pads, or powders on any of the parts or components.
 - Always check that the **PRESSURE RELEASE VALVE** and Float Valve are in good working order and debris-free.
 - Note: The **RUBBER GASKET** must be replaced every year, or sooner if necessary. The **RUBBER GASKET** may also need replacing if Power Cooker is not used for a long period of time, as it can harden from disuse, making it unable to form an airtight seal.
- The **RUBBER GASKET** must be replaced only with another one of the correct type and size for this Power Cooker.

Warning – Any other servicing should be performed by an authorized service representative.

LID (underside) RUBBER GASKET



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: If the silicone gasket on the underside of the lid should ever need replacement, see below instructions:

FLOAT VALVE ASSEMBLY



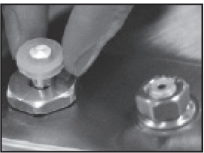
1. Hold the head of the Float Valve and insert the fluted end into the hole in the **LID** of the Power Cooker. Press and hold the head of the Float Valve tightly in place and reverse the **LID** to the stainless steel side.



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



3. Place the 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.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SOLUTION
CANNOT OPEN THE LID AFTER ALL PRESSURE IS RELEASED	The float valve is still up	Make sure there's no pressure on the unit
AIR ESCAPES FROM THE RIM OF THE LID	No sealing ring was installed Food residue is on the sealing ring The sealing ring is damaged or worn out	Install the sealing ring Clean the sealing ring Replace the sealing ring
AIR ESCAPES FROM THE FLOAT VALVE DURING COOKING	Food is stuck on the sealing ring of the float valve The sealing ring of the float valve is worn out	Clean the sealing ring Replace sealing ring
THE FLOAT WILL NOT RISE	The pressure limit valve is not placed properly Not enough food or water Air escaping from the rim of the lid & the pressure limit valve	Adjust the pressure limit valve to "Close" position Check recipe for proper quantities Call our customer service center
THE UNIT TURNS OFF BEEPING SOUND & DISPLAY READS "LID"	The unit overheated The lid may be in the incorrect position	Unplug & let the unit cool for 30 min to reset Make sure the lid is positioned correctly

DISPLAY ERROR INDICATOR

INDICATOR CODE	PROBLEMS/CAUSES
E1	Circuit open of sensor
E2	Short circuit of the sensor
E3	Overheating
E4	Pressure switch malfunction



WE ARE VERY PROUD OF THE DESIGN AND QUALITY OF OUR POWER COOKER™

WWW.POWERCOOKER.COM

This product has been manufactured to the highest standards. Should you have any problem, our friendly customer service staff is here to help you. 1-973-287-5169



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FAQ'S

How do I use the Power Cooker?

The Power Cooker is easy to use. Simply place the ingredients in the pot, set the pressure level and time, and press start. You can also use the delay timer to start cooking at a later time. The automatic keep warm cycle will keep your food warm until you are ready to serve it.

How much food can I cook in the Power Cooker?

The Power Cooker has a 6 quart capacity, which will hold up to 6 lbs of meat or 8 lbs of chicken. It is also great for cooking side dishes and desserts.

DOES THE POWER COOKER HAVE LEAD IN IT?

No!

WHAT TYPE OF STEEL IS THE UNIT MADE OF ?

Stainless Steel

Is a power cooker a pressure cooker?

The Power Cooker has a BROWN mode that allows you to sear or brown food using the INNER POT before cooking under pressure. The Rapid Release feature allows you to lower pressure quickly and completely.

What happened to power XL pressure cooker?

A family from Texas has filed a product liability lawsuit after their Tristar Power Pressure Cooker XL exploded and spewed hot, burning gumbo on them, despite a number of purported safety features the manufacturer claimed were supposed to prevent such accidents from occurring.

What are the disadvantages of a pressure cooker?

May need some practice at the beginning.
Pressure cookers can be expensive.
You can't check if your food is ready while cooking.
You can't adjust the flavor during the cooking process.
You can't look inside.
Only suitable for certain kinds of dishes.

How long do you cook meat in a Digital pressure cooker?

Add 1 1/2 cups of liquid (water, stock, etc.). Cook for 20 minutes (per pound of meat) at high pressure for large chunks and 15 minutes (per pound of meat) for small chunks. Use a quick pressure release method.

What happens if pressure cooker is overloaded?

Overfilling a pressure cooker has various effects, including loss of flavor and texture. This is caused by the excessive pressure generated by the glut of liquid. Too much pressure breaks down food. As for the risks it is also possible for the food to block the pressure valve if the pot is filled too high.

How does pressure cooker cook faster?

At that pressure, water boils at 121°C (250°F). That means food can cook at a much higher temperature than it ever could at atmospheric pressure and since cooking reactions speed up at higher temperatures, your food cooks faster. It also doesn't dry out, since the water stays in liquid form.

Why did my pressure cooker stop working?

If you overfill your pressure cooker with too much food and water, then there won't be enough space for steam to develop to cook your meal properly. Also, if there is too much food in the pressure cooker, there will not be enough steam to circulate, leading to a pressure cooker not building up the necessary pressure.

What are the safety features on a digital pressure cooker?

Back up vents or overpressure plugs that release excess pressure.
Expanding rubber gaskets that prevent unlocking or removing the lid when contents are under pressure.

Lid lock to prevent the lid from being opened while contents are under pressure.



Power Cooker Digital Pressure Cooker
[www://tristarproductsinc.com/](http://www.tristarproductsinc.com/)

Documents / Resources



[Power Cooker Digital Pressure Cooker](#) [pdf] Owner's Manual
PC-WAL2, Digital Pressure Cooker, 8-QUART MODEL PC-WAL3, 6-QUART MODEL PC-WAL2, Pressure Cooker

References

- [Power Pressure Cooker XL](#)

Related Manuals / Resources



[POWER Pressure Cooker XL User Guide](#)

Quick Start Guide* See the owner's manual for complete instructions and important safety information before using this product....



[POWER PCXL-PRO6 Pressure Cooker User Guide](#)

POWER PCXL-PRO6 Pressure Cooker * See owner's manual for complete instructions and important safety information before using...

[BUFFALO Pressure Cooker and Canner Instruction Manual](#)



[SHAQ Pressure Cooker User Manual](#)

SHAQ Pressure Cooker User Manual INSTRUCTIONS: STEP 1 Slide the Release Switch to the Open position. Release the...

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