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Welcome our consumer:
Thanks for purchasing our product.
Please read the instruction carefully before using.

1. Product Features

The electric pressure cooker is a new-generation cooker developed with the latest technology. It combines merits of conventional pressure cooker, electric cooker and braising cooker. Featured by programmable and pressure control. This utensil is proud of new and distinctive structure and appearance. It is an ideal choice for preparing fast, healthy, delicious meals every day and a perfect substitute for ordinary cooking methods.

Multi-function ; Easy operation

- Multi-function of cooking rice, porridge, soup, meat, stewing, braising.
- Just preset on the menu panel, the utensil will work automatically, after cooking finishes and the cooker will start heat preservation automatically.

Fast cooking ; Time saving and energy efficient

- Fast cooking in high pressure, save more time and energy.
- Cut cooking time by 60% and energy by 40% compared with conventional rice cooker; also available in highland area.
- Cut cooking time by as much as 60% and energy as much as 45% compared with conventional electric cooker in cooking porridge, soup or braising hard food.

Retains nutrition; More delicious and healthy

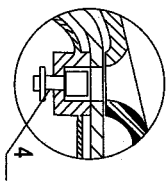
- Seal structure, airtight cooking, conserve nutrition and ensure more delicious food.
- Cooking in high temperature (110-115°C); more healthy.
- No escaping steam and overflowed food, keep the kitchen clean.

Optimize structure; Safe operation

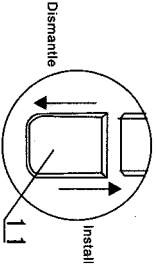
- Safety device for opening or closing the lid
When the lid fails to fit the inner pot well, the inner pot can not get to high pressure; if there is a pressure inside, the lid can not be opened.
- Safety device of hatch opening
When there is air pressure inside the cooker, the float-controlled valve pack out and locks the steel cover; it cannot be opened.
- Temperature limiting protective device
During cooking, when the temperature in the pot surpasses the established temperature, it could turn off the power automatically.
- Protective device for avoiding empty cooking
When there is no pot in the cooker, temperature surpasses the established temperature, it could turn off the power automatically.
- Over-temp protective device
When temperature limiting and avoiding empty cooking do not work, temperature in the pot could not be controlled, over-temp protective device turn off the power automatically.
- Pressure limiting device
When temperature and pressure could not be controlled, pressure in the pot surpasses the working pressure, the pressure limiting valve exhausts and decompress automatically.
- Decompression device
When the pressure limiting device goes into malfunction, pressure in the pot rises to the decomposition value, the safety valve of the cover packs out and exhausts automatically.
- Safety device for releasing of pressure
If the decompression device goes into malfunction, and the pressure inside over the maximum working pressure, the pressure release device will release pressure from the edge of lid to avoid burst.

2. Product structure

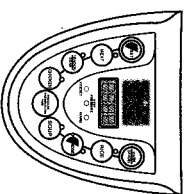
Float-controlled valve



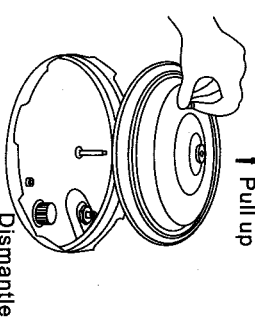
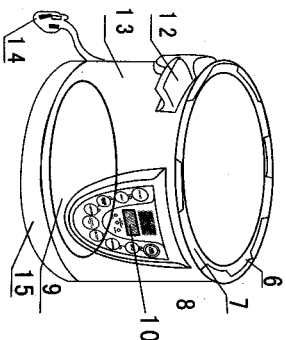
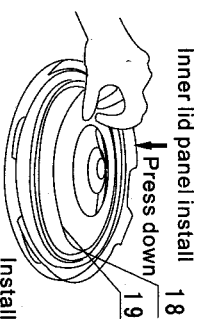
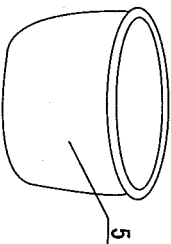
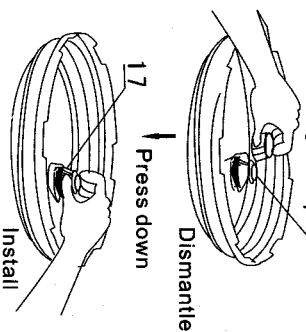
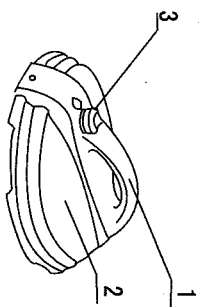
Water collect box install



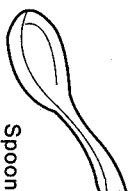
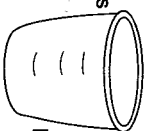
Control panel



Anti-plug regulator install & dismantle picture



Accessories



Measure Cup

Spoon

1. Handle
2. Stainless steel lid
3. Pressure limited valve
4. Float-controlled valve
5. Inner pot
6. Heat preservation cover
7. Middle loop
8. Digital display
9. Heat plate
10. Control panel

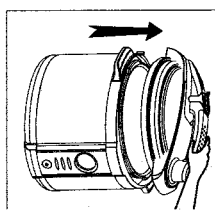
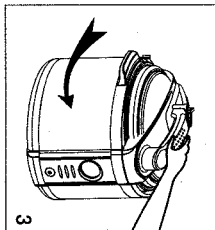
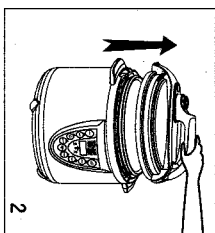
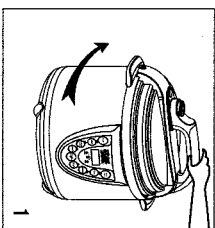
11. Water collect box
12. Handgrip
13. Outer pot
14. Power cables
15. Motherboard

16. Float-controlled valve seal loop
17. Anti-plug regulator
18. Seal loop
19. Inner pot panel

3. Instruction

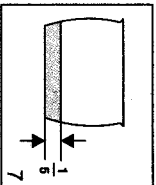
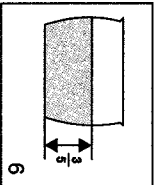
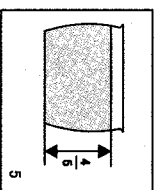
1) 、 Open the lid:

Hold the handle with your hand, series HPW50-90B2, circumgyrate the lid in clockwise direction untill the "open" position, then bring up the lid. (Picture 1&2); series SV, SD, SP, circumgyrate the lid in anticlockwise direction untill the open position, then bring up the lid (Picture 3)



2) 、 Take out the inner pot, put the food into the pot:

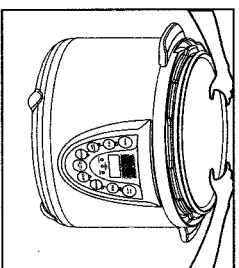
The cooker must never be filled more than 4/5 full, the unused space is needed to produce pressure, and never be filled less than 1/5 full. When cooking dried beans or other foods that may foam or froth, or liquids such as broth, do not fill the cooker more than 3/5 full. (Picture 5, 6, 7)



●Capacity of 4L, 5L, 6L, 7L, 8L, the maximum of cooking rice is 8 cups, 10 cups, 12 cups, 14 cups, 16 cups.
●Usually one cup of rice need one cup of water, but can adapt according to personal flavour

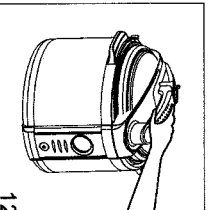
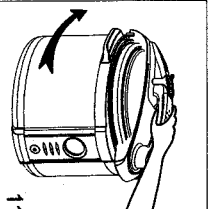
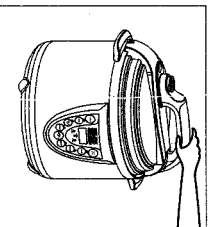
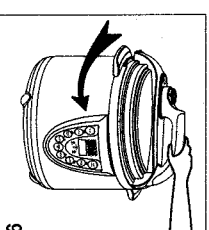
3) 、 Put the inner pot inside the heat preservation mantle:

Before doing it, please make sure the inner pot and heat plate dry and clean, and there are no other sundries. After done, move the pot left and right lightly, make sure the pot and heat plate in well contact. (Picture 8)



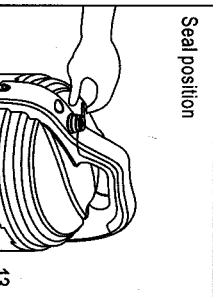
4) 、 Close the lid:

- 4.1 Check whether the seal loop have put into the inner lid panel.
- 4.2 Move the seal loop left and right, make sure it is equably and equality put into the inner lid panel.
- 4.3 Hold the handle with your hand, put the lid in the position "open", circumgyrate the lid in anticlockwise direction untill the "close" position (picture 9 & 10), series SD, SV, SP, circumgyrate the lid in clockwise direction untill the "close" position, untill heard the light voice Kaca (Picture 11&12)



5) Set the safety valve:

Move the safety valve to the position shown' Airproof' and check whether the float-controlled valve has been pressed down. (Before heat working the float-controlled valve is down) (Picture 13)



13

Seal position

6) Function option and operate steps:

6.1 State of ready to work

Turn on the power, a voice "DI" is heard, the digital display or the screen show "00:00" The utensil is in the state of ready to work.

6.2 Function option (Suitable for series HPW50-90B2)

The utensil is ready to work, press the button to option cooking function, a lightly voice "DI" is heard, the light of this function is on, the digital display the time preset by the system (Such as: Rice 00:08), the utensil will work automatically according to your option after 5 seconds, when cooking finishes, a lightly voice "DI" is heard, the digital display "bb", the light is off, and the light of heat preservation is on.

For example: Cook rice

The utensil is ready to work, press the button Rice a lightly voice "DI" is heard, the light is on, digital display show "00:08" or P:08 and twinkling, after 5 seconds, it start to work, the anterior digital number become move display. When cooking finishes, a lightly voice "DI" is heard, and the light is off, digital display bb, the heat preservation light is on.

6.3 Pressure preservation time (Suitable for series HP-W50-90B2)

The utensil is ready to work, option the function, the function light and the digital display are twinkling, at this situation, per-press the button "Pressure preservation time" the time will add 1 minute, if reach the maximum, it will return to the minimum time, the utensil will start to work automatically after preset time till the cooking finishes.

6.4 Function +, Function- (Suitable for series SB, SF, SP)

The utensil is ready to work press the button "Function +, Function-", the function light and function menu are twinkling, after 5 seconds, it start to work automatically according to your preset function. When cooking finishes, 3 lightly voice "DI" is heard, digital display and screen show "bb", pressure preservation light or the pressure preservation menu is on.

For example: Stewing chicken

The utensil is ready to work, the digital display or screen show "0000", press function button, choose Stewing chicken, the light or the menu of Stewing chickens on, the digital display or screen show "P:12" and twinkling, after 5 seconds, it start to work automatically according to your preset function. When cooking finishes, 3 lightly voice DI is heard, digital display and screen show bb, pressure preservation light or the pressure preservation menu is on.

6.5 Pressure preservation time +, Pressure preservation time-

The utensil is ready to work, press the button "Function+" or "Function-", digital display or screen show the preset time by the system, in this situation, per-press the button "Pressure preservation time+" the time is add 1 minute, per-press the button "Pressure preservation time-", the time is reduce 1 minute, it will start to work after 5 seconds according to your preset function.

For example: Cook rice

The digital display or screen show the time preset by the system is 8 minutes "P:08", per-press the button Pressure preservation time + digital display or screen show the time is "P:09", if press the button "Pressure preservation time-" digital display or screen show the time is "P:07".

6.6 Preset/ Timing (Suitable to series HPW50-90B2)

If you want the utensil start to work in you wish time, you can use the function of "Preset/timing". The utensil is ready to work, digital display or screen show "0000", press the button "Preset/ Timing" a lightly voice "DI" is heard, Preset light or menu is on, digital display or screen show "0:30" (30 minutes), per-press the "Preset/ Timing" button, the preset time is add 30 minutes, the maximum preset time is 24 hours (24:00). After preset time choose the cooking function, after 5 seconds the digital display or screen show the preset time, the utensil start to work automatically to count down your preset time, after finishes, a lightly ring DI is heard, the utensil start work till cooking finishes.

6.7 Heat preservation/Cancel (Suitable for series HPW50-90B2)

A, Heat preservation

Al, The utensil will turn to the heat preservation automatically when cooking finishes, the light of heat preservation is on, digital display "bb", do not need to press the button "Heat preservation/Cancel", the temperature is keep in 60-80 °C

A2, If want to keep warm for the food, just press the button "Heat preservation/Cancel" if the utensil is in the state of cooking, should press the "Heat preservation/Cancel" first, then the utensil turn to the state of ready to work, repress the "Heat preservation/Cancel", it turn to work heat preservation.

(Note: Heat preservation time should not exceed 6 hours, otherwise will effect the food taste)

B, Cancel

If want to cancel the utensil's cooking function or need to option other function when cooking, just press the button Heat preservation/Cancel

6.8 Power cut memory

Electricity inquiry/Suitable for microcomputer series)

Power cut when the utensil is cooking, it will continue the preset work when power on

6.9 Electricity inquiry/ Preset (Suitable for series HPW50-90B2)

A, Electricity inquiry

The utensil is working, need to check the electricity wastage, just press the button "Electricity inquiry/ Preset" for 3 seconds, a lightly voice "DI" is heard, the light or menu of "Inquiry" is on, digital display or screen show "F0:03" means the electricity wastage is "0.03", the utensil will continue to work after inquiry finishes.

B, Preset (Operate step same with 6.6)

6.10 Function option (Suitable for series SF2)

The utensil is read to work, screen show vv "0000", the function menu is light, according to the "Function option" arrow direction, turn the turner in clockwise direction, the screen display the cooking menu: Unguis' tendon, Soybean, Soup, Porridge, Chicken, Meat, Rice, Conjee; after option the function, push the turner lightly, a little ring "DONG" is heard, the digital screen in moving display, the utensil start to work, after cooking finishes, 3 reminder ring "DI, DI, DI" are heard, the screen display bb, the light of heat preservation is on.

6.11 Time preset

A, Turner preset time

Adjust the cooking time, turn the turner in anticlockwise direction, the time is add by 1 minutes every time, if reach the maximum will turn to the minimum, after preset push the turner lightly, a little ring "DONG" is heard, the digital screen in moving display, the utensil start to work.

B. Preset/ Electricity inquiry (Preset the time by turner)

If you want the utensil start to work in your preset time, press the button "Preset/ Electricity inquiry", digital display show "0:00", the "Preset" menu is light, option the time function according to the arrow direction, turn the turner in anticlockwise direction, digital display adding time on base 30 minutes, the maximum preset time is 24 hours, "24:00", after time preset, then turn the turner in clockwise direction, option the cooking menu, after finishes, push the turner lightly, a little ring "DONE" is heard, the digital screen in moving display, the utensil start to work.

For example: Preset 3 hours later start to cook rice
The utensil is ready to work, press the button "Preset/ Electricity inquiry", digital display "0:00", "Preset" menu is light, turn the turner in anticlockwise direction, digital display preset time is 3 hours "3:00", then turn the turner in clockwise direction, choose the "Rice" menu, push the turner lightly, digital display 3 hours "3:00".
Preset menu is light, "Rice" menu is twinkling, preset is finished. The procedure time is count down, after 3 hours, a little ring "DONE" is heard, the digital screen in moving display, the utensil start to work.

6. 12 Series SD, SV operation steps

1. Ready

Turn on the power, a lightly ring "DI" is heard, turn on the button "on", a lightly ring "DI" is heard, digital display or VFD screen move display, the utensil is ready to work.

2. Function-, function +

Press the button "Function-" or "Function+", choose the cooking menu, the light or menu is twinkling, after preset it start to work automatically.

For example: Cook porridge

Press the button "Function-" or "Function+" choose the function "Porridge", the light is on, digital display or the screen show "0:15", and twinkling, after 5 seconds, it start to work cooking porridge until finish.

3. Preset

Press the button "Function-" or "Function+" choose the cooking menu, then press "Preset", the light or the menu is on, digital display or VFD screen show "0:10" (10 minutes), per-press the button, the preset time add 10 minutes, the maximum time is 9 hours 50 minutes (9:50), after preset 5 seconds, the utensil begin to count down the time, a ring "DI" is heard, the utensil start to work.

4. Timing

If you want to adjust the cooking time, just press the "Preset" button, when choose the cooking, digital display or VFD screen show the preset time by the system, per-press the button the time add 1 minute, if reach the maximum time it will turn to the minimum, after 5 seconds, the utensil start to work.

5. Heat preservation

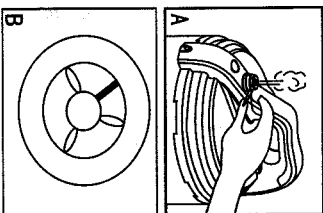
The utensil turn to the heat preservation automatically after any of the cooking finishes, the light or menu of "Heat preservation" is on, digital display "0:00", VFD screen show "---Heat preservation---", the temperature is kept from 60°C-80°C
If need to keep warm of the food, just press the button "Heat preservation", the utensil turn to the procedure automatically.

6. Cancel

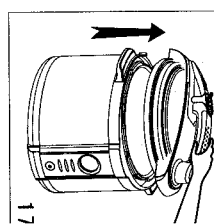
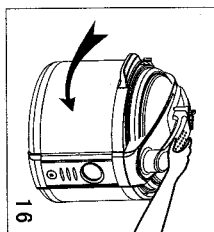
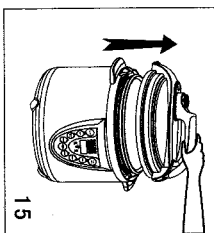
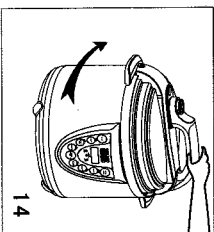
The utensil is working, need to cancel the working or option other function, press the button "Cancel".

7. Open the lid and get the food

- Take the food after three remind ring are heard, digital display or the screen show "bp" or "0:00", the light or menu of "Heat preservation" is on.
- Take off the power plug
- Pull up the safety valve and move to the position "Exhaust" till the float-controlled valve fall down (please keep away when exhausting) (picture A&B)



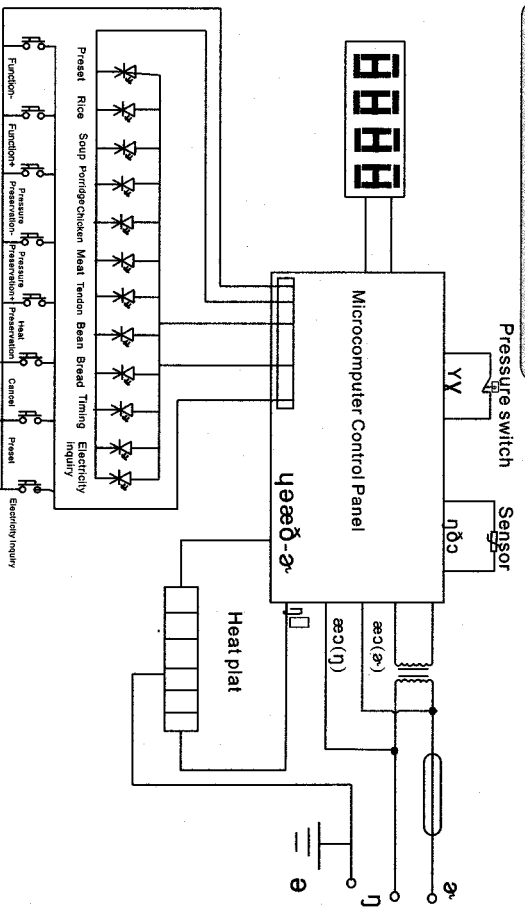
- Hold the handle with your hand, (series HPW50-90B2) circumgyrate the lid in clockwise direction until the "Open" position, bring up the lid. (Picture 14&15); series SV, SD, SP, circumgyrate the lid in anticlockwise direction until the "Open" position, bring up the (Picture 16&17), got the food out.



4. Technique data

Model	Range of Rated Voltage & frequency	Rated Power	Rated Cubage	Rated operating pressure	Restrict pressure	Heat preservation temperature	Pressure Preservation Time (min)
BSD-100F	AC110V 60HZ	1000W	6.0L	0-80KPa	90KPa	60-80°C	0-90

5. Work principle pattern



6. Clean and maintain

- 1). Please cut off the power before cleaning.
 - 2). Use wiper to clean the outer case, forbid to put the utensil into the water or sprinkle water to the utensil.
 - 3). Dismantle the water collect box and clean it, clean the middle loop with wet wiper.
 - 4). Clean inside of the lid with water, include the lid seal loop, pressure limited valve, float-controlled valve, then clean with the cloth.
 - 5). Clean the inner pot with soft sponge or brush, than dry the water with cloth.
 - 6). Clean the safety valve with slender brush, keep it can exhaust expedite.
 - 7). Clean the seal loop once a week. the method: dismantle the inner lid panel, put 2/3 hot water (temperature 40°C) into a basin, add 8-12 gutta scour, dip the inner lid panel in the water about 2 hours, then rush with cleanlily water 3 times.
- (Also clean follow above instruction after steaming meat or boil oily food)

7. Attention

- 1). Forbid using the utensil beside incendiive goods or in a wet environment.
- 2). The height of the cook food must be strictly controlled follow to the using method in step.2
- 3). Must not shatter the seal loop, can not use other plastic loop to instead of it, can not strain the it exorbitant.
- 4). Must not tweak the fixative axes by hand or other tools, if the fixative axes fall off the lid, please stop using it, and change another one.
- 5). Must examine the safety valve regularly, keep the valve exhaust well.
- 6). Must not open the lid compulsively before the float-controlled valve fall down.
- 7). Must not add other things on the safety valve or use other things to instead it.
- 8). Forbid using cloth to plug up the gap between the lid and outer case.
- 9). Must keep bottom of the inner pot and the heat plate clean, must not put the inner pot to other heater, must not be instead by other container.

- 10). Inner pot smear with non-stick material, please use wooden or plastic spoon to avoid scraping it.
- 11). When pull up or move the safety valve, keep your hands, face or any part of your body away from the exhaust hole, do not approach and touch the cover to avoid scalding.
- 12). Had better not exceed 6 hours when preserve heat, it may affect the cooking taste
- 13). It's unnormal to discover lots of steam exhaust from the edge of the lid. In this situation, the safe device operate, please cut off the power at once and stop using please send the utensil to repair
- 14). If discover malfunction when using, please stop using and send the utensil to repair
- 15). When move the utensil, please hold the handgrip, do not hold the handle
- 16). Please do not dismantle and repair the utensil by yourself or instead of the accessories by others.
- 17). Do keep children away from the utensil when using to avoid accident.
- 18). Circumgyrate the lid untill the close position, and heard the lightly voice "Kaca"
- 19). Must use specific power cables if need to change.

8. Ordinarily malfunction and handle

Number	Malfunction case	Reason	Handle
1	Hard to close the lid	Have't put the seal loop in right position	Replace it to the right position
		The float control valve block the handspike	Push the handspike tenderly
2	Hard to open the lid	The float control valve haven't fall down	Press the float lightly
		Forget putting the seal loop	Put the seal loop
3	The cover exhaust steam	Samless food stick to the seal loop	Clean the seal loop
		Seal loop broken	Change a new seal loop
4	Float control valve exhaust steam	Have't closed the lid well	Reclose according to the instruction
		Exiguous food stick to the float control valve seal loop	Clean the float control valve seal loop
5	Float control valve fail to raise up	float control valve seal loop broken	Change a new one
		Too little food and wale rin inner pot	Adjust food volume according to instruction
6	Pressure limited valve exhaust steam	Lid or safety valve exhaust steam	Send to repair
		Have't closed the lid well	Reclose according to the instruction
		Pressure limited valve broken	Change a new one
		Pressure limited valve in wrong position	Replace it