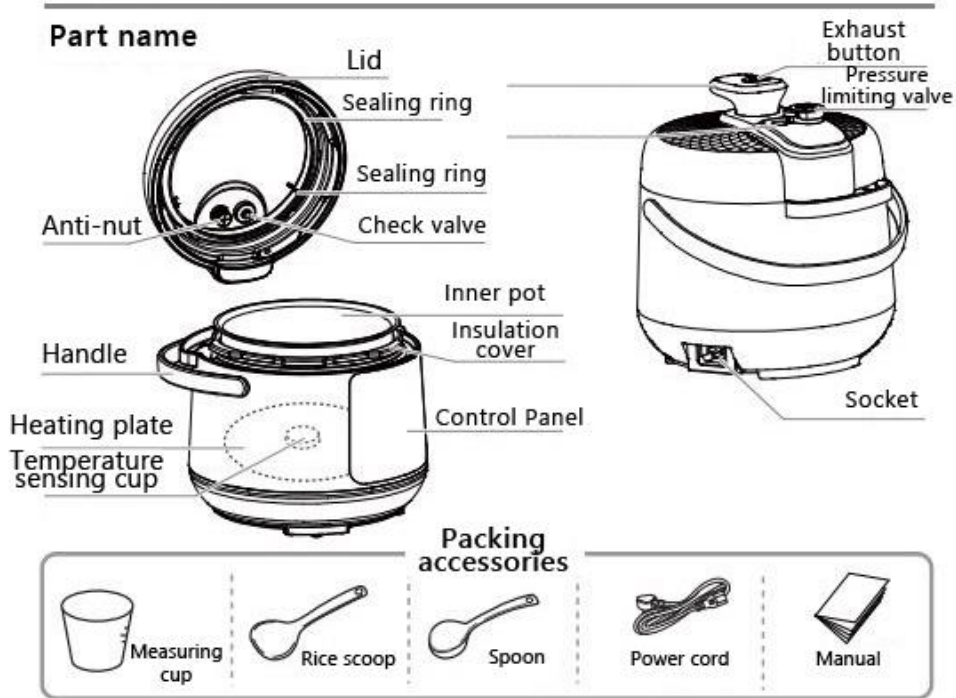
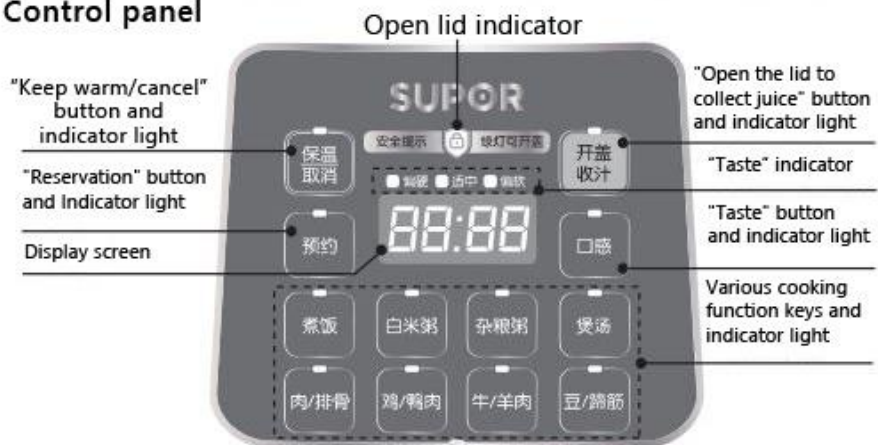


Product Introduction



Control panel



Operation guide

This product is suitable for household use. Remove all packaging for the first use, remove all accessories from the inner pot, and clean all parts that are in direct contact with food.

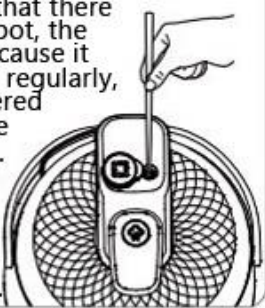
1 Open the cover correctly

Rotate the lid counterclockwise in the direction indicated by "↺" until it stops, and then lift it up to open the lid.



Tips

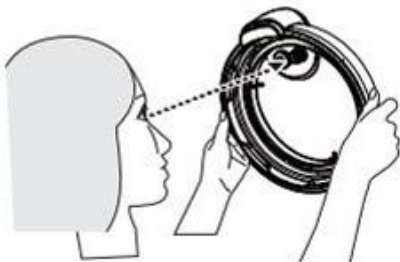
In the non-working process, when it is confirmed that there is no pressure in the pot, the stop valve is stuck because it has not been cleaned regularly, and it cannot be lowered automatically, and the lid cannot be opened. At this time, you can use chopsticks and other slender objects at the stop valve port. Poke once to lower the check valve.



2 Inspection before use

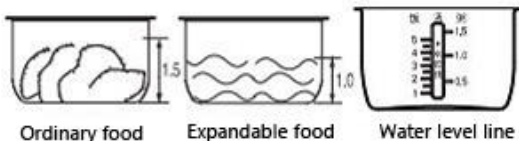
Check the exhaust hole, check valve, whether the sealing ring is clean, and whether the sealing ring is installed in place.

Note: It is recommended to contact Supor after-sales personnel to replace the sealing ring that has been used for more than two years or severely discolored.

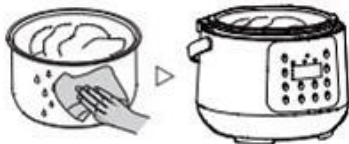


3 Put the food into the inner pot

- The total volume of food and water cannot exceed the water in the inner pot: the 1.5 position of the line.
- When cooking swelling food, the total volume of food and water cannot exceed 1.0 position of the inner pot water level line.

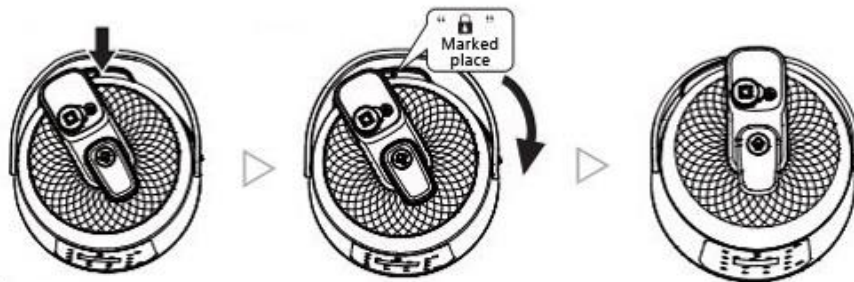


- Put the inner pot into the pot body, and keep the inner pot surface and heating plate clean and dry before putting it.



4 Close the lid correctly

Close the lid on the pot body, and then rotate clockwise in the direction indicated by "↻" until you can't rotate it, the cover is closed in place.



5 Turn on the power

- Plug one end of the power cord into the socket at the bottom of the pot.
- Plug the other end into the power socket (must be inserted in place).
- When the power is turned on, the pressure cooker will emit a "drop" prompt sound, all indicator lights will go out after they are on, and various functions can be selected on the display screen "----", indicates that the pressure cooker has entered the standby state.



6 Safely open the lid after cooking.

Note: If it is difficult to open the lid, please do not open it forcibly to avoid injury.

安全提示 绿灯可开盖
Not bright
When the cooking is over, the stop valve is lifted up, and the stop valve is lowered. The indicator light does not light up, indicating that there is pressure in the pot and the lid cannot be opened.

安全提示 绿灯可开盖
Long bright
When the check valve falls, the lid can be opened without pressure and the lid can be opened safely.

When the indicator light is on, it means that the pot: unplug the power, and then open the lid correctly according to step 1.



Instructions

Work preparation before cooking



Note: In addition to the function of opening the lid to collect the juice, other functions must be closed before cooking.



- 1 Prepare the food and put it in the inner pot, and dry the surface of the inner pot.



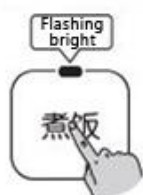
- 2 Put the inner pot into the pot body.



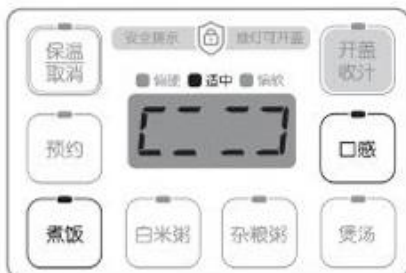
- 3 Close the lid correctly, turn on the power, and enter the standby state.

1 Cooking function setting

■ Take "cooking rice" as an example.



- 1 In the standby state, press the "cooking rice" button.



- 2 Wait a few seconds, the pressure cooker enters the cooking state.

■ Take "chicken/duck" as an example



- 1 In the standby mode, press the "chicken and duck" button.



- 2 Wait a few seconds, the pressure cooker enters the cooking state.

Guidelines for cooking rice/porridge

- 1 Take the rice from the measuring cup, wash it and put it in the inner pot. A measuring cup of rice is about 150 grams.



- 2 Add water proportionally

■ When cooking rice, use a ratio of 1:0.8-1.2 meters to water.

■ It is recommended that the ratio of rice to water is 1:1 when the amount of rice is small, and 1:1.2 when the amount of rice is large.

■ The amount of water can be increased or decreased according to different types of rice and the softness or hardness of the rice. (Mung grains, mung beans, red beans and other beans need to be soaked in warm water about 50 degrees first) for about 3-4 hours before cooking with other cereals. The recommended ratio of rice to water is 1:1.2-1.4)

■ When cooking porridge, rice water The recommended ratio is about 1:7, but the water should not exceed the maximum water level of the inner pot.

The scale on the side wall of the inner pot is the reference scale for the cooking water level.



If you use 4 cups of rice to cook rice, please add water to the 4th position of the "rice"

Tips

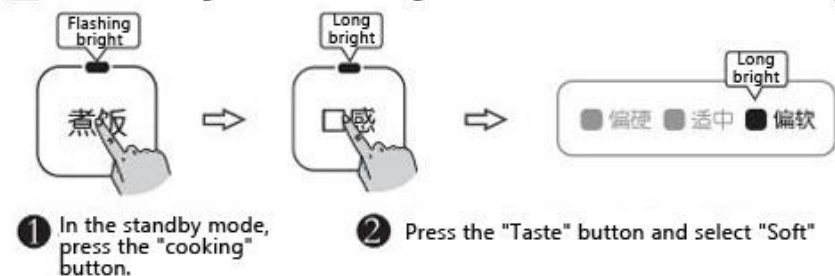
- After the function is selected, it enters the cooking state, the digital display dynamically displays "00:00" after pressing up, the pressure holding countdown will be displayed (open the lid to collect the juice, enter the heating state, the digital display will directly display the countdown, and the middle ":" flashes Very bright)

When using an electric pressure cooker to cook any rice:

- Due to the difference in the type of rice used, there may be a little darkening of the rice. This is the result of the normal physical and chemical effects of starch, please rest assured to eat.
- It is recommended that the heat preservation time during cooking should not be too long, and should be less than 8 hours, otherwise it will affect the quality of the rice.

2 Taste selection

Take the cooking function as "cooking rice" and the taste is "softer" as an example.



3 Wait for a few seconds, the pressure cooker enters the cooking state.

Tips

Warm reminder that the taste function is unavailable under the function of "open the lid, collect the juice and keep warm". The default taste of other functions is "moderate taste".

3 Open the lid to collect the juice function setting



1 After the food is cooked, when there is no pressure in the pot, cancel the heat preservation well and open the lid.

2 Press "open lid to collect juice" button.



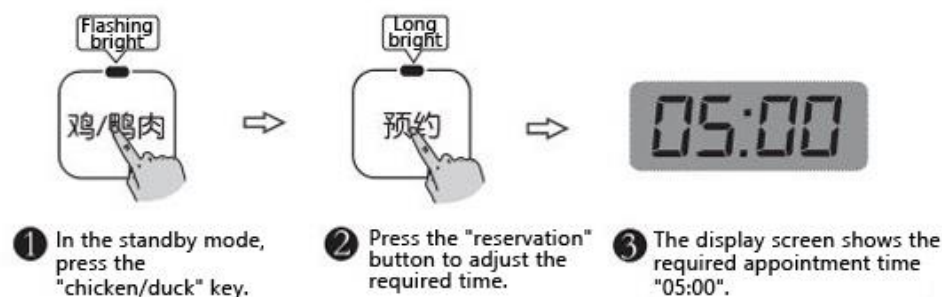
3 Wait a few seconds, the pressure cooker enters the cooking state.

Tips

- The function of opening the lid to collect the juice is mainly to collect juice and improve the flavor of the food after the function of "meat/spare ribs, chicken/duck, beef and mutton, beans/ tendon". The effect will be better. It is recommended not to use the food with other functions. Open the lid to collect the juice function.
- The default time of the opening and collecting juice function is 10 minutes, and the adjustable range is 1-15 minutes. The user can according to their own needs, before the opening and collecting juice function has been selected before heating, by pressing "Open lid and collect Juice" button to adjust.

4 Appointment function setting

- Take the cooking function for the "chicken/duck" reservation time of 5 hours as an example.



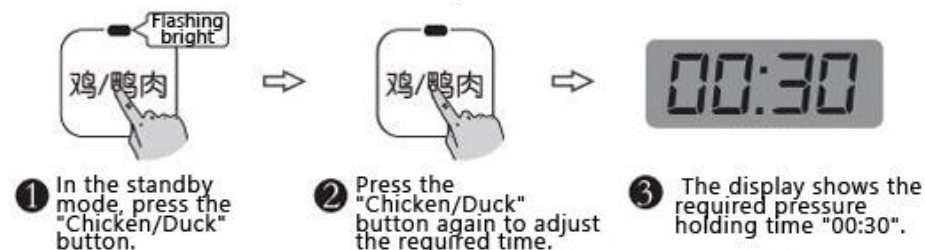
- 4 Wait for a few seconds, and the pressure cooker enters the reservation state.

Tips

- Press the "reservation" button to make an appointment time in increments of 15 minutes, and long press it to rapidly increase in units of 15 minutes.
- This appointment time is the time when the cooking is completed (for example: it is 13:00 and you want to make an appointment to eat food at 17:00, the appointment time should be set to 4 hours, and the display shows 04:00)
- The appointment time range is 2-24 hours.
- Open the lid to collect the juice, reservation is not available under the keep warm function.

5 Adjustment of holding pressure time

- Take the cooking function as "chicken/duck" and the pressure holding time is set to 30 minutes as an example.



Tips

The cooking function is selected, and before heating is started, you can press the selected function key to adjust the pressure holding time: each time you press it in increments of 1 minute, long press it quickly increases in units of 1 minute.



- 4 Wait a few seconds, the pressure cooker enters the cooking state.

Default holding time and adjusting range of holding time

Cooking function	Default cooking time (minutes)			Cooking function	Cooking function	Default cooking time (minutes)			Cooking time range (minutes)
	Stiff	Moderate	Softer			Stiff	Moderate	Softer	
Cook rice	6	9	14	8~30	Chicken and duck	17	20	25	15~40
Porridge	12	15	20	5~30	Beef/Lamb	37	40	45	30~60
Cereals porridge	22	25	30	20~60	Beans/Tendons	37	40	45	30~60
Multigrain soup	22	25	30	20~60	Open the lid to collect the juice	10			1~15
Meat/Spare ribs	22	25	30	15~40	Keep warm	24 hours			

6 Keep warm/cancel function setting

- Press the "Keep warm/cancel" button in the standby state, the display shows "b" to enter the keep warm state.
- During function setting, press the "Keep Keep/Cancel" button to cancel all settings and return to the standby state.
- In the working state, long press the "Keep warm/cancel" button to cancel all settings and return to the standby state.
- If the continuous heat preservation is not cancelled for 24 hours, it will automatically end the heat preservation and return to the standby state.

7 Quick exhaust function

- In the non-cooking process, if there is pressure in the pot, users who are eager to open the lid of the pot, can manually press the "exhaust button" to exhaust.
- After cooking, if there is pressure in the pot and the user is eager to open the lid of the pot, he can manually press the "exhaust button" to exhaust.
- After exhausting, open the cover normally.



⚠ Note: When operating, please press the exhaust button from the front to prevent the hot steam from scalding your hands. When cooking liquid food like soup, try not to use the fast exhaust function to avoid scalding your hands due to spillage.

8 Cooking process

- After setting the cooking function, wait a few seconds, the cooking starts, the display dynamically displays "C" or the cooking time counts
- After the countdown is over, a sound will sound, the pressure cooker enters the heat preservation state, the display shows "b", and the "heat preservation" indicator light is on.

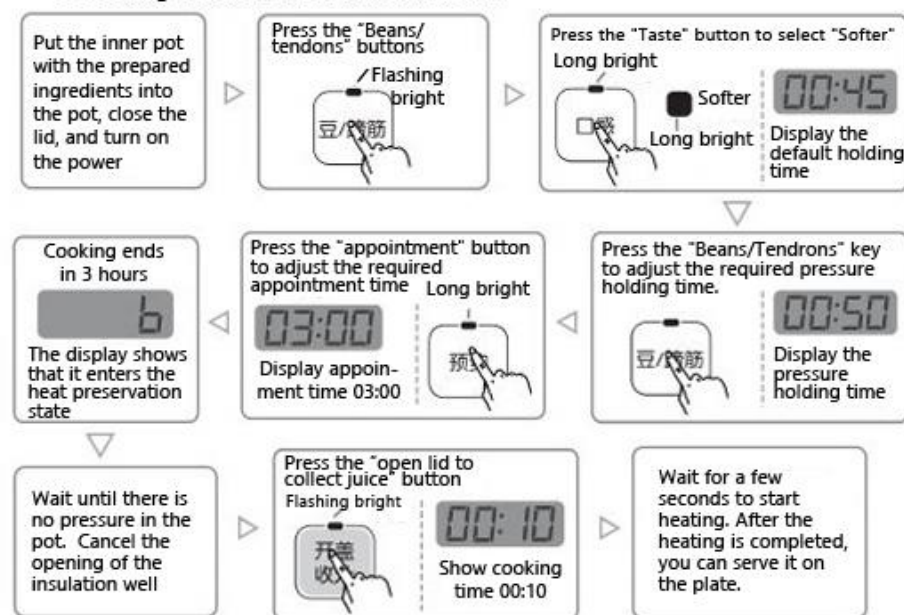
Example description

Recipe: Braised Pork Belly
(set the taste to "soft", hold the pressure for 50 minutes, the appointment time is 3 hours, after cooking, select the "open lid to collect juice" function).

Recipe: Ingredients: 500 grams of trotters
Ingredients: appropriate amount of salt, star anise, cinnamon, light soy sauce, cooking wine, bay leaves, rock sugar, dark soy sauce, ginger, green onions.

Operation method:

1. Wash the trotters and put them in a pot of cold water. After boiling, sprinkle the foam and rinse with running water.
2. Add a small bowl of water to the pot, add rock sugar to melt, and melt into a light brown.
3. Pour the prepared pig's trotters into the fried rock sugar water, stir-fry for color, add salt, hajiao, cinnamon, light soy sauce, cooking wine, bay leaves, old, ginger and other spices.
4. Pour the prepared ingredients into the inner pot of the pressure cooker and add boiling water to cover the trotters.
5. Cooking function selection, as follows:



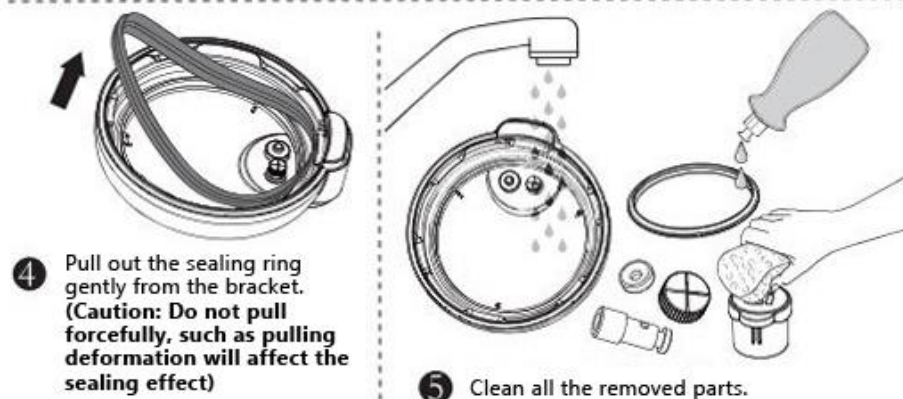
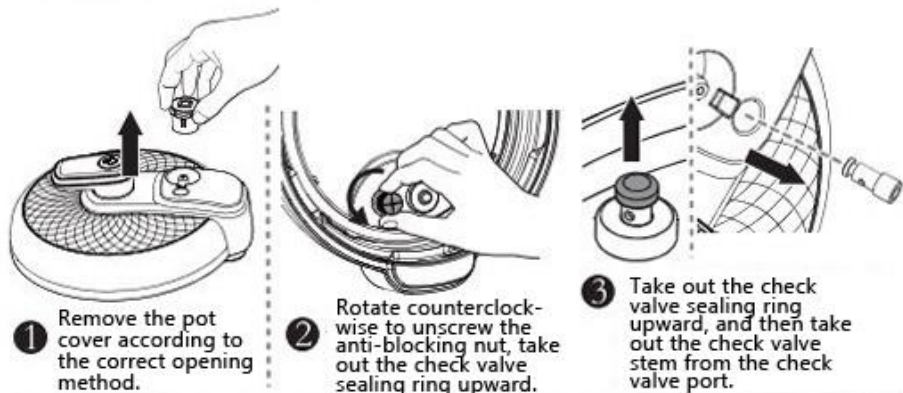
Tips

The functions used in the above examples are relatively complete. Go directly to cooking. (If you need to set a function separately, please refer to the corresponding function in the usage method)

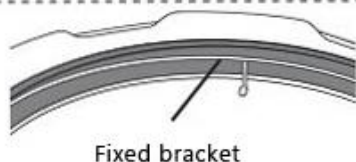
Cleaning and maintenance

⚠ Note: Please be sure to unplug the power plug first, and clean and maintain the pot after it cools down.

1 Cleaning of the pot cover



6 After the cleaning is completed, all the removed parts are installed in place, and they must be installed in place. (The groove of the pot mouth sealing ring should be clamped to the fixed bracket, as shown in the right picture)



2 Cleaning the inner pot

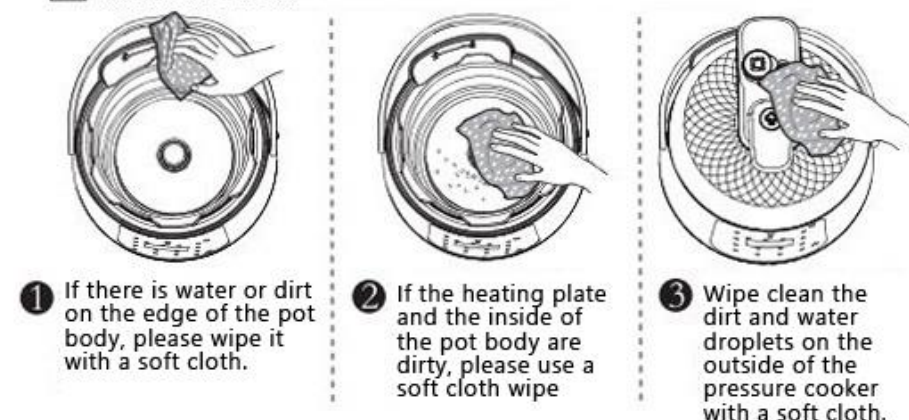


- The inner pot should be handled gently to avoid deformation after collision.
- Food should be cleaned in time after eating, and it is not advisable to soak for a long time.

When cleaning the inner pot, in order not to damage the inner pot, please do not knock or rub the inner pot, do not put hard utensils into the inner pot, and do not scrub the inner pot with abrasives such as decontamination powder, steel wire balls or nylon brushes.

3 Cleaning the pot body

⚠ Note: The pot body cannot be washed directly with water or immersed in water to clean.



Tips

- While cleaning, it is advisable to use warm water or warm water and detergent to clean. Do not use banana water, gasoline, alcohol, decontamination powder, hard brush, etc. to scrub.
- After cleaning, check again whether the check valve, anti-blocking nut, sealing ring, pressure limiting valve and other parts are correctly installed in place, and put them in a dry and ventilated place for next use.

Safety precautions



In order to ensure safe use and avoid injury or property damage to you or others, please strictly observe the following safety precautions.

Icon meaning



Prohibition sign



Disassembly prohibited



No contact



No water splashing



Instruction flag



Unplug



Do not use this pot to cook the following foods to avoid accidents or damage to the pot.

- Flour, fish balls, meatballs, beans and other foods that have a large expansion rate after cooking
- Use baking soda, etc., which generates foam sharply, to make foods.
- It will form mushy or sticky foods (such as seasoning powder for stew, rice paste, etc.)
- Flakes (such as seaweed, cabbage), strips (such as kelp), fragments (such as corn dregs, broken rice) Waiting for food.
- Frying cooking is prohibited.



The inner pot is broken, affecting the use. It is forbidden to dry the inner pot without emptying it, and it is forbidden to heat it on other appliances to avoid damage.



Non-professionals cannot disassemble it at will, otherwise there is a danger of electric shock and injury; if there is a fault, please go to the designated repair point for repair.

- Prohibition of modifying the product (such as external timing Controller or independent remote control system, etc.) in order to avoid malfunction.
- It is forbidden to insert metal shavings, needles and other foreign objects into the gap of the product to avoid electric shock or abnormal work.



It is strictly forbidden to rinse the product directly with water, or directly immerse it in water or other liquids to avoid electric shock or short circuit of the product.



This product must not be used by people (including children) who have physical, sensory or mental deficiencies or lack of experience and knowledge in use, unless someone responsible for their safety supervises or guides their use.

- Please do not put the product where children can reach for use, to avoid electric shock and burns.



When the product is working, open the lid to collect the juice, except for the heat preservation function, it is forbidden to open the lid to avoid scalding or undercooking of the food.

- When the product is working, it is forbidden to move the product, and it is forbidden to remove the pressure limiting valve or the barrel check valve to avoid injury.
- After the work is completed, the pressure in the pot must be fully exhausted before opening the lid to avoid injury.



The product is strictly prohibited to be placed in damp or close to fire or heat sources to avoid fire or damage to the product.

- It is forbidden to use it on a sloping, unstable or poorly heat-resistant table surface to prevent the product from being damaged or causing a fire.



When the product is working, it is forbidden to block the steam outlet to avoid injury or damage to the product. The steam vent is very hot when exhausting, please do not approach it.

- When the product is working, some parts will become hot. It is forbidden to touch the surface of the product.



A special inner pot must be used, otherwise it will cause an abnormality.

- If there is any foreign matter on the bottom of the inner pot and the surface of the heating plate, it must be cleaned before use.
- The inner pot that is deformed or damaged by collision can not be used again to avoid damage to the pot.



The sealing ring of this product is a specially designed part for safety considerations. If it is damaged, it can no longer be used. The parts specified by the company must be replaced by professionals.



Check valve holes and vent holes must be checked regularly to ensure that they are not blocked.



- When unplugging the plug, you must hold the plug handle, do not plug in with wet hands, pull out the plug, and do not pull the power cord.
- The power cord must be kept clean and dry. Do not over bend, bundle or place the power cord near high temperatures, or squeeze or hang heavy objects on sharp objects. Otherwise, the power cord may be damaged and cause fire or electric shock.
- If the power cord is damaged, you must purchase a special component from its manufacturer or maintenance department to replace it.



When using this product, you must use a socket with a grounding wire with a rated current of 10A or more, and it must not be used with other electrical products.



- Please use 220V-50HZ AC power socket. Do not use inferior power sockets to avoid fire or electric shock.
- Do not use low-quality power strips to avoid fire or electric shock.



When the product is not in use, the plug must be unplugged to avoid accidents.

- The power plug must be unplugged before cleaning and maintenance to avoid electric shock or damage to the product