

# PRESSUREPRO

## PRESSURE PRO USER'S MANUAL



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### FOR HOUSEHOLD USE ONLY

**Important:** Do Not Use This Pressure Pro Until You Have Read This Entire Manual Thoroughly!

## **IMPORTANT SAFEGUARDS**

**When using electrical appliances, basic safety precautions should always be followed including:**

1. Read and follow all instructions carefully.
2. Always be sure the floater 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.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock do not immerse or rinse cords or plugs or appliance in water or other liquid; to reduce risk of electric shock, do not immerse the housing or base in water or other liquid.
5. This appliance should never be operated by children and special care should be taken when the unit is in use in their presence.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. 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.
8. 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. To reduce the risk of electric shock, only use the removable Inner Pot for cooking.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, set any control to 'off', then remove plug from wall outlet.
14. Do not use appliance for anything other than its intended use.
15. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See Operation Instructions.
16. Never fill the unit above the MAX LINE in the Inner Pot. 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 Operation Instructions.
17. 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.
18. Always check the pressure release devices for clogs before use.
19. Do not open the pressure 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. Operation Instructions.
20. Do not use this pressure cooker for pressure frying with oil.
21. This appliance has been designed for use with a 3 prong, grounded, 120V electrical outlet only. Do not use any other electrical outlet.
22. The Pressure Pro generates extreme heat and steam in its operation. All necessary precautions must be taken to avoid fire, burns and other personal injury during its operation.
23. When in operation the Pressure Pro requires sufficient air space on all sides including top and bottom. Never operate the unit near any flammable materials such as dish towels, paper towels, curtains, paper plates, etc.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY.**

## **IMPORTANT SAFEGUARDS CONTINUED**

24. Always plug the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind.
25. 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.
26. If this unit falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
27. Do not operate this appliance on an unstable surface.
28. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
29. Never force the pressure cooker open. If you need to open the pressure cooker, press the 'keep warm/cancel' button and carefully turn the pressure valve to the vent position to release the building pressure inside the cooker. Make sure that all the steam has dissipated from the cooker and the floater valve fully settled back into the lid shell. Always open the lid away from you to avoid skin contact with any remaining heat or steam.
30. Before use, clean the bottom of the Inner Pot, and the surface of the heating plate. Make sure no water is on the heating plate. Insert the Inner Pot, turning it slightly clockwise and counter clockwise until you are sure it is sitting correctly on the heating plate. Failure to do so will prevent proper operation and may cause damage to the unit.
31. 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.

## **SHORT CORD INSTRUCTIONS**

A short detachable power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used: The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally

## **PLASTICIZER WARNING**

**Caution:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place Non-plastic coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may occur, or stains can appear.

## **ELECTRIC POWER**

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit.

**Note:** This product must be grounded. If it should malfunction or break down, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This product is equipped with a cord having an equipment grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY.**

## PRODUCT FEATURES

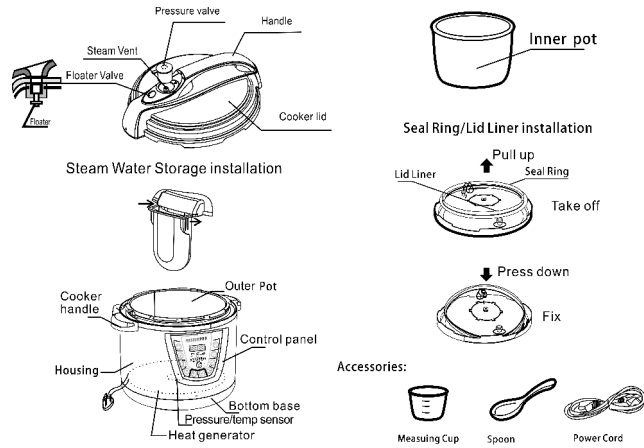
### SPECIAL FEATURES

1. The Digital Display on your Pressure Cooker offers a wide range of one touch cooking options.
2. 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 shift to the Keep Warm mode.
3. Cooking Electronically with Pressure saves time and energy. For example, rice dishes cook 20% quicker and save 25% on energy. Most other dishes average a 40% time saving and 45% on energy.
4. Digital Pressure Cooking utilizes temperatures up to 248 ° F (120°C) creating a more sterile and healthier environment when compared to traditional cooking methods.
5. This Pressure Cooker creates a 'sealed environment' that preserves flavour and 'locks in' valuable vitamins and nutrients.
6. Hot kitchens, messy spills and 'boil-overs' are a thing of the past.
7. The Steam Mode heats liquid in the Inner Pot to a boil in a matter of minutes, for steaming and cooking an endless variety of foods.
8. The Keep Warm mode holds and keeps cooked food warm for an unlimited period of time. Foods kept at Warm Mode for periods beyond 4 hours may lose their good flavor and texture.

### BUILT-IN SAFETY FEATURES

1. **Lid Safety Device:** Prevents pressure build-up if lid is not closed properly and prevents lid from opening until all pressure is released.
2. **Pressure and Temperature Sensor Controls:** Maintains even heat and pressure by automatically activating or deactivating the power supply.
3. **'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.
4. **'Clog Resistant' Feature:** Prevents food from blocking the steam release port.
5. **'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. This will enable the steam and pressure to automatically escape around the pot lid, avoiding a dangerous situation.
6. **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.

## Product Structure



## Technical Parameters

Model	Power Supply	Power	Capacity	Caliber	Working Pressure	Pressure Limit	Warming Temperature	Timer
YBW60P	120V~60Hz	1000W	6L	22cm	0~0.7 bar	0.9 bar	60~80	0.5~24 hrs

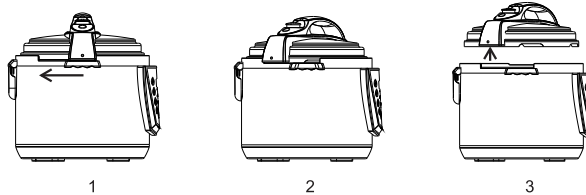
## How It Works

- All cooking functions are designed to cook with pressure valve in "Seal" position.
- Each function is programmed for different cooking times based upon the type of food being cooked.
- After plugging unit into appropriate electrical outlet, select one of the following cooking functions:
  - Rice/Risotto    • Beans/Lentils    • Canning/Preserving    • Meat/Chicken
  - Soup/Stew    • Fish/Vegetables    • 99it!
- The pressure cooking time will display on the LED panel. In approximately 3 seconds, the LED will go blank then display a repeat pattern of "dash" movements. This indicates that the Pressure Pro is heating up, the cooking pot temperature is rising and the pressure inside is rising.
- When the pressure reaches a predetermined level, a small amount of steam will release from the floater valve and the floater will rise.

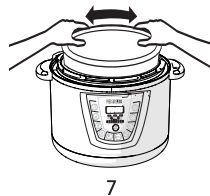
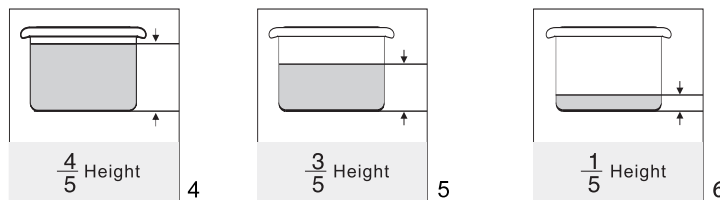
- When the steam stops releasing the unit is sealed. Shortly thereafter, the Pressure Pro reaches the selected pressure level and the time begins its countdown on the LED display.
- When the LED counts down to 00:00 a beeping sound will indicate that cooking is complete and the unit will shift automatically to warm mode which is indicated by the "Warm" light.
- The lid cannot be opened until pressure is released. Allow pressure to release naturally, or adjust pressure valve from "Seal" position to "Vent" position to release pressure rapidly.

## Operation Instructions

1. To open lid - grip lid handle, turn clockwise, as indicated on handle, and lift upward.  
(See picture 1, 2 and 3)



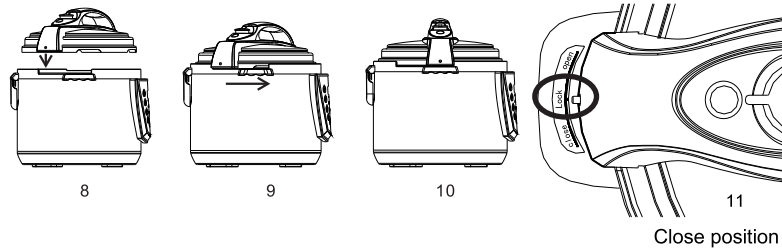
2. Remove the Inner Pot and place cooking ingredients inside. Monitor the level of the water and ingredients per cooking instructions to ensure they do not exceed the MAX LINE "4/5" marking on the Inner Pot. (See picture 4) Rice, Beans, or other ingredients that will expand during cooking should not be filled beyond the "3/5" marking. (See picture 5) Liquids and ingredients together should never fill less than the "1/5" marking on the Inner Pot. (See picture 6)



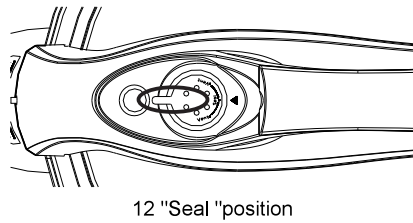
3. Clean and towel-dry the external surface of the Inner Pot. Place Pot inside the cooker, rotating it slightly to ensure proper contact with the heating element. Make sure there is no material between the Inner Pot and the Outer Pot before you insert it into the cooker. (See picture 7)

4. To close lid, place lid on Pressure Pro, turn handle counter-clockwise to CLOSE position, as indicated on handle, until lid locks in place. (See pictures 8, 9, 10 and 11)

Note: Make sure lid is closed and properly aligned before use.



5. Turn Pressure Valve to "Seal" position as shown in the picture 12.



### Time Table for Cooking Functions (in minutes)

Function	Rice/ Risotto	Canning/ Preserving	Soup/ Stew	Beans/ Lentils	99it	Chicken/ Meat	Fish/ Vegetables	1 min
Preset Time	30	30	25	30	99	25	5	
Programmed Times	15-30-45	15-30-45	12-25-37	15-30-45	99	15-25-45	2-5-7	1 minute increments

6. Plug in the power cord. Refer to the Time Table above for specific cooking functions and select desired function. The unit will cook automatically based on the preset function/time.

6a. There are 3 MODE functions to choose from. These functions allow users to cook meats (1) RARE, (2) MEDIUM & (3) WELL or program rice selections for (1) WHITE, (2) BROWN & (3) WILD. (see picture 13)

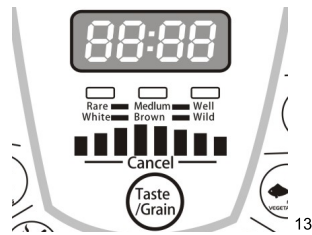
Note: MODE Functions are not available for "99 it"



6b. "1 minute" function can be selected to adjust the cooking time according to food and/or personal cooking experiences. Select the function desired and then press "1 minute" for the number of additional minutes desired. (see picture 14)

Example: To cook for 6 minutes select Fish/Vegetables (which is preprogrammed for 5 minutes), then press "1 minute" until display reaches 6.

Note: "1 minute" function is not available for "99 it"



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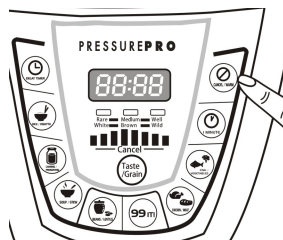


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6c. To change a function or cancel current setup process, press the "CANCEL/WARM" button. (see picture 15)

6d. To use the delay time feature, press "DELAY TIMER". Each time this button is pressed 30 minutes will be added to start time. Once desired start time is reached, select the desired cooking function. (see picture 16)

Note: Maximum delayed start is 24 hours.



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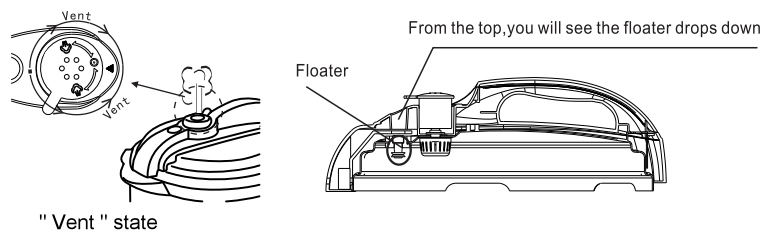


7. When the LED displays 00:00 and the unit beeps, cooking is complete. Do not attempt to open the lid immediately as the pressure is very high in the cooking pot. Only after the float valve drops and pressure has released, should the lid be opened.

7a. To release pressure rapidly turn the pressure valve forward to the "Vent" position. Do not touch the pressure valve with your hands - use tongs or another tool. (see picture 17)

CAUTION MUST BE USED WHEN RELEASING THE PRESSURE TO PREVENT BURNING.

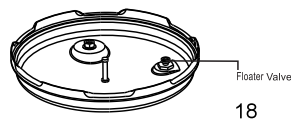
If cooking liquids (soups, stews, etc.), it is best to let pressure release naturally to avoid hot liquid erupting through the steam vent.



### Care and cleaning

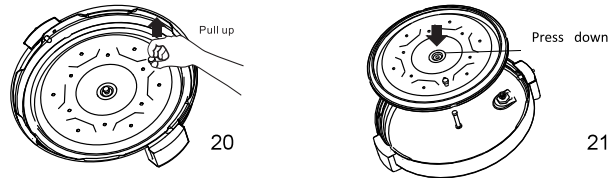
The Pressure Pro must be cleaned thoroughly after each use in order to avoid a build up of food or cooking residue in the unit, and to ensure that the safety devices operate correctly.

1. Unplug the unit and allow it to cool before cleaning.
2. Wash the removable Inner Pot with warm soapy water. Use a sponge or non-metallic soft brush. Rinse and dry thoroughly with a clean cloth.
3. Wipe the housing with a soft, clean cloth. Do not submerge in water or spray water on it.
4. Be sure that the bottom, around the heating generator, is wiped with a soft, damp cloth, and dried thoroughly after each use.
5. Remove the Lid Liner/Seal Ring from the lid as outlined below. Rinse the inner side of the lid with water as well as the Floater Valve and steam vent. (see pictures 18 and 19)



To remove the Lid Liner/Seal Ring from the lid, pull on the small metal knob located on the face of the liner until the liner separates from the lid. (see picture 20)

The Seal Ring should be separated from the Lid Liner for proper cleaning.



To reinsert the Lid Liner/Seal Ring, align the center hole in the lid liner with the raised metal shaft located in the center of the inner lid and press firmly into place. (see picture 21)

The Lid Liner is not reversible and therefore must be correctly inserted into the lid.

6. DO NOT pour cold water into a hot Pressure Cooker.

### **Warning**

USE EXTREME CAUTION DURING OPERATION.

1. Do not place hands near, or come in close contact with, the pressure release valve when pressure release is in process. Burns, scalding, and/or injury may result.
2. Do not touch the lid during the cooking process, or while unit is hot and pressurized.
3. Do not cover the gap between the lid and the outer cooker.
4. Keep away from children.
5. Do not place the inner pot on other heat sources.
6. Do not use metal utensils when removing food from the Inner Pot as they may scratch the surface of the pot.
7. Do not disassemble the unit. Only use replacement parts certified and provided by the manufacturer.
8. During operation, if the unit sounds an alarm and/or the display shows malfunction code

(E01, E02, E03 or E04), please stop using and consult technical support.

9. After cooking, unplug the power supply before enjoying your meal.

### Trouble Shooting

Symptom	Possible Reasons	Solutions
Lid Does Not Lock	The seal ring is not properly installed	Reinstall the ring
	The floater is seized by the push rod	Push the rod with hands until it moves smoothly
Cannot open lid	The floater is still up	Push the floater down
Air leaks from the rim of the lid	Seal ring is not properly installed	Reinstall the ring
	Food residue on seal ring or seal ring worn out	Clean seal ring or replace it
	Lid not locked properly	Relock the lid by following the instructions (see pictures 8-11)
Air leaks from the floater valve	Food residue on the seal ring of the floater valve or the ring worn out	Clean or replace the seal ring of the floater valve
	The hole for floater is clogged so the floater cannot rise	Clean the hole to ensure smooth movement of the floater
The floater does not rise	Not enough food or water	Check instruction for proper quantity (see picture 6)
	Air escaping from the rim of the lid or from the pressure valve	Check to ensure the seal ring and the lid liner are properly installed and the pressure valve is at "Seal" position (see picture 12)
E01	Temperature sensor disconnected	Replace temperature sensor
E02	Temperature sensor has short circuited	Replace power board
Displays E03 as soon as power cord is plugged in	Temperature at the bottom of the cooking pot is too high. Power board is burned	Replace power board
Displays E03 in the middle of cooking process	Food burned or stuck on the bottom of the pot: heat cannot transmit	Clean the sticky or burned food off the pot. Note: Do not scrub too hard as it may damage the pot.
Displays E04 as soon as power cord is plugged in	Loose connection of the exterior power cord	Plug in the exterior power cord again to ensure both connections with the cooker and with the outlet are tight.
	Loose connection of the interior red wire	Contact a certified repair center.
	The pressure switch is disconnected	Contact a certified repair center.
Displays E04 after pressure cooking starts	Signal switch has loose connection	Contact a certified repair center.

**90 DAY LIMITED WARRANTY**

For questions and/or repair inquiries, please email [ppro@orderfulfillmentexpress.com](mailto:ppro@orderfulfillmentexpress.com)  
For Pressure Pro replacement product and accessories, Please visit  
our website at [www.orderfulfillmentexpress.com](http://www.orderfulfillmentexpress.com).

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