

# DELLA™

## 6 QT. ELECTRIC PRESSURE COOKER



### Instruction Manual

item no. 048-GM-48236

Thank you for purchasing our product  
Make sure you have read manual before using, properly use  
the appliance in accordance with the instructions.  
Please well keep this instruction manual



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# IMPORTANT SAFEGUARDS

When using this or any other electrical appliance, always follow these basic safety precautions, especially when children are present.



## READ ALL INSTRUCTIONS BEFORE USE



**WARNING-** To reduce the risk of fire, electric shock, serious personal injury and property damage please note the following:

- This product is not intended for use by children. Keep the product out of the reach of children and pets. Extra caution is necessary when using this appliance near children.
- Always ensure the product is unplugged from the electrical outlet and allowed to cool before assembling, disassembling, relocating, or cleaning it.
- Do not leave the product unattended while it is in use. Always unplug the product from the electrical outlet when not in use.
- Do not immerse the Base, Power Cord, or Plug of this product in or expose the Power Cord or Plug to water or other liquids.
- Do not touch hot surfaces. Use handles or knobs when handling product. Use protective oven mitts or gloves when removing the Lid or handling hot containers to avoid burns or personal injury.
- Take proper precautions to prevent burns, fire, or personal or property damage as this appliance generates heat and steam during use.
- Do not use attachments not recommended or sold by the product manufacturer. Attachments, when furnished, may become hot during use. Allow any attachments to cool before handling them.
- Do not place on or near a hot gas or electric burner, in a heated oven, or other heated surfaces.
- Use the product in a well-ventilated area. Keep at least 4-6 inches of space on all sides of the product to allow adequate air circulation.
- Use appliance on a table or flat surface.
- Keep the product away from curtains, wall coverings, clothing, dishtowels, or other flammable materials.
- Do not plug or unplug the product from the electrical outlet with a wet hand.

- This product is intended solely for non-commercial, non-industrial, household use in cooking of food for human consumption; do not use the product outdoors or for any other purpose.
- Do not operate the product empty.
- Do not let cord hang over edge of table or counter where it may be tripped over or pulled. Do not allow cord to touch hot surfaces.
- Do not operate the product if it has a damaged or cut Power Cord or plug, if wires are exposed, if it malfunctions, if it is dropped or damaged, or if the heating element housing is dropped in or exposed to water.
- This product has no user-serviceable parts.
- Do not attempt to examine or repair this product yourself. Only qualified service personnel should perform any servicing; take the product to the appliance repair shop of your choice for inspection and repair.
- Do not put any stress on the power cord where it connects to the product, as the power cord could fray and break.

## SPECIAL INSTRUCTIONS:

- Do not move the Pressure Cooker when there is hot food or water in the appliance.
- Do not open unless the pressure has reduced sufficiently. Turn the release valve to allow steam to fully exit appliance.
- Check ducts in the pressure regulator regularly to all steam to escape correctly.
- Do not block steam outlet.
- During or immediately after cooking, stay away from vent/release valve area as it will reach high temperatures.
- Do not use it outdoors or leave in direct sunlight as this will damage plastic.
- Do not attempt to service this appliance. If it is faulty in any way return to the retailer immediately.
- A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord is not recommended for use with this product, but if one must be used:
  - The marked electrical rating must be at least as great as that of the product;
  - If the product is of a 3-prong grounding type, the extension cord must be a grounding-type 3-wire cord.
  - Arrange the extension cord so that it will not drape over the countertop or tabletop where it can be tripped over or pulled.

**WARNING:** This product is equipped with a polarized plug



(one blade is wider than the other blade) to reduce the risk of electrical shock. This is a safety feature. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless you can fully insert the plug into the extension cord. Do not alter the plug. Do not attempt to defeat the safety purpose of the polarized plug.

## SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

### Parts:





1. Keep pressure: Pressure cooking time is optional, 1min-99min, in 1 min increments.
2. Warm/Cancel: Press once to cancel any function. To set warm function press the button twice.
3. Preset: Delay function: To delay start cook time, press button then press +/- until desired time is shown. Example: 2 hours = 2.0 Increase or decrease time in ½ hour increments.
4. Presets:
  - a. Soup
  - b. Poultry
  - c. Beef
  - d. Seafood
  - e. Rice
  - f. Multigrain Porridge
  - g. Bean/Legumes
  - h. Sauté

To increase time in one minute increments simply press function button until desired time.

## **Before First Use**

**IMPORTANT:** Please check all packaging material carefully before discarding as there may be accessory parts contained within the packaging material.

**WARNING:** Do not place any part of the product in a dishwasher.

1. Make sure the Pressure Cooker is unplugged.
2. To remove any dust that may have accumulated follow cleaning instructions.

**Note:** NEVER immerse the Pressure Cooker body, cord or plug in water.

3. Attach the coupling end of the cord directly into the Pressure Cooker socket and plug other end into electrical outlet.

**Attention:** First use may cause a slight odor or small smoking upon heating, it is normal. This is a result of the heating element chemical reaction. It quickly goes away.

## **Using Your Electric Pressure Cooker:**

**WARNING:** Always make sure Pressure Cooker is on a flat, heat resistant surface.

1. Open lid by firmly holding the handle and turning clockwise until it opens.
2. Remove the inner cooking pot and fill with desired food item and a small amount of water. Ensure that the inner cooking pot is not under filled or

over filled. Note if food is expected to expand, allow more room with the cooking pot to allow for expansion. Replace bowl back into cooker.

3. Ensure the inner bowl is seated properly by twisting left and right. Refit the lid by pressing down and turning counter-clockwise. Make sure the seals have bedded properly and the lid is closed correctly.
4. Place the pressure release valve into the closed position.
5. Set the desired cooking option by using the timer and/or function button relating to your food recipe.
6. When cooking is completed set the steam seal valve to vent to release the steam before open lid.

**Caution:** Lid and steam are extremely hot use protective gloves.

### **Cleaning Your Electric Pressure Cooker:**

**WARNING:** Always turn the appliance to “Off” and unplug the product, allow it to cool before cleaning or storing it.

**NOTICE:** *Always disconnect appliance from the outlet and then remove the power cord from the unit.*

**WARNING:** DO NOT place in Dishwasher.

**WARNING:** DO NOT place power cord in liquid or get the input socket wet.

1. Do not immerse base/body in any liquid under any circumstances. Regularly clean the base/body with a hot damp cloth and dry it with a dry towel. Wipe any spillage from the inner bowl carefully.
2. Inner bowl can be washed normally in hot soapy water.
3. Lid section has removable parts for ease of cleaning. All parts of the lid assembly can be washed in hot soapy water. The Release Valve can be removed by gently pulling upwards.

**IMPORTANT:** Do not use harsh solvents to clean any plastic components.

**Storage:** When not in use store your appliance and instruction manual in a safe and dry place. Examine the appliances frequently for signs of wear or damage. If there are such signs or if the appliance has been misused, return to the supplier prior to any further use for checking.

### **Cooking Times Guide:**

These are suggested times only. If in doubt always cook lower then test until complete.

**Note:** For best results brown meat first by using the Sauté function without the lid on and use a small amount of cooking oil. When heated, place meat into pan and brown as you would in a normal frying pan. This step is not absolutely necessary, however.

<b>Function</b>	<b>Low</b>	<b>Standard</b>	<b>High</b>
Soup	15 min	25 min	45min
Poultry	10 min	15 min	30min
Beef	15 min	25 min	60min
Seafood	5min	10min	30min
Rice	8 min	12 min	20min
Multigrain Porridge	5 min	15 min	35min
Bean/Legumes	20 min	40 min	60min
Sauté	5min	15min	30min
Casserole	10 min	20 min	35 min
Vegetable	3 min	5 min	10 min
Fish	3 min	5 min	10 min
Chicken Stew	10 min	18 min	30 min
Beef Stew	20 min	25 min	65 min
Seafood Stew	10 min	20 min	40 min

**Tip:** Because there is very little evaporation in pressure cooking, very little liquid is lost, so the amount used should be decreased. However there must always be some liquid used to produce the steam necessary to cook.