Use & Care Instructions
Read All Instructions Carefully.
Save These Instructions.
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IMPORTANT SAFEGUARDS

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

• Read all instructions.
• Do not touch hot surfaces. Use handles or knobs.
• To protect against electrical shock, do not immerse cooker, cord, or plugs in water or other liquid.
• Close supervision is necessary when any appliance is used by or near children.
• Unplug from outlet when not in use and before cleaning. Allow to cool 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 use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
• Do not use outdoors.
• Do not let cord hang over 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 cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
• Do not use appliance for other than intended use.
• For household use only.
• Do not immerse in water.
• Caution – to reduce the risk of electric shock, cook only in removable container.
• Caution – do not use for deep frying.
• A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
• Extension cords are available and may be used if care is exercised in their use.
• If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter or table top where it could be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS

PLACEMENT OF COOKER

• Do not place the cooker on an unstable surface, such as foam or carpeting, as these surfaces may block the bottom vent hole.
• Never place the cooker, plug or power cord in or near water or any other liquid.

POWER SOURCE

• Do not allow the power cord to be suspended in an area or walkway where people may trip over the cord.
• If the power cord or plug is damaged, or the cooker does not operate properly, immediately discontinue use and first contact Tramontina’s Customer Service Department (800-221-7809) for assistance. Do not attempt to repair the cooker.
• Do not use the cooker when it is empty.
IMPORTANT SAFEGUARDS

CAUTION: Do not use the cooker in an environment experiencing frequent power outages or surges. Do not attach an external electrical timer to the cooker, as this may disrupt the manufacturer safety settings.

COOKING

• When filling the cooker, do not exceed the MAX level as indicated on the inner pot.
• To ensure best results, follow the specified soaking periods for foods.
• Do not move or open the cooker during the cooking process.
• Do not open the cooker prior to confirming the pressure has been released or sufficiently decreased.
• To avoid being scalded, do not touch the cover during operation, and keep hands and face away from the exhaust and float valve.
• After cooking is complete, the inner pot and inner cover will be very hot. Do not directly touch these areas. Always use a protective pot holder or oven mitt to avoid being scalded.
• Applesauce, cranberries, pearl barley, split peas, noodles, pasta, rhubarb, oatmeal (or other cereals) should NOT be prepared in this cooker, as these foods foam and froth during cooking and may easily clog the anti-block shield.

SAVE THESE INSTRUCTIONS – POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualifies electrician. Do not attempt to modify the plug in any way.

OPERATION

• Never operate the cooker near water or an open flame. Do not position the cooker where it is continuously exposed to direct sunlight or subjected to splatters from grease or cooking oil. Keep the cooker out of the reach of children.
• Before each use, check both the outer and inner cover mechanisms to confirm there are no obstructions:
  Outer cover: Float valve and exhaust valve
  Inner cover: Anti-block shield and gasket
  Wipe the exterior of the inner pot dry and ensure no foreign objects or food particles are present in the housing. Confirm the exhaust valve is set to the sealing position to ensure proper functionality.
• It is strictly prohibited to use this item for purposes other than those specified.
• This appliance is intended only for household use. Do not use outdoors.

CLEANING/MAINTENANCE

• Unplug the cooker from the power supply prior to cleaning.
• Do not replace any interior electrical parts on the cooker, as this action may cause electric shock, fire or injury.
• Regularly inspect all mechanisms on the cover to ensure they are not blocked.

SAFETY PRECAUTIONS

• Keep the cooker out of the reach of children. Use extremely close supervision at all times during use, especially when operating near children.
• This cooker is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given specific usage supervision by a person responsible for their safety.
<table>
<thead>
<tr>
<th>Model</th>
<th>Power Supply</th>
<th>Power</th>
<th>Volume</th>
<th>Diameter of inner pot</th>
<th>Working pressure</th>
<th>Warm Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>80130/118</td>
<td>120V~60Hz</td>
<td>1000W</td>
<td>6.3 Qt / 6 L</td>
<td>22cm</td>
<td>70kPa</td>
<td>140°F ~ 176°F</td>
</tr>
<tr>
<td>Accessories</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rice Scoop</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soup Scoop</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brown Rice Measuring Container</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manual</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
PRODUCT INTRODUCTION

1 Cover
2 Lid Handle
3 Control Panel
4 Base
5 Float Valve
6 Exhaust Valve
7 Brown Rice Water Level Indicator (Brown Rice Only)
8 Inner Pot
9 Exterior Pot
10 Handles
11 Housing
12 Spoon Holder

Inner Cover (Underside)
1 Gasket
2 Float Valve Silicone Cap
3 Anti-Block Shield
Read all instructions within this booklet before using the electric pressure cooker.

**GETTING STARTED**

Prior to using the electric pressure cooker for the first time, hand wash the inner pot and cover with warm soapy water, rinse and dry thoroughly. The cover may be fully immersed in water.

**INCLUDED UTENSILS**

The electric pressure cooker includes the following utensils:

- Rice and Soup Scoops – may be individually stored on the side of the pressure cooker.

- Brown Rice Measuring Container – The rice measuring container provides easy measuring of dry brown rice to achieve perfect cooking results.

**IMPORTANT:** The rice measuring container and inner pot water level indicator should only be used to prepare brown rice. They are not calibrated for white rice or other ingredients.

**COOKING PREPARATION – OPENING & CLOSING THE COOKER**

### To Open

Hold the lid handle and rotate counterclockwise approximately 30 degrees, until the ▼ on the cover aligns with the ▲ on the housing. You will hear a digital chime indicating the cover is aligned correctly for removal. Lift up and off.

### To Close

Align the ▼ on the cover with the ▲ on the housing. You will hear a digital chime indicating the cover is aligned correctly for closing. Rotate the cover clockwise approximately 30 degrees. A digital chime will indicate when the cover is properly closed.
COOKING MODES

The electric pressure cooker features three convenient modes for food preparation.

1. Pre-Programmed “Quick Cook” Mode

These seven “Quick Cook” modes are pre-programmed to simplify the cooking process:

- Soup/Stew
- Fish/Vegetable
- Meat
- Beans
- Brown Rice
- Chicken
- Chili

2. Manual Mode

The Manual Mode setting allows you to select the cooking duration based on the type of food being prepared.

3. Slow Cook Mode

The Slow Cook Mode operates just like a slow-cooker. The cooking duration may be set from 2 to 10 hours.
USING THE “QUICK COOK” MODE

Prior to cooking, check all mechanisms on the inner and outer cover to ensure they are installed properly and are not obstructed.

Plug the cooker into a wall outlet. The display will show the blinking word “On”.

Remove inner pot and fill with food and liquid. To preserve the look and performance of your inner pot, we recommend using silicone, nylon, bamboo or wood utensils when preparing or serving food. Regardless of how hard the nonstick inner pot surface is, using metal utensils or sharp objects may damage the cooking surface of the inner pot over time and void the warranty.

**IMPORTANT:** Use only water, soup stock or wine within the cooker, as these liquids will convert to steam during the pressurization process.

The total amount of both food and liquid should never exceed the MAX line on the inner pot.

Wipe the exterior of the inner pot dry and ensure no foreign objects or food particles are present in the housing.

Place the inner pot into the electric pressure cooker housing and close the cover.

Confirm the exhaust valve is set to the sealing position to ensure proper pressurization and functionality.

**IMPORTANT:** If the exhaust valve is not in the sealing position, the cooker will not pressurize.

Select the desired “Quick Cook” mode from the following options:

- Soup/Stew
- Fish/Vegetable
- Meat
- Beans
- Brown Rice
- Chicken
- Chili

Manual or Slow Cook Mode should be used to prepare other foods not included within the Quick Cook selections.

Brown Rice Cooking Guide

Use the Brown Rice Measuring Container to measure the desired amount of dry rice.

1. Add brown rice to inner pot.
2. Fill water level to corresponding line on inner pot.

Example: If you add 2 measuring containers of brown rice to the inner pot you should then fill with water to level 2.

Close cooker and select the Brown Rice Quick Cook Mode.

Note: A 10 minute pre-soak is automatically programmed within the cooker process.

Once cooking is complete, depressurize as directed.

Season to taste.
USING THE “QUICK COOK” MODE

After making a “Quick Cook” selection, the word “On” will continue to blink for 10 seconds.

During this period, you may use the Time Adjust button to increase or decrease the default cooking time, if needed, to better adjust to the amount of food being prepared. With each press of the Time Adjust button, the red indicator light toggles between Less, Default, More.

Refer to the Time Adjust Chart below for default cooking times for each mode. (Time is listed in minutes)

<table>
<thead>
<tr>
<th>“Quick Cook” Selection</th>
<th>Less</th>
<th>Default</th>
<th>More</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup / Stew</td>
<td>20</td>
<td>30</td>
<td>40</td>
</tr>
<tr>
<td>Fish / Vegetable</td>
<td>3</td>
<td>5</td>
<td>8</td>
</tr>
<tr>
<td>Meat</td>
<td>15</td>
<td>20</td>
<td>30</td>
</tr>
<tr>
<td>Beans</td>
<td>30</td>
<td>35</td>
<td>40</td>
</tr>
<tr>
<td>Chicken</td>
<td>15</td>
<td>20</td>
<td>30</td>
</tr>
<tr>
<td>Chili</td>
<td>25</td>
<td>30</td>
<td>40</td>
</tr>
<tr>
<td>Brown Rice (10 min pre-soak)</td>
<td>20-26</td>
<td>22-28</td>
<td>25-31</td>
</tr>
</tbody>
</table>

After the time adjustment (if desired) is entered and 10 seconds have elapsed, three beeps will be emitted and the word “On” will remain solid and no longer blink. The cooker is now pressurizing. Pressurization may take a few minutes depending on the food contents.

Note: You may hear a series of clicks during the pressurization process. This is completely normal and does not indicate a malfunction.

Once the cooker is pressurized, the cooking time duration will appear on the display. It is normal for a small amount of steam to escape from the exhaust valve. It is also normal for the float valve to rise since pressure is building inside the cooker.

After cooking is complete, the cooker emits 10 beeps indicating the cooking process has finished. The cooker automatically reverts to Keep Warm mode (140-176 F°), and the word “Hot” also appears on the display screen.

Opening the Cooker

When cooking large amounts of food, wait a few minutes after cooking is complete prior to opening the cover. The cooker must be depressurized before opening. Use one of the following depressurization options:

- Speed depressurization occurs by turning the exhaust valve to the left or right. Hold the exhaust valve in place until all steam is released from the cooker. Wear a protective mitt and use extreme caution, as the steam is very hot and may cause injury.

- Natural depressurization occurs as the cooker and food contents cool. The cooker is depressurized when the red float valve has fallen to be level with the cover.

IMPORTANT: Unplug the pressure cooker to turn it off. The pressure cooker should always be unplugged when not in use.
USING THE MANUAL MODE

Prior to cooking, check all mechanisms on the inner and outer cover to ensure they are installed properly and are not obstructed.

Plug the cooker into a wall outlet. The display will show the blinking word “On”.

Remove inner pot and fill with food and liquid. To preserve the look and performance of your inner pot, we recommend using silicone, nylon, bamboo or wood utensils when preparing or serving food. Regardless of how hard the nonstick inner pot surface is, using metal utensils or sharp objects may damage the cooking surface of the inner pot over time and void the warranty.

**IMPORTANT:** Use only water, soup stock or wine within the cooker, as these liquids will convert to steam during the pressurization process.

The total amount of both food and liquid should never exceed the MAX line on the inner pot.

Wipe the exterior of the inner pot dry and ensure no foreign objects or food particles are present in the housing.

Place the inner pot into the electric pressure cooker housing and close the cover.

Confirm the exhaust valve is set to the sealing position to ensure proper pressurization and functionality.

**IMPORTANT:** If the exhaust valve is not in the sealing position, the cooker will not pressurize.

Press the Manual Mode button.

Use the – and + buttons to specify the desired (pressurized) cooking time, up to 60 minutes.

**Suggested Cooking Times Chart**

<table>
<thead>
<tr>
<th>Food</th>
<th>Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli (Stalks)</td>
<td>5-6</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>3-4</td>
</tr>
<tr>
<td>Green Beans</td>
<td>2-3</td>
</tr>
<tr>
<td>Potatoes 1” Cubed</td>
<td>5-7</td>
</tr>
<tr>
<td>Potatoes, White Whole Large</td>
<td>12-15</td>
</tr>
<tr>
<td>Potatoes Whole Small</td>
<td>5-8</td>
</tr>
<tr>
<td>White Rice Long Grain</td>
<td>4-6</td>
</tr>
<tr>
<td>White Rice Short Grain</td>
<td>5-7</td>
</tr>
<tr>
<td>Beef Pot Roast</td>
<td>35-50</td>
</tr>
</tbody>
</table>

Please note cooking time may need to be adjusted based on content and recipes.
After 10 seconds of uninterrupted interaction, three beeps will be emitted and the word “On” will appear. The cooker is now pressurizing. Pressurization may take a few minutes depending on the food contents.

Note: You may hear a series of clicks during the pressurization process. This is completely normal and does not indicate a malfunction.

Once the cooker is pressurized, the cooking time will begin counting down in one minute increments. It is normal for a small amount of steam to escape from the exhaust valve. It is also normal for the float valve to rise since pressure is building inside the cooker.

After cooking is complete, the cooker emits 10 beeps indicating the cooking process has finished. The cooker automatically reverts to Keep Warm mode (140-176 °F), and the word “Hot” also appears on the display screen.

### Opening the Cooker

When cooking large amounts of food, wait a few minutes after cooking is complete prior to opening the cover. The cooker must be depressurized before opening. Use one of the following depressurization options:

- **Speed depressurization** occurs by turning the exhaust valve to the left or right. Hold the exhaust valve in place until all steam is released from the cooker. Wear a protective mitt and use extreme caution, as the steam is very hot and may cause injury.

- **Natural depressurization** occurs as the cooker and food contents cool. The cooker is depressurized when the red float valve has fallen to be level with the cover.

**IMPORTANT:** Unplug the pressure cooker to turn it off. The pressure cooker should always be unplugged when not in use.
USING THE SLOW COOK MODE

Prior to cooking, check all mechanisms on the inner and outer cover to ensure they are installed properly and are not obstructed.

Plug the cooker into a wall outlet. The display will show the blinking word “On”.

Remove inner pot and fill with food and liquid. To preserve the look and performance of your inner pot, we recommend using silicone, nylon, bamboo or wood utensils when preparing or serving food. Regardless of how hard the nonstick inner pot surface is, using metal utensils or sharp objects may damage the cooking surface of the inner pot over time and void the warranty.

**IMPORTANT:** Use only water, soup stock or wine within the cooker, as these liquids will convert to steam during the pressurization process.

The total amount of both food and liquid should never exceed the MAX line on the inner pot.

Wipe the exterior of the inner pot dry and ensure no foreign objects or food particles are present in the housing.

Place the inner pot into the electric pressure cooker housing and close the cover.

Confirm the exhaust valve is set to the sealing position to ensure proper pressurization and functionality.

**IMPORTANT:** If the exhaust valve is not in the sealing position, the cooker will not pressurize.

After making the Slow Cook selection, the “6.0” displays in the display screen.

Use the – and + buttons to specify the desired cooking time, with a range of 2 to 10 hours.
After 10 seconds of uninterrupted interaction, you will hear three beeps. The cooking time will begin counting down in half hour increments.

After cooking is complete, the cooker emits 10 beeps indicating the cooking process has finished. The cooker automatically reverts to Keep Warm mode (140-176 F°), and the word “Hot” also appears on the display screen.

### Opening the Cooker

When cooking large amounts of food, wait a few minutes after cooking is complete prior to opening the cover. The cooker must be depressurized before opening. Use one of the following depressurization options:

- **Speed depressurization** occurs by turning the exhaust valve to the left or right. Hold the exhaust valve in place until all steam is released from the cooker. Wear a protective mitt and use extreme caution, as the steam is very hot and may cause injury.

- **Natural depressurization** occurs as the cooker and food contents cool. The cooker is depressurized when the red float valve has fallen to be level with the cover.

**IMPORTANT:** Unplug the pressure cooker to turn it off. The pressure cooker should always be unplugged when not in use.
KEEP WARM FUNCTION

The cooker will automatically default to the Keep Warm function (140°F - 176°F) after cooking is complete in all modes. The word “Hot” appears on the display screen.

The Keep Warm function may be selected to keep food warm after cooking is complete and the cooker has been opened. Due to the temperature range of 140°F - 176°F, it is recommended to use the Keep Warm mode for a maximum time of four hours only.

DELAYED START FUNCTION

The cooker may be prepped and set to begin cooking at a later time during the day.

To use the Delayed Start function, first select one of the seven pre-programmed “Quick Cook” modes, or the Manual Mode.

Use the Time Adjust button to make needed adjustments to the cooking time length (applicable for the “Quick Cook” modes only).

Use the – and + buttons to make adjustments to the cooking time length. (applicable for the Manual Mode only).

Press the Delayed Start button to set the desired delayed start time from a range of 2 to 24 hours.

After the delayed start time is entered, the display will show the cooking time duration in hours.

After setting the Delayed Start, the time displayed on the screen indicates the number of hours until cooking is complete.

To cancel the Delayed Start, press Keep Warm/Cancel button.

IMPORTANT:

Take extreme care in using the Delayed Start mode to prepare highly perishable foods, such as meats and fish. Perishable foods should never be thawed within the cooker, and must not be left at room temperature for more than two hours.

The cooker should not be operated while unattended. Do not use Delayed Start function to operate the cooker unattended.

After cooking is complete, the cooker emits 10 beeps indicating the cooking process has finished. The cooker automatically reverts to Keep Warm mode (140-176°F), and the word “Hot” also appears on the display screen.
CLEANING AND MAINTENANCE

Allow the cooker to completely cool prior to cleaning. The inner pot and cover must be thoroughly cleaned after each use.

**Cover Cleaning**

The cover should be hand-washed in warm, soapy water after each use. The cover may be fully immersed in soapy water.

**IMPORTANT:** After each use, disassemble the mechanisms from the cover as directed below and hand-wash in warm, soapy water to ensure they are all completely cleaned and not blocked with food residue. Allow all parts to completely air dry prior to reassembly.

<table>
<thead>
<tr>
<th>Exhaust Valve</th>
<th>Float Valve</th>
<th>Anti-Block Shield</th>
</tr>
</thead>
<tbody>
<tr>
<td>To remove, snap the exhaust valve from the outer cover.</td>
<td>To remove, gently remove the silicone cover from the float valve on the inner cover. Pull the float valve upwards and out.</td>
<td>To remove, twist while pulling upwards. A rubber jar opener may be used to fully grasp the anti-block shield and assist in pulling upwards and off.</td>
</tr>
<tr>
<td><img src="image1" alt="Exhaust Valve" /></td>
<td><img src="image2" alt="Float Valve" /></td>
<td><img src="image3" alt="Anti-Block Shield" /></td>
</tr>
<tr>
<td>To reassemble, snap back into the cover receptacle.</td>
<td>To reassemble, place the float valve back into the cover receptacle and reattach the silicone cover.</td>
<td>To reassemble, simply screw onto the inner cover.</td>
</tr>
</tbody>
</table>

**Gasket**

To remove, gently pull the gasket out of the inner cover. To reassemble, thread and press the gasket into the inner cover rim. Make certain the gasket is properly positioned within the inner cover prior to using.

**Inner Pot**

The nonstick surface of the inner pot ensures easy cleanup with just soap and water. Should food residue collect on the surface, it can usually be removed with warm water and a mild detergent. For extreme cases, food residue can be removed with a thorough cleaning of Soft Scrub®. The inner pot is dishwasher safe. However, we recommend hand-washing and drying to optimize the life and performance of the nonstick finish.

**Housing**

Wipe the interior and exterior of the housing with a damp cloth. Never immerse the housing in water.
## TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Reason</th>
<th>Recommended Adjustment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Difficultly in closing the cover</td>
<td>Gasket not positioned properly.</td>
<td>Ensure the silicone gasket ring of the float valve is properly positioned. Lightly push the float valve down.</td>
</tr>
<tr>
<td></td>
<td>Float valve is not flush with the cover.</td>
<td></td>
</tr>
<tr>
<td>Difficult to open the cover</td>
<td>Float valve did not fall after depressurization.</td>
<td>Lightly push the float valve down.</td>
</tr>
<tr>
<td></td>
<td>The cooker is still pressurized.</td>
<td>Depressurize the cooker by turning the exhaust valve to the left or right.</td>
</tr>
<tr>
<td>Leakage from cover</td>
<td>Gasket is not in place.</td>
<td>Ensure the gasket is properly positioned.</td>
</tr>
<tr>
<td></td>
<td>Food residue remains on the gasket.</td>
<td>Thoroughly clean the gasket ring with soapy water.</td>
</tr>
<tr>
<td></td>
<td>Gasket is worn and needs to be replaced.</td>
<td>Purchase a replacement gasket.</td>
</tr>
<tr>
<td></td>
<td>Cover is not firmly closed.</td>
<td>Firmly close the cover.</td>
</tr>
<tr>
<td>Leakage from float valve</td>
<td>Food residue remains on the silicone cap of the float valve.</td>
<td>Thoroughly clean the silicone cap with soapy water.</td>
</tr>
<tr>
<td></td>
<td>Silicone cap is worn and needs to be replaced.</td>
<td>Purchase a replacement silicone cap.</td>
</tr>
<tr>
<td>Float valve unable to rise</td>
<td>Not enough food or liquid has been placed within the inner pot.</td>
<td>Add additional food and liquid.</td>
</tr>
<tr>
<td></td>
<td>Not enough steam from exhaust valve.</td>
<td>Return the cooker to Tramontina for performance review and evaluation.</td>
</tr>
<tr>
<td>Steam continuously emits from exhaust valve</td>
<td>Exhaust valve is not in the sealing position for pressurization.</td>
<td>Turn the exhaust valve to the sealing position.</td>
</tr>
<tr>
<td></td>
<td>Exhaust valve failure.</td>
<td>Return the cooker to Tramontina for performance review and evaluation.</td>
</tr>
<tr>
<td>Display is dim or not readable</td>
<td>Cooker is not receiving adequate power.</td>
<td>Ensure cooker is properly plugged into a wall outlet.</td>
</tr>
<tr>
<td>Display is flashing</td>
<td>C1 Sensor failure.</td>
<td>Return the cooker to Tramontina for performance review and evaluation.</td>
</tr>
<tr>
<td></td>
<td>C2 Temperature is too high because there is no liquid within the inner pot.</td>
<td>Add liquid as required.</td>
</tr>
<tr>
<td></td>
<td>C5 Temperature is too high because inner pot is not correctly positioned in the housing.</td>
<td>Correctly place the inner pot into the housing.</td>
</tr>
<tr>
<td></td>
<td>C6 Pressure switch fails.</td>
<td>Return the cooker to Tramontina for performance review and evaluation.</td>
</tr>
<tr>
<td>Brown rice not completely cooked</td>
<td>Not enough liquid has been added to allow adequate pressurization.</td>
<td>Add more liquid and cook for an additional time period.</td>
</tr>
<tr>
<td></td>
<td>Cover open too soon.</td>
<td>At the end of cooking cycle, wait five minutes to release steam and open the cover.</td>
</tr>
<tr>
<td>Brown rice overcooked</td>
<td>Too much liquid has been added.</td>
<td>Reduce amount of liquid.</td>
</tr>
</tbody>
</table>
SAFETY WARNINGS

Power
• Use only a 120V/60Hz socket.
• Do not remove the plug from the socket with a wet hand.
• If the power cord is damaged, it must be replaced by trained service provider.
• Do not wash or immerse the housing in water as this may result in electric shock or short circuiting.

Proper Use
• Do not insert foreign objects into the pressure cooker as this may cause injury.
• Do not modify the pressure cooker as this may result in fire or electric shock.
• Only use the supplied inner pot with the pressure cooker.
• Do not use the supplied inner pot with other appliances, such as stoves or cooktops, as this may damage and deform the product.
• Conduct regular inspections of the cover and housing to ensure the cooker is properly maintained.
• Keep away from children at all times.

Cooking
• Never touch the cover during operation.
• Never put your face or hand near the exhaust valve.
• Do not forcibly open the pressure valve, as this may cause scalding or injury.
• Using other covers on the housing during cooking is strictly prohibited as this may cause serious injury.

Care & Maintenance
Regular care and maintenance is essential to ensure this product is safe for use. If the power plug is damaged or discolored, do not use the product. If there are unusual sounds or a shock when the cooker is plugged in, do not use the cooker. If the cooker heats abnormally and produces a burnt smell, immediately stop use of the product. Should any of the above occur, immediately discontinue use and contact Tramontina’s Customer Service Department (800-221-7809).

CUSTOMER SERVICE
In the unlikely event this item is damaged or missing parts, please do not return it to the store. Instead, please contact our customer service department listed below for assistance so we can work quickly and efficiently to resolve product issues.

TRAMONTINA USA, Inc.
Customer Service
12955 West Airport Blvd.
Sugar Land, TX 77478-6119
(800) 221-7809
www.tramontina-usa.com
1 YEAR LIMITED WARRANTY

This product is warranted by TRAMONTINA to be free of defects in material and workmanship for a period of one year from the date of the original purchase, provided the unit is used under normal operating conditions intended by the manufacturer. Any piece will be repaired or replaced at no charge with the same item or one of equal or better value if it is found to be defective under normal, noncommercial single-family household use and when cared for according to the manufacturer's instructions. This warranty does not cover lost or stolen items, any food loss due to product failure, or defects caused by accidents, fire, flood, improper installation or abuse or misuse of the product, including but not limited to improper placement of item, outdoor use or neglect, alteration or use in commercial establishments.

For warranty inquiries, you must first contact TRAMONTINA’S Customer Service Department to receive instructions and/or return authorization. In most cases, our Customer Service Department can assist with many operation/use questions, product manuals or trouble shooting tips, and the return of the unit is usually not necessary.

Tramontina reserves the right to repair or provide replacement parts which may have become defective.

This warranty gives you specific legal rights, and you may also have other rights, which vary according to country, state or province.

Any question regarding this warranty and/or the use and care of this product should be directed to:

TRAMONTINA

TRAMONTINA USA, Inc.
Customer Service
12955 West Airport Blvd.
Sugar Land, TX 77478-6119
(800) 221-7809
www.tramontina-usa.com

For faster assistance, please register your product online at www.tramontina-usa.com

MADE IN CHINA