(We hope you love our new pressure cooker as much as we do.)

Thank you for your purchase!

Contact Our Chefs

Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: recipes@cosori.com
Toll-Free: (888) 402-1684
M-F: 9:00am - 5:00pm PT

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On behalf of all of us at Cosori,

Happy cooking!
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Package Contents
1 x Premium 8-Quart Pressure Cooker
1 x Rice Spoon
1 x Ladle
1 x Rice Measuring Cup
1 x Steamer Rack
1 x Glass Lid
1 x Main Lid (Attached)
1 x Sealing Ring (Pre-Installed)
1 x Water Collection Cup (Pre-Installed)
1 x Inner Pot
1 x Recipe Book
1 x User Manual
1 x Reference Guide
1 x Quick Start Guide
1 x Warranty Card

Specifications

<table>
<thead>
<tr>
<th>Power Supply</th>
<th>AC 120V, 60Hz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated Power</td>
<td>1200W</td>
</tr>
<tr>
<td>Inner Pot Capacity</td>
<td>8.4 qt / 8 L</td>
</tr>
<tr>
<td>Working Pressure</td>
<td>5.8-10.2 psi / 40-70 kPa</td>
</tr>
<tr>
<td>Pressurized Temperature</td>
<td>235°-239°F / 113°-115°C</td>
</tr>
</tbody>
</table>
IMPORTANT SAFEGUARDS

Always follow basic safety precautions when using your cooker. Read all instructions.

Key Safety Points

• **Always** properly secure the lid before pressure cooking.
• **Never** place exposed skin over the valves or steam vent.
• **Only** use side handles to move. **Never** move while cooker is on.
• **Never** force lid open. **Only** open the lid after all pressure is released.

General Safety

• **Do not** touch hot surfaces.
• **Only** cook inside the inner pot. Cooking without the inner pot will damage the cooker.
• **Do not** fill above the "MAX" fill line. If ingredients expand (such as dry rice or pasta), **do not** fill over halfway.
• **Do not** immerse cooker plug or housing in water or liquid.
• Closely supervise children near the cooker.
• Unplug when not in use, and before cleaning. Allow to cool before putting on or taking off parts.
• **Do not** use cooker if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support (page 23).
• Using third-party parts or accessories may cause injuries.
• Designed for household use. Not for commercial use. **Do not** use outdoors. Use on countertops only.
• **Do not** place your cooker on a stove, near gas or electric burners, or in a heated oven.
• Be extremely cautious when moving the cooker if it contains hot oil or other hot liquids.
• **Never** use cooker for canning, deep frying, or pressure frying.

Foods with high starch or liquid contents (such as porridge, soup, and noodles) can froth under pressure. This can clog the valves, or cause hot steam to sputter. **Only** cook these foods as directed by a Cosori recipe.

• **Only** use your cooker as directed in this manual.

Plug and Cord

• Spilled food can cause serious burns. Keep away from children. This cooker uses a short cord to avoid being tangled, tripped over, or grabbed.
• **Do not** let cord hang over the edge of a table or counter, or touch hot surfaces. **Do not** use with a below-counter outlet. **Do not** use with an extension cord.
• Your cooker has a 3-prong grounding plug, and should **only** be used with 120V, 60Hz electrical systems in North America. **Always** plug in to a grounded electrical outlet. **Do not** modify the plug in any way.
GETTING TO KNOW YOUR PRESSURE COOKER

Your Cosori pressure cooker uses pressurized steam to cook much faster than traditional cooking. Your cooker can also slow cook, sauté, boil pasta, make yogurt, and more. Your cooker is safe, fast, powerful, and easy to use.
CONTROL PANEL

Controls

- Use **On/Start** and **Stop/Cancel** to control any cooking program.

- **Delay Start** and **Keep Warm** are special cooking functions (see page 18).

- Use **Manual** to customize your own cooking program (see page 17).

- Use **Adjust** to choose the preset settings on a cooking program (from Less/Low to Normal/Medium to More/High).

- Pressing **Cook Time** allows you to use the + and – buttons to change the cooking time.

- Pressing **Pressure/Temp** allows you to use the + and – buttons to change the pressure (for pressure cooking programs) or temperature (for non-pressurized cooking programs).
## DISPLAY

![Diagram of display and indicators]

**Preset Setting Indicator**

**Pressure Indicator** (see chart below)

**Display**

Flashes red when lid is not properly secured to the housing.

<table>
<thead>
<tr>
<th>Number of indicator bars</th>
<th>Pressure</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>5.8 psi / 40 kPa</td>
<td>228°F / 109°C</td>
</tr>
<tr>
<td>2</td>
<td>6.5 psi / 45 kPa</td>
<td>230°F / 110°C</td>
</tr>
<tr>
<td>3</td>
<td>7.3 psi / 50 kPa</td>
<td>232°F / 111°C</td>
</tr>
<tr>
<td>4</td>
<td>8.0 psi / 55 kPa</td>
<td>234°F / 112°C</td>
</tr>
<tr>
<td>5</td>
<td>8.7 psi / 60 kPa</td>
<td>235°F / 113°C</td>
</tr>
<tr>
<td>6</td>
<td>9.4-10.2 psi / 65-70 kPa</td>
<td>237°F-239°F / 114-115°C</td>
</tr>
</tbody>
</table>

### Common Display Messages

- **- - - -**  
  Pressure cooker is on standby.

- **Lid**  
  Lid is not closed properly.

- **OFF**  
  A cooking program has been turned off.

- **0:30**  
  Display time for pressurized cooking programs.

- **0:30 284F**  
  Display for non-pressurized cooking programs. Time and temperature displays switch every 2 seconds.

- **Flashes red when lid is not properly secured to the housing**
BEFORE FIRST USE

Setting Up

1. Remove all packaging from your pressure cooker and its accessories, including any temporary stickers. Make sure all package contents are included (see page 3).

2. Open the lid by rotating the latch counterclockwise. The handle will not move, but the rest of the lid will rotate. Line up ![Figure 1.1](image1) with the ▲ on the side of the cooker. Lift lid to open. ![Figure 1.1](image1)

3. Make sure the pressure release valve is on the lid. The valve will have a loose fit.

4. Wash the inner pot, accessories, and the inside of the lid (see Care & Maintenance, page 19). Dry thoroughly.

5. Make sure that the sealing ring fits snugly inside the lid. ![Figure 1.2](image2)

6. Install the water collection cup onto the back of the cooker. ![Figure 1.3](image3)

   Note: The water collection cup catches condensation released from the cooker.

7. Before cooking, complete the Water Test (page 10).
Removing the Lid

*Note:* Removing the lid is optional. The handle cannot be removed.

**To remove the lid:**

1. Open the lid.

2. Twist the lid retainer nut counterclockwise to remove it. [*Figure 2.1*]

3. Remove the lid from the handle.

**To replace the lid:**

1. Line up the slot on the lid with the bolt on the handle. [*Figure 2.2*]

2. Line up the safety pin at the bottom of the lid with the safety pin catch on the hinge handle. [*Figure 2.3*]

3. Press the handle and the lid together, and twist the retainer nut clockwise to replace it.
Water Test

Make sure you perform the Water Test before using your pressure cooker. This will help you learn how to use the cooker, and make sure it’s working properly.

1. Put the inner pot into the cooker. [Figure 3.1] Plug in.
2. Pour in 6 cups (1.4 L) of water.
3. Secure the main lid onto the cooker, by rotating the latch clockwise until lines up with ▲. [Figure 3.2]
4. Turn the pressure release valve to _barrier_. [Figure 3.3]
5. Press Steam Vegetables, then press Cook Time. Use the – button to change the time to 3 minutes.
6. Press On/Start. The display will show “_*_*” as the cooker builds pressure.

**Note:**
- Small amounts of steam may come from the steam vent and pressure release valve.
- Steam should not come out of the side of the lid. If this happens, see Troubleshooting (page 20).

7. The cooker will beep once when the correct pressure is reached, and the timer will count down.

**Note:** The cooker will beep loudly as a safety feature.

8. The cooker will beep 3 times when the timer is finished, and will switch to Keep Warm.

9. Release pressure to complete the Water Test. See Safely Releasing Pressure (page 11).

Figure 3.1

Figure 3.2

Figure 3.3

Figure 4.1
SAFELY RELEASING PRESSURE

When pressure cooking is finished, the pressure needs to be released (which will also release steam). You can wait for pressure to release naturally, or use quick release. The lid will stay locked until steam is finished releasing.

### CAUTION!

- **Never** force lid open. Wait until all pressure is released. Lid should open easily after all pressure is released.
- **Do not** place unprotected skin over the pressure release valve or steam vent when cooking or releasing steam.

**Note:** The hidden float valve rises inside the steam vent as the cooker builds pressure. The lid will not open when the hidden valve is up.

#### Quick Release

- Use a heat-resistant glove or oven mitt when turning the valve. Keep exposed skin away from the vent on top of the valve. Turn the valve to 🛁. Steam released will be **hot**.
- **Use quick release for:**
  - a. Foods that may overcook easily (such as non-root vegetables, seafood, tender meats, and cake).
  - b. Speeding up the release process for most foods, if desired.

#### Natural Release

- Let the cooker rest after cooking is finished. Pressure will slowly release on its own. You will see and hear small amounts of steam coming out from the pressure release valve.
- Natural release will take 10-45 minutes, depending on the pressure level and amount of food.
- To speed up natural release, press **Stop/Cancel** while the pressure cooker is in **Keep Warm** mode.
- Before opening, carefully turn the pressure release valve to 🛁 to release any remaining pressure. Steam released will be **hot**.
- **Use natural release for:**
  - a. Foods that are unlikely to overcook (such as tough cuts of meat).
  - b. Foods that have better texture when cooked longer (such as rice, grains, and certain beans).
Pressure Cooking

To cook with pressure, always use at least 1 US cup (240 mL) of water-based liquid (such as water, sauce, juice, wine, beer, or stocks), so the cooker can produce enough steam for pressure cooking. Oil and oil-based liquids (and thick sauces) will not work for this requirement.

Rice Cup Water Line
- The "RICE CUP" water lines [Figure 5.1] and the rice measuring cup should only be used when cooking rice (or similar grains).
- The rice cup holds 169 mL (about 1 serving).
- Do not use for standard measurements.
- Use: Add rice using the rice cup. Add water up to the matching "RICE CUP" line (for 2 cups of rice, add water up to the "2" line).

1. Put the inner pot into the cooker. Plug in. Add ingredients.
2. Secure the lid. Turn the pressure release valve to ． Select a pressure cooking program.
3. Select a pressure cooking program and press Adjust to choose a programmed setting (see page 13).
4. Optionally, press Cook Time and use the + or – buttons to change the time.
5. Optionally, press Pressure/Temp and use + or – the buttons to change the pressure level.
6. Press On/Start. The display will show " " as the cooker builds pressure. This will take about 5-8 minutes per 1 US cup (240 mL) of liquid (usually 5-45 minutes, depending on the pressure level and amount of food).

Note: Small amounts of steam may come from the steam vent and pressure release valve.

7. The cooker will beep once when the correct pressure is reached. The cooking program will start, and the timer will count down.
8. The cooker will beep 3 times when cooking is finished, and will switch to Keep Warm.
9. Release pressure to complete cooking. See Safely Releasing Pressure (page 11).
<table>
<thead>
<tr>
<th>Program</th>
<th>Adjust Setting</th>
<th>What You Can Make</th>
<th>Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat/Stew</td>
<td>Less/Low</td>
<td>Stewed meat</td>
<td>25 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>Tender, juicy meats</td>
<td>30 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>So tender it falls off the bone</td>
<td>45 minutes</td>
</tr>
<tr>
<td>Poultry</td>
<td>Less/Low</td>
<td>Chicken wings or drumettes</td>
<td>8 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>Tender breasts, thighs, and drumsticks</td>
<td>15 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>A whole chicken</td>
<td>25 minutes</td>
</tr>
<tr>
<td>Soup</td>
<td>Less/Low</td>
<td>Clear, thin broth</td>
<td>15 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>Vegetable soups</td>
<td>25 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>Hearty soups with meat</td>
<td>35 minutes</td>
</tr>
<tr>
<td>Beans/Chili</td>
<td>Less/Low</td>
<td>Soaked beans with a bit of a crunch</td>
<td>5 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>Soaked beans, slightly firm</td>
<td>11 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>Soft beans (also perfect for cooking unsoaked beans)</td>
<td>30 minutes</td>
</tr>
<tr>
<td>White Rice</td>
<td>Less/Low</td>
<td>Jasmine rice</td>
<td>3 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>Basmati and white rice</td>
<td>6 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>Soft, fluffy rice</td>
<td>8 minutes</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>Less/Low</td>
<td>Firm brown rice</td>
<td>13 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>Perfectly cooked brown rice</td>
<td>15 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>Soft, thoroughly cooked brown rice</td>
<td>20 minutes</td>
</tr>
<tr>
<td>Multigrain</td>
<td>Less/Low</td>
<td>Quinoa</td>
<td>6 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>Steel-cut oats</td>
<td>10 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>Steamed dumplings</td>
<td>20 minutes</td>
</tr>
<tr>
<td>Bake</td>
<td>Less/Low</td>
<td>Fluffy and moist cakes</td>
<td>20 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>Fudgy brownies</td>
<td>25 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>Thick cheesecakes</td>
<td>30 minutes</td>
</tr>
<tr>
<td>Steam Vegetables</td>
<td>Less/Low</td>
<td>Broccoli and cauliflower</td>
<td>2 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>Large whole carrots</td>
<td>7 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>Beets, gourds, and pumpkins</td>
<td>12 minutes</td>
</tr>
<tr>
<td>Steam Potatoes</td>
<td>Less/Low</td>
<td>Cubed potatoes</td>
<td>10 minutes</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>2-3 whole potatoes</td>
<td>25 minutes</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>Potatoes ready to be mashed</td>
<td>30 minutes</td>
</tr>
</tbody>
</table>
Non-Pressurized Cooking

The glass lid may be used for all non-pressurized programs, except yogurt culturing. Never use the main cooker lid when using the Sauté/Brown program.

Slow Cook, Hot Pot, Sauté/Brown, and Reheat

1. Put the inner pot into the cooker. Plug in. Add ingredients.
2. Select Slow Cook, Hot Pot, Sauté/Brown, or Reheat.
3. Select a pressure cooking program and press Adjust to choose a programmed setting.
4. Optionally, press Cook Time and use the + or – buttons to change the time.
5. Optionally, press Pressure/Temp and use + or – the buttons to change the temperature.
6. Press On/Start. The display will show “□ □ □ □” as the cooker heats up (except for Slow Cook, which will begin cooking immediately).
7. The cooker will beep 5 times when heating is finished. The cooking program will start, and the timer will count down.
8. The cooker will beep 3 times when cooking is finished.

Preset Program Settings (Non-Pressure Cooking)

<table>
<thead>
<tr>
<th>Program</th>
<th>Adjust Setting</th>
<th>Default Time</th>
<th>Default Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow Cook</td>
<td>Less/Low</td>
<td>8 hours</td>
<td>193°F (89°C)</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>6 hours</td>
<td>200°F (93°C)</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>4 hours</td>
<td>204°F (95°C)</td>
</tr>
<tr>
<td>Hot Pot</td>
<td>Less/Low</td>
<td>2 hours</td>
<td>100°F (38°C)</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td></td>
<td>130°F (54°C)</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td></td>
<td>248°F (120°C)</td>
</tr>
<tr>
<td>Sauté/Brown</td>
<td>Less/Low</td>
<td>20 minutes</td>
<td>266°F (130°C)</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td></td>
<td>284°F (140°C)</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td></td>
<td>302°F (150°C)</td>
</tr>
<tr>
<td>Reheat</td>
<td>Less/Low</td>
<td>10 minutes</td>
<td>165°F (74°C)</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td></td>
<td>212°F (100°C)</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td></td>
<td>248°F (120°C)</td>
</tr>
</tbody>
</table>
**Pasta/Boil**

The temperature for this program is 212°F (100°C) and cannot be changed. The default time is 30 minutes.

1. Put the inner pot into the cooker. Plug in. Add liquid.
2. Select *Pasta/Boil*. Press *Adjust* to choose a Power Mode.

*Note: The cooker will bring liquids to boil using High Power, then will switch to the chosen Power Mode.*

3. Optionally, press *Cook Time* and use the + or – buttons to change the time.
4. Press *On/Start*. The display will show “[]=“ as the cooker heats up.
5. The cooker will beep 5 times when it reaches boiling temperature. The *Pasta/Boil* program will start, and the timer will count down.
6. The cooker will beep 3 times when cooking is finished.

**Yogurt**

Making yogurt is a 2-step process: pasteurizing milk, and culturing the yogurt. You’ll need a yogurt recipe, milk, and yogurt starter.

**Step 1: Pasteurizing Milk**

*Note: Even if your milk is already pasteurized, following these steps to heat milk will improve the texture of your yogurt.*

1. Put the inner pot into the cooker. Plug in. Add milk.
2. Select *Yogurt*. The display will show “@Table”. Use *Adjust* to select ‘More/High’. The display will show “bo il “.
3. Press *On/Start*. The display will show “[]=“ as the cooker heats up.
4. The cooker will beep 5 times when heating is finished. The program will start, and the timer will count down.
5. The cooker will beep 3 times when cooking is finished.
6. Use a thermometer to check the temperature of the milk. The temperature should be 180°F (82°C) or higher.

*Note: If the milk temperature is lower than 180°F (82°C), select *Pasta/Boil*, press *Adjust* twice to select *Low Power Mode*, press *Cook Time*, and use the – button to set time for 10 minutes. Press *On/Start*.

7. When heated, let the milk cool. Use a thermometer to check the temperature. The milk is ready when the temperature is below 115°F (46°C).
**Yogurt (cont.)**

**Step 2: Culturing Yogurt**

1. Stir yogurt starter in with the milk.
2. Secure the main lid.
3. Press Yogurt. The display will show ‘Yogurt’. Optionally, press Cook Time, and use the + or – buttons to change the time.
4. Press On/Start. The cooking program will start, and the timer will count down.
5. The cooker will beep 3 times when the Yogurt program is finished. Refrigerate yogurt.

<table>
<thead>
<tr>
<th>Program</th>
<th>Adjust Setting</th>
<th>Default Time</th>
<th>Default Mode</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt</td>
<td>Less/Low</td>
<td>24 hours</td>
<td>Fermentation / Jiu Niang</td>
</tr>
<tr>
<td></td>
<td>Normal/Medium</td>
<td>8 hours</td>
<td>Incubation</td>
</tr>
<tr>
<td></td>
<td>More/High</td>
<td>10 minutes</td>
<td>Boil</td>
</tr>
</tbody>
</table>

**Fermentation (Jiu Niang)**

Your cooker can hold foods at very low heat to ferment them. The default time for fermentation is 24 hours.

1. Clean and dry all utensils that you’ll be using, to get rid of any foreign bacteria.
2. Put the inner pot into the cooker. Plug in. Add ingredients into the inner pot, making sure liquid covers all ingredients.
3. Secure the main lid.
4. Press Yogurt. Then press Adjust twice. The display will show “Jiu Niang”. Optionally, press Cook Time, and use the + or – buttons to change the time.
5. Press On/Start. The Fermentation program will start, and the timer will count down.
6. The cooker will beep 3 times when the Fermentation program is finished.
Manual Cooking

Use the Manual function to select your own cooking settings. Choose from Pressure or Temperature modes.

Manual Pressure Mode

1. Put the inner pot into the cooker. Plug in. Add ingredients.

2. Secure the lid. Turn the pressure release valve to [ ].


4. Press Pressure/Temp and use the + or – buttons to choose the pressure level.

NOTE: Low Pressure is 1-3 bars on the Pressure Indicator, and High Pressure is 4-6 bars (see page 7).

5. Press Cook Time and use the + or – buttons to choose the cooking time.

6. Press On/Start. The display will show “[ ]” as the cooker builds pressure.

7. The cooker will beep once when pressurized. The cooking program will start, and the timer will count down.

8. The cooker will beep 3 times when cooking is finished, and will switch to Keep Warm.

Manual Temperature Mode

Note: The Manual Temperature mode is for non-pressurized cooking. Use the glass lid, if desired.

1. Put the inner pot into the cooker. Plug in. Add ingredients.

2. Press Manual twice to select the Manual Temperature mode. The display will alternate between “00:30” and “212°F”.

3. Press Pressure/Temp and use the + or – buttons to change the temperature. You can choose a temperature between 104°F – 320°F (40°C – 160°C).

4. Press Cook Time and use the + or – buttons to choose the cooking time.

Note: The maximum cooking time is 4 hours. If you choose a temperature of 248°F (120°C) or higher, the maximum time is 30 minutes.

5. Press On/Start. The display will show “[ ]” as the cooker heats up.

6. The cooker will beep 5 times when heating is finished. The cooking program will start, and the timer will count down.

7. The cooker will beep 3 times when cooking is finished.
Other Functions

Delay Start

This lets you add ingredients now, but start cooking later. **Delay Start** will not work with **Yogurt, Pasta/Boil, Hot Pot, Sauté/Brown, Reheat**, or **Manual** modes. **Do not** use with foamy or thick foods (such as oatmeal).

1. Follow directions for the desired cooking program.

2. After you select the cooking program, press **Delay Start** and use + or – to choose how long you would like to delay the start of the cooking program. The time will be in increments of 30 minutes, up to 12 hours.

3. Press **On/Start**. The display will show the programmed time, and the timer will count down. Once the countdown has finished, the cooker will start your selected cooking program.

Keep Warm

This keeps your food warm after cooking is complete. **Do not** cook raw foods using **Keep Warm**.

1. Press **Keep Warm**, then press **Cook Time**, and use the + or – buttons to change the time. Optionally, press **Pressure/Temp**, and use the + or – buttons to change the temperature.

2. Press **On/Start**. The display will show the programmed time, and the timer will count down. Once the countdown has finished, the cooker will go into standby.

**Note:** Your cooker will automatically switch to Keep Warm when cooking is finished, unless you are using **Pasta/Boil, Yogurt**, or **Hot Pot**. The default time is 6 hours at 145°F (62°C).

Changing Temperature Units

The default temperature unit for the cooker is Fahrenheit (F), but can be switched to Celsius (C). If desired, follow the steps below to switch to Celsius.

1. Select any cooking function, and press + and – at the same time.

2. The display will show “C”, and the temperature units will now be Celsius.

3. To switch back to Fahrenheit, press + and – again.

Canceling Programs

Press **Stop/Cancel** at any time to cancel the active cooking program. The display will show “OFF”. After 3 minutes of inactivity, the cooker will beep once and go into standby (”- - -”).
1. Unplug the cooker and allow it to completely cool before cleaning.

2. Remove the water collection cup and rinse it out. Place it back onto the cooker.

3. Take the sealing ring out of the lid.

4. The inner pot, glass lid, sealing ring, and steamer rack are easy to clean and dishwasher safe. The rice spoon, ladle, and rice cup can be washed on the top rack of the dishwasher.

5. Clean the inside of the main lid. Make sure to remove any food debris from the anti-clog filter. Do not submerge lid in water.

6. If necessary, the parts inside the lid can be removed for cleaning. These parts are small and easy to lose, so be careful.
   a. Remove the anti-clog filter by gripping it from either side, then pulling it up. [Figure 6.1] Rinse and dry the anti-clog filter and replace it inside the lid.
   b. Remove the float valve sealing ring from the float valve. [Figure 6.2] The float valve may drop out unexpectedly without the sealing ring, so remove carefully. Rinse both parts with clean water, and secure the float valve back onto the lid using the float valve sealing ring.

7. Wipe the inside and outside of the cooker with a clean, damp cloth. Do not immerse the base of the cooker in water or spray water inside the cooker. [Figure 6.3]
### TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trouble closing the lid.</td>
<td>Sealing ring is not placed correctly.</td>
<td>Press the sealing ring firmly into place inside the lid.</td>
</tr>
<tr>
<td></td>
<td>Lid is not properly placed onto the housing.</td>
<td>Rotate the latch clockwise until ⬅️ lines up with ⬆️.</td>
</tr>
<tr>
<td>Trouble opening the lid.</td>
<td>Pot is still under pressure.</td>
<td>Set the pressure release valve to the ⚁️ position to let out any remaining pressure.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Allow the cooker to completely cool down. If the lid is still locked, contact Customer Support (page 23).</td>
</tr>
<tr>
<td>Display is blank after connecting the pressure cooker to an outlet.</td>
<td>There is a bad power connection.</td>
<td>Check that the cord is not damaged.</td>
</tr>
<tr>
<td></td>
<td>There is no power coming from the outlet.</td>
<td>Check if the outlet is still active.</td>
</tr>
<tr>
<td></td>
<td>Pressure cooker has a hardware malfunction.</td>
<td>Unplug the cooker. Contact Customer Support (page 23).</td>
</tr>
<tr>
<td>Steam comes out from pressure release valve non-stop after the cooking program starts.</td>
<td>Pressure release valve is set to ⚁️.</td>
<td>Turn pressure release valve to ⚁️.</td>
</tr>
<tr>
<td></td>
<td>Pressure release valve is damaged or faulty.</td>
<td>Contact Customer Support (page 23).</td>
</tr>
<tr>
<td>Steam is leaking from the lid.</td>
<td>Ingredients are stuck to the sealing ring.</td>
<td>Clean the sealing ring.</td>
</tr>
<tr>
<td></td>
<td>Sealing ring is not in place.</td>
<td>Put sealing ring in place (see Setting Up, page 8).</td>
</tr>
<tr>
<td></td>
<td>Sealing ring is broken.</td>
<td>Replace the sealing ring. If necessary, purchase a new sealing ring from Amazon.com (search for “CP018-PC Sealing Ring”).</td>
</tr>
<tr>
<td></td>
<td>Lid is damaged or defective.</td>
<td>Contact Customer Support (page 23).</td>
</tr>
<tr>
<td>Steam is leaking from the steam vent for more than 2 minutes.</td>
<td>Ingredients are stuck to the float valve sealing ring.</td>
<td>Remove and clean the float valve sealing ring.</td>
</tr>
<tr>
<td></td>
<td>Float valve sealing ring is broken.</td>
<td>Contact Customer Support (page 23) to replace the float valve sealing ring.</td>
</tr>
<tr>
<td>Cooker does not finish building up pressure, even though no steam is leaking from the lid.</td>
<td>There are not enough liquids in the inner pot, or liquids are too thick.</td>
<td>Add 1 US cup (240 mL) of water or water-based liquid.</td>
</tr>
<tr>
<td>Problem</td>
<td>Possible Cause</td>
<td>Solution</td>
</tr>
<tr>
<td>---------</td>
<td>---------------</td>
<td>----------</td>
</tr>
<tr>
<td>Rice is half-cooked, too hard, or burned.</td>
<td>There is not enough water added.</td>
<td>Add more water according to your recipe.</td>
</tr>
<tr>
<td></td>
<td>Cooker was opened too soon after cooking has finished.</td>
<td>After cooking has finished, leave the lid on for 5-10 minutes.</td>
</tr>
<tr>
<td>Rice is too soft.</td>
<td>Too much water was added before cooking.</td>
<td>Adjust the amount of dry rice and water according to your recipe.</td>
</tr>
<tr>
<td>Burning smell is coming from the pressure cooker while it is operating.</td>
<td>There is not enough water added, and food is burning.</td>
<td>Add more water according to your recipe.</td>
</tr>
<tr>
<td></td>
<td>There is food debris on the heating plate or on the bottom of the inner pot.</td>
<td>Turn off cooker, allow it to cool down, and clean the heating plate or bottom of the pot.</td>
</tr>
<tr>
<td></td>
<td>There is water on the heating plate or on the bottom of the pot.</td>
<td>Thoroughly dry the exterior of the inner pot before each use.</td>
</tr>
<tr>
<td>Display shows Error Code ‘E3’.</td>
<td>Pressure cooker is overheating because the inner pot has not been placed properly, or has not been placed inside the housing.</td>
<td>Properly place the inner pot into the housing.</td>
</tr>
<tr>
<td></td>
<td>Pressure cooker is overheating because there is not enough food or liquid inside the inner pot.</td>
<td>Stop the cooker and add more ingredients and liquid. At least 1 US cup (240 mL) of water or water-based liquid is required for pressure cooking.</td>
</tr>
</tbody>
</table>
WARRANTY INFORMATION

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Premium 8-Quart Pressure Cooker</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model Number</td>
<td>CP018-PC</td>
</tr>
<tr>
<td>Default Warranty Period</td>
<td>1 year</td>
</tr>
</tbody>
</table>

For your own reference, we strongly recommend that you record your order number and date of purchase.

<table>
<thead>
<tr>
<th>Date of Purchase</th>
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</thead>
<tbody>
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<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Order Number</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
</tbody>
</table>

TERMS & POLICY

Cosori warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

Cosori will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. Cosori is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure by user negligence, abuse, or use noncompliant with the user manual or any additional safety or usage warnings included in the product packaging and manual.

This warranty does not apply to the following:

- Damage due to abuse, accident, alteration, misuse, tampering, or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

Cosori and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Additional 1-Year Warranty

You can extend your 1-year warranty by an additional year. Log onto www.cosori.com/warranty and enter your order number (e.g., from Amazon or Houzz) within the first 14 days of your purchase to register your new product for the extended warranty.

If you are unable to provide the order number for your product, please type a short note in the order number field along with the date you received your product.
Defective Products & Returns
Should your product prove defective within the specified warranty period, please contact Customer Support via support@cosori.com with your order number. **DO NOT** dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the unit with a copy of the invoice and your order number.

CUSTOMER SUPPORT

**We’re Here to Help!**

Should you encounter any issues or have any questions regarding your new product, feel free to contact our helpful Customer Support Team. Your satisfaction is our goal!

**Customer Support**

**Arovast Corporation**

1202 N. Miller St., Suite A

Anaheim, CA 92806

Email: support@cosori.com

Toll-Free: (888) 402-1684

**Support Hours**

Monday - Friday

9:00 am - 5:00 pm PT

* Please have your order confirmation number ready before contacting Customer Support.
SHOW US WHAT YOU’RE MAKING

We hope this has been helpful to you. We can’t wait to see your beautiful results, and we know you’ll want to share your glam shots! Others already in the community are awaiting your uploads—just pick your platform of choice below. Snap, tag, and hashtag away, Cosori chef!

#iCookCosori

@cosoricooks

Cosori Appliances

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

MORE COSORI PRODUCTS

If you’re happy with this Premium 8-Quart Pressure Cooker, the fun doesn’t have to stop here. Check out www.cosori.com for the full line of all our beautiful and thoughtfully designed cookware. They might fit right at home in your kitchen!