FARBERWARE®

7-IN-1 PROGRAMMABLE PRESSURE COOKER

Model Number: WM-CS6004W
UPC: 839724011821

Customer Assistance
1-855-451-2897 (US)

Please consider the option to recycle the packaging material.

Downloaded from hipcooking.com
IMPORTANT SAFEGUARDS

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

- Read all instructions before use.
- WARNING - to protect against electric shock, fire and personal injury:
  - do not immerse cord or plug in water or other liquid;
  - do not immerse the appliance or any electrical components in water or any other liquids;
  - always switch off and unplug the appliance before cleaning;
  - always let the appliance cool down before cleaning or moving it.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling, putting on or taking off parts, and before cleaning.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- Do not use outdoors or in a damp area.
- Do not operate the unit near water or fire. Do not expose the unit to direct sunlight.
- Do not place the appliance close to the edge of the countertop.
- Do not let power 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.
- Do not place the appliance on an unstable surface. Never operate the appliance on or near flammable materials such as newspapers or paper plates.
- Do not use appliance for other than intended use.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- To disconnect, press STOP button, then remove plug from wall outlet.
- Do not touch hot surfaces. Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Do not move the appliance while it is switched on.
- Do not exceed Max indicator on removable container when placing food inside.
- Do not use the appliance in proximity to appliances generating magnetic fields.

SAVE THESE INSTRUCTIONS!
GUARDE ESTAS INSTRUCCIONES!

IMPORTANT SAFEGUARDS

- Always check the valves and steam release for clogging before each use.
- Do not cover valves, steam release and/or air vent of the appliance.
- During use and when opening the lid, hot steam is released. Keep hands and face clear.
- CAUTION - Risk of Electric Shock. Cook only in provided removable container.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- CAUTION - Never use the appliance for deep frying or pressure frying with oil. It is dangerous and may cause fire or serious damage.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating (Operation).
- Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the lid 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).
- Do not fill the unit over ⅔ full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over ½ full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure (Operation).
- Never place the removable container in cooker housing without food or water in it. If removable container is empty during operation it may change color, the bottom can distort or may become unusable.
- This appliance 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 supervision or instruction concerning use of the appliance by a person responsible for their safety.

SAVE THESE INSTRUCTIONS!
ADDITIONAL SAFEGUARDS

This appliance is for HOUSEHOLD USE ONLY.

CAUTION:
- DO NOT OPERATE THIS APPLIANCE, IF THE POWER CORD SHOWS DAMAGE OR APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

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

Polarized plug
- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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 qualified electrician. Do not attempt to defeat this safety feature.
- Do not let children handle the electrical cord and do not let them put it into their mouths.

SAVE THESE INSTRUCTIONS!
1. Exhaust valve handle
2. Exhaust valve
3. Seal ring retainer
4. Seal ring
5. Valve protector
6. Float valve silicone cap
7. Inner exhaust valve
8. Spillover protection
9. Soup ladle
10. Rice scoop
11. Measuring cup
12. Power cord with plug
13. Air vent
14. Heating element
15. Cooker housing
16. Control panel
17. Lid position mark

18. Appliance handles
19. Inner housing
20. Removable container
21. Lid
22. Lid position indicator
23. Lid handle
24. Delay timer symbol
25. Menu symbol
26. Time cook symbol
27. START button
28. Display
29. MENU button
30. +/- button
31. TIME COOK button
32. Menu references
33. DELAY TIMER button
34. KEEP WARM button
35. STOP button

18. Marca de posición del aparato
17. Botón Stop
16. Botón de control
15. Botón de la cinta
14. Botón del menú
13. Botón del temporizador
12. Botón de menu
11. Botón de medición
10. Contraparada de arroz
9. Calentador de sopas
8. Protección contra derribo
7. Voltaje de escape interior
6. Protección de la válvula de arroz de la válvula de escape interior
5. Protección de la válvula de escape interior
4. Junta
3. Ranura de la junta
2. Válvula de escape interior
1. Válvula de escape interior
Antes del primer uso

Retire todos los accesorios antes de usar su nuevo aparato. Asegúrese de leer todas las instrucciones y el manual del producto antes de usarlo por primera vez. No utilice el aparato si el contenido del paquete es incompleto o dañado.

CAUTION: To avoid accidents, do not place appliance on carpet, tablecloths, or paper. Do not cover boiling water with a lid (13). Do not use the appliance when it is connected to mains to prevent blocking of steam release.

Asamblea

1. Place float valve on clean, flat and heat resistant surface (13). If necessary, place valve on its side between seal rings (12) and seal ring holder (14) and back of cooker housing (13) (ill. b).

2. Place float valve in the立足 at the back of appliance and attach properly so that excess liquid does not spill (ill. b).

3. Clean your appliance and all accessories thoroughly before using for the first time.

Before first use

- Remove all packaging materials, labels and/or stickers from your appliance.
- Check package contents for completeness and accuracy. Do not operate the appliance if package content is incomplete or appears damaged. Return the appliance to Walmart immediately.

Operación

1. Coloque la taza de la válvula de salida de llenado (5) sobre la válvula de escape interior (7).
2. Limpie el aparato y todas las piezas antes de usarlo por primera vez.
3. Asegúrese de leer todas las instrucciones y el manual del producto antes de usarlo por primera vez.

NOTA: Antes del primer uso, retire todos los accesorios del paquete. Asegúrese de leer todos los manuales y las instrucciones antes de usar el aparato por primera vez. No utilice el aparato si el contenido del paquete es incompleto o dañado.

CAUTION: Para evitar accidentes, no coloque el aparato sobre alfombras, mantel serraje o papel. No cubra el agua hirviendo con un tapón (13). No use el aparato cuando esté conectado a la red para evitar un bloqueo de vapor.
Using the appliance

- Use appliance to prepare soups and stews, rice, steamed fish or vegetables or to prepare chicken, steak, fish or other meats in slow cooking. Always use a low simmer setting. The appliance can also be used in slow cooking for cooking, warming or searing.

- Do not line the appliance with aluminum foil, aluminum wire or other materials. The appliance should always be used on a separate 120V ~ 60Hz wall outlet.

- Do not cover or insert any objects into the air vent (13). Never let power cord (12) come in contact with the cooker housing (15) during use.

- Provide adequate headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Always keep clear from exhaust valve (1b) when appliance is in use.

- Exceeding steam can burn. When adjusting heat, turn the knob (2) clockwise to lock (2) with lid handle (2a).

- Always pay special attention when placing or removing accessories, and food from the lid (21), or cooker housing (15). During use, do not place any other materials in the appliance. Never cover the outlet (11).

- Provide ample headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Never let power cord (12) come in contact with the cooker housing (15) during use.

- Provide adequate headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Always keep clear from exhaust valve (1b) when appliance is in use.

- Exceeding steam can burn. When adjusting heat, turn the knob (2) clockwise to lock (2) with lid handle (2a).

- Always pay special attention when placing or removing accessories, and food from the lid (21), or cooker housing (15). During use, do not place any other materials in the appliance. Never cover the outlet (11).

- Provide ample headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Never let power cord (12) come in contact with the cooker housing (15) during use.

- Provide adequate headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Always keep clear from exhaust valve (1b) when appliance is in use.

- Exceeding steam can burn. When adjusting heat, turn the knob (2) clockwise to lock (2) with lid handle (2a).

- Always pay special attention when placing or removing accessories, and food from the lid (21), or cooker housing (15). During use, do not place any other materials in the appliance. Never cover the outlet (11).

- Provide ample headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Never let power cord (12) come in contact with the cooker housing (15) during use.

- Provide adequate headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Always keep clear from exhaust valve (1b) when appliance is in use.

- Exceeding steam can burn. When adjusting heat, turn the knob (2) clockwise to lock (2) with lid handle (2a).

- Always pay special attention when placing or removing accessories, and food from the lid (21), or cooker housing (15). During use, do not place any other materials in the appliance. Never cover the outlet (11).

- Provide ample headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Never let power cord (12) come in contact with the cooker housing (15) during use.

- Provide adequate headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Always keep clear from exhaust valve (1b) when appliance is in use.

- Exceeding steam can burn. When adjusting heat, turn the knob (2) clockwise to lock (2) with lid handle (2a).

- Always pay special attention when placing or removing accessories, and food from the lid (21), or cooker housing (15). During use, do not place any other materials in the appliance. Never cover the outlet (11).

- Provide ample headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Never let power cord (12) come in contact with the cooker housing (15) during use.

- Provide adequate headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Always keep clear from exhaust valve (1b) when appliance is in use.

- Exceeding steam can burn. When adjusting heat, turn the knob (2) clockwise to lock (2) with lid handle (2a).

- Always pay special attention when placing or removing accessories, and food from the lid (21), or cooker housing (15). During use, do not place any other materials in the appliance. Never cover the outlet (11).

- Provide ample headroom for the appliance when in use. Hot steam is released from exhaust valve (1b) during cooking.

- Never let power cord (12) come in contact with the cooker housing (15) during use.
Tapa de apertura y cierre

**NOTA:**
- El aparato tiene una potencia de 1000W. Antes de conectarlo a la toma de corriente, asegúrese de que la toma de corriente esté a una distancia suficiente para evitar daños causados por el calor generado durante el uso.

**Alert Sounds and Zones**
The appliance has several sounds to indicate different operations and notifications.

<table>
<thead>
<tr>
<th>Operation</th>
<th>Sound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finishing cooking operation</td>
<td>one beep</td>
</tr>
<tr>
<td>Connecting plug to wall outlet</td>
<td>melody</td>
</tr>
<tr>
<td>Start cooking operation</td>
<td>one long beep</td>
</tr>
<tr>
<td>Continuous cooking</td>
<td>continuous beeps</td>
</tr>
<tr>
<td>Error 1 / Troubleshooting</td>
<td>one beep</td>
</tr>
</tbody>
</table>

**Operation**

1. **Start the appliance:**
   - **Starting the appliance:**
     - First, plug the appliance into the wall outlet.
     - Then, turn on the power switch to start the appliance.

2. **Operation Explanation:**
   - **Continuous cooking:**
     - The appliance will continue to cook the food until it is ready.
   - **Error 1 / Troubleshooting:**
     - If an error occurs during operation, the appliance will emit a one beep to signal a problem.

3. **Ending the operation:**
   - **Ending the operation:**
     - To end the operation, simply turn off the power switch.

**NOTE:**
- Never use the exhaust valve (1B) from the appliance when moving the exhaust valve (1A).
- If you notice any abnormal sound or smell during operation, turn off the appliance immediately and contact customer service.

**Operation Instructions:**

1. **Exhaust Valve (1A):**
   - **Preparation:**
     - Make sure the exhaust valve is closed before turning on the appliance.
   - **Operation:**
     - When preparing fried or baked foods, open the exhaust valve (1A) to release the fumes.
   - **Cleaning:**
     - After use, clean the exhaust valve (1A) with a soft cloth.

2. **Exhaust Valve (1B):**
   - **Preparation:**
     - Make sure the exhaust valve is closed before turning on the appliance.
   - **Operation:**
     - When preparing fried or baked foods, open the exhaust valve (1B) to release the fumes.
   - **Cleaning:**
     - After use, clean the exhaust valve (1B) with a soft cloth.

**Turn Off:**

- **Turn Off:**
  - To turn off the appliance, simply press the "Turn Off" button (12).
# OPERATION

## Cooking programs P01 to P09

<table>
<thead>
<tr>
<th>Program</th>
<th>Application</th>
<th>Default cooking time (min)</th>
<th>Cooking time range</th>
<th>Delay timer function</th>
<th>Keep warm time after program ends</th>
</tr>
</thead>
<tbody>
<tr>
<td>P01</td>
<td>SLOW COOK</td>
<td>240</td>
<td>30min - 20hrs</td>
<td>10min - 24hrs</td>
<td>12hrs</td>
</tr>
<tr>
<td>P02</td>
<td>SOUP/STEW</td>
<td>35</td>
<td>1min - 2hrs</td>
<td>10min - 24hrs</td>
<td>12hrs</td>
</tr>
<tr>
<td>P03</td>
<td>RICE/RISOTTO</td>
<td>14 - 18</td>
<td>-</td>
<td>10min - 24hrs</td>
<td>12hrs</td>
</tr>
<tr>
<td>P04</td>
<td>FISH STEAM</td>
<td>10</td>
<td>1min - 2hrs</td>
<td>10min - 24hrs</td>
<td>12hrs</td>
</tr>
<tr>
<td>P05</td>
<td>STEAK/MEAT</td>
<td>30</td>
<td>1min - 2hrs</td>
<td>10min - 24hrs</td>
<td>12hrs</td>
</tr>
<tr>
<td>P06</td>
<td>CHICKEN</td>
<td>20</td>
<td>1min - 2hrs</td>
<td>10min - 24hrs</td>
<td>12hrs</td>
</tr>
<tr>
<td>P07</td>
<td>VEGETABLE STEAM</td>
<td>8</td>
<td>1min - 2hrs</td>
<td>10min - 24hrs</td>
<td>12hrs</td>
</tr>
<tr>
<td>P08</td>
<td>BEANS/LENTILS</td>
<td>35</td>
<td>1min - 2hrs</td>
<td>10min - 24hrs</td>
<td>12hrs</td>
</tr>
<tr>
<td>P09</td>
<td>BROWN/SEAR</td>
<td>30</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>KEEP WARM</td>
<td></td>
<td>120</td>
<td>10min - 24hrs</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

**NOTE:**
- Cooking time starts when internal pressure is built up. The time required for internal pressure built up depends on quantity of food inside removable container.

- Ensure float valve (2), valve protector (5), float valve silicone cap (6), inner exhaust valve (7) are not blocked, clean and free of any residue.
- Ensure seal ring (4) is attached properly before starting any operation (ill. a).
- Ensure air vent (13) on bottom of appliance is free of foreign objects.
- Ensure surface of removable container (20) and heating element (14) are clean, dry and free of any foreign objects.
OPERATION

- Ensure spillover protection (8) is attached properly to back of cooker housing (15) (ill. 15).
- Place appliance on clean, flat and heat resistant surface (ill. 16). Provide adequate headroom for the appliance when in use, hot steam is released from exhaust valve (1b) during cooking.
- Before connecting to mains ensure exhaust valve handle (1a) is on sealing position (ill. 17). Insert plug (12) into wall outlet (ill. 18). Display (28) turns on and shows four flashing bars "---".
- Place removable container (20) on clean, flat and heat resistant surface.
- Fill removable container (20) with food. Do not place too much food in removable container (20) (ill. 19). Ensure removable container (20) is free of residue on the outside before placing in inner housing (19) (ill. 20).
- Carefully place removable container (20) in inner housing (19) (ill. 21).
- Close lid (21) (ill. Opening and closing lid).

**NOTE:**
- When using P01 - P08, exhaust valve handle (1a) must be placed on sealing position (ill. 22).
- When using P09, lid (21) should not be placed on appliance.
- Do not fill the unit over 3/4 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 3/4 full. Overfilling may cause a risk of clogging valves and developing excess pressure.

- Press MENU button (29) to select desired program. The display (28), showing selected program and menu symbol (25) and START button (27) indicator light are flashing.

**NOTE:**
- Program can alternatively be selected using +/- buttons (30). Press + button (30) to select next program, press - button (30) to select previous program.

- While selected program is flashing on display (28), default cooking time can be adjusted. Press TIME COOK button (31), time cook symbol (26) flashes while cooking time is adjustable. Press + button (30) to increase or - button (30) to decrease cooking time (refer to cooking program table).
- For program 1, press TIME COOK button (31) once to adjust hours, press again to adjust minutes.
OPERATION

NOTE:
- When using P03 and P09, default cooking time cannot be adjusted.
- When using P09 and keep warm, delay timer cannot be adjusted.

- Place exhaust valve handle (1a) on either venting (ill. 3) or sealing position (ill. 1).
- Press START button (27) or wait for 10 seconds to start program with selected cooking time. The display (28) shows selected program and START button (27) indicator lights up. When using program P01, the display (28) shows remaining cooking time.

CAUTION:
- During use and when opening lid (21), hot steam is released. Keep hands and face clear.
- Always keep clear and do not get close to exhaust valve (1b) when venting steam.
- Do not cover float valve (2), inner exhaust valve (7), exhaust valve (1b) and/or air vent (13) of the appliance.

NOTE:
- When appliance is pressurized, float valve (2) will rise and steam may be released periodically. This is no reason for concern and is normal during operation.

- When selected program is finished, press STOP button (35) to switch appliance off or appliance switches to keep warm function automatically.

- Place exhaust valve handle (1a) on venting position (ill. 3) or release pressure before opening lid (21).

CAUTION:
- Before attempting to open lid (21), wait for appliance to cool down and float valve (2) to drop down.
- When moving the appliance, use appliance handles (18), do not use lid handle (13) to carry or move the appliance.

Open lid (21) (Opening and closing lid).

NOTA:
- Cuando el panel de control esté inicializado (12) y la cacerola esté (13) en la cacerola interior (11) y COLOQUE el controlador exterior (20) y en la cacerola exterior (10) CON ATENCION de que el controlador exterior (20) con temporizador y en la cacerola externa (10) con temporizador y en la cacerola externa (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizador y en la cacerola exterio (10) con temporizo...
OPERATION

Danger of burns!
- Always pay special attention when placing or removing accessories and food from the appliance. Never place your bare hand inside the appliance, or touch the lid (21) or cooker housing (15) when appliance is plugged in and switched on (ill. 1). It is recommended to always use oven mittens.
- Escaping steam can burn.
- Always keep clear from exhaust valve (1b) when appliance is in use.
- When adjusting the exhaust valve handle (1a) exercise extreme caution, hot steam is released through the exhaust valve (1b).

- Carefully remove lid (21) from cooker housing (15).
- Carefully remove food and place onto suitable dish.
- Allow appliance to cool down completely before cleaning (Cleaning and Maintenance). Clean after every use.

Keep warm function
Your appliance has a keep warm function to keep food warm for up to 24 hours. If cooking program is not stopped when completed, keep warm function will automatically start for 12 hours. Keep warm function can also be used without running another program before.

- Place removable container (20) on clean, flat and heat resistant surface.
- Fill removable container (20) with food. Do not place too much food in removable container (20).
- Carefully place removable container (20) in inner housing (19).
- Close lid (21) ( Opening and closing lid).
- Place exhaust valve handle (1a) in sealing position (ill. 1).
- Press KEEP WARM button (34). Display (28) shows default countdown “2:00”. The hour and KEEP WARM indicator are flashing.
- Use +/- button (30) to adjust hour.
- Press KEEP WARM button (34) twice to adjust minutes with +/- buttons (30).
- Press START button (27) or wait for 10 seconds to begin operation.
- Press STOP button (35) at any time to end keep warm function or wait until program has finished.
- Open lid (21) ( Opening and closing lid).
OPERATION

Danger of burns!
- Always pay special attention when placing or removing accessories and food from the appliance. Never place your bare hand inside the appliance, or touch the lid (21) or cooker housing (15) when appliance is plugged in and switched on (ill. 1). It is recommended to always use oven mittens.
- Escaping steam can burn.
- Always keep clear from exhaust valve (1b) when appliance is in use.
- When adjusting the exhaust valve handle (1a) exercise extreme caution, hot steam is released through the exhaust valve (1b).
- Carefully remove lid (21) from cooker housing (15).
- Carefully remove food and place onto suitable dish.
- Allow appliance to cool down completely before cleaning (Cleaning and Maintenance). Clean after every use.

Delay timer function

Your appliance has a delay timer function for delayed start of a selected program from 10 minutes up to 24 hours.

- Set desired program (Cooking modes P01 to P09).
- Press DELAY TIMER button (33). Display (28), showing default timer “2:00”, menu symbol μ (25), delay timer symbol φ (24) and START button (27) indicator light are flashing.
- Adjust delay timer function hour with +/- button (30)
- Press DELAY TIMER button (33) twice to adjust countdown minutes with +/- buttons (30).
- Press START button (27) or wait for 10 seconds to begin delay timer function. When set time has passed, operation will begin according to selected program. START button (27) indicator light is flashing and display (28) shows delay timer symbol φ (24) until cooking program starts.

General precautions when food preparation is complete

- Inspect seal ring (4) after use to ensure it is intact and does not show any deformation.
- Empty spillover protection (8) on back of cooker housing (15). Replace after cleaning.
- Inspect valve protector (5), exhaust valve handle (1a), float valve (2) and inner exhaust valve (7), clean if required (Cleaning and Maintenance).

FUNCIONAMIENTO

Funcion para mantener caliente

- Coloque los alimentos que desea mantener caliente en la posición de ventilación (2) horas. La función de mantener caliente funcionará durante 2 horas hasta que los alimentos se hayan consumido.
- Cuando se haya terminado el programa de mantenimiento, pulse el botón STOP (3) para apagar.
FUNCIONAMIENTO

1. Presione el botón STOP (35) y retire el enchufe (12) del tomacorriente. Deje transcurrir unos minutos para que el interior se enfríe.
2. Ponga el recipiente en la posición para servir (7) y retire el recipiente.
3. Limpie el exterior con un paño suave, húmedo y libre de abrasivos.
4. Retire las piezas desmontables y lávelas en el lavavajillas.
5. Limpie la bandeja giratoria (19) con un paño húmedo.
6. Limpie el exterior con un paño suave, húmedo y libre de abrasivos.

HINTS AND TIPS

- This appliance can be used to have your breakfast, lunch or dinner ready and warm by the time you wake up, return from work or from outside activity with the help of delay timer function.
- To avoid scratching of your appliance remove hard shells of crustaceans or shellfish before cooking.
- Do not use delay function for recipes which contain foods that can turn bad easily (e.g. raw eggs or raw fish).
- P09 does not allow selection of keep warm or delay timer function.
- P03 and P09 do not allow adjusting default cooking time.

CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

CAUTION:
- Always press STOP button (35) and remove plug (12) from wall outlet. Allow all parts of appliance to cool down completely.

NOTE:
- Do not immerse power cord and plug (12) or appliance into water or any other liquid (ill. p.). Do not use abrasive cleaners, steel wool or scouring pads. Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing.
- Remove removable container (20) from inner housing (19).
- Wipe cooker housing (15), control panel (16), inner housing (19) and heating element (14) of appliance with damp sponge, cloth or nylon scouring pad and some mild detergent if needed. Remove food residue with damp cloth or toothpicks.
- Soak removable container (20) and seal ring (4), spillover protection (8), measuring cup (11), soup ladle (9) and rice scoop (10) in hot soapy water and clean with sponge. The removable container (20) is dishwasher safe.
- To remove float valve (2) for cleaning, take off float valve silicon cap (6) from bottom of lid (2) and turn lid upside down so the lid handle (23) is facing down. Float valve (2) should fall out without requiring force.
- Soak float valve (2) and float valve silicon cap (6) with soapy water and clean with sponge. Remove food residue with damp cloth or toothpicks.
CLEANING AND MAINTENANCE

- Replace float valve (2) into the lid (21). While securing the float valve (2) with your hand, turn lid (21) upside down and place float valve silicone cap (6) onto underside of the float valve (2).

Cleaning exhaust valve

NOTE:
- Clean the exhaust valve and valve protector only if a build up of residue is noticeable.
- Detach valve protector (5). Hold with three fingers on upper side and gently pull away from seal ring retainer (3) towards middle of lid (21) (ill. 4).
- Detach exhaust valve (1b) (ill. 5).
- Inspect valve protector (5), exhaust valve handle (1a), float valve (2) and inner exhaust valve (7), clean and remove any residue.
- Attach valve protector (5). Place over float valve (2) and inner exhaust valve (7) and gently push down. If placed in position correctly, it should not be easily removable.
- Replace exhaust valve (1b).

NOTE:
- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting appliance to wall outlet.

Storage
- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord (12) are beyond reach of children or pets.
TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance not working</td>
<td>Appliance not plugged in</td>
<td>Insert plug into wall outlet.</td>
</tr>
<tr>
<td></td>
<td>Wall outlet not energized</td>
<td>Check fuses and circuit breaker</td>
</tr>
<tr>
<td></td>
<td>Lid is not in place</td>
<td>Position lid correctly</td>
</tr>
<tr>
<td>Food not fully cooked</td>
<td>Cooking time too short</td>
<td>Extend cooking time</td>
</tr>
<tr>
<td></td>
<td>Incorrect program used</td>
<td>Change cooking program to suitable program</td>
</tr>
<tr>
<td>Food overcooked or burnt</td>
<td>Cooking time too long</td>
<td>Reduce cooking time</td>
</tr>
<tr>
<td></td>
<td>Incorrect program used</td>
<td>Change cooking program to suitable program</td>
</tr>
<tr>
<td>Rice too hard or too soft</td>
<td>Too little or too much water added to rice</td>
<td>Ensure correct amount of water is added according to recipe</td>
</tr>
<tr>
<td>Float valve does not rise</td>
<td>Not enough food in removable container</td>
<td>Add food/water to removable container</td>
</tr>
<tr>
<td>Steam is released from exhaust valve without break</td>
<td>Exhaust valve handle is not in steam sealing position</td>
<td>Turn exhaust valve handle to sealing position</td>
</tr>
<tr>
<td></td>
<td>Pressure control is not working properly</td>
<td>Contact support</td>
</tr>
<tr>
<td>Lid cannot be closed easily</td>
<td>Seal ring is not installed correctly</td>
<td>Check and adjust seal ring position</td>
</tr>
<tr>
<td></td>
<td>Float valve is standing out</td>
<td>Lightly press float valve down</td>
</tr>
</tbody>
</table>

NOTA:

Comunícate con un técnico cualificado.

PRECAUCIÓN:

Un mantenimiento regular garantiza la larga vida útil del aparato. El usuario debe realizar un mantenimiento periódico del aparato, asegurándose de que el mismo se encuentre en buenas condiciones.

LIMPIEZA Y MANTENIMIENTO
### Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lid cannot be opened easily</td>
<td>Appliance is still pressurized</td>
<td>Wait for appliance to cool down and use steam release to reduce internal pressure</td>
</tr>
<tr>
<td></td>
<td>Float valve is stuck while standing out</td>
<td>Use chopstick or handle of thin kitchen utensil to slightly push float valve down – do not use bare fingers, float valve may be hot and can cause burns</td>
</tr>
<tr>
<td>Steam is leaking from lid</td>
<td>Lid not closed properly</td>
<td>Ensure lid position mark ▲ and lid position indicator ▼ are aligned</td>
</tr>
<tr>
<td></td>
<td>Seal ring not installed</td>
<td>Install seal ring</td>
</tr>
<tr>
<td></td>
<td>Seal ring damaged or worn out</td>
<td>Replace seal ring</td>
</tr>
<tr>
<td></td>
<td>Residue is preventing lid from closing properly</td>
<td>Clean lid and seal ring</td>
</tr>
<tr>
<td>Steam leaks from float valve for more than 2 minutes</td>
<td>Residue on float valve</td>
<td>Clean float valve</td>
</tr>
<tr>
<td></td>
<td>Float valve silicone cap worn out</td>
<td>Replace float valve silicone cap</td>
</tr>
</tbody>
</table>

- **Error code** | **Error** | **Sound** | **Display** |
- E1             | Bottom sensor open circuit                 | Continuous beeps | Flashing |
- E2             | Bottom sensor short circuit                | Continuous beeps | Flashing |
- C1             | Overheat protection                        | Continuous beeps | Flashing |
- EB             | Pressure protection not working            | Continuous beeps | Flashing |

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897 (US).
<table>
<thead>
<tr>
<th>Problema</th>
<th>Solución</th>
</tr>
</thead>
<tbody>
<tr>
<td>Funcion no Corresponde</td>
<td>Como el Programa de Cocina no Esta Listo</td>
</tr>
<tr>
<td>Control de Presión no Corresponde</td>
<td>La tapa no Esta en Lugar</td>
</tr>
<tr>
<td>Contacto al soporte salido del escape en posición de vacío</td>
<td>La presión de escape no esta en posición de vacío</td>
</tr>
<tr>
<td>Llave la válvula de Boquilla</td>
<td>Hay resistencias en la válvula de la válvula</td>
</tr>
<tr>
<td>No hay succión de aire</td>
<td>La válvula de la válvula</td>
</tr>
</tbody>
</table>

**TECNICAL DATA**

- **Rated Voltage:** 120V ~ 60Hz
- **Rated Power Input:** 1000W
- **Rated Pressure:** 70kPa
- **Volume:** 6 Quart
CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: ________________  
Customer Assistance Number 1-855-451-2897 (US)
Keep these numbers for future reference.

**Two-year limited warranty**

**What does your warranty cover?**
- Any defect in material or workmanship.

**For how long after the original purchase?**
- Two years.

**What will we do?**
- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

**How do you make a warranty claim?**
- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-855-451-2897 (US).

**What does your warranty not cover?**
- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer’s instructions.

**How does state law relate to this warranty?**
- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by the use of this appliance. Any liability is expressly limited to the amount paid for the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

**What if you encounter a problem with this product while using it outside the country of purchase?**
- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

---

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>La vela de la hojada está atascada</td>
<td>La vela de la hojada está atascada. El soporte de la vela se manhandle o se reinstala.</td>
</tr>
<tr>
<td>La vela de la hojada está atascada</td>
<td>La vela de la hojada está atascada. El soporte de la vela se manhandle o se reinstala.</td>
</tr>
<tr>
<td>La vela de la hojada está atascada</td>
<td>La vela de la hojada está atascada. El soporte de la vela se manhandle o se reinstala.</td>
</tr>
<tr>
<td>La vela de la hojada está atascada</td>
<td>La vela de la hojada está atascada. El soporte de la vela se manhandle o se reinstala.</td>
</tr>
<tr>
<td>La vela de la hojada está atascada</td>
<td>La vela de la hojada está atascada. El soporte de la vela se manhandle o se reinstala.</td>
</tr>
</tbody>
</table>

---

© 2015 Farberware Licensing Company, LLC. All Rights Reserved. Copyrights and Trademarks of Farberware Licensing Company, LLC, including FARBERWARE®, are used under license from Farberware Licensing Company, LLC.