

nutricook™

by nutribullet.



SMART POT PRO+

User guide.

Please make sure to read this User Guide prior to using your unit.



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Thank you for purchasing the NutriCook.



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Welcome to team NutriCook™

Life is complicated. Eating healthy doesn't have to be.

There's really no easier way to streamline your healthy lifestyle than with this mighty appliance.

We are constantly working to create recipes that are
EASY. DELICIOUS. NUTRITIOUS.

You can find these recipes online at
nutricookworld.com

We can't wait to see how you make
NutriCook™ part of your everyday.

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Before you begin.

- Remove all packaging materials from in and around the cooker and verify that all parts are accounted for.
- Place the cooker on a stable, level surface, away from external heat sources.
- Read all Important safeguards and cautionary information in this User guide. Failure to do so may result in property damage and/or personal injury.
- Follow Care & maintenance instructions in this User guide to clean the cooker before cooking.
- Do not remove safety warning stickers or rating label.



***CAUTION: NEVER** use the cooker on a stovetop. Do not place appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage appliance.



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Important safeguards & cautionary information.

 **Warning!** This appliance cooks with pressure. To avoid the risk of serious injury, carefully read all instructions before operating this appliance.

When using any electrical appliance, basic safety precautions should always be observed, including the following [critical information](#).

GENERAL SAFETY

- DO NOT touch hot surfaces of pressure cooker. Use side handles only.
-  **Caution:** To protect against electrical shock, DO NOT immerse cord, plugs, or the unit in water or other liquid.
-  **Caution:** DO NOT place the pressure cooker on or in close proximity to a hot gas or electric burner, or heated oven; heat from an external source will damage the appliance.
-  **Caution:** DO NOT use appliance near water or flame.
-  **Caution:** Extreme caution must be used when moving a pressure cooker containing hot liquids. DO NOT move the appliance while in use or when it is under pressure.
- DO NOT use pressure cooker for other than intended use.
- This appliance cooks under pressure. Always ensure there is a minimum of 1 measuring cup of liquid for the cooker to pressurize. Improper use may result in scalding injuries. Make certain the unit is properly closed before operating.

 ***WARNING:** Read this User guide carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

- For all pressure cooking programs, do not fill the unit over 4/5 full. When cooking foods that expand during cooking such as rice and dried vegetables, do not fill the unit over 2/5 full. Overfilling may cause a risk of clogging the pressure release hole and developing excess pressure.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti can foam, froth, spatter, and clog the pressure release hole. These food items should not be cooked in a pressure cooker.
- **⚠ WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children.**
- Close supervision is necessary when any appliances are used by or near children.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Always disconnect the appliance from the power supply if it is not in use and before cleaning. Allow the unit to cool before putting on or taking off parts, and before cleaning and storing. To disconnect, press **Keep Warm/Cancel** button, then remove plug from the wall outlet.
- Always check the pressure release hole, pressure release valve and float valve for clogging before use.
- Make sure the pressure release valve is in the **Sealing** position for all pressure cooking programs.
- **⚠ CAUTION: DO NOT open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous.**

- **⚠ WARNING:** Never deep fry or pressure fry in the unit with oil.
- DO NOT lean over or place hands or face over the pressure release valve or float valve when the appliance is in operation or has residual pressure. Do not touch the metal portion of the lid when the appliance is in operation as this could result in serious injury and burns.
- DO NOT cover or obstruct the pressure release valve and float valve with cloth or any other objects as this can cause issue and injury.
- Turn the appliance off if steam escapes from the pressure release valve or float valve steadily for longer than 3 minutes. There may be residual pressure in the appliance. Allow the appliance to depressurize naturally or release all excess pressure before opening.
- Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed. See **Troubleshooting** section of this User guide.
- Always use the unit on a clean, flat and dry surface. Ensure that the unit is positioned in a stable situation with the handles positioned to avoid spillage of hot liquids. Keep the appliance on stable heat-resistant platform.
- DO NOT place your cooker on anything that may block the vents on the bottom of the appliance.
- **⚠ CAUTION:** Before inserting the inner pot into the appliance, wipe the outer surface of the inner pot and heating element to ensure they are dry and free of food debris. Refer to **Care and maintenance** instructions.
- Only use accessories authorized by **NutriCook™** to reduce the risk of any damage and injury.
- Do not tamper with any of the safety mechanisms of this appliance as doing so may void the warranty.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels, and other residential type environments;
 - Bed and breakfast type environments.

ELECTRICAL SAFETY

⚠ **CAUTION:** To avoid risk of electric shock, never immerse the cord, plug, or cooker base of this unit in water or other liquids.

- DO NOT use this product in locations with different electrical specifications or plug types. Do not operate with any type of plug adapter or voltage converter device, as these may cause electrical shorting, fire, electric shock, personal injury or product damage.
- DO NOT modify the plug in any way, as doing so will void the warranty.
- DO NOT pull, twist or mistreat the power cord.
- The use of attachments or parts not recommended and sold by the manufacturer may cause fire, electric shock, personal injury, or product damage and will void the warranty.
- If the supply cord is damaged, it must be replaced by its service agent or similarly qualified persons in order to avoid a hazard.
- Always POWER OFF and UNPLUG the appliance when it is not in use or BEFORE cleaning.
- DO NOT allow the cord to hang over the edge of the table or counter. Do not pull, twist, or damage the power cord. Do not allow cord to touch hot surfaces, including the stove.

- DO NOT let cord hang over edge of table or counter, or touch hot surfaces. The cord can get tangled or cause the appliance to fall. Bring it to a qualified technician for examination, repair or electrical and mechanical adjustment.
- DO NOT operate this appliance with a damaged cord or plug or if the appliance malfunctions, or is dropped or damaged in any manner including any damage to the inner pot's rim or bottom part.
- Use of adapters and converters is considered an unauthorized modification of the product and as such voids the warranty. Use of this product in locations with different electrical specifications may result in damage to the product.

ELECTRICAL INFORMATION:

For safety reasons, the cord length of this appliance was selected to reduce Safety Hazards that may occur with a long 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 the electrical rating of the appliance, and (2) the longer cord should be arranged so that it does not drape over the counter or table top where it could be accidentally pulled off the counter or table or tripped over.

Save these instructions!
FOR HOUSEHOLD USE ONLY

What's included.

- COOKER BASE
- STAINLESS STEEL COOKING POT
- STEAM RACK
- SOUP SPOON
- RICE PADDLE
- MEASURING CUP
- USER GUIDE

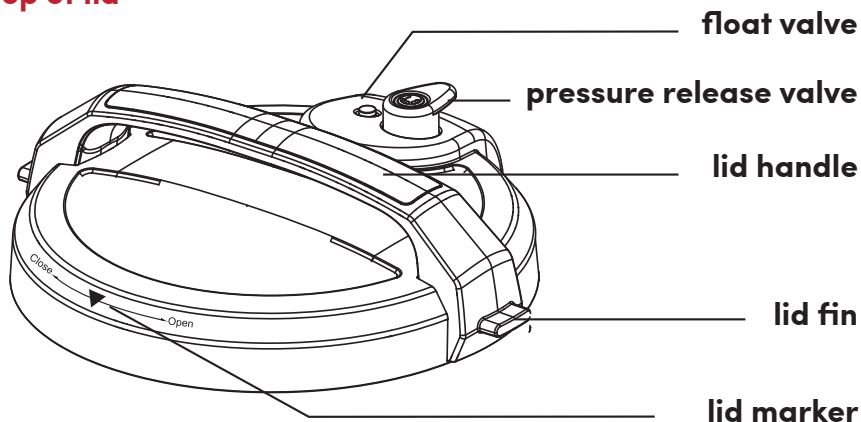
Product Specification:

MODEL	CAPACITY	POWER	VOLTAGE	WEIGHT	DIMENSION
SMART POT PRO+ M-60F3	6 L	1000 watts	220-240 V 50/60 Hz	6 kg	33.8x33.8x37.35 cm
SMART POT PRO+ M-80F3	8 L	1300 watts	220-240 V 50/60 Hz	7 kg	37.6x33.8x36 cm

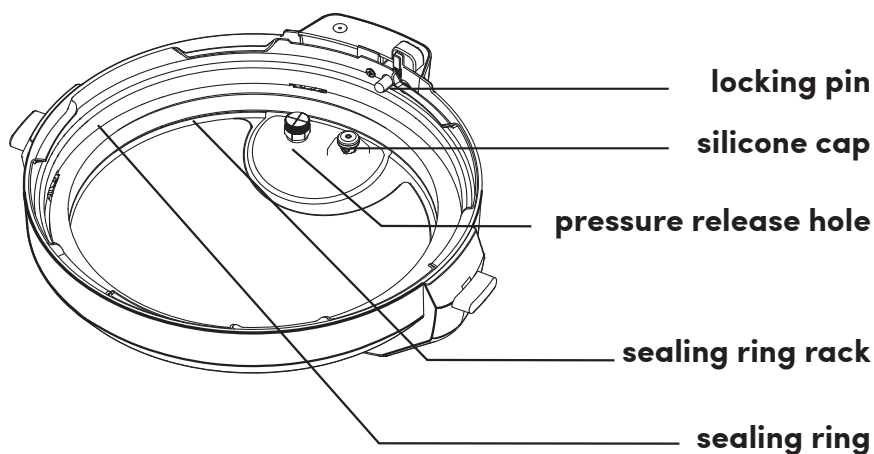


Cooker parts overview.

top of lid

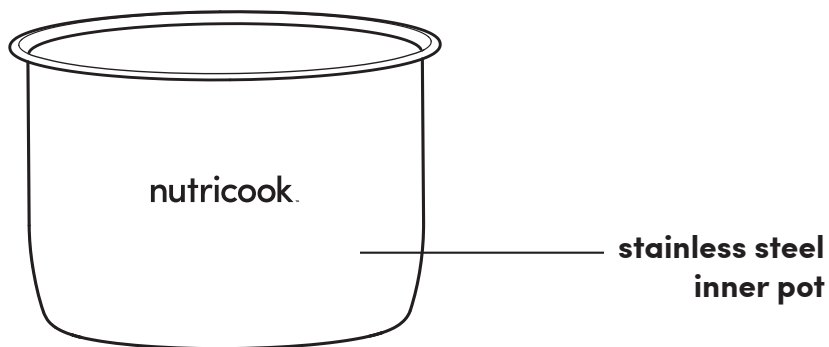


bottom of lid

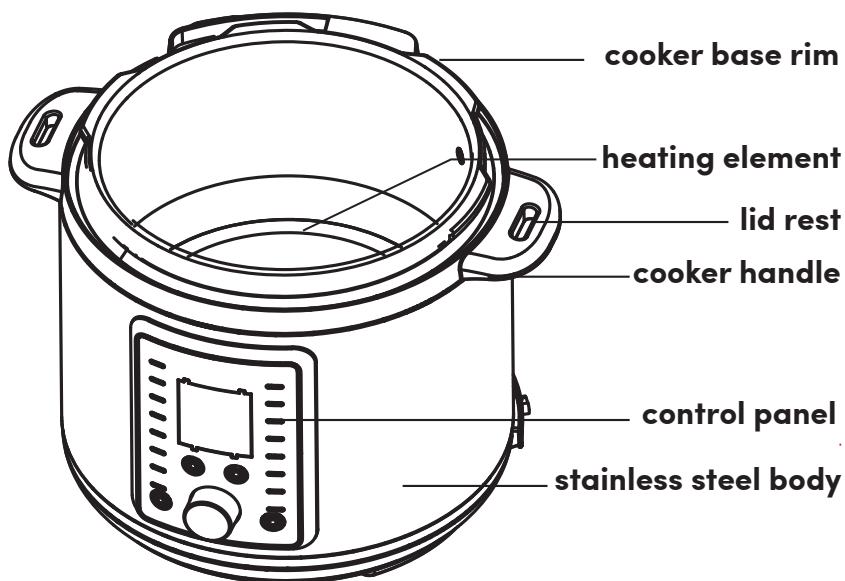


***NOTE:** Images are for visual representations only. Always refer to actual product.

inner pot



cooker base



***NOTE:** Images are for visual representations only. Always refer to actual product.

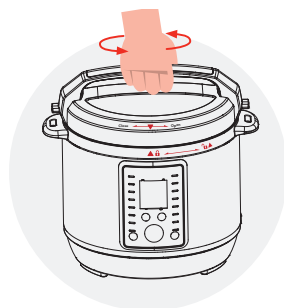


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**Getting
started.**

Open and close lid.

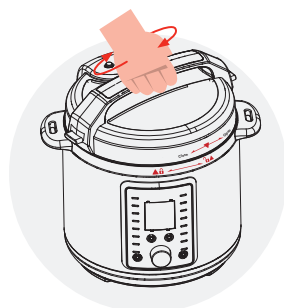
Open: Grip handle and turn lid in counter-clockwise until (▼) symbol on lid is aligned with (🔒▲) symbol on cooker base rim. Lift the lid vertically from the cooker base. It can stand on the lid rest.



open

***NOTE:** If you encounter any difficulty in opening and closing the lid, refer to the **Troubleshooting** section of the user manual. Always check the cooker base rim and remove any food debris/ residue to ensure lid will lock properly.

Close: Grip handle and lower down the lid to cooker base rim. Ensure that (▼) symbol on lid aligns with (🔒▲) symbol on cooker base rim and rotate clockwise until (▼) symbol on lid is aligned with (▲🔒) symbol on cooker base rim.



close

***NOTE:** Make sure that locking pin located at the back of lid is fully retracted into the lid. This indicates that lid is closed correctly.



***CAUTION:** Inspect the lid to make sure that it is free from any damage prior to using your pressure cooker.

Lid safety lock system.

***Note:** This unit has a built-in safety feature that prevents all functions from activating if the Lid is not properly locked/secured into place.

A cooking function cannot start if the Lid is not properly locked/secured into place. The display will show **Lid** and continuously beep until the Lid is properly closed. You will not be able to select a cooking function.

This is to prevent the unit from cooking without the lid being properly secured. The **Sauté** function must be used without the lid.



Install and remove sealing ring.

Install: Place the sealing ring inside the sealing ring rack and press into place. Ensure **entire** sealing is snug behind sealing ring rack. Sealing ring must be installed before use.

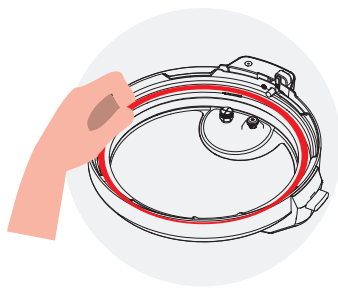
After closing lid, the sealing ring creates an airtight seal between lid and cooker base.

Remove: Gently pull sealing ring out from sealing ring rack and clean after every use.

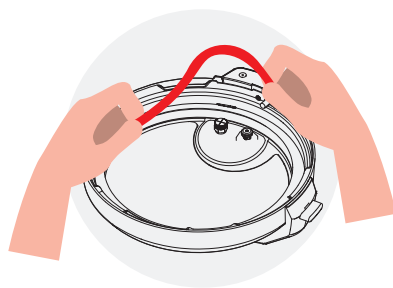
***NOTE:** It is recommended to have more than one sealing ring. The sealing ring is an integral part of product safety. Only use authorized NutriCook[™] sealing ring or Replace your sealing ring every 12-18 months or when deformation or damage is noticed.

❗ ***CAUTION:** Regularly inspect your sealing ring for any damage as this will affect the product safety. Sealing ring may stretch over time. Do not use a stretched or damaged sealing ring. If puckering occurs, replace sealing ring.

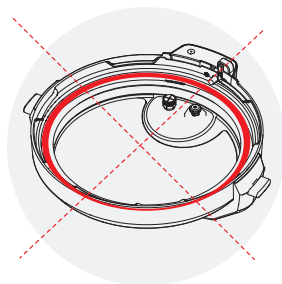
❗ **CAUTION:** Always check for cuts or deformations in sealing ring prior to cooking. Failure to follow these instructions may cause food to discharge, which may lead to personal injury or property damage.



install

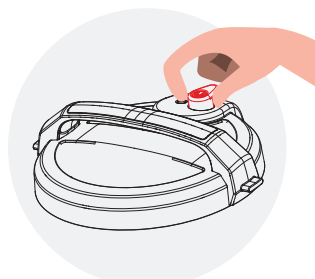


remove



Install and remove pressure release valve.

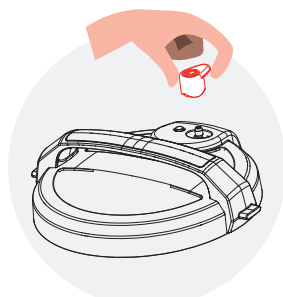
Install: Position pressure release valve on pressure release hole and press down.



install

Remove: Pull pressure release valve up from pressure release hole.

Pressure release valve must be installed before use and cleaned frequently.



remove
(pull vertically)

***NOTE:** Be aware that pressure release valve fits loosely when properly installed. It will safely remain in place even if lid is flipped over.

NOTE: Always ensure that pressure release valve is in **Sealing** position for all pressure cooking programs - **Soup/Broth, Meat/Stew, Bean/Lentil, Chicken, Egg, Rice, Biryani, Porridge, Steam, Cake and Pressure Cook** including **Yogurt**.

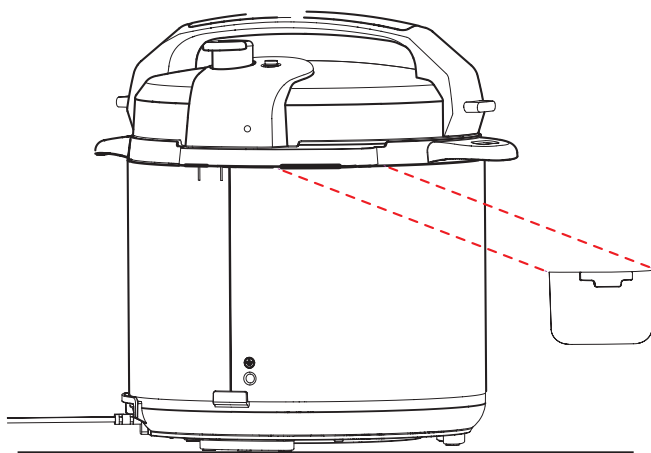
When using **Slow Cook** and **Keep Warm** functions, pressure release valve must be in **Venting** position.

Install condensation collector.

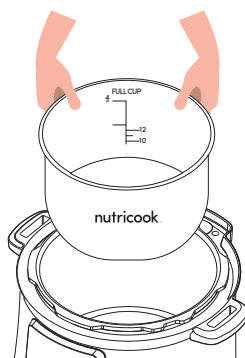
Install: On back of cooker base , align grooves of the condensation collector over tabs and push condensation collector until it locks into place.

The condensation collector collects excess water in the cooker rim produced during the cooking process to prevent from interfering with other protection features. It must be installed before cooking and cleaned after every use.

Remove: Pull condensation collector away from cooker base. Do not pull down to avoid any damage.



Remove & clean inner pot.



***Note:** Always check inner pot for dents or deformations prior to cooking.

Remove inner pot from cooker base and wash with hot water and dish soap before first use.

Wipe outer surfaces of inner pot and heating element to ensure they are dry and free of food debris. Failure to do so may damage the cooker.

Place inner pot into cooker base before cooking. Food must be placed only in the inner pot, not cooker base.

The inner pot is an integral part of product safety. Always use an authorized NutriCook[™] inner pot made for this model when cooking. Failure to do so may cause personal injury or property damage.

! **CAUTION:** To avoid risk of personal injury and/or property damage, do not pour food or liquid into cooker base.

! **WARNING:** Do not fill the inner pot higher than the FULL CUP — 4/5 line (Pressure Cooking Maximum), as indicated on the inner pot. Exercise extreme caution when cooking and venting food such as applesauce, cranberries, pearl barley, oatmeal, split peas, noodles, etc., as these foods may foam, froth, or spatter, and may clog the pressure release hole and/or pressure release valve. Do not fill the inner pot higher than the — 2/5 line when cooking these foods.

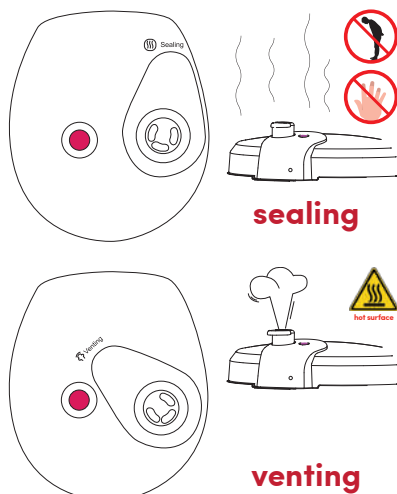
Venting methods.

Once cooking completes, there are 2 methods to release pressure:

Quick Release (QR):

Turn pressure release valve from **Sealing** to **Venting** position, after cooking program is completed or stopped by using mitt/long utensil to let out pressure/steam until the float valve drops into the lid.

If the food contents inside spatters during this process, turn the pressure release valve back to **Sealing** position using mitt/long utensil, and try again after a few minutes. If spatter still occurs, use Natural Release method to let out remaining pressure.



NOTE: The Quick Release method is recommended for steamed vegetables and seafood to avoid overcooking. Be aware that the Quick Release is not suitable for food with large liquid volume or high starch content (e.g. porridge, stews, sticky liquids, soup, etc.). Food content may spatter out from the pressure release valve. Use Natural Release instead.



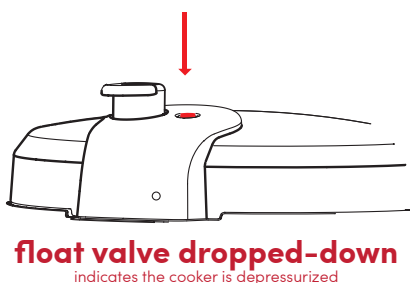
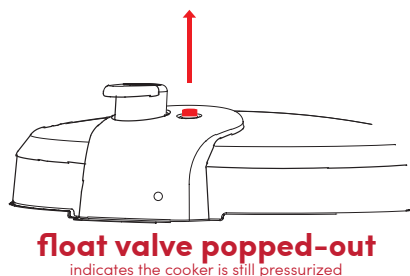
WARNING:

- Always keep hands and face away from the opening on the top of the pressure release valve when using Quick Release. The escaping steam is hot and can cause scalds, burns and serious injury.
- Do not lean over or touch the pressure release valve to avoid injury.
- Never pull out the pressure release valve when it is letting out steam.
- Do not cover the pressure release valve with a rag or cloth while steam is being released.

Natural Release (NR):

1. Leave the pressure release valve in the **Sealing** position.
2. The cooker dissipates heat so pressure releases naturally overtime.
3. Allow cooker to cool down naturally until the float valve drops down.

This may take 10 to 15 minutes or even longer, depending on the amount of food inside your cooker. After cooking is finished, cooker will be in **Keep Warm** mode.



Safe Lid Opening

Open the lid: To avoid vacuum suction on the lid, turn the pressure release valve to **Venting** position to let in air when lifting the lid. Hold the lid handle, turn the lid counter-clockwise to the open position, and lift the lid up to open.

! WARNING:

- DO NOT lean over or touch the pressure release valve.
- DO NOT force open the lid.
- DO NOT place unprotected skin over pressure release valve.
- DO NOT cover pressure release valve.



CAUTION:

Do not open the lid until pressure inside the pot is completely released. As a safety feature, the lid is locked and won't open until the float valve drops down.

If the float valve is stuck due to food debris or sticky liquid, you can push it down with a long utensil after you are certain that the pressure has been released completely by moving the pressure release valve to the **Venting** position.

To avoid personal injuries, never attempt to force down the float valve to open the lid. DO NOT open the lid until after the pressure is completely released naturally or manually.



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How to use.

Selecting a Function

Turn the control knob either clockwise or counterclockwise to select the desired cooking program.

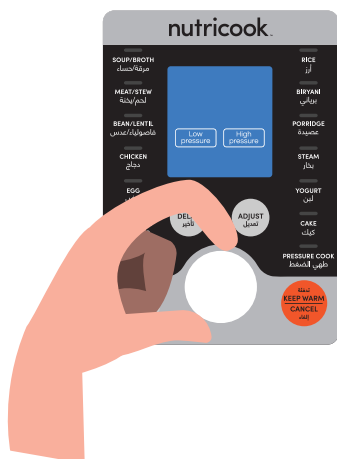
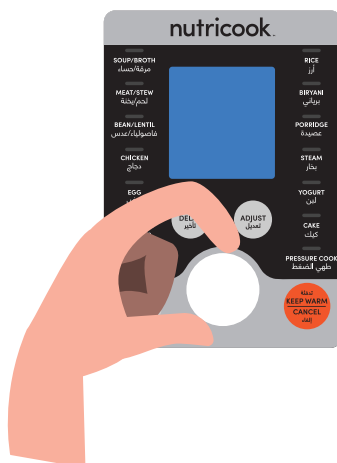
Setting Pressure Level, Cooking Mode and Time

PRESSURE LEVEL:

Your Smart Pot has two pressure levels – **High Pressure** and **Low Pressure**. All pressure cooking programs which include **Soup/Broth, Meat/Stew, Bean/Lentil, Chicken, Egg, Biryani, Porridge, Steam, and Pressure Cook** default to **High Pressure** while **Rice** and **Cake** default to **Low Pressure**.

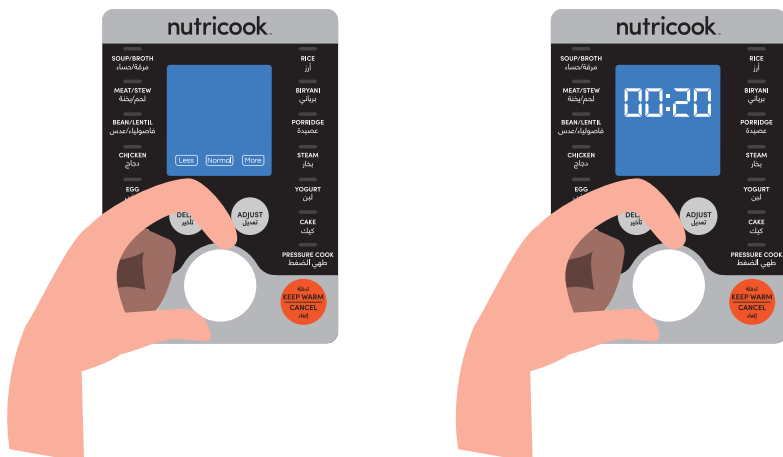
The Low pressure level is used to avoid overcooking tender food materials such as vegetables and for certain recipes that may require using low pressure setting.

To set the desired pressure level according to your recipe after each program selection, press **Adjust** and turn the control knob to switch between **High** and **Low Pressure**.



NOTE: The pressure level has no effect on **Slow Cook, Sauté** and **Yogurt** functions.

How to use.



COOKING MODE – LESS/NORMAL/MORE:

Your Smart Pot has three cooking modes with default timings for each except for **Sauté** and **Pressure Cook**. Refer to the **Smart Programs Table** for the description of each mode under the different cooking programs.

After selecting the desired cooking function, press **Adjust** twice until the display flashes the **Normal mode**. Turn the control knob to switch between **Less/Normal/More** mode which is displayed in the LCD screen.

NOTE: Press **Adjust** button only once for **Slow Cook** and **Yogurt** to switch between **Less/Normal/More**.

COOKING TIME

Although your Smart Pot has pre-programmed cooking time for each cooking mode, you can still manually adjust the time depending on your recipe except for **Rice** function which is fully automatic and **Sauté**. After selecting the desired cooking function, press the **Adjust** button three times until the LCD display flashes the time. Turn the control knob clockwise to increase or counter clockwise to decrease the cooking time.

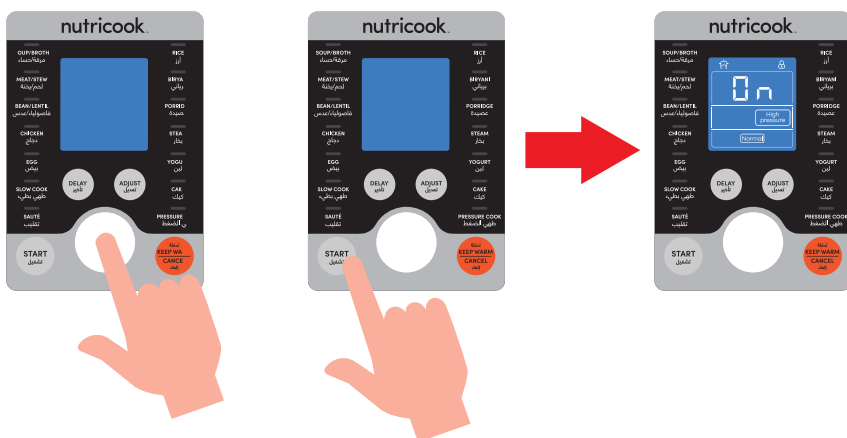
NOTE: Press **Adjust** button only twice for **Slow Cook**, **Yogurt** and **Pressure Cook** to adjust time.

Starting a function

After selecting the desired cooking function and setting the required pressure level, cooking mode and cooking time according to your recipe, you can now start cooking by **either pressing the control knob or by pressing the start button.**

Your Smart Pot will sound three audible beeps to indicate the cooking cycle has started. Display shows **On**.

NOTE: If an error is made during cooking set up, you can press the **Keep Warm/Cancel** button and start again.



More Controls

KEEP WARM/CANCEL

Press the **Keep Warm/Cancel** button to stop Smart Program at any time. Your cooker will return to Standby mode and LCD display shows **OFF**. When cooker is in standby mode, pressing this button will activate the **Keep Warm** function which will count up the time in minutes.

DELAY

Your Smart Pot has a **Delay** function to postpone cooking for up to 24 hours. **Delay** function does not apply to the **Yogurt** and **Sauté** functions. Turn the knob to select a Smart Program then press the **Delay** button to turn this setting on. Turn control knob either clockwise to increase or counter clockwise to decrease the delay time. The time you are setting is the number of hours/minutes before cooking will begin.

Initial test run.

In order to familiarize yourself with the Smart Pot and start cooking with your favorite recipe, it is highly recommended for first time users to do a test run. This optional, but recommended, test run will complete in about 15 minutes.

1. Add 3 cups (750 mL) water to inner pot.
2. Insert inner pot into cooker base.
3. Connect power cord to a power source.
Display indicates **OFF**.
4. Align (▼) on lid with (🔒▲) on cooker base.
Lower lid into track, then turn lid clockwise.
5. Turn pressure release valve to **Sealing** position.
6. Select Smart Program: **Pressure Cook**.
7. Press **Adjust** button twice and turn control knob counter clockwise to adjust cook time to **00:05** minutes.

After pressing either the knob or **Start** button, cooker displays **On** to indicate that it has begun Pre-heating.

8. Float valve rises when cooker has pressurized.

Once pressurized, Cooking begins and display changes from **On** to cook time countdown.

9. When the Smart Program completes, cooker begins **Keep Warm**.
10. Turn pressure release valve to **Venting** position.
Steam will release through top of pressure release valve.
Float valve will drop when pressure has been fully released.
11. To open, turn the lid counter-clockwise.
12. Discard water and dry inner pot.
13. Start cooking!

Smart programs.

Cooking Programs	Cooking Modes	Suggested Use	Notes
Soup/ Broth	Less	Soup without meat	Liquid remains clear due to lack of boiling motion.
	Normal	Soup with meat	If you need the food content to be fully broken down, stir and mix the soup before serving.
	More	Rich bone broth	Always use Natural Release method to release pressure when cooking soup with a high starch content.
Meat/ Stew	Less	Soft texture	Choose setting based on meat texture desired, or adjust cook time manually.
	Normal	Very soft texture	Allow meat to rest for 5-30 minutes, depending on size. It will retain cooking juices for tender, succulent meat.
	More	Fall-of-the-bone texture	When cooking meat or stew, always use Natural Release method to release pressure. Do not use Quick Release as food contents may spatter from the pressure release valve which can cause serious injury.
Bean/ Lentil	Less	Firmer texture	Choose setting based on bean/lentil texture desired, or adjust cook time manually.
	Normal	Soft texture	When cooking beans/lentils or legumes, always use Natural Release method to release pressure.
	More	Very soft texture	Ensure dry beans/lentils are completely submerged in water.
Chicken	Less	Soft texture	Choose setting based on poultry texture desired or adjust cook time manually.
	Normal	Very soft texture	Allow meat to rest for 5-30 minutes, depending on size. It will retain cooking juices for tender, succulent meat.
	More	Fall-of-the-bone texture	
Egg	Less	Soft boiled egg	Use the steam rack provided to put the eggs in the pot
	Normal	Medium boiled egg	For soft boiled eggs, we recommend using the Quick Release method for venting to retain the soft texture.
	More	Hard boiled egg	Cooking time may vary depending on the size of the eggs.

Smart programs.

Cooking Programs	Cooking Modes	Suggested Use	Notes
Rice	Less	Tender but firm to bite	When using the Rice program, you cannot manually adjust the time settings. Use Quick Release method to vent out pressure after cooking cycle is completed to avoid over cooking. It is not recommended to leave cooked rice in Keep Warm state for too long as it may affect the texture.
	Normal	Normal texture white rice	
	More	Softer texture white rice	
Biryani	Less	Rice with vegetables	Use Quick Release method for Vegetable Biryani and Natural Release method for Biryani with meat.
	Normal	Rice with chicken, lamb and any other meat	
	More	Brown rice with meat	
Porridge	Less	Oatmeal – steel cut or rolled	Adjust time as directed in recipe. Always use Natural Release method to release pressure when cooking foods that expand.
	Normal	White rice, porridge/ congee	
	More	Rice porridge/congee with a mixture of various grains	
Steam	Less	Vegetables	Use steam rack provided to elevate food above the cooking liquid. Use Quick Release method to release pressure to prevent food from overcooking.
	Normal	Fish and Seafoods	
	More	Meat	
Pressure cook	N/A	Manual programming	Using Adjust button and control knob, manually set the time and pressure according to recipe for desired results.
Cake	Less	Moist cake	Use Adjust button and control knob to set the time according to recipe for desired results.
	Normal	Denser moist cake	
	More	New York style cheesecake	

Cooking Programs	Cooking Modes	Suggested Use	Notes
Slow Cook	Less	Corresponds to Low on common slow cookers.	The Slow Cook function can operate with the lid either open or close. When the lid is closed while initiating the Slow Cook program, the pressure release valve must be in the Venting position. Optionally, use a glass lid for slow cooking.
	Normal	Corresponds to Medium on common slow cookers.	
	More	Corresponds to High on common slow cookers.	
Yogurt	Less	Lower temperature fermentation.	Milk must reach a minimum of 72°C for pasteurization to occur. Allow pasteurized milk to cool to below 43°C. 8 hours is standard for fermentation, but a longer period will result in tangier yogurt.
	Normal	Fermenting milk after culture has been added.	
	More	Pasteurizing milk.	
Sauté	N/A	For open lid sautéing, browning or simmering inside the inner pot.	For safety reasons, the maximum operation time of one Sauté cycle is 30 minutes (if you need more time, select Sauté key again). Do not use the lid on Sauté. Partially closing the lid during sautéing could cause pressure to build up in the cooker which can be hazardous. Do not leave your cooker unattended when using the Sauté function.
Note:		Working Pressure High Pressure: 10.2 – 11.6 psi (70 – 80kPa) Low Pressure: 5.8 – 7.2 psi (40 – 50kPa)	

Care & maintenance.

 **WARNING:** To avoid electric shock or damage to your cooker, always press the **Keep Warm/Cancel** button and unplug the power cord from the power supply outlet before cleaning. Make sure that all parts of your cooker have cooled down completely

 **CAUTION:** Do not immerse the power cord or your cooker in water or any other liquids.

- Do not use abrasive cleaners, steel wool, or scouring pads.
- Dry all parts thoroughly after cleaning, before using, or before storing your cooker.
- Make sure that no water enters your cooker’s housing or the control panel.
- Make sure that all parts and surfaces are completely dry before connecting your cooker to a power outlet. Wet parts can cause electric shock.

Part	Cleaning Methods			Cleaning Tip
	Dishwasher Safe	Hand Wash (submerged)	Wipe Clean (damp cloth)	
Stainless steel inner pot.				• Wash the inner pot with hot soapy water. For tough and burned food residue, soak the inner pot in hot water for a few hours for easy cleaning. • Rinse and dry completely. Ensure that the exterior surface of the pot is dry before placing in the cooker base.
Cooker base & power cord.				• Wipe the inner and outer surfaces, control panel and condensation rim with a soft, barely damp cloth. • Take extra care when cleaning near the heating element and control panel. Water can damage them. • Wipe the power cord with dry cloth.

Part	Cleaning Methods			Cleaning Tip
	Dishwasher Safe	Hand Wash (submerged)	Wipe Clean (damp cloth)	
Accessories. - Soup Spoon - Rice Paddle - Steam Rack - Measuring Cup - Condensation Collector				- These items are all top rack dishwasher safe. We recommend rinsing them and giving them a quick brush using a dish brush to remove any dried food debris before washing them in the dishwasher. - Do not use harsh chemical detergents, powders or scouring pads to clean these accessories. - Ensure to empty any water from the condensation collector before cleaning. - Ensure these accessories are dry before storing them.
Lid & parts. - Sealing Ring - Pressure Release Valve - Float Valve				- Turn the lid upside down and put it on a clean, flat, and stable surface. - Remove the sealing ring and pressure release valve by carefully pulling it away from the lid. - Wash the sealing ring and pressure release valve with hot soapy water or place on the top rack of dishwasher. Store sealing ring in a properly ventilated area to decrease residual odors of food. IMPORTANT TIP: To eliminate odors, soak the sealing ring in vinegar for 10-20 minutes and wash thoroughly after soaking. - After cleaning, store the lid upside down on the cooker base.

Troubleshooting.

Issue	Possible Cause	Solution
Difficulty closing lid.	The sealing ring is not properly installed	Check the position of the sealing ring and ensure it is properly installed in the sealing ring rack.
	The float valve is in the popped-up position.	Gently press the float valve downward using a long utensil.
Difficulty opening lid.	There is still pressure inside the cooker.	Release pressure by turning the pressure release valve in Venting position. Ensure that the float valve dropped down before opening the lid. WARNING: Contents inside the pot under pressure can cause scalding injury, do not attempt to force lid open. Always follow the Safe Lid Opening instructions in this user guide.
	The float valve is stuck in the popped-up position due to food debris or residue.	Ensure steam is completely released by quick releasing pressure, then press float valve gently using a long utensil. Open lid cautiously and thoroughly clean float valve, surrounding area, and lid before next use.
Inner pot sticks with the lid when opening.	The inner pot may create suction while cooling, causing it to stick to the lid.	Turn pressure release valve to Venting position to completely release pressure.
Steam leaks from side of lid.	There is no sealing ring in lid.	Install sealing ring properly.
	The sealing ring is damaged or not properly installed.	Replace sealing ring. Contact Customer Service to replace damaged sealing ring.
	Food debris attached to sealing ring.	Remove sealing ring and clean thoroughly.
	The lid is not properly closed.	Reposition lid and lock properly.
The float valve does not rise	There is food debris on float valve.	Clean float valve thoroughly.
	Too little liquid in the inner pot.	Add thin, water-based liquid to inner pot based on size: 6L - 350 ml 8L - 475 ml
Minor steam is leaking from the pressure release valve	The pressure release valve is not properly pointed to Sealing position.	Make sure pressure release valve is properly in Sealing position.
	The cooker is regulating excess pressure.	This is completely normal. No action required.

Issue	Possible Cause	Solution
Steam escapes from the pressure release valve while it is in Sealing position	The pressure release valve is not properly seated	Turn the pressure release valve properly to Sealing position.
	Pressure sensor control is not working	Contact Customer Service.
Clicking or light cracking sounds is produced	The power switching and expanding pressure while changing temperature can produce this sound	This is completely normal. No action required.
	Exterior bottom of the inner pot is wet.	Ensure to wipe the exterior surface of the inner pot before inserting to the heating element.

Troubleshooting.

Issue	Error code	Possible cause	Solution
LCD display flashes error codes and cooker beeps continuously	E1	Temperature sensor open circuit	 WARNING: Stop working after these errors appear. Press Keep Warm/Cancel button immediately. Contact customer service.
	E2	Temperature sensor short circuit	
	E3	Pressure switch open	
	E4	Pressure switch burning/leakage	
	E7	High pressure switch open	
	E8	High pressure switch to burn/leak	
	burn	Over temperature protection	Turn the cooker off, release pressure according to recipe and inspect the bottom of the inner pot.
	Lid	The lid is not in correct position while using the selected program.	Reposition the lid and ensure it is properly locked for all pressure cooking programs. NOTE: Do not lock the lid when using the SAUTÉ function.

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