



**Programmable Electric Pressure Cooker
User Manual
Model: GP80 Plus**



Customer Service: 1-844-801-8880



IMPORTANT: DO NOT use this pressure cooker until you have read this entire manual. Please keep it for future reference.

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Pictures in manual are for reference only. Please refer to actual product.

IMPORTANT SAFEGUARDS

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

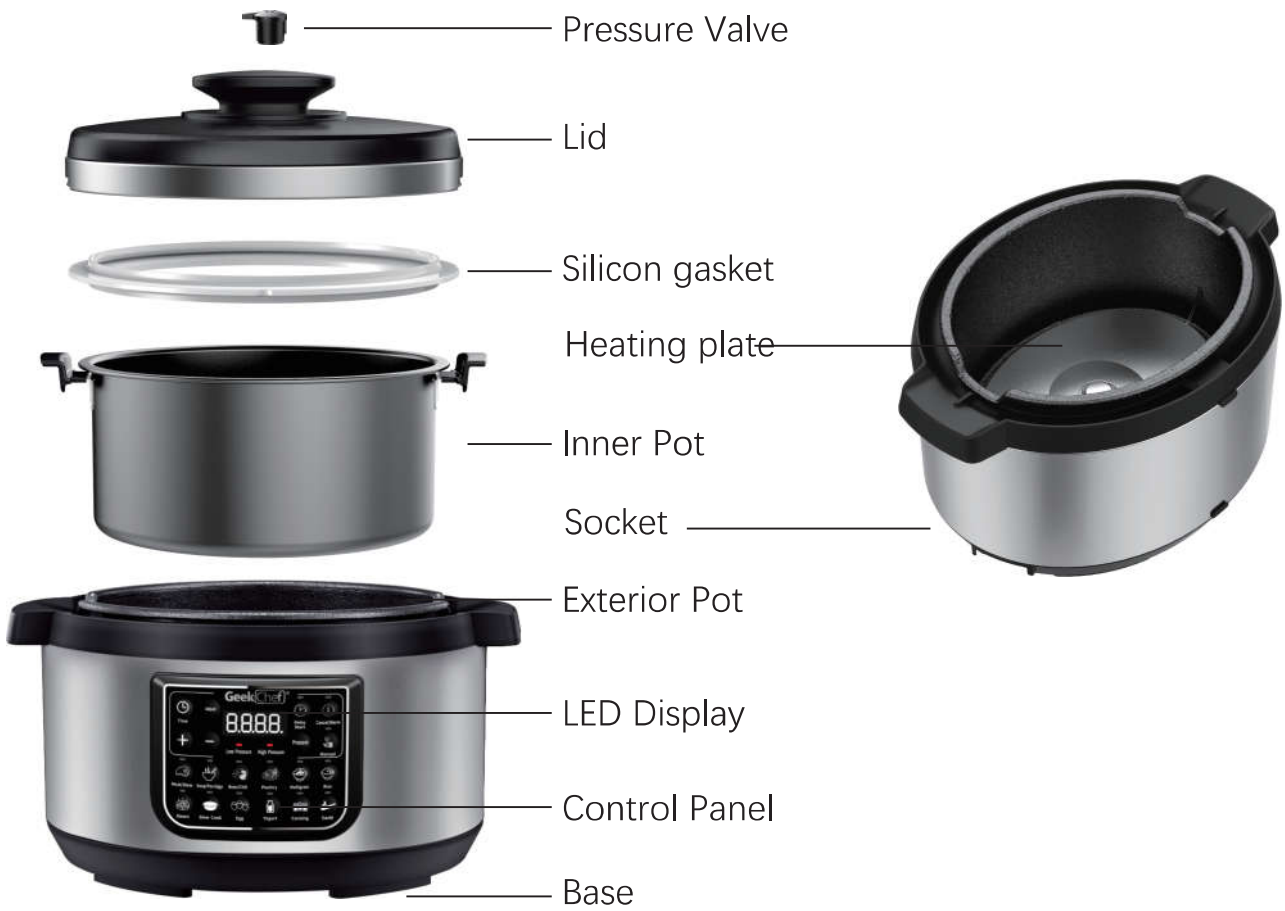
1. Read all instructions.
2. DO NOT touch hot surfaces of pressure cooker. Use side handles for carrying.
3. DO NOT place the pressure cooker on or near a hot gas or electric burner, or in a heated oven.
4. Intended for countertop use only. DO NOT operate this appliance on an unstable surface.
5. DO NOT use pressure cooker for anything other than intended use.
6. Never deep fry or pressure fry in the cooker with oil.
7. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
8. DO NOT use cooker in electrical systems other than 110-120V~/60Hz for North America.
9. DO NOT operate cooker with damaged cord or plug, or after the cooker malfunctions or has been damaged in any manner.
10. DO NOT open the cooker until the cooker has cooled and all internal pressure has been released. If the float valve is still up or the lid is difficult to turn, it is an indication that the cooker is still pressurized - DO NOT force it open.
11. For all pressure cooking programs, the total amount of pre-cooked food and liquid in the inner pot should not pass the 4/5 line. When cooking food that expands during cooking such as rice, beans or vegetables, the inner pot should not pass the 16CUP line. Over filling may risk clogging the steam release and developing excess pressure. This may also cause leakage, personal injuries, or damage to the cooker. These fill level warnings do not apply to non-pressure cooking programs.
12. Make sure the pressure valve handle is in the Sealed position for all the pressure cooking programs.
13. This appliance should not be used by or near children or by individuals with disabilities or limited knowledge in using pressure cookers.
14. DO NOT immerse the cooker base in water. To protect against electrical shock, do not immerse the cord, power plug, or cooker in any liquid.
15. Always attach plug to the cooker first, then plug cord into the wall outlet. To disconnect, turn controls OFF, then remove plug from the wall outlet. Unplug from power outlet when not in use and before cleaning. Allow the cooker to cool before putting on or taking off parts, and before cleaning.

IMPORTANT SAFEGUARDS

16. For Household use only. Not intended for outdoor use.
17. Extreme caution must be used when moving a pressure cooker containing hot liquids.
18. This appliance cooks under pressure. Improper use may result in scalding injuries. Make certain the lid is properly closed before operating. Caution: To reduce the risk of electric shock, cook only in removable containers (inner pot).
19. Use of accessories and parts that are not recommended or supplied by the manufacturer may cause the cooker to malfunction or serious hazardous situations including personal injury. Cook only in GeekChef stainless steel or ceramic non-stick inner pots for best results. Other brands may not have the correct curvature to match the heating element.
20. 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, sputter, and clog the steam release. These foods should not be cooked under pressure cooking settings unless as directed in GeekChef cooker recipes.
21. Always check the pressure valve, float valve and anti-block shield for clogging before use.
22. If this appliance begins to malfunction during use, immediately unplug the cord. DO NOT use or attempt to repair a malfunctioning appliance!
23. CAUTION HOT SURFACES. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.

**SAVE THESE INSTRUCTIONS!
FOR HOUSEHOLD USE ONLY.**

PARTS AND ACCESSORIES



Soup Spoon



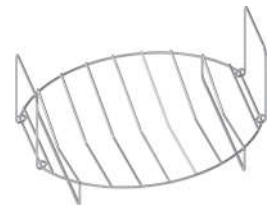
Rice Paddle



Measuring Cup



Power Cord



Steam Rack

CONTROL AND FEATURES

CONTROL PANEL

The "Time" button allows adjustments to be made to the cooking time.

The "Delay Start" button sets the delayed time before a cooking program starts

The "Cancel/Warm" button switches automatic keep warm function ON and OFF after a cooking program finishes. When keep warm function is ON, the LED light on top the "Warm/Cancel" button will also light up.

Press the "Cancel/Warm" button to end the cooking process at any time or to return the cooker to standby mode displaying ----

The Time button adjusts the cooking time. Use + / - buttons to adjust cooking time or cooking temperature.



The "Pressure level" button toggles pressure setting between high and low for pressure cooking programs.

Cooking program button

PROGRAM SETTING

Function Buttons	Default Time	Taste			Cooking Time Range	Time Adjust Increment	Temperature Adjust Range	Temperature Range		Pressure	
		Low	Normal	High				C°	F°	kPa	PSI
Meat/Stew	35 mins	15 mins	35 mins	45 mins	0~240 mins	1 min	N/A	109	228	50	7.2
Soup/Porridge	30 mins	20 mins	30 mins	40 mins	0~240 mins	1 min	N/A	109	228	50	7.2
Bean/Chili	15 mins	25 mins	30 mins	40 mins	0~240 mins	1 min	N/A	109	228	50	7.2
Poultry	15 mins	5 mins	15 mins	30 mins	0~240 mins	1 min	N/A	109	228	50	7.2
Multigrain	40 mins	20 mins	40 mins	60 mins	0~240 mins	1 min	N/A	109	228	50	7.2
Rice	10 mins	8 mins	12 mins	25 mins	0~240 mins	1 min	N/A	109	228	50	7.2
Steam	10 mins	3 mins	10 mins	15 mins	0~240 mins	1 min	N/A	109	228	50	7.2
Slow Cook	6 hrs	2:00H	4: 00H	12: 00H	0:30~20 Hrs	30 mins	N/A	70~93	174~199	<30	<4.3
Egg	4 mins	1 mins	4 mins	5 mins	0~240 mins	1 min	N/A	109	228	50	7.2
Yogurt	8 hrs	24:00H	8: 00H	boil	0:30-99:30hrs	30 mins	N/A	40	104	N/A	
Canning	45 mins	10 mins	45 mins	2:00H	0~240 mins	5 mins	N/A	116	241	82.7	12
Sauté	20 mins	30 mins	30 mins	30 mins	0~240 mins	1 min	250°F~390°F Default temp:355°F	120~200	250~390	N/A	
Delay Start	N/A	N/A	30mins	30mins	N/A	30 mins	N/A	N/A		N/A	

SPECIFICATIONS

Model	Power Supply	Rated Power	Capacity of Inner Pot	Working Pressure
GP80Plus	120V~60Hz	1300W	8 Qt	0~80kPa

GENERAL OPERATING INSTRUCTIONS

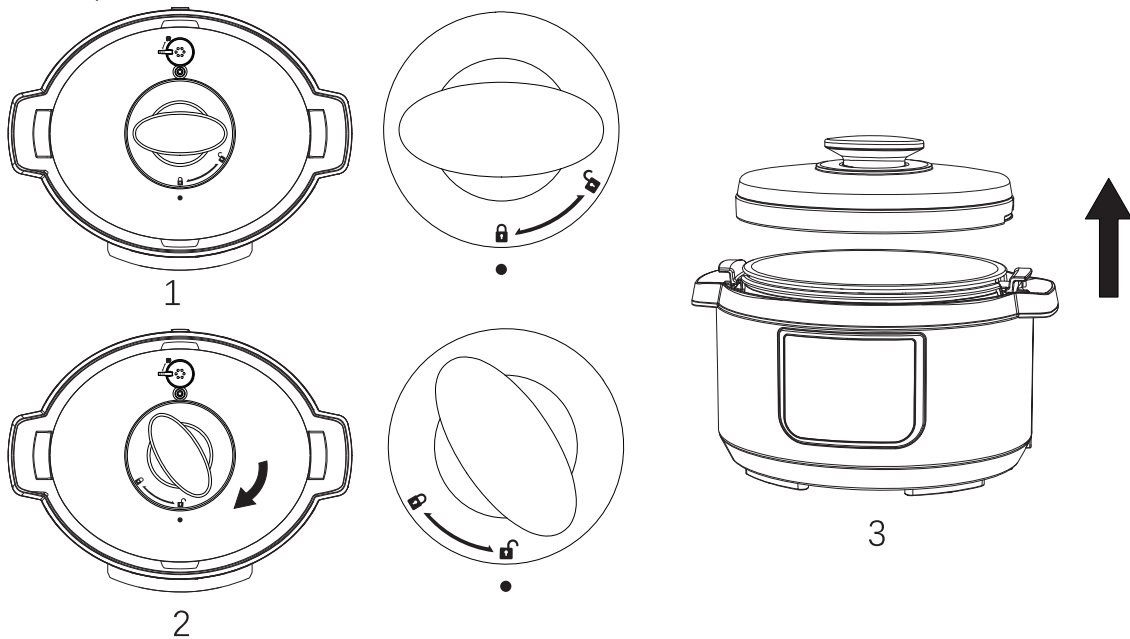
BEFORE THE FIRST USE

Please pay attention to this manual and take precautions to avoid any injury or property damage.

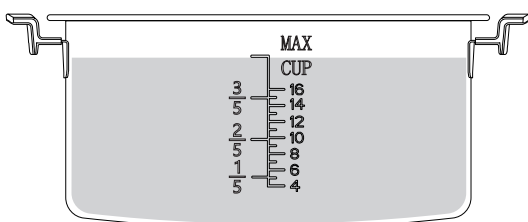
Please wash the inner pot, lid, and silicon gasket with soap, rinse with clean water and dry thoroughly before using.

GETTING STARTED

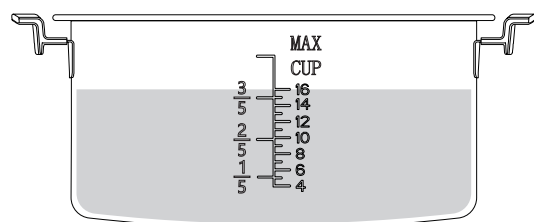
1. To open lid, grip lid lock handle and turn clockwise, as indicated on handle, and lift upward.



2. Remove the inner pot and place cooking ingredients inside. Monitor the level of the water and ingredients per cooking instructions to ensure they do not exceed the MAX LINE “4/5” marking on the inner pot (see picture 4). Rice, beans, or other ingredients that will expand during cooking should not be filled beyond the “16 CUP” marking (see picture 5).



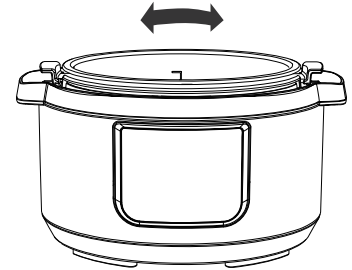
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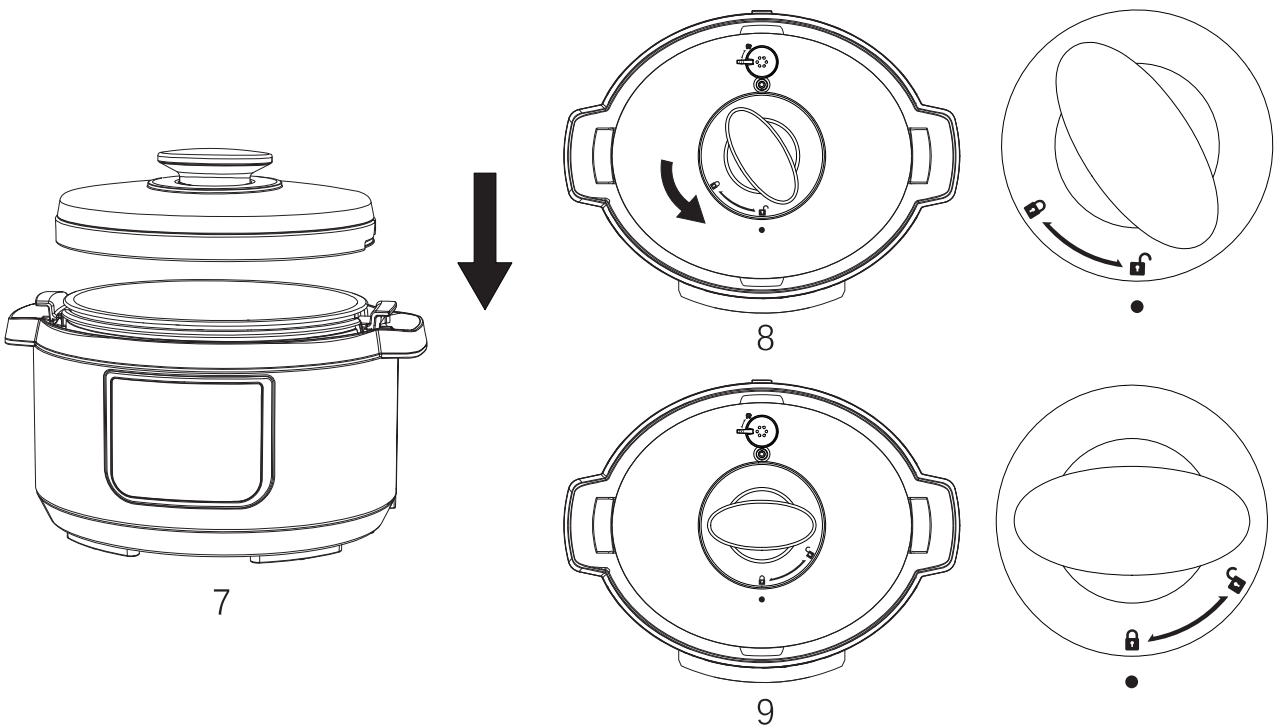
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3. Clean and towel dry the external surface of the inner pot, place inner Pot inside the cooker, rotating it slightly to ensure proper contact with the heating element. Make sure there is no material between the inner pot and the exterior pot before you insert it into the cooker (see picture 6).



6

4. To close lid, place lid on pressure cooker, turn handle counter-clockwise to CLOSE position as indicated on handle, until lid locks in place (see pictures 7 to 9).



⚠ CAUTION

1. Make sure lid is closed and properly aligned before using. If the lid is not closed properly, the cooker will not work. There will be warming alerts and the display will flash.
2. Do not put the lid on for Sauté program. There will be warming alerts and the display will flash.

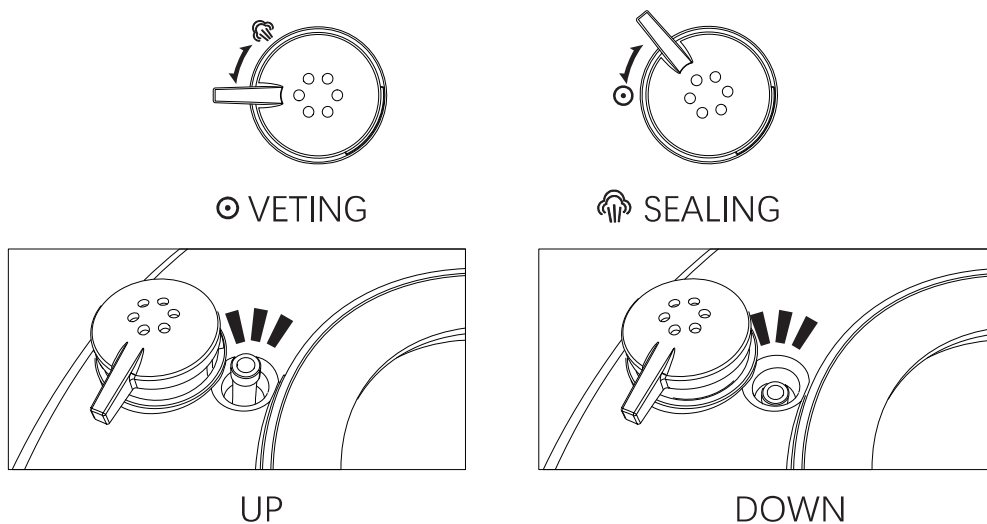
SAFE LID OPENING

Make sure the pressure cooking program has finished or press “Cancel/Warm” button to turn off the program.

Release the pressure in one of the following ways:

1. Quick Release:

Turn the Pressure Valve handle to the “Venting”  position to let out steam until the float valve drops down.



CAUTION

Please keep hands and face away from the hole on the top of the Pressure Valve when using Quick Release. The escaping steam is very hot and can cause burns.

During pressure releasing process, protect your skin by avoiding any contact with escaping steam or the stainless steel portion of the Lid. Press down gently on Lid and turn clockwise until Lid meets resistance. Lift carefully and place aside. Avoid personal injury resulting from hot unit surfaces and dripping liquids.

For food in large liquid volume or starch content (e.g. porridge, congee), use Natural Release instead as thick liquid may splatter out.

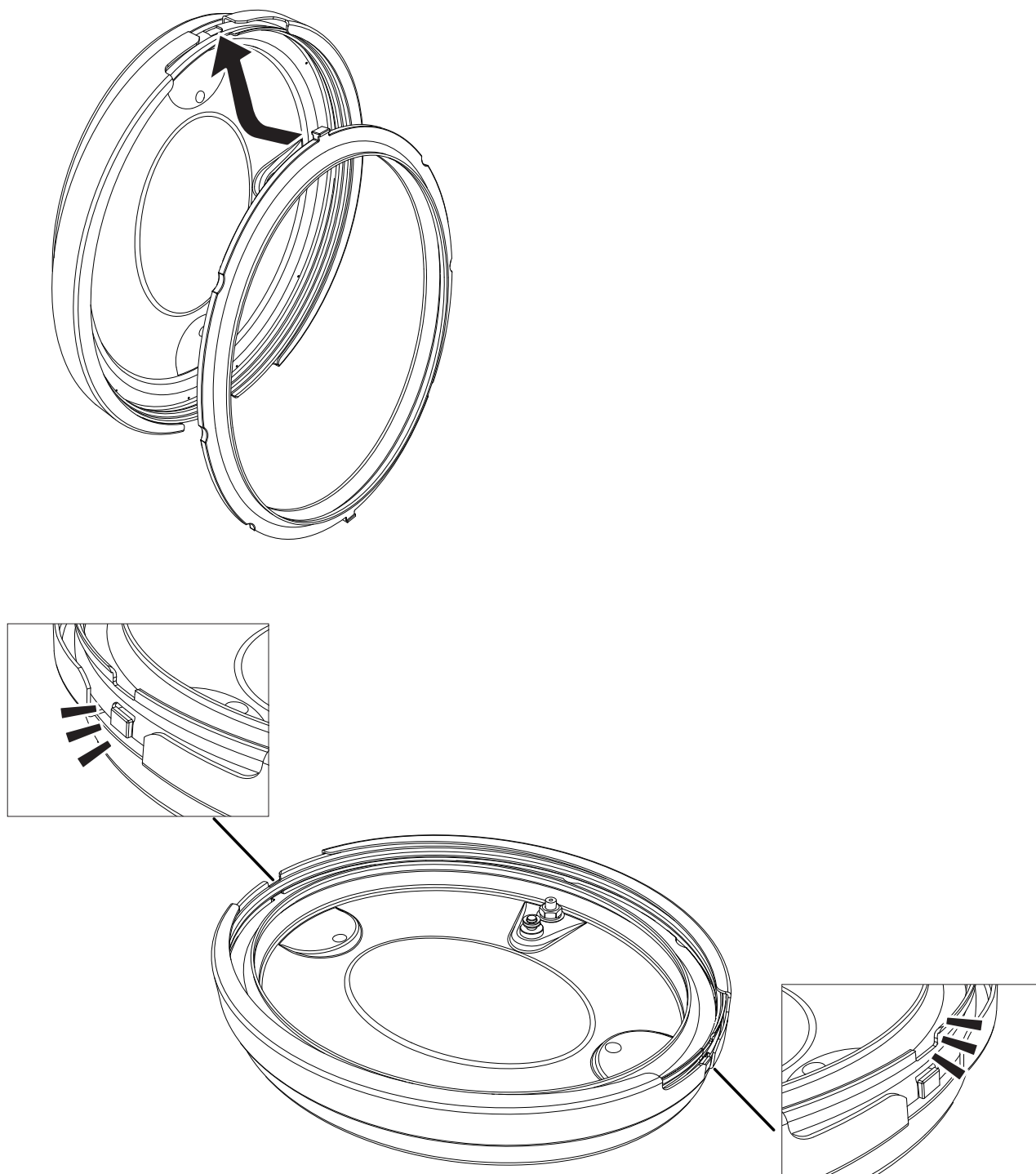
2. Natural Release:

Allow the cooker to cool down naturally until the float valve drops down. This may take up to 15 to 40 minutes, or even more, depending on the amount of food in the cooker. Place a wet towel on the lid to speed up cooling. After cooking is finished, turn OFF Keep Warm mode if it is turned ON.

CAUTION






DO NOT open the lid until pressure inside the pot is completely released. As a safety mechanism, until the float valve drops down, the lid is locked and cannot be opened.






HOW TO ASSEMBLE THE SILICON GASKET











Make sure both side of the silicon gasket are installed.


HOW TO USE

Programs	Instructions
 Delay Start	<ol style="list-style-type: none"> 1. Press "Delay Start" button to start delayed cooking, use "+" or "-" buttons to set Delay Start the delayed hours. The green LED light behind "Preset Time" button will light up. 2. Select the desired cooking function (all functions except "Sauté", "Yogurt" and "Keep Warm"). 3. Cooking starts automatically in 5 seconds after the last button is pressed.
 Cancel/Warm	<p>Press "Cancel/Warm" button will cancel the current cooking mode and take the cooker to standby mode.</p> <p>When the cooker is in standby mode, pressing this button activates the keep-warm program. "Keep Warm" will cycle for 8 hours. After the 8-hour "Keep Warm" cycle finishes, the cooker will automatically go to standby mode.</p> <p> Note</p> <p>Any function can be stopped immediately by selecting the "Cancel/Warm" button.</p>
 Time	<p>Press "Time" button to set cooking time temperature for Sauté, the LED display will flash when mode is set.</p> <p> Note</p> <p>The temperature can only be adjusted using the "Sauté" function. All other functions only allow the cooking time to be adjusted.</p>
Adjust	<p>To adjust the "L" Low- "n" Normal- "H" High time range for pressure cooking functions.</p>
+/-	<p>To increase or decrease cooking time. Pressing and holding the button will change the time faster.</p>

Programs	Instructions
<p>Pressure Level</p>	<p>Press "Pressure Level " button to choose the Low pressure or High pressure.</p> <p> Note</p> <p>This option is not available with the following functions: Sauté, Yogurt, Slow cook, Canning.</p>
<p> Manual</p>	<p>Press "Manual" button for DIY mode. Allows you to set Time and Pressure level. The Manual function will remember your most recent setting for a more personalized cooking experience.</p>
<p> Meat/Stew</p>	<p>The "Meat/Stew" button is for cooking pork, lamb and beef.</p> <ol style="list-style-type: none"> 1. Press "Meat/Stew" button. 2. Press "Time" button to set cooking time, then change cooking duration by pressing "+" or "-" button. 3. Cooking starts automatically in 5 seconds after the last button is pressed.
<p> Steam</p>	<p>The "Steam" mode is to steam vegetables, seafood or reheating. Add 3 cups of water into the inner pot using the plastic measuring cup provided, and use the stainless steel rack provided to elevate the food above the water.</p> <ol style="list-style-type: none"> 1. Press "Steam" button. 2. Press "Time" button to set cooking time, then change steaming duration by pressing "+" or "-" button. 3. Cooking starts automatically in 5 seconds after the last button is pressed. <p> Note</p> <p>When steaming vegetables and seafood, please note that using the "Natural Release" method for releasing the steam will likely overcook the food. You will need to release the steam as soon as the cooking time has expired using the "Quick Release" method.</p>




Programs	Instructions
 <p data-bbox="188 392 327 481">Soup/ Porridge</p>	<p data-bbox="438 241 1356 280">The "Soup/Porridge" mode is to make soup and porridge.</p> <ol data-bbox="406 286 1452 504" style="list-style-type: none"> <li data-bbox="406 286 917 324">1. Press "Soup/Porridge" button. <li data-bbox="406 331 1420 414">2. Press "Time" button to set cooking time, then change cooking duration by pressing "+" or "-" button. <li data-bbox="406 421 1452 504">3. Cooking starts automatically in 5 seconds after the last button is pressed. <div data-bbox="430 510 1417 761" style="border: 1px solid black; padding: 5px;"> <p data-bbox="438 515 598 555"> Note</p> <p data-bbox="438 571 1332 705">To avoid splattering through the steam release valve, do NOT use the "Quick Release" method. Please use let the steam release naturally.</p> </div>
 <p data-bbox="191 1008 359 1048">Slow Cook</p>	<ol data-bbox="406 806 1452 1142" style="list-style-type: none"> <li data-bbox="406 806 1452 929">1. The "Slow Cook" mode allows you to use your cooker as a slow cooker. The Pressure Valve handle should be at the "Venting" positions. <li data-bbox="406 936 853 974">2. Press "Slow Cook" button. <li data-bbox="406 981 1420 1064">3. Press "Time" button to set cooking time, then change cooking duration by pressing "+" or "-" button. <li data-bbox="406 1070 1452 1142">4. Cooking starts automatically in 5 seconds after the last button is pressed.
 <p data-bbox="191 1310 359 1350">Bean/Chili</p>	<p data-bbox="438 1182 1380 1310">The "Bean/Chili" mode is specifically for cooking beans and making Chili. If you want the beans well cooked, please use the "Time" button to add cooking time.</p> <ol data-bbox="406 1317 1388 1534" style="list-style-type: none"> <li data-bbox="406 1317 845 1355">1. Press "Bean/Chili" button. <li data-bbox="406 1361 1388 1444">2. Press "Time/Temp" button to set cooking time, then change cooking duration by pressing "+" or "-" button. <li data-bbox="406 1451 1300 1534">3. Cooking starts automatically in 5 seconds after the last button is pressed.
 <p data-bbox="183 1747 295 1787">Poultry</p>	<p data-bbox="430 1585 1380 1758">The "Poultry" mode is programmed to make poultry dishes. Poultry meat is generally easier to cook than pork, lamb and beef. Hence the poultry cooking time is adjusted within 15 minute increments when using the "Poultry" function.</p> <ol data-bbox="399 1765 1444 1971" style="list-style-type: none"> <li data-bbox="399 1765 790 1803">1. Press "Poultry" button. <li data-bbox="399 1809 1380 1892">2. Press "Time/Temp" button to set cooking time, then change cooking duration by pressing "+" or "-" button. <li data-bbox="399 1899 1444 1971">3. Cooking starts automatically in 5 seconds after the last button is pressed.

Programs	Instructions
 <p data-bbox="177 481 339 517">Multigrain</p>	<p data-bbox="421 257 1445 600">The "Multigrain" mode is a program to cook mixed grains or wild rice, hard brown rice, mung beans. etc there are three "adjust" options for multigrain rice cooking. The "normal" setting has 40 minutes of pressure of pressure cooking time. The "Low" setting has 20 minutes of pressure cooking time. The "High" setting has 45 minutes of warm water soaking time and 60 minutes of pressure cooking time. The "High" setting is suitable for harder grains such as dry split corn.</p>
 <p data-bbox="204 981 272 1016">Rice</p>	<p data-bbox="427 775 1465 943">The "Rice" mode is a program for cooking regular rice. Depending on the amount of rice and water, or your preference, use the "Time" button to set cooking time. If time is not set, it will cook automatically according to the preprogrammed settings.</p> <ol data-bbox="392 949 1437 1160" style="list-style-type: none"> <li data-bbox="392 949 738 985">1. Press "Rice" button. <li data-bbox="392 992 1406 1072">2. Press "Time" button to set cooking time, then change cooking duration by pressing "+" or "-" button. <li data-bbox="392 1079 1437 1160">3. Cooking starts automatically in 5 seconds after the last button is pressed.
 <p data-bbox="193 1666 301 1702">Yogurt</p>	<p data-bbox="424 1317 1425 1352">The "Yogurt" mode is used to make yogurt and pasteurize milk.</p> <ol data-bbox="389 1359 1437 2011" style="list-style-type: none"> <li data-bbox="389 1359 1433 1570">A. Press "Yogurt" button to enter Yogurt function, cooking time will appear on the LED display. Press "Time/Temp" button to set cooking time, then change cooking duration by pressing "+" or "-" button. When the process is completed, display appears "yogt". <li data-bbox="389 1576 1366 1704">B. Press "adjust" button to enter pasteurize milk function. The display appear "boil", and the temperature is 180F/83C. When the process is completed, display appears "yogt". If you want to make yogurt, please let it cool to below 115F/46C and refer to below point C. <li data-bbox="389 1800 1422 2011">C. If you use a container or bottles to make yogurt, add an adequate amount of yogurt starter or fresh yogurt to container or bottle. Then place them into inner pot with water. Press "Yogurt" button the LED display will appear "yogt" when the process is completed.

Programs	Instructions
 <p data-bbox="188 772 322 810">Canning</p>	<p data-bbox="438 241 1423 365">The "Canning" mode is for sterilization of utensils and canning of acidic fruits and vegetables, minimize the possibility of spoilage and contamination.</p> <ol data-bbox="403 376 1452 586" style="list-style-type: none"> 1. Press "Canning" button. 2. Press "Time" button to set cooking time, then change canning duration by pressing "+" or "-" button. 3. Canning starts automatically in 5 seconds after the last button is pressed. <div data-bbox="403 638 1417 1433" style="border: 1px solid black; padding: 10px; margin-top: 10px;"> <p data-bbox="411 645 571 683">Note</p> <p data-bbox="438 712 1380 840">For more info, please visit the National Center for Home Food Preservation website: http://nchfp.uga.edu/ Safe Canning Tips</p> <ul data-bbox="422 846 1412 1406" style="list-style-type: none"> • Do not use over-ripe fruit. Bad quality degrades with storage. • Do not add more low-acid ingredients (onions, celery, peppers, garlic) than specified in the recipe. This may result in an unsafe product. • Do add acid (lemon juice, vinegar or citric acid) especially to tomato products when directed in the recipe. If necessary, you can balance the tart taste by adding sugar. • Do not over-season with spices. Spices tend to be high in bacteria making canned goods unsafe. • Do not add butter or fat. Fats do not store well and may increase the rate of spoilage. • Thickeners – never use flour, starch, pasta, rice or barley. Use only USDA recommended Clear Jel. </div>

Note

Altitude and Pressure Canning
The temperature at which water will boil can vary depending upon your location in regards to sea level. The GeekChef ® pressure cooker will operate properly up to a maximum altitude of 2,000 ft. above sea level. Do not use this unit for pressure canning above an altitude of 2,000 ft.

Programs	Instructions
 <p data-bbox="209 412 272 450">Egg</p>	<p data-bbox="403 255 1366 338">The "Egg" mode is a program to cook eggs. Press "Adjust" to choose "L-n-H" time range.</p> <p data-bbox="403 342 1366 425">"Time" can be used to change the cooking time via "+" or "-" buttons.</p> <ol data-bbox="403 430 1422 562" style="list-style-type: none"> <li data-bbox="403 430 746 472">1. Press "Egg" button. <li data-bbox="403 477 1422 562">2. Press "Time" button to set cooking time, then change cooking duration by pressing "+" or "-" button.
 <p data-bbox="193 1173 288 1211">Sauté</p>	<ol data-bbox="403 797 1422 1227" style="list-style-type: none"> <li data-bbox="403 797 1398 929">1. The "Sauté" mode is used for open lid sautéing, browning or simmering inside the inner pot. Keep the lid open to avoid pressure from building up inside the cooker. <li data-bbox="403 934 775 976">2. Press "Sauté" button. <li data-bbox="403 981 1366 1064">3. "Time/Temp" can be used to change the cooking time and temperature via "+" or "-" button. <li data-bbox="403 1068 1422 1151">4. Cooking starts automatically in 5 seconds after the last button is pressed. <li data-bbox="403 1155 1422 1227">5. When the process is completed, the cooker goes into standby mode. <div data-bbox="395 1290 1410 1420" style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p data-bbox="403 1294 564 1337"> Note</p> <p data-bbox="432 1361 1031 1404">Do not put the lid on for Sauté mode.</p> </div>



Note

The built-in cooking time is suitable for general purpose food. Please use the cooking time table in the recipe book to determine the appropriate cooking time based on the specific food, the quantity of food and your texture preference. You may override pre-programmed time by selecting the “Time/Temp” button. The pressure will be adjusted automatically.

Depend on the food content, the quantity and its temperature (frozen or not), the preheat cycle can range between 10 to 40 minutes. As the pressure increases inside the cooker, it is perfectly normal for traces of steam to escape from the float valve until the float valve pops up. During this pressurized state, you should not see any steam gushing out anywhere from the lid. However, from time to time you may see a small smoke effect coming from the pressure valve and occasionally a little sputtering. This is perfectly normal. During the cooking operation, the cooker makes low clicking sounds. This comes from normal operation in switching the heating element on and off.

To serve the food, press “Warm/Cancel” to stop the keep warm cycle and open the lid according to the “Safe Lid Opening” instructions. When opening the lid, the inner pot may appear to be stuck on the lid. This is caused by contraction of air due to cooling. Please turn the pressure valve handle to “Venting” to let in air to release the vacuum.

SAFETY AND COOKING TIPS

Extreme caution should be taken when moving the pressure valve handle to Venting position. Keep hands and face away from the pressure valve openings. Failure to comply may result in burning or serious injury.

- Do not open the lid until pressure inside the cooker is completely released. As a safety feature, until the float valve drops down the lid is locked and cannot be opened. DO NOT force lid open.
- When opening the lid, the inner pot may adhere to the lid. This is caused by vacuum due to cooling. To release the vacuum, move the pressure valve handle to the Venting position.
- If the float valve is stuck, move the pressure valve to the Venting position. After all the steam is released, push the float valve down with a pen or long stick.
- Always add at least 1 cup / 250 ml of water or other liquids so enough steam can be generated to cook under pressure. These include cooking sauces, wine, beer, stocks, juices of fruits and vegetables. Oils and oil-based sauces do not have enough water content and will not account for the required liquid volume.
- Time to pressurize and cooking time will vary according to the temperature and quantity of the ingredients. Food that is cold or frozen will take longer to cook than food that is at room temperature.
- When using the Preset Time (Delay Start) program, allow sufficient cooling time before serving.
- The Preset Time (Delay Start) program is not recommended for porridge, oatmeal or other foamy and thick liquids. Cooking progresses should be monitored when cooking these foods.

CARE AND CLEANING

Regular care or maintenance is essential in ensuring that GeekChef pressure cooker is safe for use. The GeekChef pressure cooker must be cleaned thoroughly after each use in order to avoid staining caused by a build-up of food or cooking residue.



WARNING

Unplug your GeekChef pressure cooker and let it cool to room temperature before cleaning.

DO NOT POUR COLD WATER INTO A HOT GeekChef pressure cooker.



CAUTION

Always remove the Pressure Valve and clean the opening with pin to remove any blockage that might have occurred during the cooking process. This must be done after each use.

Do not try to repair pressure valve yourself. Contact customer service for qualified repair information.

- Both the inner pot and lid are dishwasher safe.
- Remove the inner pot and lid and wash with detergent. Rinse with clear water and wipe dry with a soft cloth.
- Wipe the inner cooker base rim and wipe dry with cloth to prevent rusting of the exterior cooker rim.
- Remove anti-block shield from the underside of the lid.
Wash with warm, soapy water, rinse with clear water and wipe dry with a soft cloth.
- When cleaning, the Silicon Gasket must be removed and washed separately with warm, soapy water, rinse with clear water and wipe dry with a soft cloth.
- The Silicon Gasket must always be properly positioned on the Lid.
- Clean the outer body with a damp soft cloth or sponge.
- Never use harsh chemical detergents, scouring pads or powders on any of the parts or components.
- Periodically check that the pressure valve and float valve are in good working order and free of debris.
- Never immerse the outer housing and power cord in water or any other liquid.

TROUBLE SHOOTING

PROBLEM	PROBABLE CAUSE	SOLUTION
Difficulty with closing the lid	Silicon gasket is not properly installed	Position the silicon gasket well. (See page 8.)
	Float valve in the popped-up position	Slightly press the float valve downward.
Difficulty with opening the lid	Pressure exists inside the cooker	Position the steam release valve to the venting position to reduce the internal pressure. Open the lid after the pressure is completely released.
	Float valve stuck at the popped-up position	Press the float valve lightly with a pen or long utensil.
Steam leaks from the rim of the lid	No silicon gasket (sealing ring)	Install the silicon gasket
	Food debris attached to the silicon gasket	Clean the silicon gasket
	Silicon gasket damaged	Replace the silicon gasket
	Lid not closed properly	Open then close the lid again
Steam leaks from the float valve	Food debris on the float valve silicone seal	Clean the float valve silicone seal
	Float valve silicone ring worn-out	Replace the float valve silicone ring
Float valve unable to rise	Too little food or water in inner pot	Add water according to the recipe
	Float valve obstructed by the lid locking pin	Close the lid completely, see "GENERAL OPERATION INSTRUCTIONS" section

TROUBLE SHOOTING

PROBLEM	PROBABLE CAUSE	SOLUTION
Steam comes out from the pressure valve non-stop	Pressure valve not in sealing position	Turn the pressure valve handle to the sealing position
	Pressure control fails	Contact customer service
Rice is half cooked or too hard	Too little water	Adjust dry rice and water ratio according to recipe
	Lid opened too early	After cooking cycle completes, leave the lid on for 5 more minutes
Rice is too soft	Too much water	Adjust dry rice and water ratio according to recipe
Display remains blank after connecting the power cord	Bad power connection or no power	Inspect the power cord to ensure a good connection, check if the power outlet is active
	Cooker's electrical fuse has blew	Contact customer service
Occasional ticking or light cracking sound	The sound of power switching and expanding pressure board when changing temperature	This is normal
	Bottom of the inner pot is wet	Wipe bottom of the inner pot dry before cooking
Displays "E03" error code	Food burned on the bottom of inner pot	Clean the sticky or burned food off the inner pot
	Overheating, power board is malfunctioning	Contact customer service
Displays "E01", "E02" or "E04" error code	The cooker is malfunctioning	Contact customer service

If the problem cannot be corrected,
contact Customer Service: 1-844-801-8880

LIMITED WARRANTY

MANUFACTURER WARRANTY

This GeekChef pressure cooker is guaranteed to be free from defects in material and workmanship for a period of 1 year from the date of purchase by the first user, given that the unit is used in accordance with the use and care instructions supplied and for household use only.

EXCLUSIONS

Moving parts such as inner pot, gaskets, steam rack, measuring cup, rice paddle, soup spoon, internal component parts, etc. which are subject to normal wear and tear are excluded from the warranty. Also excluded are all defects resulting from accident, damaged suffered in transit, misuse or negligence (including overheating and boiling dry), normal wear and tear such as scratches, dulling of the polish staining, etc., and repairs or manipulations carried out by unauthorized or non-qualified personnel.

PROCEDURE FOR WARRANTY REPAIRS OR REPLACEMENT:

If repairs become necessary during the warranty period, please return the unit 1275 BLOOMFIELD AVE, FAIRFIELD, NJ 07004, along with the proof of purchase. After inspection to confirm that the claim satisfies the warranty conditions, the defective piece will, at the discretion of the manufacturer, be repaired or replaced free of charge. For spare parts or assistance not requiring the return of the product itself, please contact our Customer Service Department at 1-844-801-8880 between the hours of 8:30am to 5:00pm EST.

GARANTÍA

El distribuidor de la olla a presión **GeekChef**® en los EE.UU. y Canadá garantiza que todos los productos adquiridos en los EE.UU. y Canadá estarán libres de defectos de materiales y mano de obra por un año a partir de la fecha de compra.

Si ocurre un problema durante este periodo:

1. Por favor consulte la sección "RESOLUCIÓN DE PROBLEMAS" en el Manual de instrucciones de operación.
2. Si el problema persiste, por favor contacte al distribuidor a quien compró la olla a presión. De ser necesario, se darán instrucciones pertinentes para el remplazo o la reparación de la unidad.
3. Por favor presente la factura original para cualquier reparación o remplazo cubierto por la garantía.
4. Todos los costos de remoción, instalación y transporte de una olla a presión defectuosa o sus partes se cobrarán a los clientes.

Qué no se cubre:

Esta garantía no aplica a daños causados por el mal uso, mala instalación, maltrato, negligencia, envío, causas de fuerza mayor o cualquier otra circunstancia más allá del control del distribuidor. No se cubren los daños causados por cualquier reparación realizada sin supervisión del servicio autorizado **GeekChef**®.

WARRANTY CARD

(Return copy)

To validate your one-year warranty on your **GeekChef**® Pressure Cooker, please fill out and return this card to the distributor in your area.

Pour valider votre garantie d'un an **GeekChef**® Pressure Cooker, veuillez remplir et retourner cette carte au distributeur dans votre région.

Model No./Modèle: _____ Serial No./Numéro de Série: _____

Name/Nom: _____ Tel./Numéro de Téléphone: _____

Address/Adresse: _____

City/Ville: _____ Province-State/Prov-États: _____ Country/Pays: _____

Postal-Zip Code/Code postal-Zip Code: _____ Date of Purchase/Date D'achat: _____

Name of dealer where you bought the product/Le Nom Marchand: _____

Comments/Critiques: _____



HOME EASY LTD.

1275 Bloomfield Ave., Fairfield, NJ 07004

Customer Service: 1-844-801-8880

E-mail: info@home-easy.net

www.geekcooker.com

www.geekappliances.com

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