

Table of Contents:

Product Introduction.....	3
Important Safeguards.....	4-5
Product Structure & Features.....	6
Before First Use.....	7
Pressure Cooker Settings.....	8-9
How To Use Your Pressure Cooker.....	10-15
Cleaning.....	16
Troubleshooting.....	17-18
Warranty.....	19

PRODUCT INTRODUCTION

GoWISE USA® GW22620 is a new model of programmable pressure cooker. It is an 8-in-1 multifunction cooker: pressure cooker, rice cooker, yogurt maker, food warmer, steamer, sauté, slow cooker, and egg maker. It has 12 cooking options with preset times that make cooking easy for you. They are “Rice”, “Multigrain”, “Porridge”, “Steam”, “Soup”, “Meat/Stew”, “Bean/Chili”, “Sauté”, “Poultry”, “Yogurt”, “Slow Cook”, “Egg Maker” and a manual time setter, “Pressure Time +” and “Pressure Time -” for those who want to do it themselves. This pressure cooker allows the user to choose between low and high pressure as well as temperature settings for the slow cook function. It also features a delay timer for people who want their food to be cooked and ready by a certain time and a pressure reading display to show how much pressure is being used for the duration of the cooking time. It comes with a stainless steel steam rack, egg rack, rice scooper, and measuring cup.

SPECIFICATIONS

MODEL	POWER SUPPLY	RATED POWER	VOLUME	CALIBER OF INNER POT (H x inner rim x Outer rim)	WEIGHT	DIMENSION (L x W x H)
GW22620	120V, 60Hz	1000W	6 QT	6.5"x8.8"x9.5"	16 LBS	9.5"x 11.5"x13"
ACCESSORIES	Rice Paddle, Measuring Cup, Condensation Water Collector, and User Manual					

IMPORTANT SAFEGUARDS

1. READ THE MANUAL.
2. This appliance cooks under pressure; please do not attempt to remove the lid while the cooker is operating. Improper use may result in scalding or injury.
3. Do not touch hot surfaces. Always use the handles.
4. Do not overfill the cooking pot because food such as rice or vegetables may expand during cooking. Overfilling the cooker may result in developing more pressure or clogging the vent pipe.
5. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker at all.
6. Do not use this cooker for pressure frying with oil.
7. Always check the pressure release vent for clogs before use.
8. Do not immerse cord, plugs, or appliance in water or any other liquids to avoid electrical shock.
9. Keep away from children. This appliance is not intended for use by children.
10. Unplug the appliance when not in use and before cleaning. Wait for the parts to cool before removing or replacing them.
11. Do not operate this appliance with a damaged cord or plug or after it has experienced any malfunctions or has been damaged in any way.
12. Do not let the cord hang over edge of table or counter. Keep cord away from hot surfaces.
13. Do not use outdoors.
14. Do not use under hanging cabinets because it may cause

damage when steam releases from the regulator knob.

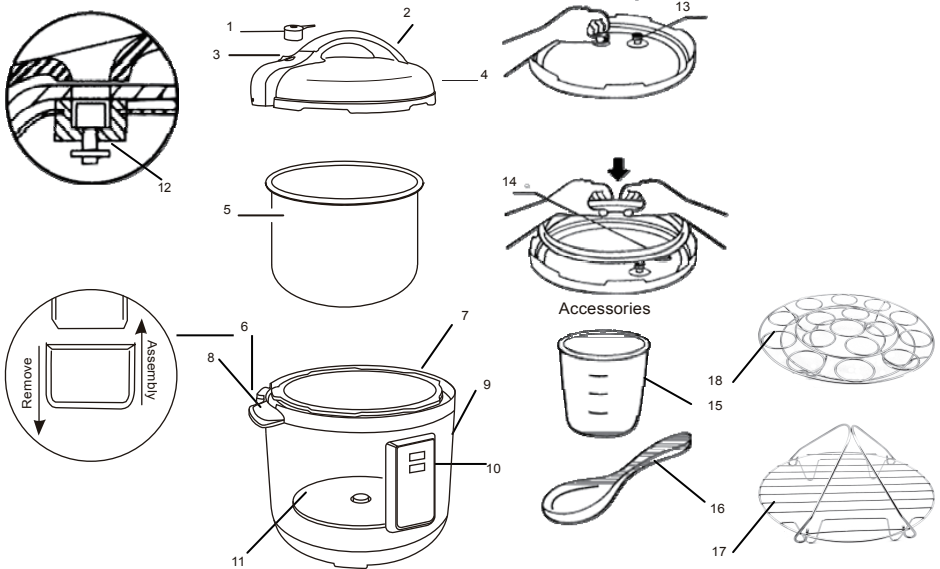
15. Use of any accessories that are not intended for this product may damage the unit.
16. Do not place on any unstable surface. It is strictly prohibited to use it on newspaper, foam, or any other material that may block the vent at the bottom.

A short power-supply cord is provided to prevent the risks of becoming entangled in or tripping over a longer cord.

An extension cord may be purchased and must be used properly.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance. The longer cord must not drape over the surface where it can be pulled on by children or tripped over.

PRODUCT STRUCTURE & FEATURES



1. Regulator knob	2. Handle	3. Floating valve
4. Lid	5. Removable pot	6. Condensation collector
7. Inner pot	8. Handle	9. Outer body
10. Control panel	11. Heating plate	12. Floater
13. Anti-blocking case	14. Sealing ring	15. Measuring cup
16. Rice spoon	17. Steam rack	18. Egg rack

(May vary depending on model)

- The lid has a safety lock pin. The cooker will not start until the lid is closed and locked in place.
- Once the correct pressure is reached, the timer will start counting down. The pressure will fluctuate throughout the cooking cycle.
- Pressure Reading LED Display shows the amount of pressure that is being used in psi (Pounds per Square Inch: unit used to measure pressure) units and also shows when the pressure is being released.
- Regulator knob is used to release pressure instantly.
- The cool touch handles are for transporting the cooker properly.

BEFORE FIRST USE

Remove any packing materials and labels from your electric pressure cooker. Be sure to remove cook pot and check for parts.

Be sure that all of the products parts are included before you dispose of the packing materials. However, you may want to store the box and packing material to use at a later time.

Before you use your GoWISE USA® Electric Pressure cooker for the first time, wipe the cooker clean with a damp cloth. Clean the lid and the cooking pot. The cooking pot can be cleaned with warm soapy water. Do not put the cooking pot in the dishwasher. Rinse with clean water, towel or let the pot air dry, and place it into the pressure cooker.

The sealing ring may already be installed on the lid, if not, make sure that the sealing ring is installed properly on the lid as shown below:



NOTE: You can take out the sealing ring after cooking your meals to clean it. You can clean the sealing ring with warm soapy water. Make sure to dry it before inserting it back into the lid.

PRESSURE COOKER SETTINGS



There are 12 settings that you can use on this pressure cooker. All settings have preset times. You can choose one of the preset times or if you want something in between the preset times, you are able to change times by pressing the “Pressure Time +” or “Pressure Time -” button repeatedly to the desired time. You can also adjust the pressure level and temperature (depending on the cooking option) by pressing the "Adjust" button. This pressure cooker comes with the following cooking options and times:

- Rice: 5, 8, 10 minutes (Adjust Pressure)
- Multigrain: 20, 40 minutes, 1 hour (Adjust Pressure)
- Porridge: 15, 20, 30 minutes (Adjust Pressure)
- Meat/Stew: 20, 35, 45 minutes (Adjust Pressure)
- Steam: 1, 3, 5 minutes (Adjust Pressure)
- Bean/Chili: 25, 30, 45 minutes (Adjust Pressure)
- Yogurt: 8, 24 hours (Adjust Temperature)
- Soup: 20, 30, 40 minutes (Adjust Pressure)
- Poultry: 5, 15, 30 minutes (Adjust Pressure)
- Sauté: 30 (no pressure, Adjust temperature)

- Egg Maker: 1, 3, 5 (Adjust Pressure)
- Slow Cook: up to 20 hours (Adjust temperature)
- Pressure Time + / - : Up to 2 hours (You can also use this option to choose a time between the preset times above)
- Keep Warm/Cancel: To keep food warm or cancel your settings and turn off the pressure cooker.
- Adjust: To adjust either the pressure or temperature depending on the cooking setting.
- Delay Timer: up to 24 hours

You are able to choose one of the preset times by pressing the button of the cooking option of your choice repeatedly. For example, you want to use one of the “Rice” preset cooking times, if you press on the “Rice”, the preset cooking time of 8 minutes will show up on the cooking time display. If you actually want 10 minutes, you can press the “Rice” button until you get to 10 minutes (it will cycle through the preset times).

Or if you want something in between 8 and 10 minutes, like 9 minutes, you can press on “Rice” and one of the preset cooking times will show up on the cooking time display then press on the “Pressure Time +” or “Pressure Time -” repeatedly until you get to 9 minutes. After you have set a time, you are able to adjust the pressure level between “Low” and “High” by pressing the “Adjust” button and the setting of either “Low” or “High” will light up. Low Pressure is a range from 2.9-7.2 psi and High pressure is a range from 7.2-13 psi.

NOTE: The cooking option “Sauté” does not use pressure and does not require the lid; however, when using this option, you must be present to watch over the food that is being cooked to prevent it from burning.

How To Use Your Pressure Cooker


When all the parts are assembled properly, you are ready to start cooking with your pressure cooker.

1. To remove the lid, grasp the top handle and turn clockwise and lift.
2. Take the cooking pot from the pressure cooker and add food and liquids.

NOTE: Do not fill more than 60% of the capacity of the cooking pot. For food that expands, such as dried vegetables and beans, you must not exceed 50% of the capacity of the pot. When cooking with pressure, you must always use at least ½ cup of water.

3. Put the cooking pot back into the cooker and place the lid on the cooker lining it up with the condensation cup. To lock the lid in place, place the lid on the cooker and turn it counterclockwise, which will line the lid up with the handle.

NOTE: When opening and closing the lid, there is a locking pin on the side of the lid that goes out when you are opening the lid and goes back into the lid to indicate that the lid is closed and locked.

4. The regulator knob has two dots labeled “Steam” and “Pressure”. You can use these two dots as guidelines for positioning the knob.
5. Plug the pressure cooker into the wall outlet. The two LED displays will show.  You can use one of the preset cooking options or set the cooking time yourself. For example, you decide to set a time yourself, you can set the time by pressing on the “Pressure Time +” button repeatedly (or hold down for faster time change) until you find the time you want. After you have set a time, quickly press the “Adjust” button to set it to either a

- High or Low pressure. High Pressure cooks the food at a range of 7.2-13 psi and low pressure cooks the food at a range of 2.9-7.2 psi.
6. Once you have adjusted the pressure, the cooker will automatically start after 4 seconds.
 7. Please note that the timer does not start until there is enough heat and pressure is within the range of the chosen pressure level. During the pressure cooking process, the cooker should be fairly silent, however, if the cooker is a bit noisy and releasing a lot of steam, carefully adjust the knob in either direction until the steam and noise reduces. Throughout the cook cycle, the pressure will fluctuate and you will see the "Heating" light go on and off.
 8. When the cooker is done, it will beep again. **DO NOT REMOVE THE LID.** There is still pressure being used inside the cooker. You can either wait for the cooker to slowly release the pressure on its own, it will show on the LED display and beep when all the pressure has been released, or you can release the pressure immediately by turning the regulator knob on the lid.
NOTE: When turning the regulator knob to release pressure, keep hands and face as far from the knob as possible to prevent injury or scalding from the steam that will be released from the top of the knob.

Delay Timer

This setting allows you to begin cooking food up to 24 hours later in half hour increments. You can use this setting with any of the cooking options provided.

NOTE: Perishable foods, such as meats, poultry, fish, cheese, and dairy products cannot be left at room temperature for more than two hours, no longer than one hour when the temperature of the room is above 90°F. Be sure to set the delay timer to no more than 2 hours.

1. Remove the cooking pot and fill it with foods and liquids then put the cooking pot back into the cooker.
2. Choose a cooking option and set the time.
3. Once you have set the cooking time, immediately press the “Delay Timer” button until you reach the desired time. This time will show on the bottom display. It will come in half-hour increments.

NOTE: Be sure to immediately press the “Delay Timer” button right after you have set a cooking time because the cooker will automatically start after 4 seconds.

Slow Cooking

1. Remove the lid and cooking pot. Fill the cooking pot with foods and liquids then put the cooking pot back into the cooker and replace the lid. Set the regulator knob to “Steam”.
2. Press the “Slow Cook” button and 30 minutes will appear on the timer display. To add more time, quickly press the “Pressure Time +” button, it will add more time in half hour increments. You can slow cook up to 20 hours.
3. Once you have set a time, quickly press the “Adjust” button to set the temperature to either of the 3 levels : “Low”, “Mid”, and “High”. The cooker will automatically start after 4 seconds. The “Heating” light will be on.
4. It will take at least 5 minutes for the cooker to reach the set temperature. Please note that the timer will not start counting down until the cooker has reached the set temperature.

Sauté

1. Remove the cooking pot and fill it with food then put the cooking pot back into the cooker.
2. Press “Sauté” and leave the lid off. The cooking time for Sauté is 30 minutes. You can always press the “Warm/Cancel” button to stop the cooking process.

NOTE: Do not leave the pressure cooker unattended while Browning or Sautéing.

Steam

This cooking option is for cooking starchy vegetables, such as corn, potatoes, yams, etc. It is not recommended for non starchy vegetables, such as broccoli, asparagus, tomatoes, etc.

1. Remove the cooking pot and fill it with liquid, no higher than the steam rack.
2. Place the steam rack or a heat-resistant basket (not included) in the bottom of the cooking pot.
3. Turn the regulator knob to “Pressure”.
4. Press on the button labeled “STEAM”. You have the choice of 1, 3, and 5 minutes.

NOTE: *When using the steam rack, be sure to use pot holders to remove either the pot or rack because it will be hot after cooking.*

If you are have any questions regarding your pressure cooker, please contact Customer Service at 1-855-233-9199.

Yogurt

1. Fill the pot or jars with milk.
2. If you are not using jars, replace the lid on the pressure cooker and press “Yogurt”. Quickly press “Adjust” until you see the word “Boil” on one of the LED screens. If you are using jars, fill the pot with a little bit of water and place the steam rack in the pot, then place the jars on the rack. Press the “STEAM” button and set it to the preset time of one (1) minute. Set the regulator knob to “Pressure”.
3. Once the pressure cooker is done either boiling or steaming the milk. Remove the pot or jars from the cooker and wait for the milk to cool down to 115°F. After the milk has cooled down,

add your yogurt or yogurt starter to the milk and stir until there are no chunks.

4. Place the pot back into the cooker or jars back on the steam rack and replace the lid. Set the knob to “STEAM” and press the “Yogurt” button. Quickly press Adjust to change the temperature to either 8 hours or 24 hours. The cooker will automatically start after 4 seconds.

Egg Maker

1. Take out the cooking pot and insert the egg rack that is provided.
2. We recommend that you use at least 1/2 cup of water and you’re welcome to add more. However, please note that it is not advised to fill it above the rack height.
3. Put the cooking pot back into the cooker and replace the lid.
4. Adjust the knob to the “Pressure” setting and press the “Egg Maker” button. A preset time of 1, 3, or 5 minutes will come up. Use the guidelines below to determine the amount of time and which pressure level to use for different types of eggs.

NOTE: *When using the egg rack, be sure to use pot holders to remove either the pot or rack because it will be hot after cooking.*

Egg Making Times

Soft Boiled: 1 minute (Low Pressure)

Medium Boiled: 2 minutes (Low Pressure)

Hard Boiled: 5 minutes (Low Pressure) or 2 minutes (High Pressure)

CLEANING

1. Always unplug the cooker and let it cool down before you clean it.
2. Use a clean dry or damp soft cloth to wipe the cooker with. Do not immerse or spray the cooker with any kind of liquid.
3. Remove the condensation collector by pulling it down. Clean it with warm soapy water. Rinse and dry it thoroughly. Put the condensation collector back by pushing it up.
4. Clean the cooking pot with warm soapy water.
 - Always use a sponge or nonmetal brush to clean it.
5. Clean all parts of the inner side of the lid.

Regulator Knob Cleaning Instructions:

- Pull out the regulator knob to clean it.
- Clean the space of any food or foreign particles that may be in there.
- Replace the regulator knob by lining either dot on the knob with the dot on the housing and firmly push down.

Sealing Ring Cleaning Instructions:

- Remove the sealing ring and clean with warm soapy water. Be sure to dry the sealing ring before placing it back into the lid.

TROUBLESHOOTING

No.	Problem	Reason	Solution
1	Difficult to cover the lid	The seal gasket is not well placed. Floating valve is stuck on the bar.	Place the seal gasket in the proper position. Push the bar slightly.
2	Difficult to open the lid	Floating valve does not drop after pressure release.	Take up the regulator knob to release steam until the floating valve drops, then turn the lid to open it.
3	Steam leaking around the lid	Seal gasket is not placed. Food remains in the seal gasket. Damaged seal gasket The lid is not well placed	Place the seal gasket. Clean the seal gasket. Replace the seal gasket. Cover the lid according to the directions.
4	Steam leaking around floating valve	Food remains in the seal gasket of floating valve. The seal gasket of the floating valve is worn out.	Clean the seal gasket of the floating valve. Replace the seal gasket of the floating valve.
5	The floating valve cannot rise.	Too little food and water. Leakage around the lid or pressure displaying valve.	Add food and water according to the directions. Send it to a designated repair center

Error codes

E1: The pressure cooker has an abnormal sensor. For E1, please contact our customer service department for further instruction.

E2: The pressure cooker's sensor is not working properly. For E2, please contact our customer service department for further instruction.

E3: The pressure cooker overheated. Unplug the cooker, remove the cooking pot with pot holders (the pot may be hot) and wait for the cooker to cool down (at least 30 minutes to an hour) then continue with your

cooking. If the problem persists, contact our customer service department at 1-855-233-9199 or sales@gowiseusa.com for further troubleshooting.

E4: The pressure switch cut off before the cooker reached temperature. Unplug the cooker for at least 30 seconds to 1 minute to reset and plug it back in. If product persists, contact our customer service department at 1-855-233-9199 or sales@gowiseusa.com for further troubleshooting.

For any problems not described above, please contact our customer service department at 1-855-233-9199 or sales@gowiseusa.com.

WARRANTY

This product is warranted against defects in materials and workmanship for one year from the date of purchase, when used in accordance with the instructions provided. This warranty does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

Ming's Mark Inc. dba **GoWISE USA**® shall not be liable for loss of use or any other incidental, consequential or indirect costs, expenses or damages. There are no express warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

Should this product require service (or replacement at our option) while under warranty, CALL 1-855-233-9199 for RETURN INSTRUCTIONS. Be sure to keep your receipt showing the date of purchase.

GoWISE USA®

3550 W Clarendon Ave Suite #7

Phoenix, AZ 85019

www.gowiseusa.com

1-855-233-9199

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>