

Cuisinart®



Instruction & Recipe Booklet Pressure Cooker Plus - CPC-610XA

For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING.

When using any electrical appliance, especially when children are present, basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury, including the following:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farmhouses;
 - clients in hotels, motels and other residential type environments;
 - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction and or guidance 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.
- Do not touch hot surfaces of the Pressure Cooker Plus. Use handles only.
- **NEVER ATTEMPT TO OPEN LID WHILE THE UNIT IS OPERATING.** Do not open this appliance until the unit has cooled and all internal pressure has been released. If lid is difficult to rotate, this indicates that the cooker is still pressurised. Do not force it to open. Any pressure in the cooker can be hazardous. See Operating Instructions, page 6.
- Do not place on or near a hot gas, electric burner, in a heated oven or any stovetop.
- Extreme caution must be used when moving the Pressure Cooker Plus containing hot liquids or foods.
- Do not use this appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See Operating Instructions, page 6.
- Do not fill unit over 60% full. When cooking foods that expand during cooking, such as dried vegetables, legumes, beans, and grains, do not fill the unit over ½ full. Overfilling may cause a risk of clogging the pressure limit valve and developing excess pressure.
- To protect against electrical shock, do not immerse cord, plugs, or outer vessel in water or other liquids.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or removing parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Keep hands hair and clothing away during operation to reduce the risk of injury.
- The use of attachments not recommended by Cuisinart may be hazardous.
- Do not use outdoors.
- Do not use under hanging cabinets; steam from pressure release may cause damage.
- Always attach plug to appliance first, before plugging into wall outlet. To disconnect, turn control to off, then remove plug from outlet.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and sputter, and clog the pressure release devices.

These foods should not be cooked in this appliance unless following a Cuisinart® Pressure Cooker Plus recipe.

- Always check the pressure release devices for clogging before use.
- Do not use this appliance for pressure frying oil.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

If an 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, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

BEFORE THE FIRST USE

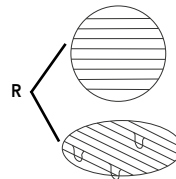
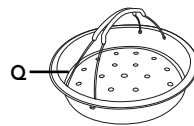
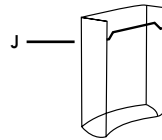
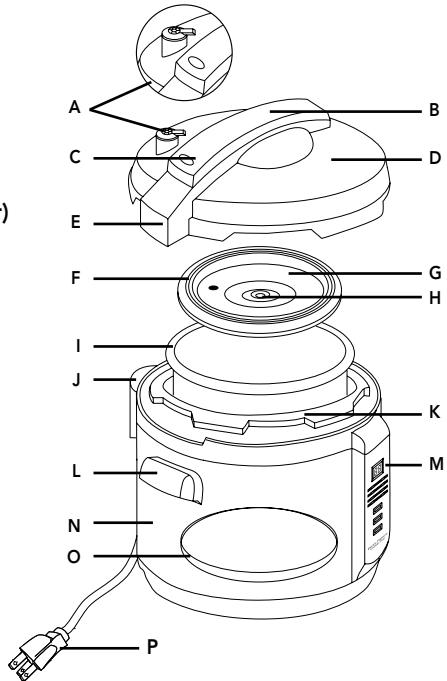
Before using your Pressure Cooker Plus for the first time, remove any dust from shipping by wiping clean with a damp cloth. Thoroughly clean the cooking pot in the dishwasher or with warm soapy water. Rinse, towel or air-dry, and place in the pressure cooker.

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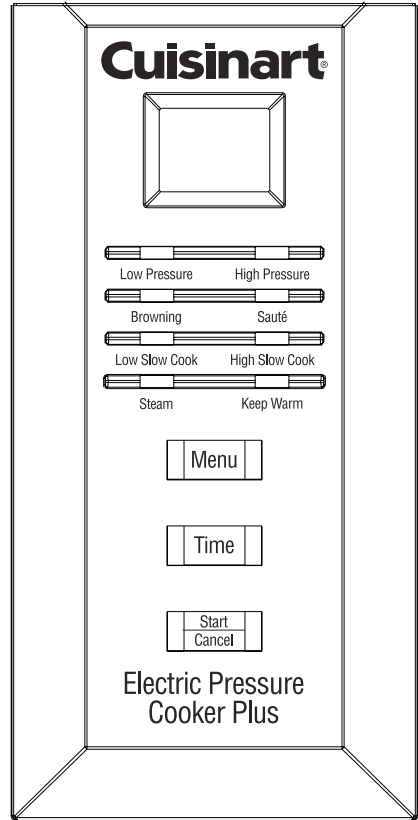
PARTS AND FEATURES

- A. Pressure Limit Valve
- B. Lid Handle
- C. Red Float Valve (Pressure Indicator)
- D. Lid
- E. Push Rod
- F. Sealing Ring
- G. Sealing Ring Supporting Cover
- H. Rubber Grommet
- I. Cooking Pot
- J. Condensation Collector
- K. Upper Ring
- L. Handle
- M. Control Panel
- N. Outer Body
- O. Heating Plate
- P. Power Cord
- Q. Steam Basket
- R. Trivet - Used for some recipes such as desserts. See Recipe Booklet.



GETTING TO KNOW YOUR CONTROL PANEL

1. **Low Pressure**
2. **High Pressure**
3. **Browning** – This preset temperature allows cooking over high heat, without the lid, before pressure cooking. Browning foods in a small amount of fat in this way seals the outer surfaces of meats and vegetables, producing a visually appealing, flavourful exterior with a moist, tender interior. Browning reduces the time it takes full pressure to build and pressure cooking to begin.
4. **Sauté** – The preset temperature, done prior to pressure cooking with lid removed, allows you to quickly soften vegetables in a small amount of fat or liquid without browning, and to cook items such as rice (Arborio, brown, Carnaroli, white, etc.) for pilafs and risottos. Sautéing reduces the time it takes full pressure to build and pressure cooking to begin.
5. **High Slow cook** – This is the setting to use when you don't have time for a long, slow cook. It's also the setting to select when "baking" in your pressure cooker.
6. **Low Slow cook** – Low is the standard slow cooker temperature, and is ideal for foods that you start in the morning before work, and enjoy at the end of your day.
7. **Steam** – A healthy option that retains all vitamins and nutrients and most importantly flavour.
8. **Keep Warm** – Holds and keeps cooked food warm for up to 12 hours.



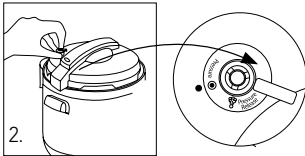
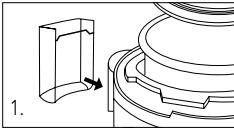
UNPACKING INSTRUCTIONS

Remove any packaging materials and promotional labels from your Pressure Cooker Plus.

Be sure all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

1. Place the pressure cooker on a clean, flat surface.
2. Place the condensation collector in rear of the unit until it clicks into place (as shown below in figure 1; and letter J on diagram, page 4).
3. Place the pressure limit valve on the lid, as shown in figure 2.

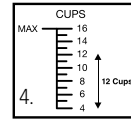
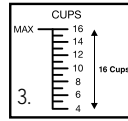
Note: The pressure limit valve does not click or lock into place. Even though it will have a loose fit, it is safely secured.



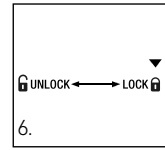
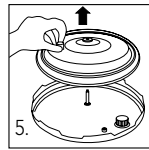
INSTRUCTIONS FOR USE

1. To remove lid, grasp handle, turn clockwise until arrow ▼ is directly above the unlock icon. Lift to remove.
2. Remove cooking pot from pressure cooker and add food and liquids as the recipe directs. **NOTE:** The total volume of food and liquid must not exceed $\frac{2}{3}$ (16 cups) of the capacity of the cooking pot (figure 3). For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed $\frac{1}{2}$ (12 cups) capacity (figure 4). **NOTE: Overfilling may**

block the pressure limit valve, which can cause excess pressure to develop. Always use at least $\frac{1}{2}$ cup liquid when pressure cooking.



3. If sealing ring assembly has been removed from lid, check to ensure flexible ring is securely in place on the metal plate. Then, holding the knob on the metal plate, place the assembly over the center post of inner lid and press down firmly to secure (figure 5). **BE SURE KNOB FACES OUT.**



4. To lock the lid in place, remove any food residue from upper rim of cooking pot to ensure a proper seal. Place lid firmly onto pressure cooker and align arrow ▼ with unlock icon, then turn counter-clockwise to align arrow ▼ with lock icon (figure 6). Plug the unit into the outlet.

NOTE: When placing lid on pressure cooker, the float valve should be facing left.

5. Position the pressure limit valve (located on lid) as directed in figure 2, ensuring it is set to the ● position. The float in handle must be fully down to properly seal the pot before cooking.
6. Plug the power cord into the pressure cooker and then into the wall outlet. The LED display will show [] .

OPERATING INSTRUCTIONS

With the unit on and the LED displayed, press the MENU button to select the desired cooking function. The function light will flash.

After Selecting Browning, Sauté, or Simmer

Press START, and unit will begin to heat up. When browning, sautéing or simmering is complete, press START/CANCEL to cancel and cover the cooker as directed. Wait 2 to 3 minutes to allow inner pot to cool slightly. Press MENU again and select Low or High Pressure function.

After Selecting Low or High Pressure


Press TIME to select number of minutes needed for pressure cooking. Time increases in 1-minute increments up to 40 minutes. Time increases in 5-minute increments of 40 to 99 minutes.

Once cooking time is programmed, press START/CANCEL to start the cooking process. As the unit heats up and pressure builds, the red float will rise. The amount of liquid and other ingredients in the pressure cooker determines the length of time needed for full pressure to build – generally 5 to 40 minutes, depending on the recipe. (A red blinking dot on lower right-hand corner of LED indicates the unit is on and heating up.)

Note: When full pressure is reached, red light in the lower right-hand corner of the LED will stop flashing and remain lit. Pressure cooking will begin and the timer will start to count down.

The raised red float indicates you are cooking under pressure. The lid is double-locked and cannot be opened. **YOU SHOULD NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING.**

Automatic Keep Warm Feature

When LED display reaches,  the pressure cooker automatically shifts to Keep Warm temperature. The Keep Warm light will turn on and unit will beep to indicate cooking is complete.

NOTE: The Keep Warm setting should not be used for more than 12 hours. The quality or texture of the food will begin to change after 1 hour on Keep Warm. In the Keep Warm setting, a little condensation in the upper ring is normal.

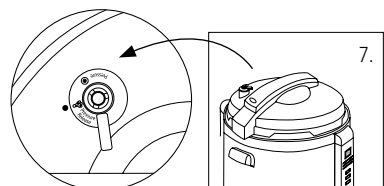
To Reset or Cancel

Users can reset the function or cancel the timing setup anytime by pressing the START/CANCEL button.

To Remove Lid

When pressure cooking cycle is finished, the unit will automatically switch to the Keep Warm position. At this point you may choose to release pressure in one of three ways – Natural Pressure Release, Quick Pressure Release, or a combination of both. The choice will be dictated by the particular food being cooked and indications in the recipe. If adapting your own recipe for pressure cooking, find a similar recipe in our recipe booklet and use that as a guide.

1. Natural Pressure Release – Following pressure cooking, allow the unit to remain on Keep Warm. The pressure will begin to drop – time for pressure to drop will depend on the amount of liquid in the pressure cooker and the length of time that pressure was maintained. Natural Pressure Release will take from 12 to 30 minutes. During this time cooking continues, so it is recommended for certain cuts of meats and some desserts. When pressure is fully released, the float (pressure indicator) will drop and the lid will unlock to open.
2. Quick Pressure Release – Following pressure cooking you will hear a series of beeps indicating the process is finished. Turn off and pull the handle of the pressure limit valve forward (see figure 6). **Do not touch with your hand. Use tongs or another tool.**



3. Steam will immediately begin to release through the valve. Keep face and hands away from steam as it is released, and do not release pressure under hanging cabinets, which can be damaged by steam. When pressure is fully released, the pressure indicator will drop and the lid will unlock to open. Using Quick Pressure Release stops the pressure cooking immediately. If further cooking is necessary, the unit may be returned to Pressure, or the food may be further cooked on the Simmer Setting.
4. Combination Natural Pressure Release and Quick Pressure Release – For some recipes, we have chosen to use a combination of Natural Pressure Release and Quick Pressure Release. Allow Natural Pressure Release for the time indicated in the recipe (food will continue to cook slightly) followed by Quick Pressure Release.

WARNING: USE EXTREME CAUTION WHEN RELEASING PRESSURE. USE TONGS OR SIMILAR UTENSIL TO PULL HANDLE OF PRESSURE LIMIT VALVE FORWARD.

When the red float is completely down, turn the lid clockwise and lift to remove.

SLOW COOKING

After Selecting Low slow or High slow cook, press TIME to select number of half hour needed for slow cooking. Time increases in 30-minute increments up to 9.5hours.

Cover the cooker as directed. Turn the pressure limit valve to 'Pressure Release' position (see figure 6) Press menu button and select Low or High slow cook function.

STEAMING

Press 'Time' to select number of minutes needed for steaming. Time increases in 1 minute increments. Place trivet inside cooking pot. Add 2 cups of water. Top of trivet should be above water.

Place steaming tray on top of the trivet. Place food inside steaming tray, ensuring food is evenly spaced to allow steam to

circulate.

Close and secure lid and leave the pressure valve in the open position.

Press start.

SAFETY FEATURES

There are seven safety devices installed in the pressure cooker to assure its reliability.

1. Open-and-Close Lid Safety Device

The appliance will not start pressurizing until the lid is closed and locked properly.

The lid cannot be opened if the appliance is filled with pressure.

2. Pressure Control Device

The correct pressure level is automatically maintained during the cooking cycle.

3. Pressure Limit Valve

The pressure limit valve will release air automatically when the pressure inside exceeds the preset temperature.

Note: Overfilling the pressure cooker (see Instructions for Use) may clog the pressure limit valve, which can cause excess pressure to develop.

4. Anti-Block Cover

Prevents any food material from blocking the pressure limit valve.

5. Pressure Relief Device

When the pressure cooker reaches the maximum allowable pressure and temperature, the cooking pot will move down until lid separates from the sealing ring, releasing air pressure.

6. Thermostat

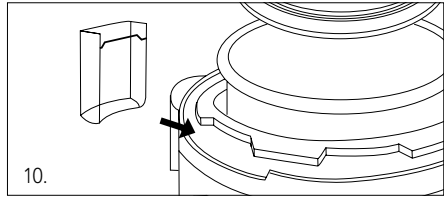
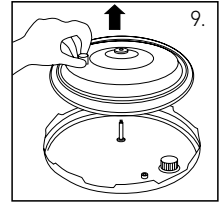
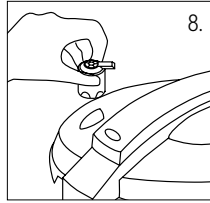
The power will automatically shut off when the cooking pot temperature reaches the preset value, or the pressure cooker is heating without any food inside.

7. Thermal Fuse


The circuit will be opened when the pressure cooker reaches the maximum temperature.

CLEANING AND MAINTENANCE

1. Unplug the power cord and allow it to cool before cleaning.
2. Clean the outer body with a soft cloth such as a paper towel or microfiber cloth. Do not immerse the outer body in water or pour water into it.
3. Remove the sealing ring assembly from the inside of the lid by grasping the knob and pulling. Set aside.
4. Remove the pressure limit valve (figure 7) from the lid by gripping and pulling firmly upwards. Rinse with warm water, and dry.
5. Rinse the upper and underside of the lid with warm water, including the air escape on the underside and the float valve on top. Dry completely, and replace pressure limit valve.
6. To clean sealing ring assembly, carefully remove flexible sealing ring and clean with a dampened cloth or micro fiber cloth. Do not use chemical cleaners. Wash metal plate with warm water, dry thoroughly and replace sealing ring.
7. To clean the rubber grommet in center of sealing ring assembly, carefully remove it, clean it, and replace it.
8. Replace sealing ring assembly in lid. BE SURE KNOB FACES OUT (figure 8).
9. Cooking pot is dishwasher safe. To hand-clean the pot, use a soft cloth or sponge and wipe. Be careful not to damage the inside coating. Never use harsh chemicals or scouring pads.
10. To clean the condensation collector, remove and clean it with warm soapy water, then reinstall it (figure 9).
11. Any other servicing should be performed by an authorised service representative.



TROUBLESHOOTING

Symptom	Possible Reasons	Solutions
Lid does not lock.	The sealing ring assembly is not properly installed in lid.	Re-install the sealing ring assembly as instructed in INSTRUCTIONS FOR USE, page 6.
	The float is seized by the push rod.	Push the rod with hands.
Cannot open the lid after air exhaust.	The float is still up.	Press the float down.
Air escapes from the rim of the lid.	No sealing ring was installed.	Install the sealing ring.
	Food residue on sealing ring.	Clean sealing ring.
	Sealing ring worn out.	Replace the sealing ring.
	Lid not locked properly.	Be sure lid is firmly on unit and arrow ▼ is directly above the lock  icon.
Air escapes from the float valve.	Food stuck on the sealing ring of the float valve.	Clean the sealing ring.
	The sealing ring on the float wore out.	Replace the sealing ring.
The float will not rise.	The pressure limit valve is not placed properly.	See Unpacking Instructions, page 6.
	Not enough food and water.	Check recipe for proper quantity.
	Air escaping from the rim of the lid and the pressure limit valve.	Call our Consumer Service Center toll free 1800 566 567 (AU) and 0800 456 546 (NZ).
Unit shuts off when START is pressed to begin Pressure Cooking.	Browning function was just used and temperature in unit is higher than Pressure Cooking temperature, so safety shutoff occurs.	After browning, let unit cool down for 2 or 3 minutes before you start Pressure Cooking.

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