



6QT PRESSURE COOKER

ITEM # 99946



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL. KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATION, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL, OR THE MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO SERIAL NUMBER

FOR QUESTIONS, PLEASE CALL CUSTOMER SERVICE: 909.628.4900

SAFETY WARNINGS

WARNING

Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in injury and/or property damage. Save all warnings and instructions for future reference.

The warning and safety instructions in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when operating or cleaning tools and equipment. Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand before operating the product.

- Do not allow children or pets near the pressure cooker while in use.
- Do not put the pressure cooker into a hot oven.
- Move the pressure cook with care. Do not touch the hot surfaces of the pressure cooker. Use gloves when moving the pressure cooker.
- Never use your pressure cooker without adding water, this would seriously damage it.
- Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.
- Use the appropriate heat source(s) according to the instructions for use.
- Before each use, check that the valves are not obstructed.
- Only use manufacturer's spare parts in accordance with the relevant model.
- Never cover pressure valves on the pressure cooker. An explosion can occur causing burns. Replacement of the pressure regulator is not recommended.
- Place the pressure regulator only when steam releasing from the vent pipe. Close supervision is necessary until the steam releases regularly from the pressure regulator.
- The safety valve emits excessive steam shows that the inside pressure rises over the safety pressure. Turn heat off immediately if this happens and let the pressure cooker cool down then check and clean the vent pipe and block-proof cover.
- This appliance is not intended for use by persons, including children with reduced physical, sensory and/or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use or supervision concerning use of the pressure cooker.
- Do not use the pressure cooker if it is damaged or deformed in any way. Return the pressure cooker to nearest authorized dealer or manufacturer. Contact customer service with any questions or concerns.
- Don't use this pressure cooker for deep-frying, and never place this pressure cooker in the oven, as this would destroy plastic and rubber parts and the safety mechanisms.
- Never use your pressure cooker without adding liquid, as this could result in damage from overheating to the cooker and the burner. Adhere strictly to the following content amounts: Minimum: 1/4 liter of liquid. Maximum: 2/3 of the volume of the pressure cooker. For foods which foam or rise (e.g. rice, legumes, broths, or dried vegetables), 1/3 of the volume of the cooker.

SAFETY WARNINGS

- Pressure cookers are under pressure when in use. Not adhering to the Instructions for Use can lead to burns and scalding. Make sure that the cooker is properly closed, and never cover the Pressure limited valve before it is heated up.
- Keep an eye on the pressure cooker while cooking. If the steam escape through push proof valve, or rubber gasket escape through safety window, in this case, turn off the heat on your stove immediately and check the reason, solve the problem, then go on using.
- Move the pressure cooker very carefully when it is under pressure. Do not touch the hot outer surfaces of the pressure cooker, as you could burn yourself by doing so. Only touch the handles when cooking, and use potholder gloves when necessary.
- Pressure cookers must be shaken before opening to avoid pockets of steam, which might be caught within the food from spattering up and scalding you. Do not cook applesauce or stewed fruits in a pressure cooker
- Never try to force the pressure cooker open. Do not open it before you are certain that the steam inside has been expelled completely.
- Do not let the safety window aim at user while cooking. Always keep your hands, head and body out of the danger zone when releasing steam from the pressure cooker.
- Do not alter the safety mechanisms at random. Do not repair or oil the valves. If the pressure cooker-or any of its parts-is damaged or does not function as described in the Instruction for Use, do not use the pressure cooker. Let a professional repair it or get in touch with your retailer.
- Push proof valve: Only when the cooker is properly close, the pressure inside cooker should start to raise, then the Push-proof rod will rise to lock the lid.
- If the cooker is not closed properly, the pressure inside the cooker can't rise and the steam will always escapes from the Push proof valve. In this case, you should turn off the heat, close the cooker properly.
- Push proof valve can indicate the pressure state inside the cooker automatically. As long as the pressure inside the cooker is lower than the pressure that can engages the safety mechanism you can open the cooker safely Push-proof rod will fall back into its socket completely, then you just can open the cooker.
- Safety valve: When the Pressure limited valve doesn't work or can't work well and the pressure inside the cooker is too high, the Safety valve will work automatically, release redundant steam in the cooker, keep the pressure cooker at a safe level.

SAVE THESE WARNINGS.

PRODUCT INFORMATION

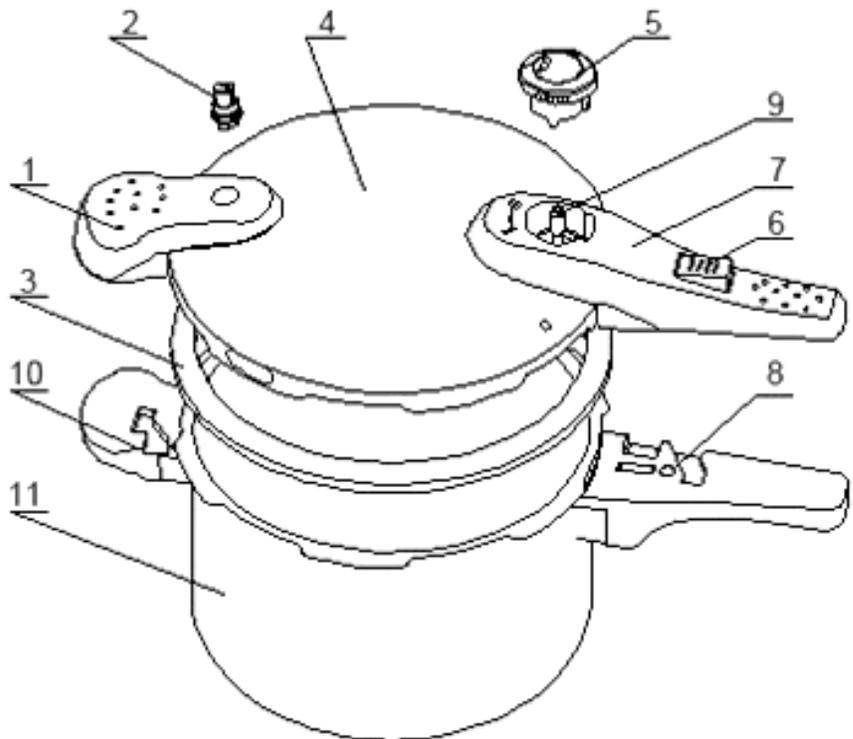
HOW PRESSURE COOKER WORKS

In the process of heating, the cooker is sealed by a silicon sealing ring, pressure in the cooker is increasing gradually, and boiling point of water is increasing accordingly. When pressure in the cooker exceeds the specified limit, the pressure regulator is pushing up, allowing steam to escape from the vent pipe keeping temperature and pressure inside the cooker at a certain level. If the escaping hole is blocked by food, one of the two safety valves will exhaust steam automatically for safety assurance. To ensure safe operation once lid is properly closed it will lock in this position when pressure reaches a certain point.

TECHNICAL PARAMETERS

Model	Diameter	Volume	Working Press	Safety Pressure	Safety Pressure II
99946	8.6	6.0L	60/100kPa	130-160kPa	200-300kPa

1. Short Upper Handle
2. Safety Valve
3. Gasket
4. Lid
5. Regulator
6. Push Button
7. Long Upper Handle
8. Long lower handle
9. Ventilator
10. Short Lower Handle
11. Cooker Body



OPERATION

FEATURES OF PRESSURE COOKING:

1. Save time, preserves food up to 30%~70% faster than ordinary cooking methods.
2. Using less energy and saving more money. Keep kitchens cool and lower fuel bills. During the modern busy day, you can prepare a complete homemade gourmet meal in minutes.
3. Pressure cooking helps to retain your food essential nutrients. Cooking in an almost airless cooking environment with just a little liquid, Flavor is enhanced and food valuable vitamins and minerals are retained.

OPENING THE PRESSURE COOKER:

Make sure the cooker is not pressured right to be opened, put it on a horizontal table or place and turn the turning handle toward the direction the arrow marked on the handle(open), until the turning handle and the lid control panel are in the shape of a cross. You will hear the sound 'KA'. then lift the lid.

CAUTION:

- Servicing or repair should only be completed by a qualified technician.
- Don't tamper with the pressure cooker, you may damage the safety systems and prevent their operation.
- Don't dismantle any part of the pressure cooker unless directed to do so in instructions.
- Using attachments not recommended or sold by the manufacturer may cause hazards. Only use original spare parts.

PRIOR TO USING PRESSURE COOKER:

- Check to see that the Pressure limited valve, Block proof cover and Vent pipe does not stick and are in place in the lid and they will function properly.
- Check to see that the rubber gasket is correctly in place in the lid.
- Make sure that you always have the proper amount of liquid in the pressure cooker before it is closed.
Maximum volume: The maximum volume for common food is 2/3 of the cooker's capacity. For foods that swell or foam (e.g. legumes, rice, noodles, broths, or dried vegetables), the volume is then 1/3 of the cooker's capacity.
Minimum volume: Please remember that the cooker must always contain at least 1/4 liter of liquid when cooking.
- Using attachments not recommended or sold by the manufacturer may cause hazards. Only use original spare parts.

Use Capacity

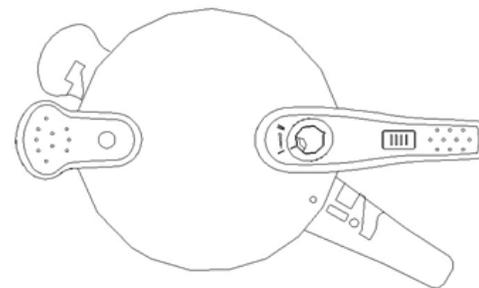
Do not fill up the pressure cooker over 2/3 of its full capacity. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure.

OPERATION

1. Before every time use should be confirmed of ventilator pass thoroughly, if have clog phase occurred must use small stick for cleaning. Off/on safety valve should be always keep cleaning, for normal active. The gasket should be put on correct position.
2. When use the pressure cooker must fill at least 1/4 water or other liquids in order to enable to produce of steam, the cooker of inside contents and liquids can't exceed of cooker volume 2/3. If the cooking of foods easy to produce bubble, must let inside of contents and liquids can't exceed of cooker 1/2.
3. Close lid: Take the long upper handle of circle point to match long lower handle of circle point, to blockade lid and body of well, and then use clockwise of direction moved of upper handle, until the upper handle can't moved, in this moment can be hearing "PA" sound, to stand for totally closed. If necessary, be able to use hand for pushing the lid, for helping closed and opened.

OPERATION

(Caution: When to operation of closed and opened, the safety valve of red cap to raise up suddenly and then can't closed and opened easily, under this time, push the red cap post for slow down, after this action, be able to turn the lid on convenient.)



To begin cooking

Place the pressure cooker on the proper burner; the diameter of burners should be always smaller than the diameter of pressure cookers. And make sure the releasing vent toward the working mark points, not toward the releasing mark points.

Always begin with the burner at high. When using a gas stove, make sure that the flame does not go beyond the edge of the pot base.

HEATING

* To move and laid of pressure cooker, should be one hand take short lower handle, another hand take long lower handle, don't only hold one side, to avoid of destroy the components.

* The pressure cooker should be put on the flat over.

* In order to immediately to increase temperature, want to strong fire for heating to make the regulator of working, must but careful can't over strong fire for use. When heating a periods of time, the safety valve to begin output of a little steam(this belong to normal phase). On safety valve under normal working condition, should not output of steam. While the regulator have steam output as well as working (For this moment to start calculate of heating time), can be adjustment the fire to small only for output a few of steam, for this condition enable to save energy and normal condition of processing. If under cooking, the regulator to stop output of steam, can be adjustment the fire for a little more. If the fire too strong, and then for adjustment to reduce.

End of Heating

Remove the pressure cooker from the source of heat, reduce pressure before opening the lid. Set the cooker aside to a cool area and wait the cooker body cool down or for quicker reduction of pressure Never force the cooker open. It may only be opened as long as the indicator rod has fallen back into its socket completely. Always shake the cooker before you open it. This will prevent pockets of steam, which might be caught within the food from spattering up when the pressure cooker is opened. If you do not do so, you are in serious danger of suffering burns and scalding by the escaping steam and food.

WARNING: Do not hold the pressure regulator to release pressure. (Risk of injuries! Hot steam/liquid will be ejected.) Keep hands and face away from steam vent pipe, use cooker handles when removing the cooker or touching any hot items, and never force the lid open. The lid will only open once the pressure is released. Remove the lid by lifting it away from you to avoid being burned by the steam.

WAYS TO RELEASE PRESSURE FROM THE COOKER:

A. Cool the cooker under running water:

Hold the cooker under the water tap and run gently flowing cold water over the lid-but not over the lid control panel or pressure limited valve-until the Push-proof rod has fallen back into its socket completely. Do not place the cooker in water.

B. Release steam

Move the pressure limited valve until the releasing vent toward the releasing mark points, the steam will stream out from the releasing vent on pressure limited valve. It may take several minutes. When the Push-proof rod has fallen back into its socket completely, no more steam is escaping from pressure limited valve. Then shake the cooker gently, open the cooker.

C. Set aside to cool off

By this way, it takes quite a while for depressurizing. It should not be used for foods with very short cooking times, such as fish or vegetables, for they can easily become overcooked while the cooker is cooling down. When the Push-proof rod is no longer visible, shake the cooker gently when opening.

MAINTENANCE

VI. CLEANING/MAINTENANCE

CLEANING

Once cook has finished, take the food out of the cooker. After the unit has cooled, remove the lid, clean the cooker in case that the food, especially acidic food, erodes in the cooker. Do not use abrasives to clean the pressure cooker.

VENT PIPE AND BLOCK-PROOF COVER:

After each use, turn the lid over and place on a table top, then pull out the block-proof cover and clean it with water, if necessary, use a pin or something similar to clean the hole to ensure that there are not any food or foreign particles that may be lodged in the vent pipe and block-proof cover.

SAFETY VALVE:

Every pressure cooker is equipped with safety valve, make sure both are workable before use cooker each time. Clean the base of the safety valve inside of the lid, check that it is working correctly by pressing lightly on the valve, which should give way easily. If not, replace with spare parts.

CHANGE THE SEALING RING

Make sure that you buy the correct gasket for your model. After the pressure cooker is used, the sealing ring should be washed with hot water or detergent. Soak it in soapy water for a few seconds, then put it in position. Be careful not to fold or deform the sealing ring. Never shorten the gasket. If there are flaws on the sealing ring, or the sealing ring become old, please replace a new ring.

RECOMMENDED COOKING TIMES (times may vary depending on weight and qty)

Seafood			
Time: min	Frozen Time: (*)		
Clams  4 (*N/A)	Crab Legs  2-3 (*4-5)	Crab (whole)  2-3 (*4-5)	Fish (fillet)  2-3 (*3-4)
Fish (steak)  3-4 (*4-6)	Fish (whole)  4-5 (*5-7)	Lobster  2-3 (*3-4)	Mussels  1-2 (*2-3)
Salmon  2-3 (*4-5)	Seafood Soup  7-8 (*8-9)	Shrimp  1-3 (*2-4)	Prawn  1-3 (*2-4)

Poultry			
Time: min			
Chicken (whole)  8 / lb	Chicken (bone stock)  40-50	Chicken Breast (bone in)  12	Chicken Breast (boneless)  6-8
Chicken Thigh (bone in)  12	Chicken Thigh (boneless)  6-8	Cornish Game Hen  12-15	Duck (portions with bones)  12-15
Duck (whole)  10-15 / lb	Turkey Breast (boneless)  7-9	Turkey Breast (whole)  20-25	Turkey Legs (drumsticks)  15-20

COOKING TIME

Beef

Time: min

Blade, Brisket, Chuck (large chunks)  20-25 / lb	Blade, Brisket, Chuck (small chunks)  15-20 / lb	Corned Beef Brisket (3 lb)  55	Flank Steak (1 lb)  25
Ground Beef (1 lb)  5	Meatballs  5 / lb	Oxtail  35	Ribs  20-25 / lb
Round, Rump, Steak (large chunks)  20-25 / lb	Round, Rump, Steak (small chunks)  15-20 / lb	Shanks  25-30	Stew Meat  20 / lb

Pork

Time: min

Baby Back Ribs  15-20 / lb	Butt Roast  15 / lb	Chops (bone in, 1-inch)  6	Chops (boneless, 1-inch)  4-5
Ground Pork  5	Ham (picnic shoulder)  8 / lb	Ham (slices)  9-12	Loin Roast  20 / lb
Sausages  10-15	Shoulder  55	Spare Ribs  45	Stew Meat  15-20

Other Meats

Time: min

Eggs (large)  Hard: 5	Ground Lamb  5	Lamb (cubes)  10-15	Lamb (leg)  15 / lb
Lamb (meatballs)  5	Lamb Shanks  30	Pheasant  8 / lb	Quail (whole)  8 / lb
Veal (chops)  5-8	Veal (roast)  12 / lb	Veal Shanks  20-25	Veal Stew Meat  10

Beans & Legumes

Dry Time Soaked Time: min min Liquid Ratio: (x)

Adzuki/Azuki/Aduki  16-20/4-6 (x3x)	Anasazi  20-25/5-7 (x3x)	Black Beans  16-20/6-8 (x3x)	Black-Eyed Peas  14-18/4-5 (x3x)
Cannellini Beans  30-35/6-9 (x3x)	Chickpeas (garbanzo bean)  35-40/10-15 (x3x)	Great Northern Beans  25-30/7-8 (x3x)	Lentils (green)  8-10/N/A (x3x)
Lentils (yellow)  1-2/N/A (x3x)	Lima Beans  12-14/6-10 (x3x)	Navy Beans  20-25/7-8 (x3x)	Peas  16-20/10-12 (x3x)
Pigeon Peas (gandules)  20-25/6-9 (x2x)	Pinto Beans  25-30/6-9 (x3x)	Red Kidney Beans  15-20/7-8 (x3x)	Soy Beans  35-45/18-20 (x3x)

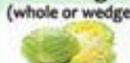
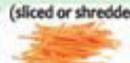
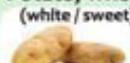
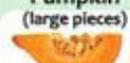
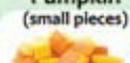
Rice & Grains

Time: min Liquid Ratio: (x)

Bulgur  20 (x3x)	Couscous  2-3 (x2x)	Farro  10-12 (x2x)	Karmut (whole)  10-12 (x2x)
Millet  10-12 (x1.75x)	Oatmeal  2-3 (x2x)	Pearl Barley  20-22 (x2.5x)	Quinoa  5 (x2x)
Rice (Basmati, Jasmine)  4 (x1x)	Rice (Brown)  20-22 (x1x)	Rice (White)  4 (x1x)	Rice (Wild)  20-22 (x2x)
Sorghum  20-25 (x3x)	Spelt Berries  25-30 (x1.5x)	Steel Cut Oats  3-5 (x3x)	Wheat Berries  25-30 (x3x)

Vegetables

Fresh Time: min Frozen Time: (x)

Artichoke (whole & trimmed)  9-11 (x11-13)	Asparagus (whole or cut)  1-2 (x2-3)	Beetroot (small / whole)  11-13 (x13-15)	Brussel Sprouts (whole)  2-3 (x3-4)
Butternut Squash (slices)  4-6 (x6-8)	Cabbage (whole or wedges)  3-4 (x4-5)	Carrots (sliced or shredded)  2-3 (x3-4)	Cauliflower (florets)  2-3 (x3-4)
Leeks  2-3 (x3-4)	Okra  2-3 (x3-4)	Potato, cubed (white / sweet)  3-4 (x4-5)	Potato, whole (white / sweet)  12-15 (x15-19)
Pumpkin (large pieces)  8-10 (x10-14)	Pumpkin (small pieces)  4-5 (x6-7)	Spaghetti Squash  12-15 (x15-19)	Spinach  1-2 (x2-3)

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
<p>Regulator has a steam sound, but no steam output.</p>	<p>(1) The regulator is blocked (2) The ventilator of open area clogged with residual food (3) Only for dry heating.</p>	<p>(1) Unblock the regulator. (2) Use needle tool to remove residual food (3) Switch off oven, remove from the from oven and let the regulator incline to release pressure, and then open lid to check</p>
<p>No steam output from safety valve.</p>	<p>(1) The ventilator hole is clogged (2) The cooker inside has more foods (3) Heat is too high.</p>	<p>(1) Clean out the clogs. (2) Reduce food amount and then try heating again. (3) Lower flame/heat</p>
<p>Steam coming from surrounding area</p>	<p>(1) The regulator and safety valve out of order. (2) The gasket is not laid properly. (3) The gasket is damaged. (4) The gasket has residual food. (5) The lid is not fully closed.</p>	<p>(1) Use needle tool to remove residual food. (2) Lay the gasket in the correct position. (3) Replace the gasket. (4) Cleaning the residual matter and then reinstall. (5) Reinstall the lid in the proper position.</p>

DISCLAIMER

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.

Questions, issues or missing parts?

Before returning to your retailer, our customer service team is here to help.



Call Us: 909.628.0880

Email Us: customer@bartonliving.com

Hours of Operation: 9am - 3pm PST Monday - Friday

MADE IN CHINA