

# COSORI

## Electric Pressure Cooker

Model No.: C3120-PC



### COSORI SUPPORT:

Mon - Fri 9:00 AM - 5:00 PM PST

(888) 402-1684 | [support@cosori.com](mailto:support@cosori.com)

# THANK YOU.

Thank you for purchasing the C3120-PC Personal Electric Pressure Cooker by Cosori. We are dedicated to providing our customers with high quality products to live life tastefully. Should you have any questions or concerns about using your new product, feel free to reach out to our helpful customer support team at (888) 402-1684 or by email at [support@cosori.com](mailto:support@cosori.com). We hope you enjoy your new product!

# Table of Contents

Safety Information	<b>4</b>
Product Diagram	<b>6</b>
Control Panel	<b>7</b>
Button Functions	<b>8</b>
Operation	<b>9</b>
Preparing to Cook	<b>9</b>
Preset Cooking Modes	<b>11</b>
Cooking Times	<b>11</b>
Manual Cooking Modes	<b>12</b>
Safely Removing the Lid	<b>12</b>
Care & Maintenance	<b>13</b>
Specifications	<b>15</b>
Basic Recipe Guide	<b>15</b>
Troubleshooting	<b>17</b>
Warranty Information	<b>18</b>
Customer Support	<b>19</b>

## Package Contents

- 1 x Pressure cooker
- 1 x Rice spoon
- 1 x Ladle
- 1 x Measuring cup
- 1 x Steaming tray
- 1 x Tempered glass lid
- 1 x User manual
- 1 x Sealing ring

# Safety Information

## IMPORTANT SAFEGUARDS

Please read, understand, and comply with all the instructions provided in this manual before using the device. Failure to comply with the instructions given in this manual and/or using the device in ways other than the ones mentioned in this manual may result in serious injury and/or damage to the product.

### Safety Use & Care

- **DO NOT** touch hot surfaces. Use handle and pot holders when necessary.
- To protect against electrical shock, do not immerse cord, plugs, or the unit in water or other liquid.
- Close supervision is necessary when any unit is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
- **DO NOT** operate the pressure cooker with a damaged cord or plug, after the unit malfunctions or if it has been damaged in any manner. If the unit is malfunctioning, please contact customer support.
- Using other accessories that are not compatible with the pressure cooker is not recommended. Doing so may damage the unit or cause injury.
- The pressure cooker is intended for indoor use only.
- **DO NOT** place on or near a hot gas or electric burner and/or in a heated oven.
- Extreme caution must be used when moving the pressure cooker with hot oil or other hot liquids inside.
- To disconnect the unit from a power source, press '**Start/Cancel**', then remove the plug from the outlet.
- Always check the pressure release valve and float valve for any clogging before use.
- **DO NOT** place any object above the pressure release valve while the steam is being released from the pressure cooker.
- **DO NOT** use the unit for anything other than its intended use.
- If you cook meat with a casing, such as sausage, swelling can occur when cooked under pressure. Piercing the skin after cooking can lead to bursts of hot liquid.
- **DO NOT** lean over the pressure cooker at any time while it is cooking.
- This pressure cooker should not be used for any medical purposes. It is not designed to reach the required temperature for sterilization.
- The silicone gasket creates a pressure seal between the lid and the pot. Keep the gasket completely clean and free from any cracks or deterioration.
- **DO NOT** break the silicone gasket. Do not replace it with other rubber gaskets, or use a tension belt to make it seal.
- It is extremely important to fill the pressure cooker with liquid prior to operation. Never cook without liquid; doing so can cause the unit to overheat and damage the safety mechanisms. In case of overheating, never remove the pressure cooker from the heat source. Instead, shut it off immediately and let it cool.
- Make sure all parts of the pressure release valve and float valve are clean and properly assembled.
- **DO NOT** alter the safety mechanisms or attempt to repair the pressure cooker as this will void the warranty. Please refer to the Care & Maintenance section on page 13 on how to maintain the pressure cooker.
- **DO NOT** place the unit close to flammable materials, heating units, or wet environments.

- Check and wash the anti-clog filter and pressure release valve regularly to avoid blockage.
- **DO NOT** open the lid when the float valve is down.
- **DO NOT** put anything on or use other objects to replace the pressure release valve.
- Never use a towel to clog the gap between the lid and edge of the Housing.
- The bottom of the inner pot and heating plate should be kept clean. Do not put the inner pot on other heat sources. Do not replace the inner pot with other containers.
- Only use wood or plastic ladles or spoons to prevent the stainless steel pot from wearing out.
- **DO NOT** attempt to move the pressure cooker while it is cooking; wait until it cools down to move it. Move the unit using the built-in handle; do not try to hold it from the lid handle.
- **DO NOT** disassemble the unit on your own or try to replace with parts from different brands.
- Make sure air/pressure discharges completely before opening the lid.
- Clean and properly place water the collection cup and lid before each use.
- You may experience some smoke coming out the unit during the first few uses due to the initial heating of the materials; this is normal.
- **DO NOT** let power cord hang over the edges of tables or counters, or touch hot surfaces.
- A short power supply cord is provided to reduce injuries resulting from entanglement and tripping. If an extension cord is used, the electrical rating of the cord must be at least 120V/20A. The extension cord must be arranged so that it will not hang over the edge of a table or counter where it can be pulled or accidentally tripped over.

## SAVE THESE INSTRUCTIONS.

### HOUSEHOLD USE ONLY



**DO NOT**  
use any other lid.



**DO NOT** touch the  
lid or stainless steel  
surface while heating  
or cooking.

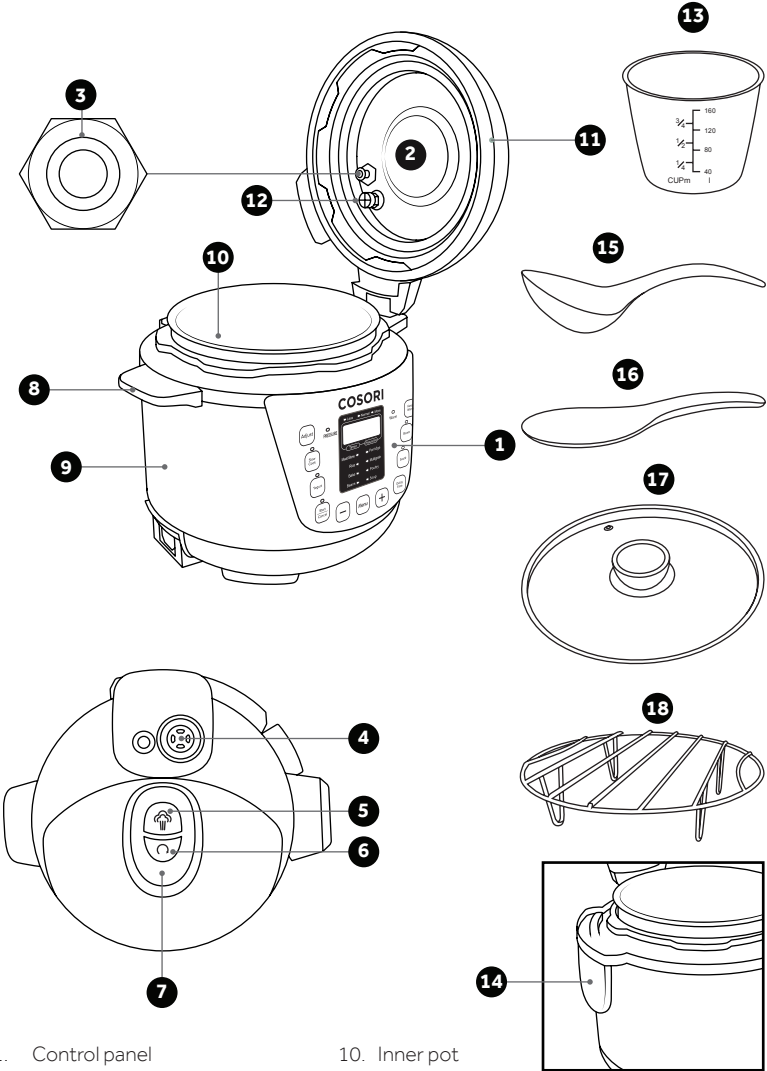


When moving,  
hold the pressure  
cooker by its  
handles.



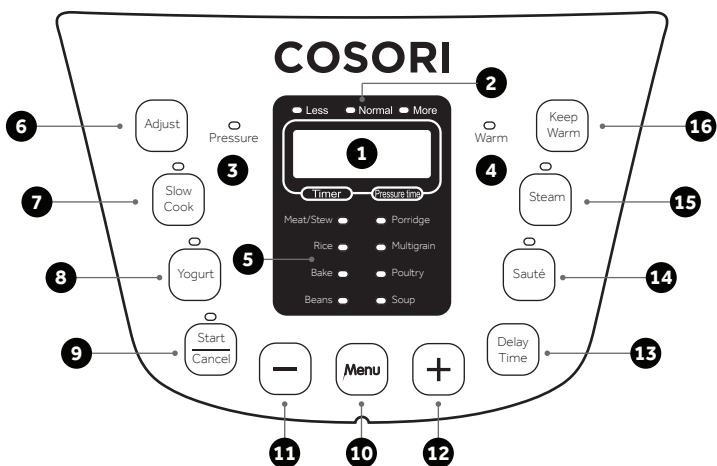
Keep out of reach  
of infants and  
young children.

# Function Diagram








- |                                  |                          |
|----------------------------------|--------------------------|
| 1. Control panel                 | 10. Inner pot            |
| 2. Float valve                   | 11. Sealing ring         |
| 3. Float valve sealing ring      | 12. Anti-clog filter     |
| 4. Pressure release valve        | 13. Measuring cup        |
| 5. Pressure release button       | 14. Water collection cup |
| 6. Pressure release reset button | 15. Ladle                |
| 7. Lid handle                    | 16. Rice spoon           |
| 8. Handles                       | 17. Tempered glass lid   |
| 9. Housing                       | 18. Steaming tray        |

# Control Panel





- |                       |                        |                       |
|-----------------------|------------------------|-----------------------|
| 1. Digital display    | 7. Slow Cook button    | 13. Delay Time button |
| 2. Adjust indicator   | 8. Yogurt button       | 14. Sauté button      |
| 3. Pressure indicator | 9. Start/Cancel button | 15. Steam button      |
| 4. Warm indicator     | 10. Menu button        | 16. Warm button       |
| 5. Cooking functions  | 11. Decrease value     |                       |
| 6. Adjust button      | 12. Increase value     |                       |

# Button Functions

	<p>Starts or cancels any cooking process; also cancels any selections that are made.</p>
	<p>The warming function keeps food warm for up to 24 hours when the unit is finished cooking. Press the '<b>Keep Warm</b>' button, then the '<b>Start/Cancel</b>' button to turn on the warming function. The display will show "<b>bb</b>," indicating that the unit is in the warming mode.</p> <p><b>NOTE:</b></p> <ul style="list-style-type: none"> <li>• <b>DO NOT</b> cook foods using the warming mode.</li> <li>• The pressure cooker will automatically switch to this mode when your food has finished cooking.</li> </ul>
	<p>Press the '<b>Delay Time</b>' button to adjust the start time of your cooking. Use the '+' and '-' buttons to set your desired time, then use the 'Menu' button to select your cooking function. Press 'Start/Cancel' when you are ready to start. The unit will beep when it starts cooking. You can preset the pressure cooker for up to 24 hours.</p>
	<p>Use the '<b>Adjust</b>' button to add or subtract the total cooking time of a selected preset cooking option on the pressure cooker. The default adjust setting is always set to normal, but can be set to either less or more depending on your flavor preference. Please note that cooking on either the less or more settings may change the consistency of your food.</p> <p><b>NOTE:</b></p> <ul style="list-style-type: none"> <li>• The adjust function will automatically turn off when you manually select a cooking time.</li> <li>• The adjust function does not work with the Sauté, Slow Cook, and Yogurt functions.</li> </ul>
	<p>Press the '<b>Menu</b>' button to cycle through the pressure cooker's different presets. Once you have selected your preset, use the '+' or '-' buttons or the 'Taste' button to add or subtract the total cooking time. Press the '<b>Start/Cancel</b>' button to start cooking.</p>

## Pressure Release Buttons

	<p>Press the pressure release button to release any residual pressure remaining in the pressure cooker after cooking has finished.</p>
	<p>Press the pressure valve reset button to reset the pressure release valve when all of the residual pressure in the cooker has been released.</p>

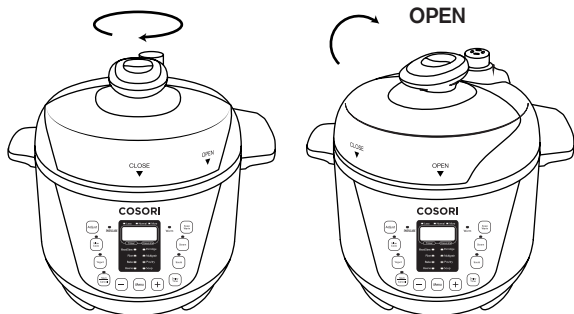
# Operation

## Preparing to Cook

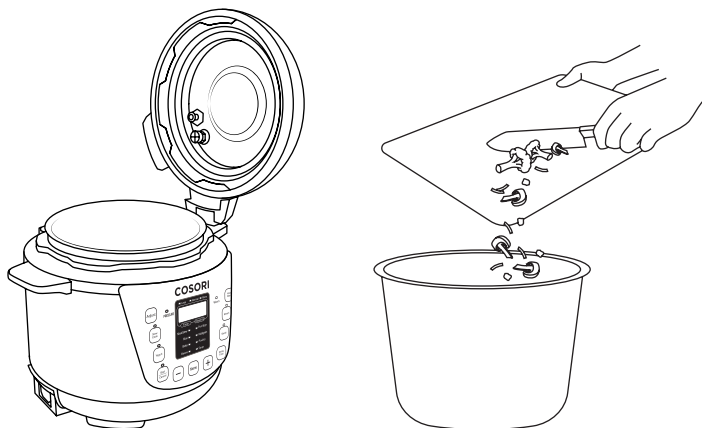
### NOTE:

- Thoroughly wash the inner pot before each use.
- The minimum amount of ingredients needed to cook in the pressure cooker is 1/5 of the capacity of the inner pot.
- The minimum amount of liquid needed for cooking is 160mL. (This may vary depending on the recipe you are following.)

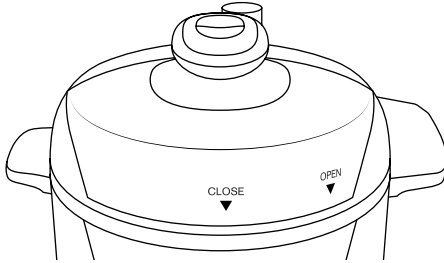
1. Open the pressure cooker by holding the lid handle and turning it clockwise to the open position. The 'Open' arrow should now be aligned with the white mark at the top of the control panel. Lift the lid handle to open the pressure cooker.



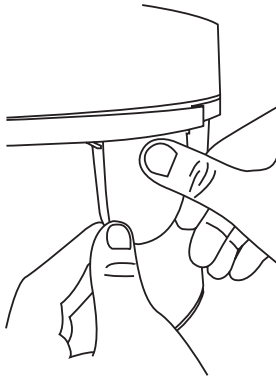
2. Prepare food according to recipe directions and place food and liquids into the pot. If necessary, the inner pot can be taken out of the pressure cooker for easier access. Food and water should not exceed 4/5 height of the pot. Do not let food exceed 3/5 height of the inner pot if it easily expands in water.
3. Make sure the pressure cooker is off before placing the inner pot back into the housing. Be sure to wipe down the bottom of the pot and the surface of the heating plate inside the housing with a dry cloth.



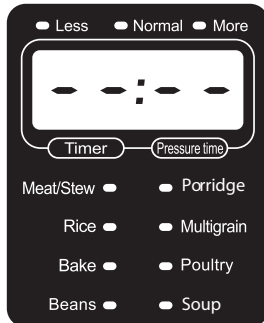
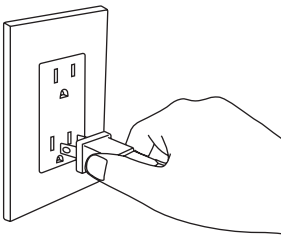
- Place pot back into pressure cooker. Close the lid by lowering it down onto the housing; use the handle to turn the lid counterclockwise. The 'Close' arrow on the lid should now line up with the mark at the top of the control panel, indicating that the lid is locked into place.



- Once the lid is locked in, make sure the pressure release valve is level.
- Attach the water collection cup onto the back of the pressure cooker.



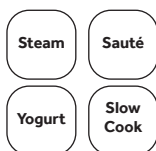
- Plug the pressure cooker into an electric power supply. The LCD will show "--:--" and the unit will go into a standby mode.



## Preset Cooking Modes

1. If the unit is not already plugged in, connect it to a power source. The unit will beep, indicating it is in standby mode.
2. Press the **'Menu'** button to select a preset cooking function on the pressure cooker. Keep pressing **'Menu'** to cycle through the different functions. You can also press **'Steam,' 'Yogurt,' 'Sauté,'** and **'Slow Cook'** to select their respective cooking functions.
3. (OPTIONAL): Before pressing the **'Start/Cancel'** button, you can customize your cooking time by using the **'Delay Time'** button to change the cooking start time and use the **'Adjust'** or **'+' or '-'** buttons to extend or shorten your cooking time.
4. Press the **'Start/Cancel'** button to begin the cooking process.
5. The unit will beep when it reaches the optimal cooking pressure (this may take about 10- 15 minutes). Cooking will begin and the display will read **"PO:XX"**. The cooking times for different presets are listed below.
6. When cooking has finished, the pressure cooker will beep several times and will automatically go into the Warm mode.
7. Before serving your food, wait at least 10- 15 minutes before opening the pressure cooker. Refer to page 12 on how to safely remove the pressure cooker lid after cooking.

**NOTE:** Some steam may come out of the pressure release valve, along with occasional sputtering; this is normal.



Cooking Times			
Presets & Function	Default time (minutes)	Min. Time	Max. Time
Meat/Stew	40	1	1:40
Rice	10	1	1:40
Bake	40	1	1:40
Beans	20	1	1:40
Porridge	20	1	1:40
Multigrain	40	1	1:40
Poultry	20	1	1:40
Soup	25	1	1:40
Steam	5	1	1:40
Yogurt	8 hours	6 hours	12 hours
Sauté	5	1	20
Slow Cook	4 hours	2 hours	9 hours
Delay Time	0	0	24 hours

## Manual Cooking Modes

**NOTE:** The following cooking functions have no pressure applied when selected.

**Slow Cook:** This function allows you to cook various recipes slowly at low temperatures ranging from 204°-210°F (96°-99°C).

1. Open the pressure cooker and detach the lid. Only use the glass lid for this feature.
2. Connect the pressure cooker to a power source.
3. Place your ingredients in the inner pot and place the glass lid on top.
4. Press the '**Slow Cook**' button.
5. Adjust the cooking time anywhere from 2 to 9 hours using the '+' or '-' buttons. (The default cooking time is 4 hours.)
6. Press the '**Start/Cancel**' to start cooking. The pressure cooker will beep once when the cooking has finished and will automatically switch to the Warm function.

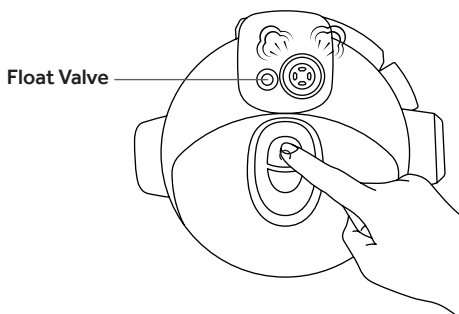
**Sauté:** This function allows you to sauté or simmer ingredients inside the inner pot.

1. Open the pressure cooker and detach the lid. Only use the glass lid for this feature.
2. Connect the pressure cooker to a power source.
3. Press the '**Sauté**' button and adjust the cooking time anywhere from 1 to 20 minutes using the '+' or '-' buttons.
4. Press the '**Start/Cancel**' button and place the ingredients you wish to sauté into the inner pot.
5. The pressure cooker will beep once the cooking time has ended. Carefully remove your ingredients from the inner pot, or add additional ingredients if you are still cooking.

## Safely Removing the Lid

Once cooking is complete, turn off the pressure cooker's power by unplugging the power cable.

1. Let the cooker cool down on its own. Wait 10-15 minutes until the float valve drops down before opening the lid.
2. Press the pressure release button to release any residual pressure or steam remaining in the pressure cooker. Hold down the pressure release button until all pressure is released.
3. Press the pressure release reset button to reset the pressure release valve.



4. Unlock the lid by turning it counterclockwise, then carefully lift the lid away from your face. The steam coming out from the pressure cooker will be hot.

#### **NOTE:**

- For your safety, open the lid slowly. Do not open the lid before all pressure has escaped through the exhaust valve and the float valve has completely fallen back into the lid.
- **DO NOT** press the pressure release button if your food is in a liquid state (e.g. porridge or soup). Pressing the pressure release button immediately after cooking liquid foods may result in food spraying out via the pressure release valve. When cooking such foods, allow extra time for the food to cool down after cooking and before serving.
- Some recipes may call for a quick release. To quick release pressure, press the pressure release button immediately after cooking. Use caution as steam will be hot.

## Care & Maintenance

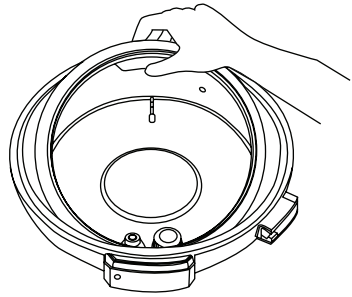
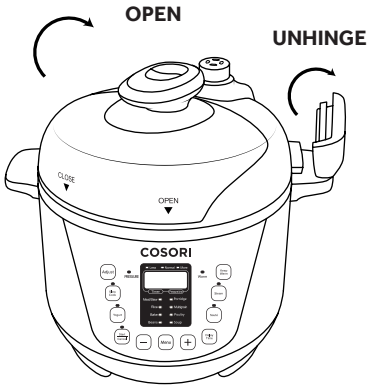
1. Unplug the power cord and allow pressure cooker to completely cool before cleaning.
2. Wipe the housing of the pressure cooker with a clean cloth. Do not immerse the cooker into water or spray with water.
3. Remove water collection cup and pour out any excess water inside. Clean collection cup with a damp towel and place it back onto the pressure cooker.
4. Detach the lid from the pressure cooker body by lifting up the hinge and then twisting the lid to the open position. Lift up the lid to remove it from the pressure cooker body.
5. Thoroughly wash and rinse all parts of the lid including the pressure release valve, anti-clog filter, and float valve. Wipe dry with a clean cloth.
6. Remove the sealing ring from lid and wash with warm soap and water. Rinse thoroughly with warm water. See Sealing Ring Installation on how to remove and install the sealing ring.
7. Clean the inner pot with a sponge or non-metallic soft brush, and dry with a clean cloth.
8. If necessary, wipe down the control panel with a damp cloth, and dry immediately with a clean, dry cloth.

### Sealing Ring Installation

**NOTE:** Make sure sealing ring has no cracks or is damaged.

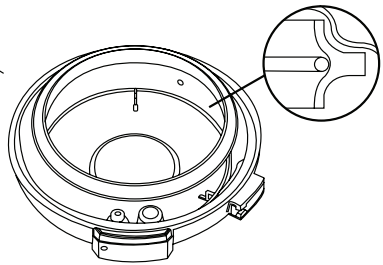
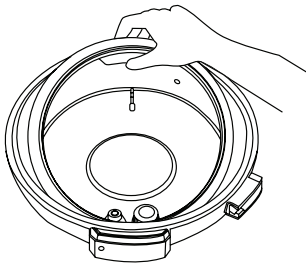
#### **Removal**

1. Lift up the hinge, then twist the lid to the open position. (see picture on next page)
2. Remove the lid from the pressure cooker.
3. While holding the lid in place, gently pull out the sealing ring.



### Installation

1. Line up sealing ring on top of metal ring.
2. Gently push down on sealing ring, ensuring that the metal ring is inside the sealing ring's groove as shown below. Continue pushing the sealing ring all around until it is secured by the metal ring.
3. Place lid back onto pressure cooker by aligning the 'Open' arrow on the lid arrow with mark at the top of the control panel.
4. Twist the lid to the close position and lower the hinge.



# Specifications

Voltage:	AC 120V / 60Hz
Power:	720W
Capacity:	2.1 Qt (2L)
Inner Pot Dimensions:	6.25 x 4 in (15.8 x 10.1 cm)
Working Pressure:	10 PSI (70 kPa)
Keep Warm Temperature:	140-176°F (60-80°C)

## Basic Recipe Guide

### Rice / Grains

	Setting	Time	Quantity of Ingredients	Quantity of Liquid
Brown Rice	Rice	13-15 minutes	1 c brown rice	1 ½ c water
Jasmine Rice	Rice	3 minutes	1 c basmati or jasmine rice	1 c water
White Rice	Rice	4-6 minutes	1 c white rice	1 ½ c water
Steel Cut Oats	Multigrain	20-25 minutes	½ c steel cut oats	2 c water
Quinoa	Multigrain	6 minutes	1 c quinoa	2 c water

### Vegetables / Produce

	Setting	Time	Quantity of Ingredients	Quantity of Liquid
Artichoke	Steam	9-11 minutes	1 artichoke cut in half	1 c water
Fingerling/Russet Potatoes	Steam	19-23 minutes	up to 18 oz	1 c water
Baked Potato	Steam	25-30 minutes	14 oz (about 1-2 potatoes)	1 c water

## Meats / Proteins

	Setting	Time	Quantity of Ingredients	Quantity of Liquid
Eggs	Steam	7 minutes	6 eggs	1 c water
Chicken (bone-in thigh and drumstick)	Poultry	13-16 minutes	1 ¾ lbs chicken	1 ½ c broth ½ c BBQ sauce
Chili Verde Chicken Breast (boneless, skinless)	Poultry	8 minutes	2 breasts totaling 1lb 6 oz	16 oz chili verde salsa
Frozen Chicken Breast Tenders	Poultry	12 minutes	14 oz chicken tenders	½ c water
BBQ Chicken Breast (boneless, skinless)	Poultry	13-15 minutes	2 breasts totaling 1 lb 7 oz	1 c chicken broth, 1 c BBQ sauce
Beef Stew	Meat/ Stew	Sauté meat, oil, flour, salt and pepper for 10m; then pressure cook for 25 minutes	1 lb chuck roast stew meat cut into one-inch pieces	2 c broth ½ cup red wine
Chickpeas	Beans	10-13 minutes	1 c chickpeas soaked overnight (12 hours)	3 c water
Black Beans	Beans	5-7 minutes	1 c soaked black beans (for 8 hours)	3 c water
Pinto Beans	Beans	7-10 minutes	1 c soaked pinto beans (for 8 hours)	3 c water

# Troubleshooting

Problem	Cause	Solution
Lid not closing properly.	Lid is not properly positioned on body.	Properly position lid onto the housing.
	Sealing ring is not properly installed.	Check sealing ring to make sure it is properly aligned inside the lid.
	Float valve is being blocked.	Check to make sure float valve is clean. Clean if necessary.
Lid does not open.	Float valve doesn't fall after pressure is released.	Check to make sure float valve is clean. Clean if necessary.
Steam leaking from pressure cooker lid.	No sealing ring.	Install sealing ring.
	Food sticking to sealing ring.	Clean sealing ring.
	Sealing ring is broken.	Part needs to be changed. Contact customer support.
	Lid is not closed in right position.	Make sure lid is properly closed.
Steam leaking from float valve.	Food sticking to float valve's sealing ring.	Clean the float valve's sealing ring.
	Float valve's sealing ring is broken.	Contact customer support.
Float valve not able to rise.	Insufficient amount of food and water.	Put as much food and water as noted on recipe.
	Steam leaking from pressure cooker lid or pressure valve.	Contact customer support.

Error Code	E1	E2	E3	E4
Error	Broken circuit in sensor.	Short circuit in sensor.	Unit is overheating.	Signal switch broken.

# Warranty Information

## TERMS & POLICY

Cosori warrants all products to be of the highest quality in material, craftsmanship and service for a minimum of 1 year, effective from the date of purchase. Warranty lengths may vary between product categories. For specific warranty terms, please refer to your product's listing page or operation manual.

Under the limited warranty, Cosori will refund any product found to be defective due to manufacturer flaws based on eligibility within the first 30 days of purchase; replacements can be issued up to 1 year after the original date of purchase. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. Cosori is not responsible in any way for any damages, losses or inconveniences caused by equipment failure or by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

This warranty does not apply to the following:

- Damage due to abuse, accident, alteration, misuse, tampering or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

Cosori and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Should your product prove defective within the specified warranty period, please return the defective unit in its original packaging with (1) an original copy of the invoice, (2) your order confirmation number, (3) and your warranty ID number.

To find out more about extending your warranty, visit [www.cosori.com/warranty](http://www.cosori.com/warranty) or contact customer support.

Date of Purchase: \_\_\_\_\_

Purchased From: \_\_\_\_\_

Order Number: \_\_\_\_\_

# Customer Support

Should you encounter any issues or have any questions regarding your new product, feel free to contact our helpful Customer Support Team. Your satisfaction is ours!

## **CUSTOMER SUPPORT**

Cosori  
1202 N. Miller St. Suite A  
Anaheim, CA 92806

## **SUPPORT HOURS**

Monday - Friday : 9:00 am - 5:00 pm PST

Toll-Free : (888) 402-1684  
Email : support@Cosori.com

*\* Please have your order confirmation number ready before contacting customer support.*

# Thank You

We thank you for purchasing a new Electric Pressure Cooker by Cosori, and we're excited to see what you'll cook up very soon.

We're looking forward with you to preparing many fresh meals in your kitchen with minimal operation or effort. And when we say "with you," we mean it—our helpful customer support team is available by phone at 888-402-1684 or by email at support@cosori.com. We're here to lend an ear to your questions and concerns (or your joy over a successful recipe). Happy cooking!

# Show Us What You're Cooking

We hope this has been helpful to you. We can't wait to see your beautiful results, and we think you'll want to share glam shots! Others already in the community await your uploads—just pick your platform of choice below. Snap, hashtag, and tag away, Cosori chef!

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

**@CosoriCooks | #iCookCosori**

# More Cosori Products

Lastly, if you're happy with this Electric Pressure Cooker, the line doesn't stop here. Check out [www.cosori.com](http://www.cosori.com) for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!

# COSORI

**COSORI SUPPORT:**

Mon - Fri 9:00 AM - 5:00 PM PST  
(888) 402-1684 | [support@cosori.com](mailto:support@cosori.com)