

COSORI

Electric Pressure Cooker

Model No.: C2126-PC



COSORI SUPPORT:

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

(888) 402-1684 | support@cosori.com

THANK YOU

Thank you for purchasing the C2126-PC Electric Pressure Cooker by Cosori. We are dedicated to providing our customers with quality products to build on better living. 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. We hope you enjoy your new product!

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Package Contents

- 1 x Electric Pressure Cooker
- 1 x Spoon
- 1 x Ladle
- 1 x Measuring Cup
- 1 x Glass Lid
- 1 x Sealing Ring
- 1 x User Manual
- 1 x Steamer Rack

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 this appliance 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 if the cord or plug is damaged, if the unit malfunctions, if the unit 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.
- Use extreme caution when moving the pressure cooker if it contains hot oil or other hot liquids.
- To disconnect the unit from a power source, press 'Start/Cancel', then remove plug from the outlet.
- Always check the pressure release valve and floater 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 the pressure cooker 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 floater 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 anti-clog filter and pressure release valve regularly to avoid any blockage.
- **DO NOT** attempt to 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 being scratched.
- **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 the pressure cooker 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 completely discharges before opening the lid after cooking has finished.
- Clean and properly place the water collection cup. Clean the 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



DO NOT use any other lid.



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

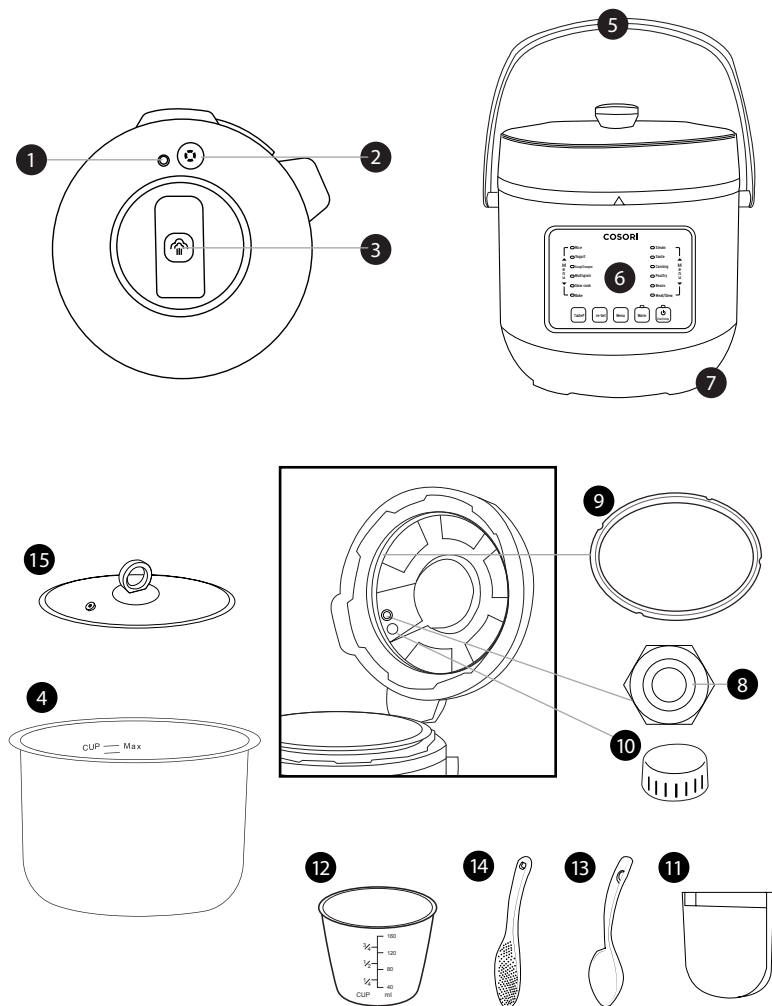


When moving, hold the pressure cooker by the handles.



Keep out of reach of infants and young children.

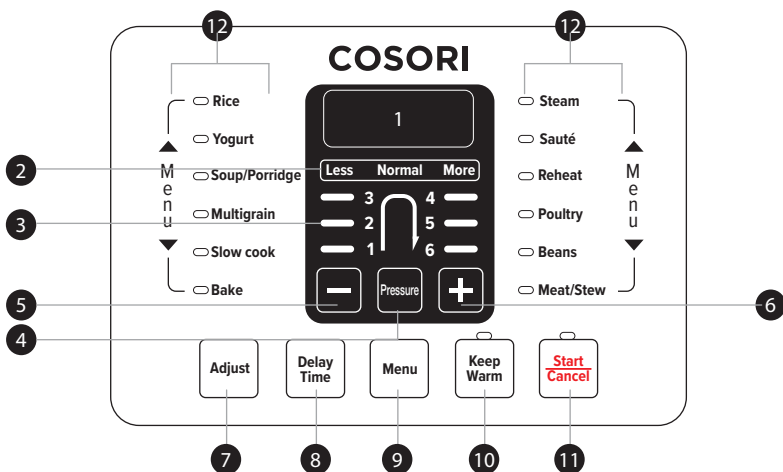
Product Diagram



1. Float valve
2. Pressure release valve
3. Pressure release button
4. Inner pot
5. Pressure cooker handle
6. Control Panel
7. Pressure cooker housing
8. Float valve sealing ring
9. Silicone gasket
10. Anti-clog filter
11. Water collection cup
12. Measuring cup
13. Soup ladle
14. Rice paddle
15. Tempered glass lid

Control Panel

Main Display Interface



1. Digital display
2. Adjust indicator
3. Pressure level indicator
4. Pressure button
5. Decrease value
6. Increase value
7. Adjust button
8. Delay Time button
9. Menu button
10. Keep Warm button
11. Start/Cancel button
12. Cooking functions

Button Controls

START/CANCEL: Starts or cancels any cooking process; also cancels any selections that are made.

KEEP WARM: The warming function keeps food warm for up to 24 hours when it is finished cooking. Press the 'Keep Warm' button, then the 'Start/Cancel' button to turn on the warming function. The display will show "bb" indicating that the unit is in the warming mode.

NOTE :

- **DO NOT** cook foods using the warming mode.
- The pressure cooker will automatically switch to this mode when your food has finished.

MENU: Press the 'Menu' button to cycle through the pressure cooker's different programs. See the Preset Cooking Modes section on page 11 to set up the pressure cooker using the 'Menu' button.

DELAY TIME: Press the 'Delay Time' 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/Stop' when you are ready to cook. The unit will beep when it starts cooking. You can delay the start time of the pressure cooker for up to 24 hours.

ADJUST: This is a function used to help change the consistency of your foods. "Less," "Normal" and "More" are selected guides that increase or decrease the cooking time while under pressure.

1. Select a cooking function by pressing the 'Menu' button. The Adjust indicator will default to Normal time. (E.g., Select the Rice setting and the display will show 00:10).
2. To change the consistency of the food (Less, Normal, More), simply press the 'Adjust' button. The appropriate light will display, indicating that the time has been changed. The time in the indicator will automatically adjust accordingly. (E.g., For the Rice function Less is 7 minutes, Normal is 10 minutes, and More is 13 minutes.)
3. Close the lid and press the 'Start/Cancel' button.
4. See page 11 for cooking times for the pressure cooker's different cooking programs.

NOTE: The Adjust function does not work with the Canning, Sauté, Slow Cook and Yogurt functions.

PRESSURE: The cooking function selected will determine the amount of pressure used when cooking food. You can press the 'Pressure' button to cycle through the different pressure levels (1-6) for your recipe. Some preset cooking functions already have a default pressure level, but can be adjusted to meet your needs. Please note that cooking with different pressure levels may yield varying results for your recipe.

NOTE :

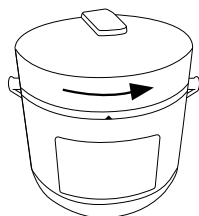
- The working pressure for level 1 is about 5.8 PSI (40 kPa), while the pressure for level 6 is 10 PSI (70 kPa).
- It is recommended to cook tender foods such as vegetables on the lower pressure settings.
- The actual working pressure may vary with the amount of food and liquid being used.

Operation

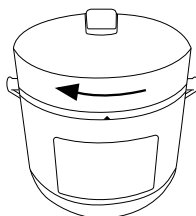
Preparing to Cook

NOTE :

- Thoroughly wash the inner pot before each use.
 - The minimum amount of ingredients needed to cook in the pressure cooker is $\frac{1}{5}$ of the capacity of the inner pot, which is roughly 4 cups.
1. Open lid by holding the handle and turning the lid counterclockwise to open position, then lift the handle to open the pot.

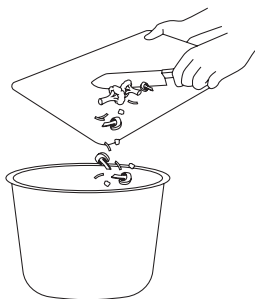


To open

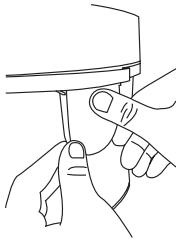


To close

2. Place ingredients and water in the inner pot. Ingredients and water or liquid should not exceed $\frac{4}{5}$ height of the inner pot. If the ingredients expand easily in water, then the total amount should not exceed $\frac{3}{5}$ height of the inner pot.



3. Place the inner pot in the housing; be sure to wipe down the inner pot before placing it back into the pressure cooker.
4. Make sure the silicone gasket is secured. Close the lid and turn the lid handle clockwise to lock the lid in place.
5. Attach the water collection cup onto the back of the pressure cooker.



6. Plug the pressure cooker into an electric power supply. The unit will beep and the display will show "--:--" indicating that the unit is in standby mode.



Glass Lid

The professional grade tempered glass lid is specifically designed for use with the Cosori Electric Pressure Cooker. Use the lid for cooking while using the Sauté function to prevent any oil from splattering, or place the lid on the pressure cooker while using the Slow Cook function. The lid can be used for food presentation even when keeping food warm just before serving. It also features a steam-release vent and stainless steel rim for maximum convenience and durability. It is dishwasher safe for easy cleanup.

NOTE: ONLY use the glass lid when cooking using the Sauté and Slow Cook functions or the Warm mode. Do not use the glass lid for cooking with any other mode.

Preset Cooking Functions

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.
3. (Optional): Before pressing the 'Start/Cancel' button, you can customize your cooking time by using the 'Delay Time' button to delay your cooking time and using 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 after 10-15 minutes, indicating that the optimal pressure level has been reached. Cooking will begin and the display will read "P0:XX". The cooking times for the 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.

Cooking Times

Default Time		Taste Setting			Time (Hours & Minutes)	
Presets & Functions	Default Pressure Level	Less	Normal	More	Min.	Max.
Rice	4	00:07	00:10	00:13	00:01	01:40
Yogurt	N/A	N/A	08:00	N/A	06:00	12:00
Soup/Porridge	6	00:15	00:25	00:50	00:01	01:40
Multigrain	6	00:35	00:40	00:45	00:01	01:40
Slow Cook	N/A	N/A	04:00	N/A	02:00	09:00
Bake	4	00:30	00:40	00:50	00:01	01:40
Steam	6	00:03	00:05	00:07	00:01	01:40
Sauté	N/A	N/A	00:05	N/A	00:01	00:20
Canning	6	N/A	00:20	N/A	00:01	01:40
Poultry	5	00:15	00:20	00:25	00:01	01:40
Beans	6	00:15	00:20	00:25	00:01	01:40
Meat/Stew	6	00:20	00:40	00:50	00:01	01:40
Delay Time					01:00	24:00

NOTE: The working pressure for level 1 is about 5.8 PSI (40 kPa), while the pressure for level 6 is 10 PSI (70 kPa).

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 'Menu' button and select the Slow Cook function. You can adjust the cooking time anywhere from 2 to 9 hours using the '+' or '-' buttons. (The default time is 4 hours.)
5. Press the 'Start/Cancel' button to start cooking. The pressure cooker will beep once when the cooking has finished and will automatically set to the Warm function.

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

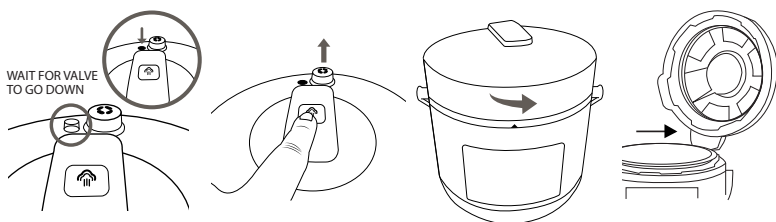
1. Open the pressure cooker and detach the lid. Only use the glass lid for this feature.
2. Connect the pressure cooker to a power source.
3. Press the 'Menu' button and select the Sauté function. You can adjust the cooking time anywhere from 1 to 20 minutes using the '+' or '-' buttons.
4. Press the '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

CAUTION: 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. The handle may also be hot when cooking has finished.

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 15-20 minutes or until the float valve drops down before opening the lid.
2. Press the pressure release button to release any residual pressure remaining in the pressure cooker. Hold down the pressure release button until all pressure is released.
3. 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.

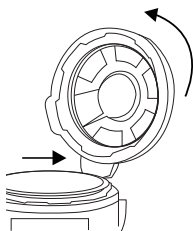


Care & Maintenance

- Unplug the pressure cooker and allow it to completely cool before cleaning.
- **DO NOT** immerse the base in water or spray any water in it. If necessary, wipe the inside and outside of the base with a clean, damp cloth.



- Remove the water collection cup. Rinse it out with clean water and wipe it dry with a clean cloth. Place it back onto the side of the pressure cooker.
- Detach the lid from the pressure cooker housing by lifting up the lid, then turning the lid counterclockwise to remove it from the hinge.



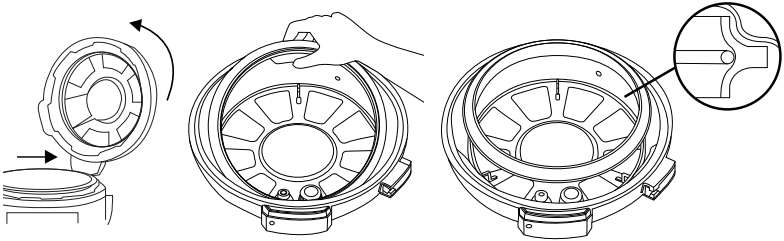
- Thoroughly wash and rinse all parts of the lid including the pressure release valve, anti-clog filter, and float valve. Wipe dry with a clean cloth.
- All parts inside the lid can be hand washed separately with water and should always be checked to make sure they are not damaged or cracked.
- The silicone gasket can be removed from the lid. Wash the gasket with liquid detergent and warm water, and dry it with a clean cloth. (Refer to the Silicone Gasket Installation section on how to remove and install the gasket.)
- Use a sponge or non-metallic soft brush to clean the inner pot, then wipe the surface with a clean cloth.

Silicone Gasket Installation

NOTE: Make sure the silicone gasket is not cracked or damaged in any way.

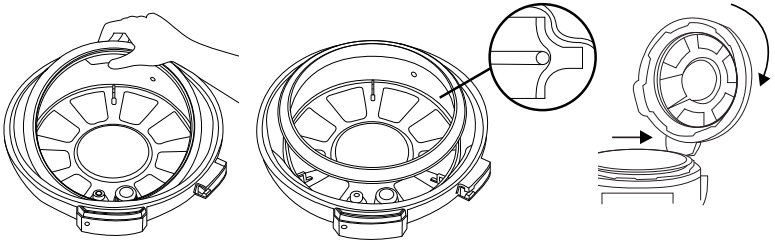
Removal

1. Rotate lid counterclockwise as shown on page 9 to detach lid from pressure cooker.
2. While holding the lid in place, gently pull out the silicone gasket.



Installation

1. Line up silicone gasket on top of metal ring.
2. Gently push down on silicone gasket, ensuring that the metal ring is inside the gasket's groove as shown above. Continue pushing the silicone gasket all around until it is secured by the metal ring.
3. Place lid back onto pressure cooker.



Troubleshooting

Problem	Cause	Solution
Difficulty closing lid.	Silicone gasket may not be placed correctly.	Correctly place the silicone gasket inside the lid.
	Pressure release valve may be blocking the push rod.	Make sure the push rod at the side of the lid is aligned correctly to the base.
Difficulty opening lid.	Pressure release valve may not be falling down properly.	Push pressure release button.
	Pot may still be under pressure.	
Steam leaking from cooker lid.	Some ingredients may be stuck to silicone gasket.	Clean silicone gasket.
	Silicone gasket may be broken.	Make sure the lid is closed as per instructions on page 9.
Steam leaking from float valve sealing ring.	Some ingredients may stick to the anticlog filter.	Clean the anti-clog filter.
	The silicone gasket of the floater may be broken.	The silicone gasket of the floater may need to be replaced.
Floater does not rise up.	There may not be enough ingredients /water to generate enough pressure.	Ingredients or water need to be at minimum level.
	Steam leaking from lid or pressure release valve.	Unit may be defective. Contact customer support.

Contact Customer Support if any of these errors occur

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

Specifications

Capacity:	6 quarts
Power Supply:	AC 120 V/60 Hz
Rated Power:	1000 W
Inner Pot Dimensions:	7.6 x 6 in. (19.3 x 15.2 cm)
Working Pressure:	5.8-10 PSI (40-70 kPa)
Keep Warm Temperature:	140°-176° F (60°-80° C)

Warranty Information

Policy & Terms

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. Under the limited warranty, Cosori will replace or refund any product found to be defective due to manufacturer flaws based on eligibility. Refunds will be issued within 30 days of the date of purchase, otherwise, Cosori will replace products determined to be defective for the remaining warranty period. This warranty extends only to personal use and does not extend to any product that has been used for commercial use, rental use, or any other use in which the product is not intended for. There are no warranties other than that 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.

Furthermore, Cosori is not liable for incidental or consequential damages of any nature resulting from the use of this product.

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 above and 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 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

Phone: (888) 402-1684

Email: support@cosori.com

SUPPORT HOURS

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

*Please have your order 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.

More Cosori Products

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

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