

Elechomes

Model:CY601

Electric Pressure Cooker



User Manual

Thanks for choosing Elechomes! Please read this user manual carefully and keep it for future reference.

The figure shown is for illustration purposes only. The actual product may vary due to design changes.




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Safety Precautions

To avoid personal injury and product damage, please read and abide by the following safety precautions.

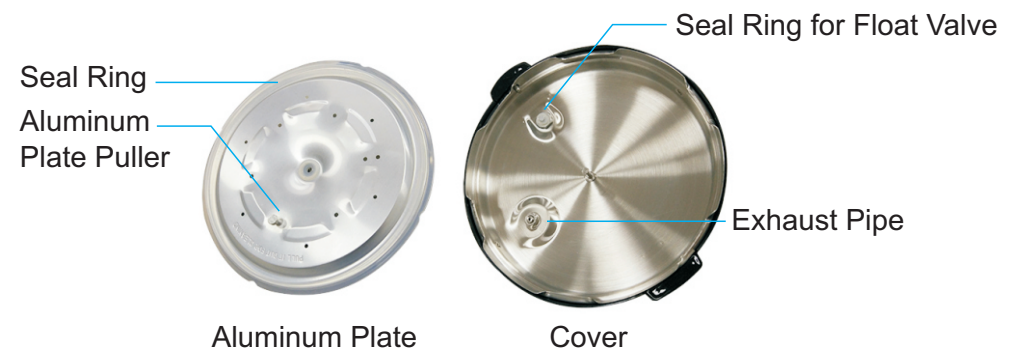
- Please follow the instructions in this manual exactly as they are specified. Improper operation may cause injury or damage to the device.
- Do not use unauthorized accessories. If a malfunction occurs while unauthorized accessories are in use, the warranty will be void.
- Make sure the device is free of damage and that all accessories are included when unboxing the electric pressure cooker.
- Keep this device away from children.
- Children must have adult supervision to operate this device.
- If a problem occurs, unplug the device immediately.
- Do not attempt to repair this device yourself as this may lead to injury. All repairs must be performed by a maintenance center authorized by Elechomes.

 Prohibited	Everything marked with this sign is a prohibited action. To avoid personal injury and product damage, do not perform these actions under any circumstances.
 Warning	Everything marked with this sign must be done as exactly as the instructions specify. To avoid personal injury and product damage, read the directions carefully.
 Caution	Everything marked with this sign is a potential safety hazard. To avoid personal injury and product damage, use with caution when performing these steps.

<p>⊘ The Elechomes Electric Pressure Cooker is for home use only. Do not operate the device outdoors.</p> 	<p>⊘ Do not operate the device on a tilted or unstable surface.</p> 
<p>⊘ Do not expose the electric components of the device to water or any other liquid. This may lead to electrocution. Only place the washable components in water.</p> 	<p>⊘ Do not place the device on or near hot surfaces like ovens or stoves.</p>
<p>⊘ Do not store foreign items or materials in the cooker. Only place ingredients in the device.</p>	<p>⊘ To avoid burning and other potential safety hazards, do not start the device without water in the pot.</p>
<p>⚠ For improved taste, do not open the cover frequently while the device is in use.</p>	<p>⚠ To avoid electric shock, make sure the plug and power cord are damage-free. If the plug or power cord are damaged, please take the device to an authorized maintenance center to have a replacement installed.</p>

<p>⚠ The exhaust valve emits hot steam when the device is in use. To avoid scalding, keep your hands away from the exhaust valve at all times.</p> 	<p>⚠ Do not move the pressure cooker or open the cover while in use.</p> 
<p>⚠ Do not operate the device in extreme temperature conditions (both high and low) or expose it to strong sunlight, strong wind, or high humidity.</p>	<p>⚠ Do not plug the pressure cooker and other high-powered home appliances into the same power outlet simultaneously.</p>
<p>⚠ Make sure the connected power supply is safe, grounded, and compatible with the device's voltage rating.</p> 	<p>⚠ To move or carry the cooker, hold the device by the pot handles instead of the cover handle.</p> 

Product Illustration






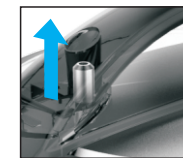
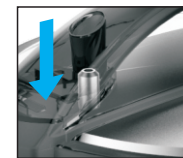
Before Your First Use

- Remove all packaging material from the pressure cooker.
- Remove all accessories from the inner pot.
- Clean the accessories thoroughly before use (for detailed cleaning instructions, refer to the Cleaning and Maintenance section).

Note: Make sure the accessories are completely dry before using them with the pressure cooker.

Prepare for Cooking

- Before opening the cover, make sure that the float valve has dropped.
- Hold the cover handle and rotate it clockwise until the ▼ symbol on the cover points to the  position. Remove the cover.

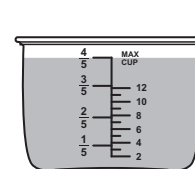


The float valve will drop down when there is no pressure in the inner pot.

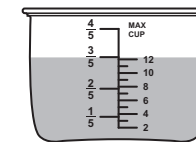
The float valve rise when there is pressure in the inner pot.



- Remove the inner pot before adding ingredients and/or water. Do not turn on the pressure cooker if the inner pot is empty.



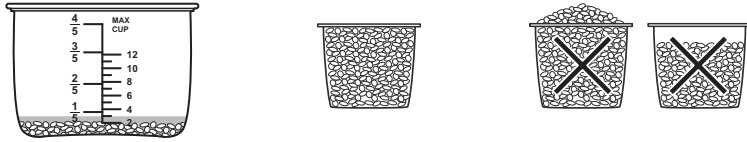
The volume of ingredients and/or water should not exceed the 4/5 indication mark.



The volume of ingredients that easily expands when heated up should not exceed the 3/5 indication mark.

- Add the uncooked ingredients and/or water into the inner pot using the indication marks as a guide. We recommend using the supplied measuring cup when adding rice.

Note: Add water to mark 3 for 3 cups of rice. Use the rightmost indication marks to measure liquid volume.



For proper measurements, do not under fill or over fill the measuring cup. Make sure the ingredients are level with the rim.

Note:



- The maximum capacity of the inner pot is 6L / 12 cups.
- If the rice is not cooked to your liking, we recommend adjusting the ratio of uncooked rice and water within the range of 1:1 to 1:2.
- To cook porridge, use an ingredient to water ratio within the range of 1:6 to 1:7.

Add the Inner Pot to the Exterior Pot

- Make sure the exterior pot, heating unit, and the exterior pot are completely dry before placing the inner pot into the pressure cooker.
- Gently rotate the inner pot back and forth after insertion to make sure it is in contact with the heating unit.





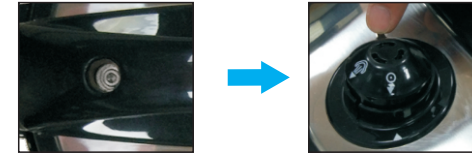
Close the Cover

- Make sure the seal ring is mounted on the outer edge of the aluminum plate.
- Rotate the aluminum plate gently to ensure the seal ring even contact with the plate.
- Hold the cover handle and rotate it counterclockwise until the  symbol on the cover points to the  position.



• Check the Exhaust Valve

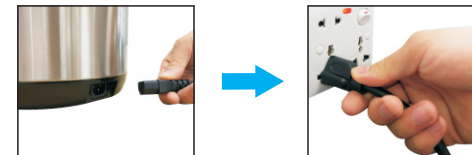
- Ensure the direction of the exhaust valve is rotated from  to  position and the float valve has dropped (the float valve is dropped when the cooker is idle.).
- Ensure the exhaust valve and exhaust pipe are unclogged.



Connect to Power

Plug in the Power Cord

- Insert the small end of the power cord into the female connector of the pressure cooker and insert the opposite end of the power cord into a wall outlet.
- Make sure the power cord is firmly connected to the pressure cooker and the wall outlet.



Power on

- The device will beep and the LED screen will display “0000” when successfully connected to power.
- The device is now in standby state. Press the buttons on the control panel to operate the pressure cooker (please refer to the following section for more detailed instructions).

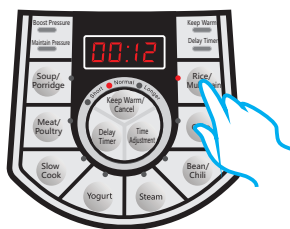


Note: Due to its memory function, the cooker may enter the last setting mode automatically when powered on. Press Keep Warm/Cancel to revert to standby state.

Pressure Cooking

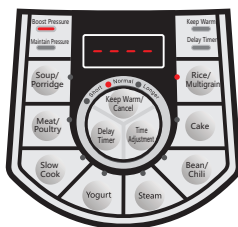
1. Menu Setting

- Press the Soup/Porridge, Meat/Poultry, Slow Cook, Yogurt, Steam, Bean/Chili, Cake, and Multigrain buttons for preprogrammed cooking settings.
- After selecting a preprogrammed setting, the button's corresponding indicator and the Normal indicator will glow. The LED screen will display the default cooking time (please refer to the Cooking Time Table section for more detailed information).



Example: After pressing the Rice/Multigrain button, the Rice/Multigrain indicator and Normal indicator will glow. The LED screen will display “0:12” indicating a 12 minute cooking time and the flavor intensity will be set to Normal (see illustration below).

- If you would like to customize your cooking, disregard the next steps.
- Once you have selected a preprogrammed setting, the device will beep after 5 seconds and the LED screen will display “- - - -” indicating that the cooker has begun heating.
- Wait until the cooking time is over before removing ingredients.



Note: Press the Keep Warm/Cancel button to exit the current function and revert to standby. Press the Keep Warm/Cancel button in standby to enter keep-warm mode.

2. Customized Settings

Adjust Time

- Adjust cooking time by pressing the Time Adjustment button after selecting a preprogrammed setting.
- Press the Time Adjustment Button again until the LED screen displays your preferred time.



- Once a time has been selected, the pressure cooker will begin heating after 5 idle seconds.

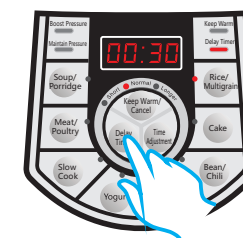
Adjustment Flavor Intensity

- To adjust flavor intensity, press the preprogrammed function button until the indicator light displays your desired intensity (see diagram below).
- Once a flavor intensity has been selected, the pressure cooker will begin heating after 5 idle seconds.



3. Delay Start

- To delay cooking, press the Delay Timer button after pressing a preprogrammed function button. The LED screen will display the default delay start time.
- Press the Delay Timer button again to adjust delay start time.
- Once a delay time had been set, the pressure cooker will begin heating after 5 idle seconds.



Note: The delay start function can not be used with Cake or Yogurt mode.

Cooking Time Table

Function	Default Cooking Time	Time Adjustment	Flavor Intensity (Short-Normal-Longer)	Max Delay Start Time
Soup/Porridge	25 min	5– 60 min (1 min adjustment per button press)	Short: 20 min Normal: 25 min Longer: 60 min	24 hrs
Meat/Poultry	20 min	5– 60 min (1min adjustment per button press)	Short: 15 min Normal: 20 min Longer: 60 min	24 hrs

Function	Default Cooking Time	Time Adjustment	Flavor Intensity (Short-Normal-Longer)	Max Delay Start Time
Slow Cook	90min	60– 240 min (30 min adjustment per button press)	Short: 60 min Normal: 90 min Longer: 240 min	24 hrs
Yogurt	8 hrs	6–12 hrs (30 min adjustment per button press)	Short: 6 hrs Normal: 8 hrs Longer: 12 hrs	/
Steam	15min	5– 60 min (1 min adjustment per button press)	Short: 10 min Normal: 15 min Longer: 30 min	24 hrs
Bean/Chili	30min	5– 60 min (1 min adjustment per step)	Short: 20 min Normal: 30 min Longer: 60 min	24 hrs
Cake	35min	30– 40min (1min adjustment per button press)	Short: 30 min Normal: 35 min Longer: 40 min	/
Rice/Multigrain	15min	5– 20 min (1min adjustment per step)	Short: 8 min Normal: 12 min Longer: 20 min	24 hrs

4. Heating Completed and Maintain Pressure Mode

- Once heating has completed, the cooker will automatically maintain pressure. The device will beep, the Maintain Pressure indicator will glow, and the LED screen will display a time of “PX:XX”.
- Once the time reaches “P0:00”, the cooker will no longer maintain pressure and the Maintain Pressure indicator will turn off.

Example: The pressure maintain time for the Rice/Multigrain function is 12 minutes. The LED screen will initially display “P0:12” and will gradually decrease to “P0:00”.

Note: When in Cake or Yogurt mode, the device will not enter into maintain pressure mode.







5. Keep Warm Mode

- The pressure cooker will automatically enter keep warm mode when cooking has completed. The Keep Warm indicator will glow and the LED screen will display “00:00”. The device can stay in keep warm mode for a maximum of 8 hours.



Note: When in Yogurt mode, the device will not enter into keep warm mode.

6. Open the cover

- Once cooking has completed, rotate the exhaust valve from the  to the  position to release the steam.
- Open the cover once the float valve drops.
- Unplug the power plug from the wall outlet.
- Hold the cover handle and rotate it clockwise until the  symbol on the cover is points to the  position. Lift the cover and set it aside.



Note:

- The device will emit steam when the cover is opened. Keep your face and hands away from the device when opening the cover.
- If the inner pot contains a liquid (such as soups, porridge, or noodles), do not rotate the exhaust valve immediately after cooking completes. The liquid may shoot out of the exhaust valve if it is rotated prematurely. Wait until the inner pot no longer emits steam before rotating the exhaust valve.





- Place a damp towel over the cover to increase cooling speed.
- Do not touch the cover immediately after cooking has completed.
- Do not place your hand over the exhaust valve.

Memory Function

- Elechomes electric pressure cooker is designed with memory function to enable much more convenient use.
- Memory function refers to the memory of last working state that is valid within 2-3 hours when restarted after sudden shutdown in working, timing, and keeping warm state.

Troubleshooting

Please refer to the table below if the device malfunctions. If the problem persists, please contact Elechomes.

	Problem	Possible Reason	Solution
1	The cover is difficult to close.	Seal ring not installed properly	• Position the seal ring well
		The float valve is clogged by the lever.	• Push the lever lightly to readjust 
2	The cover is difficult to open.	The float valve hasn't dropped down (even the steam is fully released).	• Press the float valve down lightly with a slender stick 
3	Steam is escaping from the cover.	The seal ring is not attached to the cover.	• Install the seal ring
		The seal ring is damaged.	• Replace the seal ring
		Food debris is attached to the seal ring.	• Clean the seal ring
		The cover is not closed properly.	• Open, realign, and close the cover again

	Problem	Possible Reason	Solution
4	Steam is escaping from the float valve.	Food debris is attached to the seal ring of float valve.	• Clean the seal ring of float valve
		The seal ring for the float valve is damaged.	• Replace the seal ring of float valve
5	The float valve doesn't rise.	The exhaust valve is not positioned at the sealing position.	• Re-position the exhaust valve
		There is not enough food and/or water in the inner pot.	• Add more ingredients and/or water according to the recipe's ratio.
		The cover or exhaust valve is leaking.	• Take the device to an approved maintenance center to be repaired
6	The LED screen displays "E01" and the cooker beeps 10 times.	The sensor circuit is open.	• Take the device to an approved maintenance center to be repaired
7	The LED screen displays "E02" and the cooker beeps 10 times.	The sensor is short circuiting.	• Take the device to an approved maintenance center to be repaired
8	The LED screen displays "E03" and the cooker beeps 10 times.	The cooker is overheating.	• Make sure the inner pot is properly installed. • Make sure there is enough food and/or water in the inner pot. • Unplug the cooker and wait for it to cool completely.
9	The LED screen displays "E04" and the cooker beeps intermittently.	The pressure switch is malfunctioning.	• Take the device to an approved maintenance center to be repaired

Cleaning and Maintenance

Note:

- Make sure the device has been unplugged and is completely cool before cleaning.
- Dry the device thoroughly after cleaning.

Interior

Exterior Pot



- Clean the exterior pot with water and mild dish soap.
- Let the interior pot dry completely.
- DO NOT immerse the electrical components in water.

Heating Unit

- Wipe down the heating unit and exterior pot with a damp cloth, making sure all food residue has been removed.
- Use a toothpick or other thin stick to access hard-to-reach areas.

Seal Ring



- Remove the seal ring from the cover.
- Soak the seal ring in water and wipe it down with a sponge or soft cloth.
- Let the seal ring dry completely.
- Reinstall the seal ring onto the cover, with the side labelled "This side face forwarding lid while installing" facing the cover.

Exterior

Housing



- Wipe down the exterior of the device with a damp cloth.
- Let the exterior of the device dry completely.

Housing



- Dismantle the exhaust valve.
- Clean the exhaust valve with water and mild dish soap.
- Use a toothpick or other thin stick to access hard-to-reach areas.
- Let the cover dry completely.

Condensation Collector



- Dismantle the condensation collector.
- Wipe down the condensation collector with a damp cloth.

Accessories

- Clean all accessories with water and mild dish soap.
- Let the accessories dry completely.