



KITCHEN *Living*

6 qt. pressure cooker USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that, as well as your 2 year parts and labor guarantee, you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT



USA

1-888-367-7373



customer-service@wk-usa.com

MODEL: CYD-60-AU, 10/14, 43658-14

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Congratulations!

You have made an excellent choice with the purchase of the quality Kitchen Living product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive manufacturer's 2 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.



When using electrical appliances, basic safety precautions should always be followed.

Please read and save all instructions before using the 6 Qt. Pressure Cooker.

1. To protect against electrical shock, DO NOT immerse power cord, plug or pressure cooker housing in water or any other liquid.
2. Never leave the pressure cooker connected to the power outlet when not in use.
3. Do not use the pressure cooker for other than intended use. Do not use outdoors. **For household use only.**
4. Close supervision is necessary when any appliance is being used by or near children.
5. Never touch the outer surface of the pressure cooker during its operation or before it cools. Use the handles or knob.
6. Unplug this unit from the electrical outlet when not in use and before cleaning. Allow the pressure cooker to cool completely before cleaning.
7. Do not operate the pressure cooker with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the pressure cooker to the warranty center for examination, repair, or electrical or mechanical adjustment. See warranty page. Do not attempt to repair the pressure cooker yourself.
8. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
9. The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or risk of injury.
10. Do not place pressure cooker on or near hot gas or electric burner, or in a heated oven.
11. Keep hands and face away from the VENT knob when releasing pressure. Always use in a well ventilated area. **DO NOT** cover the pressure valve with anything.
12. While the pressure cooker is in operation, **never remove the lid**. After cooking use extreme caution when removing the lid as serious burns can occur from the steam inside. Always make sure the steam has been completely released. Always use oven mitts or allow to cool before taking off parts.
13. **DO NOT** use this pressure cooker without the removable cooking pot in place.
14. Do not attempt to dislodge food while the pressure cooker is plugged in.
15. Do not fill the pressure cooker more than ½ full with food or 2/3 full with liquid. When cooking foods that expand during cooking do not fill more than ½ full.
16. When cooking foods under pressure at least 1 cup (8 oz.) of liquid should be used.
17. Foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles or pasta, or rhubarb should not be cooked under pressure. They can foam, froth or sputter and may block floating valve. Use another cooking function for these items.
18. Do not clean the pressure cooker with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.
19. Extreme caution should be used when moving the pressure cooker if still hot. Wait for the pressure cooker to cool completely before moving. If it must be moved before it is cool use oven mitts.
20. **NEVER** deep fry or pressure fry in the pressure cooker.
21. **WARNING:** This appliance is not intended for use by persons (including young children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this pressure cooker by a person responsible for their safety.
22. If smoke is observed, turn the pressure cooker off immediately and unplug it from the power outlet.
23. **DO NOT** use this unit for canning purposes.
24. **DO NOT** use plastic liners with this pressure cooker.



WARNING!

Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instruction discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are a factor which cannot be built into this product, but must be supplied by the operator.

SAVE ALL INSTRUCTIONS!

CAUTION:

A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG

NOTE:

- This Slow Cooker has a polarized plug (one blade is wider than the other).
- As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way.
- If the plug does not fit fully in the outlet, reverse the plug.
- If the plug still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your appliances may not operate properly. The appliances should be operated on a separate electrical circuit from other operating appliances.



SAFETY WARNING

Although your pressure cooker is easy to operate, for your safety, the warnings below must be followed:

1. Do not place the pressure cooker near a heat source.
2. Never leave the pressure cooker unattended while connected to the electrical outlet.
3. Use the pressure cooker on a stable work surface away from water.
4. Do not unplug from the wall socket by pulling on the supply cord.
5. The pressure cooker must be unplugged:
 - A. After each use.
 - B. If it appears to be faulty.
 - C. Before cleaning or maintenance.

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS!



LIST OF MAIN PARTS



1. Housing base
2. Lid
3. Removable cooking pot
4. Measuring cup
5. Plastic spoon
6. Condensation cup
7. Power supply cord
8. Cooking rack

CONTENTS OF PACKAGING

- Pressure cooker housing
- Removable cooking pot
- Lid
- Condensation cup, measuring cup, spoon, cooking rack
- Power supply cord
- Instruction Manual

If any of the above items are missing, please contact our service department at 1-888-367-7373 or email us at customer-service@wk-usa.com for replacement. Our business hours are Monday through Friday 10:00am to 5:00pm EST.

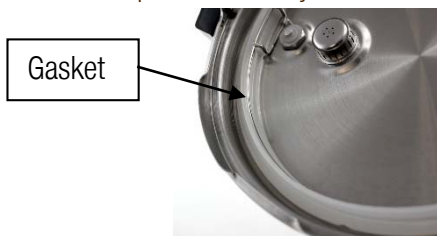
BEFORE THE FIRST USE

1. Unpack the pressure cooker from the box.
2. Remove any unwanted packaging materials such as cardboard, plastics or styrofoam.
3. Save these instructions, warranty card, and receipt in a safe place for future reference.
4. Wipe clean all the parts with a soft damp cloth or sponge and warm water. Rinse and dry thoroughly. **DO NOT IMMERSE THE PRESSURE COOKER HOUSING OR LID IN WATER OR ANY OTHER LIQUID.**

DO NOT USE ANY ABRASIVE MATERIALS TO CLEAN THE SURFACE

DO NOT IMMERSE THE PRESSURE COOKER HOUSING OR LID INTO WATER AT ANY TIME

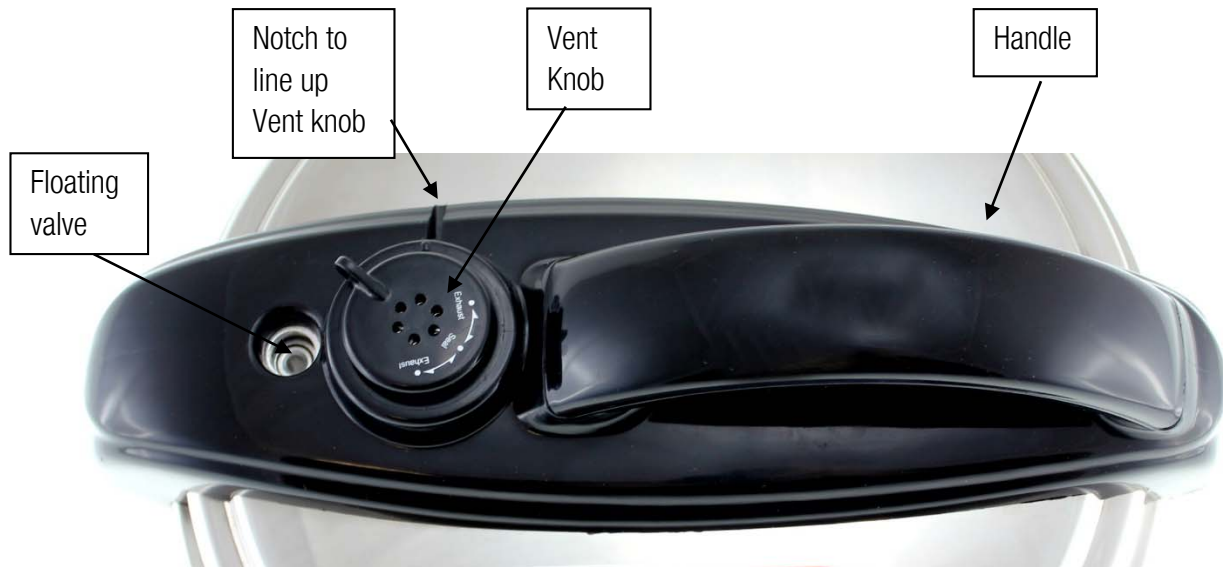
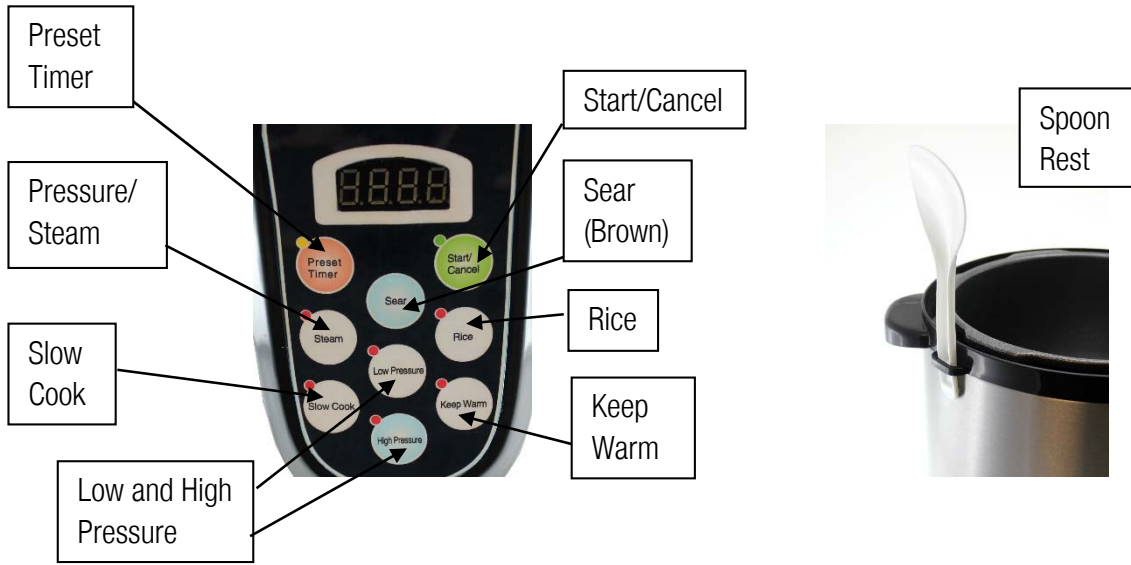
5. Make sure the rubber gasket is seated properly inside the lid. The gasket creates an air tight seal that is needed to ensure the pressure cooker operates correctly. See below:



6. Attach the condensation cup to the rear of the housing and click it into place. See below:



7. To ensure the correct fitting of the rubber gasket, fill the removable cooking pot with approximately 11 cups of water. Place the lid on the unit and turn it counter clockwise until it clicks securely in place in the locked position (see photos on page 9). Make sure the VENT knob is in the SEAL position (see photo page 8). Press the PRESSURE/STEAM button repeatedly until the display reads 00.45, then the HIGH PRESSURE button, then the START button. The display will scroll until the correct pressure is reached and then it will start counting down. The unit will beep when it is finished. Press the CANCEL button and let it sit for 20 minutes or more before turning the VENT knob from SEAL to EXHAUST to release the steam. Use extreme caution, and oven mitts or other protection when turning the vent knob as hot steam and liquid could be released. Once the steam is released the floating valve will drop and you may carefully open the lid. Let the pressure cooker cool to room temperature before emptying and cleaning.
8. Please note: the setting will reset quickly (approximately 5-10 seconds) if you don't press the START/CANCEL button.
9. Before using the pressure cooker each time be sure to check that the rubber gasket, floating valve, and vent knob are clean and positioned properly. If you receive a PE code it means the pressure cooker cannot build up pressure. Please check the gasket and make sure the steam valve is closed.



THIS APPLIANCE CAN GET HOT DURING USE. PLEASE USE CAUTION!

HOW TO USE THE 6 QT. PRESSURE COOKER

Pressure/Steam Setting

1. Please note that there must always be some liquid used when using the pressure cooking setting so that it can create the steam and pressure necessary.
2. Assemble all of the ingredients. If you need to brown your meat first you may brown it in a separate pan on the stove or use the SEAR function on the pressure cooker. If you are using the Sear function, plug the power supply cord into the rear of the pressure cooker then plug it into an outlet. Add 1-2 Tbsp. of vegetable oil to the removable cooking pot, place the pot into the pressure cooker and press the SEAR button. The display will show 00.05. You may increase the time by continuing to press the SEAR button. Press the START button and the left 0 will start to scroll. The timer display will count down the minutes after the pot is warm. Allow a few minutes to pass to let the pot get hot and then add your meat a few pieces at a time. Do not overcrowd the pot or it will steam instead of sear. When the searing is complete press the CANCEL button to stop the cooking and allow it to cool down for a few minutes. **DO NOT** use the lid when searing/browning.
3. Carefully remove the meat to a separate bowl or plate. The cooking pot will be HOT. Use oven mitts if necessary. Carefully remove the cooking pot and wipe it clean if necessary.
4. Add all ingredients to the cooking pot. Make sure there is at least some liquid also to create the steam pressure. Make sure the pot is not under-filled (1/4 full) or over-filled (2/3 full). Place the lid on the pressure cooker and turn it clockwise to lock it securely in place. The lid will only go on one way. There will be a metal pin that will stick out of the black rim when you place the lid on the pressure cooker. This will disappear when the lid is locked in place. See below:



5. Line up the SEAL word on the VENT knob with the notch in the handle. This will seal the lid and allow the pressure to build up in the pressure cooker. Make sure nothing is blocking the floating valve.
6. When you are ready to begin cooking, press the PRESSURE/STEAM button. 00.10 will show on the display. Continue to press the PRESSURE/STEAM button to reach the desired time. Press the LOW PRESSURE or HIGH PRESSURE button according to your recipe. Press the START button. The display will scroll until the correct pressure is reached. The timer will then start counting down. It could take between 20 to 30 minutes to reach the correct pressure.
7. When cooking is complete the pressure cooker will beep and the timer will start counting up. You may let the pressure release on its own as the pressure cooker cools or you may turn the VENT knob to EXHAUST in short bursts after a few minutes for a quick release. **DO NOT** hold the VENT knob open. **PLEASE NOTE:** using the quick release method will release extremely hot steam and liquid into the air that can cause burns. Please use oven mitts or other items to protect your hands and arms. Keep face away from the steam vent.
8. Once the steam is released, carefully turn the lid clockwise to unlock it and remove the cooking pot. Please use oven mitts to do this as the pressure cooker and cooking pot will be hot. **NEVER FORCE THE LID OPEN.** The lid will only release when the pressure is fully released.
9. If the lid is not removed the pressure cooker will automatically switch to KEEP WARM if the CANCEL button is not pressed.

Rice Setting

10. Add rice and water to the removable cooking pot and place the pot in the pressure cooker. Place the lid on the pressure cooker and turn it counter clockwise to lock it into position (see photos page 9).
11. Turn the VENT knob to SEAL.
12. Press the RICE button. 00.05 will show in the display. You may adjust the time in 1 minute increments up to 15 minutes by repeatedly pressing the RICE button. The amount of time needed will depend on the quantity of rice to be cooked.

Amounts	Cooking Time	Yield (fluffed)
1 cup rice, 1 1/2 cups water, 1 Tbsp butter or oil	5-8 minutes	3 cups rice
1 1/2 cups rice, 2 1/4 cups water, 1 Tbsp butter or oil	5-8 minutes	4 - 4 1/2 cups
2 cups rice, 3 cups water, 2 Tbsp butter or oil	8-10 minutes	5 1/2 - 6 cups
3 cups rice, 4 1/4 cups water, 2 Tbsp butter or oil	10-12 minutes	7 1/2 - 8 cups

DO NOT use more than 3 cups of rice or you risk over filling the pressure cooker.

Please note: the butter or oil will help reduce any foaming that can take place with rice.

13. The RICE function will automatically default to LOW Pressure. (You may switch it to HIGH Pressure if you desire and reduce the time by 2 minutes). Press the START button to begin cooking.
14. When cooking is complete the pressure cooker will beep and the timer will start counting up. You may let the pressure release on its own as the pressure cooker cools or you may turn the VENT knob to EXHAUST in short bursts after a 7 minutes for a quick release. **DO NOT** hold the VENT knob open. **PLEASE NOTE:** using the quick release method will release extremely hot steam and liquid into the air that can cause burns. Please use oven mitts or other items to protect your hands and arms. Keep face away from the steam vent.
15. Once the steam is released, carefully turn the lid clockwise to unlock it and remove the cooking pot. Please use oven mitts to do this as the pressure cooker and cooking pot will be hot. **NEVER FORCE THE LID OPEN.** The lid will only release when the pressure is fully released.
16. If the lid is not removed the pressure cooker will automatically switch to KEEP WARM if the CANCEL button is not pressed.

Slow Cook Setting

17. Add all ingredients according to your recipe to the removable cooking pot and place the pot in the pressure cooker. Place the lid on the pressure cooker and turn it counter clockwise to lock it into position (see photos page 9).
18. Turn the VENT knob to EXHAUST.
19. Press the SLOW COOK button. 03.00 will show up in the display. You may increase the time in 1 hour increments by repeatedly pressing the SLOW COOK button. To begin cooking press the START button. It will cook at 212°F.
20. When cooking is complete the pressure cooker will beep and the timer will start counting up. Please use oven mitts or other items to protect your hands and arms and keep face away from the steam vent.
21. Carefully turn the lid clockwise to unlock it and remove the cooking pot. Please use oven mitts to do this as the pressure cooker and cooking pot will be hot. **NEVER FORCE THE LID OPEN.** The lid will only release when the pressure is fully released.
22. If the lid is not removed the pressure cooker will automatically switch to KEEP WARM if the CANCEL button is not pressed.

Preset Timer Setting

23. This function can be used to delay the start of the cooking time from 1/2 hour to 10 hours by repeatedly pressing the PRESET TIMER button. Once you have selected the correct time see the above instructions to set your method of cooking and press the START button.
24. **PLEASE NOTE:** Perishable foods such as meat, poultry, fish, cheese and dairy products should not be left at room temperature for more than 2 hours and no longer than 1 hour if the temperature is 90°F or above.
25. Turn the VENT knob to EXHAUST.

See suggested recipes below:

BEEF STEW (Pressure Cooker)

- 1 tbsp. vegetable oil
- 1 small onion, diced
- 2 lbs. cubed beef stew meat
- 5 carrots, peeled and diced
- 8 medium potatoes, peeled and cubed
- 2 cups water
- 2 tsp. cornstarch
- 2 tsp. salt, or to taste
- ½ tsp. pepper, or to taste
- 2 beef bouillon cubes
- 2 cloves garlic minced (optional)
- 1 ½ cups of diced tomatoes with liquid (optional)
- 2 tbsp. flour (salt and pepper optional)

Mix flour, salt and pepper if desired, in a bowl or shallow pan. Dredge the stew meat in the flour. Brown the floured meat in the hot vegetable oil in a skillet on the stove or by placing the removable cooking pot in the pressure cooker and using the SEAR function. Remove the browned meat to a plate and discard any excess oil. If using the cooking pot use oven mitts to remove the pot as it will be very hot. Mix the cornstarch with the water and beef bouillon and add it along with the tomatoes, scraping up any browned bits on the bottom. Add the onion, garlic, and seared beef and place the lid on the pressure cooker, locking it securely in place. Turn the VENT knob to SEAL and press the PRESSURE/STEAM button until it reads 20 minutes (00.20). Press the HIGH PRESSURE button and then press START to begin cooking. The timer will begin counting down when the correct pressure is reached. When the cooking is complete, the unit will beep. Press the CANCEL button and let the pressure cooker cool for 5 minutes. Carefully turn the VENT knob to EXHAUST in short bursts using oven mitts or other protective devices for your arms and hands. Keep your face away from the steam vent as it will release very hot steam and liquid in the air. Once the pressure has been fully released carefully remove the lid by grabbing the handle and turning clockwise to release it and taste the gravy. Adjust seasonings if necessary. Add the potatoes and carrots to the pot, place the lid back on the pressure cooker, locking it securely in place. Turn the VENT knob back to SEAL, and press the PRESSURE/STEAM button until it reads 10 minutes (00.10). Press the HIGH PRESSURE button and then press START to resume cooking. When the timer beeps, press the CANCEL button, unplug the power supply cord and let the pressure cooker sit for at least 5 minutes. You can begin to release the pressure in short bursts as described above. Once the pressure has been completely released and the floating valve has dropped, carefully remove the lid by grabbing the handle and turning clockwise to release it. Use oven mitts to remove the cooking pot. You may serve out of this pot or put the stew into another container.



CHICKEN WITH SHALLOTS AND GARLIC (SLOW COOKER)

- 2# chicken pieces with the skin and excess fat removed
- 1 tsp. salt
- ¼ tsp. ground white pepper
- 2 tbsp. vegetable oil
- 2 tsp. butter
- 1 head of garlic peeled and separated
- 6 to 8 shallots or small onions, peeled
- 1 cup dry white wine (optional) or chicken broth
- 1 sprig of fresh thyme or ½ tsp. of dried thyme
- 6 oz. chicken stock or broth
- 1 tbsp. cornstarch

Season the chicken pieces with the salt and pepper and lightly brown the chicken pieces in the oil and butter in a skillet on the stove or by placing the removable cooking pot in the pressure cooker and using the SEAR function. Remove the browned chicken pieces and add the garlic and shallots and cook until they are translucent or lightly browned. Add wine (or chicken broth) and thyme and allow it to get hot. Mix the cornstarch and the 6 oz. of chicken stock and add that to the cooking pot. Add the chicken pieces, stir all ingredients and then place the lid on the pressure cooker. Turn it counter clockwise until it locks into place. Turn the VENT knob to STEAM. Press the SLOW COOK button repeatedly until the display reads 06.0h. Press the START button to begin cooking. The pressure cooker will beep when cooking is complete and will automatically switch to KEEP WARM and the display will begin to count up. When you are ready to serve, press the CANCEL button and unplug the power supply cord. Carefully remove the lid by grabbing the handle and turning it clockwise until it unlocks. Use oven mitts when removing the lid.

CHILI

- 2 cups pinto beans or kidney beans (if using dried beans soak overnight and sort according to package directions)
- 4 tbsp. olive oil
- 1 ½ cups chopped onions
- 1 cloves garlic, minced
- 1 ½ cups each red and green bell peppers, cored, seeded, and chopped.
- 1 small can chopped green chilis or 1 jalapeno pepper, cored, seeded, and chopped according to your taste
- 1 ½ cups carrots, peeled and chopped (optional)
- 1 ½ cups celery, chopped (optional)
- 2 ½ tbsp. chili powder
- 4 tsp. ground cumin
- 2 tsp. ground oregano
- 2 ½ lbs. of lean ground beef
- 1 can (28 oz.) crushed tomatoes plus 3 tbsp. tomato paste
- 2 large bay leaves
- 1 cup water
- Salt to taste
- Shredded cheddar cheese, diced fresh onions, sour cream, and/or oyster crackers for serving

Add olive oil to skillet on the stove or use the SEAR function with the pressure cooker. Saute the onion, garlic, peppers, carrots, and celery in the hot oil until the onion is soft. Stir in the chili powder, cumin, and oregano and cook for 1 minute. Add ground beef and cook until no longer pink. Add crushed tomatoes, tomato paste, beans, bay leaves, and water. Stir to combine.

Place the lid on the pressure cooker and turn it counter clockwise until it locks securely in place. Turn the VENT knob to STEAM, press the PRESSURE/STEAM repeatedly until the display reads 15 minutes. Press the HIGH PRESSURE button, then press the START button to begin cooking. The timer will start counting down when the correct pressure is reached. When the timer beeps, press the CANCEL button, unplug the power supply cord and let the pressure cooker sit for at least 5 minutes. You can begin to release the pressure in short bursts as described above. Once the pressure has been completely released and the floating valve has dropped, carefully remove the lid by grabbing the handle and turning clockwise to release it. Use oven mitts to remove the cooking pot. You may serve out of this pot or put the chili into another container.

CHICKEN WITH RICE (Pressure Cooker)

Salt and pepper

One 4 lb. chicken, cut into eighths with the skin removed or use your favorite chicken pieces with the skin removed

1 1/2 tbsp. olive oil

1/4 cup white wine (or chicken broth)

3/4 cups chopped onion

1 clove garlic, minced

1 cups red bell pepper, cored, seeded, and diced

1 cups plum tomatoes (canned or fresh) seeded and chopped

1 1/4 cups long grain white rice, uncooked

3/4 cup frozen peas

1 cups chicken stock or broth

1/2 tsp. salt

Season the chicken pieces with the salt and pepper and lightly brown the chicken pieces in 2 tbsp. of olive oil in a skillet on the stove or by placing the removable cooking pot in the pressure cooker and using the SEAR function. When the chicken is browned, add the wine (or 4 oz. chicken broth) and let simmer for 2 minutes. Remove the chicken and all juices and set aside. Heat the remaining 1 tbsp. of olive oil and add the garlic, onion, and red bell pepper. Heat until the onion is soft. Add the tomatoes and rice and cook for 1 minute. Add the peas, 2 cups chicken stock or broth, 1 tsp. salt, chicken and juices. Mix well and then place the lid on the pressure cooker. Turn it counter clockwise until it locks into place. Turn the VENT knob to STEAM, press the PRESSURE/STEAM repeatedly until the display reads 10 minutes. Press the HIGH PRESSURE button, then press the START button to begin cooking. The timer will start counting down when the correct pressure is reached. When the timer beeps, press the CANCEL button, unplug the power supply cord and let the pressure cooker sit for at least 5 minutes. You can begin to release the pressure in short bursts as described above. Once the pressure has been completely released and the floating valve has dropped, carefully remove the lid by grabbing the handle and turning clockwise to release it. Use oven mitts to remove the cooking pot. You may serve out of this pot or put the chili into another container. Fluff the rice before serving.

For additional recipes and ideas visit your local library or check online for Electric Pressure Cooker recipes.



- **NEVER** deep fry or pressure fry in the pressure cooker.
- **DO NOT** set the preset timer for more than 1-2 hours when using perishable foods. If the room temperature is 90°F or above do not set the preset timer for more than 1 hour.
- The rubber gasket creates an air tight seal that is needed for the pressure cooker to operate properly. Check that it is in good condition and seated properly before each use.
- **DO NOT** hold the VENT knob when releasing pressure as it will release hot steam and liquid into the air. Keep face averted while using short bursts to release the steam.
- Letting the pressure cooker cool until the pressure is released on its own is another option for the pressure cooker.
- When using the LOW and HIGH PRESSURE setting the timer will not begin to count down until the proper pressure has been reached.
- If you are unsure of the exact time to cook when cooking under pressure, it is always best to under cook and use the short bursts of steam to release the pressure so you can check for doneness. If it is not done to your liking you may continue to cook a few minutes longer under pressure.
- Never fill the pressure cooker more than 1/2 full of food or 2/3 full of liquid.
- The pressure cooker must have some liquid in it to create the steam and pressure needed when pressure cooking.
- If cooking fresh fruits, low pressure should be used.
- If cooking beans you may add a tbsp. of oil to the water to reduce the amount of foam that the beans can create.
- Less expensive cuts of meat are ideal for cooking in the pressure cooker as the fibers are broken down during cooking.
- **NEVER** try to remove the lid before the pressure has been completely released.
- **NEVER** cover the top of the lid or the valve opening with a cloth or any other object.
- **PLEASE NOTE:** If smoke is observed, press the CANCEL button and unplug the power cord immediately. Let the pressure cooker cool completely and try again. If the smoke is observed again, press the CANCEL button and unplug the power cord immediately. Please call our Customer Service Center Mon. – Fri. from 9AM to 4 PM. Our number is (888) 367-7373.
- Always inspect your pressure cooker before each use. Do not use this unit if it has been damaged, dropped, left outdoors or dropped in water. Please call our Customer Service Center Mon. – Fri. from 9AM to 4 PM. Our number is (888) 367-7373.
- When an “E” is displayed in the display window it signals a serious failure. Press the CANCEL button and unplug the power cord immediately. After the unit has completely cooled you may restart the pressure cooker. If the “E” shows up again, press the CANCEL button and unplug the power cord immediately. Please call our Customer Service Center Mon. – Fri. from 9AM to 4 PM. Our number is (888) 367-7373.
- **DO NOT** use metal utensils with the cooking pot as it may scratch the non-stick surface.
- **DO NOT** use this pressure cooker for canning purposes.

SERVICE CENTER

If you have any questions in regards to the operation of this Slow Cooker or are in need of a spare part, please contact our service center at:

Wachsmuth & Krogmann, Inc.

Tel: 1-888-367-7373

Business Hours: Mon-Fri 10:00am – 5:00pm EST

Email: customer-service@wk-usa.com

TECHNICAL INFORMATION

- Model Number: CYD-60A-U
- Rating Voltage: 120V, 60Hz
- Nominal Power: 1000 Watt
- Low Pressure: 5-7 psi
- High Pressure: 8-10 psi

MAINTENANCE

1. When performing any cleaning or maintenance to this unit, **be sure to unplug from power outlet first, and allow item to cool completely.**
2. **DO NOT** immerse the Pressure Cooker housing, lid or power cord in water or place in the dishwasher.
3. Wipe the housing down with a soft cloth and warm soapy water. Use a dry soft cloth to dry. Do not use anything abrasive that can scratch or damage the stainless steel housing.
4. Hand wash the removable cooking pot using warm soapy water and a soft cloth or sponge. If there is cooked on food you may let it soak in warm soapy water to soften the food before washing. Do not use any abrasive cleansers or abrasive sponges when cleaning the pot as it may scratch the non-stick surface. Do not place the cooking pot in the dishwasher.
5. You may hold the lid under running water to clean but do not immerse it in water and water can become trapped in the plastic handle.
6. The vent knob can be removed for cleaning. This is done by pulling up on the knob. The knob can be rinsed and pushed back on after drying.

STORING

- Always unplug and allow the Pressure Cooker to cool completely before storing.
- Store the Pressure Cooker in a dry location in the original box if possible.
- Do not place any heavy items on top of Pressure Cooker during storage as this may result in possible damage.

ENVIRONMENTAL PROTECTION

If the Pressure Cooker should no longer work at all, please make sure that it is disposed of in an environmentally friendly way.

KITCHEN *Living*

6 qt. pressure cooker

Your details:

Name _____

Address _____

 _____ E mail _____

Date of purchase* _____

* We recommend you keep the receipt with this warranty card

Location of purchase _____

Description of malfunction:

If you have a malfunction please contact our

Customer Service department and send this
completed warranty card with the receipt to:

Wachsmuth & Krogmann, Inc.

621 IL Route 83

Suite 202

Bensenville, IL 60106

United States

customer-service@wk-usa.com

AFTER SALES SUPPORT

  1-888-367-7373  customer-service@wk-usa.com

MODEL: CYD-60-AU, 10/14, 43658-14

Phone lines available Monday thru Friday,
10am - 5pm EST.

2

YEAR WARRANTY