



INSTRUCTION MANUAL

ELECTRIC PRESSURE COOKER

Model - 3250





Dear Customer,

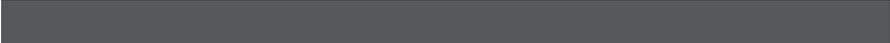
Congratulations!

You are now the proud owner of Usha Electric Pressure Cooker.

Innovatively designed, using only the highest quality material and components, your Usha Electric Pressure Cooker is designed for years of trouble free performance.

Please read this Instruction Manual carefully before using and keep it cautiously after reading for future reference.

Best Wishes



PRODUCT INTRODUCTION

Usha electric pressure cooker is a kind of new cooking utensil developed with the latest technology, not only boasts the merits of ordinary pressure cookers, electric rice cookers and stewing cookers, but abandons the shortcomings of them. It enjoys stylish appearance and advanced structure, is safe for use, easy operable, multifunctional and energy saving, thus ideal for modern families.

Advantages:

1. Compared to electric rice cookers, it runs quicker, saves time and electricity during rice cooking and soup.
2. Compared to ordinary pressure cookers, its safer and reliable due to the adoption of ten safety devices, thoroughly solves the safety issues during cooking under pressure.
3. Compared to the stewing cookers, its saves more time, and is automatically adjustable according to individuals taste, is a universal cooker.
4. Compared to microwave ovens, its better for food nutrition preservation, not remove food moisture and no potential risk of radiation.

SAFETY DEVICES

The cooker is equipped with ten safety devices: (Fig. 1)

1. Cover opening/closing safety device - No pressure in case of poor engagement between the cover and cooker body; no covering in case of pressure in the cooker.
2. Anti-overfilling sealing device - A silicon seal ring is provided in the cover, boasts dual round corner structure, is able to expand and tightly attach the cover and the inner cooker under heat, and prevents overfilling in the scope of safe pressure.
3. Pressure control safety device - Upon given pressure is exceeded during use, power is cut out automatically, to keep pressure in the scope of safe pressure.
4. Pressure limit safety device - It's able to exhaust air via the pressure limiting valve when the temperature and pressure control devices of the cooker fail and the maximum working pressure is exceeded.
5. Scalding preventing handle device - No hand scalding during operating the pressure limiting valve. Be careful to have hands off the exhaust valve during operation.
6. Anti-blockage safety device - It's designed to prevent food from clogging the air vent and ensure smooth air discharge.

7. Pressure relief safety device: An elastic support mechanism is provided at the bottom of the heating plate. When all above devices fail and the inside pressure reaches the limit, the inner cooker will move downward automatically to make it away from the seal ring, and release pressure to prevent any risk.
8. Heat maintenance safety device - A heat maintenance switch is designed, to keep inside temperature within 600C-800C, with temperature maintenance time up to 6 hours, will retaining food nutrition.
9. Temperature limiting safety device - It's able to cut out power when the inner cooker is empty heated or exceeds the given temperature, is able to reset automatically after temperature drop.
10. Over-temperature power-cut device - It cuts out power supply when the inside temperature rises to the limit value, and can not reset automatically.

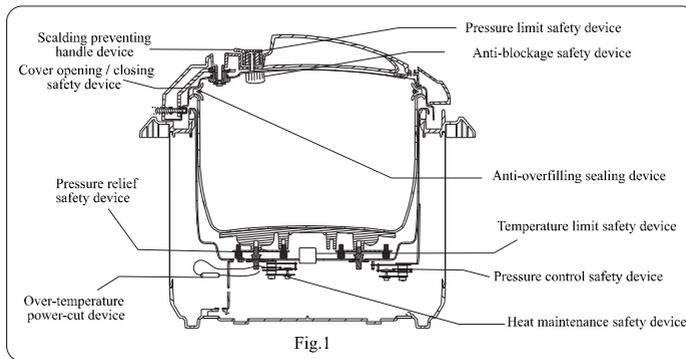


Fig.1

PARTS LIST

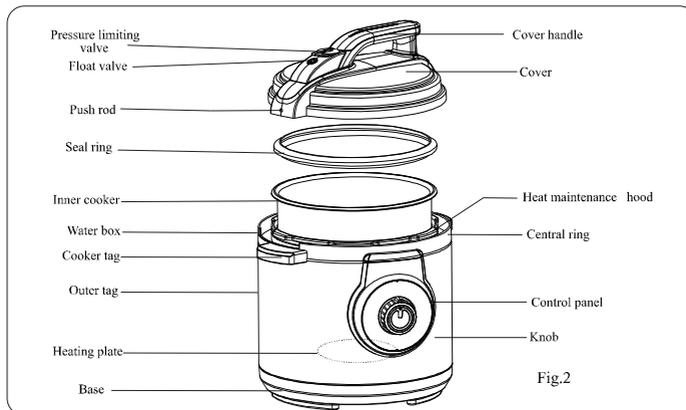
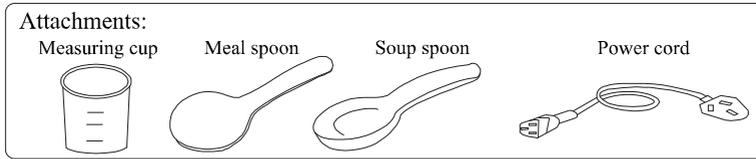
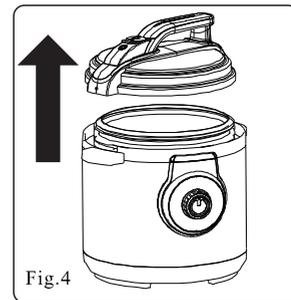
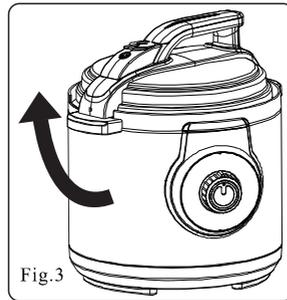


Fig.2

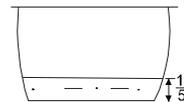
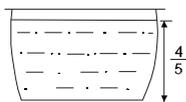


OPERATION INSTRUCTIONS

1. Uncover: Firstly hold the cover handle tightly, turn the cover clockwise, and then raise it up. (See Fig. 3, 4)



2. Take out the inner cooker and fill food in it. The amount of food shall not be more than $\frac{4}{5}$ of inner cooker height (4L: $\frac{3}{4}$: 6L), and expansible food such as bean shall not be more than $\frac{3}{5}$ of inner cooker height (4L: $\frac{1}{4}$, 6L); the inner cooker shall not used to wash rice to prevent scratch. (See Fig. 5, 6 and 7)



3. In cooking rice, the cookers with volumes 4L,5L and 6L correspond to maximum rice amount of 8 cups, 10 cups and 12 cups, with water and rice ratio about 1:1; in cooking congee, the ratio of water and rice is about 8:1. Of course the ratio is changeable to personal favor or cooking experience.

4. Put the inner cooker into the heat maintenance hood. Before doing it, wipe the bottom of the inner cooker and the heating plate clean, free from any impurity; after the inner cooker is put, turn it left-right slightly and ensure it well contacts the heating plate.

5. Close the cover. Before closing the cover, ensure the seal ring has been put into the steel ring inside the cover, and then turn the seal ring in a left - right way, ensure it stays on the steel ring uniformly; then hold the cover handle tight and move to the limiter; turn the cover counterclockwise to the engagement position and hear the "click" locking sound.

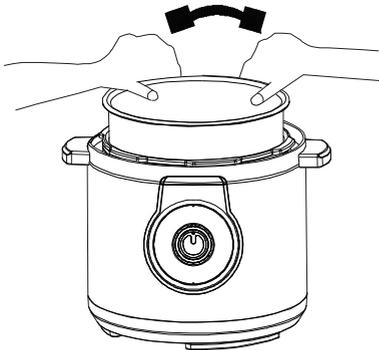


Fig.8

6. Put the pressure limiting valve on the exhaust tube, turn it and ensure the “sealing” and handle position in correspondence with the handle direction, and check and ensure the float valve falls. (See Fig. 9 and 10)

7. Switch on the power supply, with heating light on. (The light will be off in a moment if no cooking function is set, and the heat maintenance light is on, indicating the heat maintenance status.)

8. Set pressure preservation time according to the food referring to the “guide of cooking”

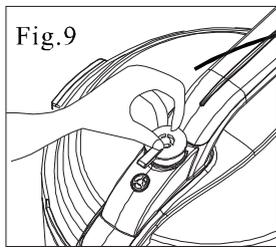


Fig.9

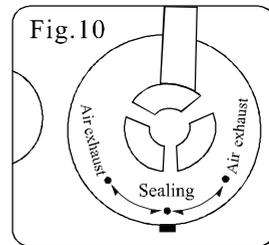


Fig.10

COOKING GUIDE

The cooking and cooling times of different functions vary. The cooking time may change slightly according to voltage, amount of food and water, quality of water and rice; the more the cooking amount, the longer is the time of the cooking. The cooking times listed are for reference only:

Kind tips: *It's normal that the knob turns or not during cooking

Volume	4 L			5L			6L		
	Inner cooker scale/	Time (minute)/Function		Inner cooker scale/	Time (minute)/Function		Inner cooker scale/	Time (minute)/Function	
Rice	20	35	45	20	35	45	20	35	45
Meat		40			40			40	
Chicken soup		60			60			60	
Beans		60			60			60	

*It's normal that “click, click” sounds are heard during cooking, needs no worry.

*In small amount cooking, the inner cooker may be sucked up during uncovering. Please shake the cover and make the inner cooker fall prior to uncovering.

9. Turn the knob clockwise to the scale of corresponding function (See Fig. 11), with heating light on to start heating. E.g. for cooking, turn the knob to the cooking function; air pressure generates after cooked for some time, and the float valve rises to lock the cooker cover. No uncovering can be done at this moment (compulsory uncovering is prohibited). Note: It's normal that a little steam is given off in this course.

Upon reaching the working pressure, it turns to the pressure preservation status automatically. The pressure preservation countdown starts, and the knob turns counterclockwise. When the knob goes to the OFF position, the cooking is completed, and the heat maintenance light is on, indicating the heat maintenance status. (See Fig. 11)

For example, in cooking, the knob will turn counterclockwise to the OFF position, indicating the completion of cooking.

*In the heat maintenance status, if continuous heat maintenance is not necessary, the power cord can be drawn out of the socket.



Fig. 1 1

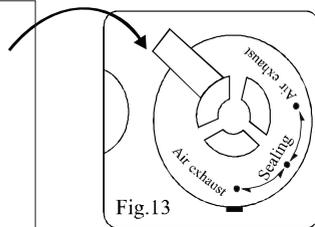
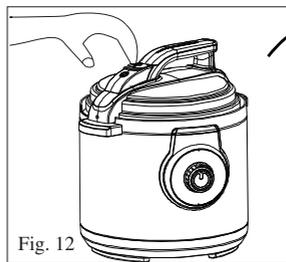
10. Upon opening the cover to take food, turn the pressure limiting valve to the "exhaust" position at first, namely the "exhaust" position corresponds to the handle direction; exhaust air till the float valve drops. (See Fig. 12, 13)

*In cooking liquid foods (congee or viscous liquid), the pressure limiting valve shall not be operated to exhaust air unit the cooker is naturally cooled down and the float valve drops, otherwise the food

may eject out of the exhaust tube. It's acceptable to speed up the cooling by covering the cooker with a wet towel.

*Draw out the power plug.

*Hold the cover handle tight, turn the cover clockwise to the border of the limiter, and then arise it up and take the food.

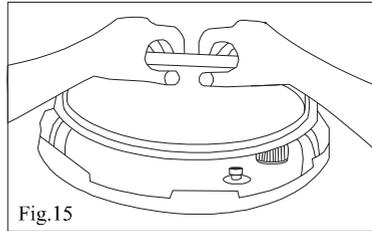
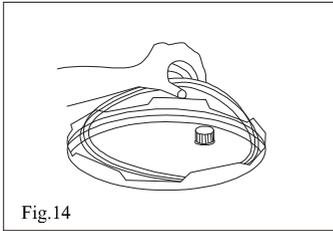


CLEANING AND MAINTENANCE

1. Please draw out the power plug before cleaning.
2. After using, take out the inner cooker and the cover and clean them with neutral cleanser, then flush with clean water and wipe them dry with a dry soft cloth.

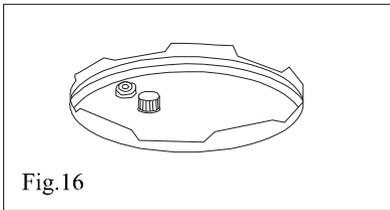
3. Following cover parts shall be cleaned: seal ring, pressure limiting valve, anti-blockage hood, exhaust tube and float valve.

*Cleaning of seal ring: take the seal ring out of the steel ring, clean it and then fit it again. After that, check and ensure the clearance between seal ring and cover border is uniform and the cover may turn freely. (Fig. 14, 15)



*Cleaning of anti-blockage hood: after each use, flush the anti-blockage hood directly, to its cleaning; ensure the anti-blockage hood and the exhaust tube are not blocked. (Fig. 16)

4. After each use, pour the water out the water box and clean it, then wipe it dry and fit again. (Fig. 17)

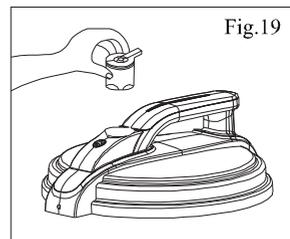
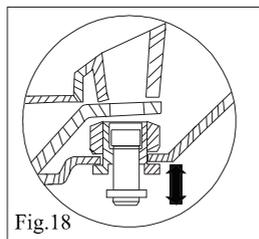
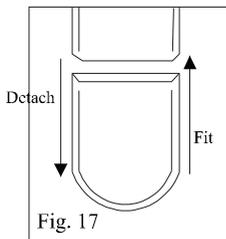


5. Wipe the cooker clean with a rub. It's prohibited to soak it into water or sprinkle it.

6. It's prohibited to wipe the inner cooker with metal wire or other rough or rigid tools, to prevent scratch of the non-sticky coat on the wall.

*Cleaning of float valve: slightly move the float valve core up or down, and then flush away the food residue on the seal ring of the float valve. (Fig. 18)

*Cleaning of pressure limiting valve: raise and take out the pressure limiting valve; wash it with fresh water; then return it to the valve seat again. (Fig. 19)



7. When the cooker is not used, please wipe it dry, pack it and put in a dry place for storage.

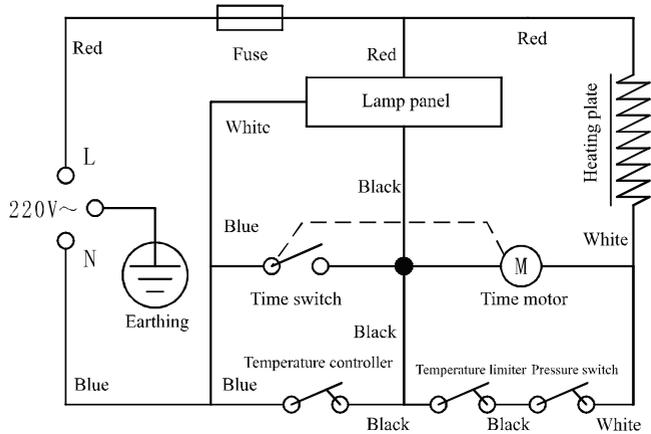
IMPORTANT PRECAUTIONS

1. The product belongs to Category I electric appliances, requires the power supply is connected to earth wire; dedicated power plug is required without change; the socket shall be fixed one, at least 10A and 250V.
2. During movement, please don't hold the cover handle, to prevent the cover breaking off, but hold the cooker tags with both hands.
3. Please use the cooker strictly based on the User Manual. It's prohibited to use it in the inflammable, explosive or wet environment.
4. Please be careful not to damage the seal ring. Don't replace the seal ring with other rubber ring or enhance sealing using any tension ring. The damaged seal ring can only be replaced by the service stations that we authorize, not by users themselves.
5. The anti-blockage hood shall be cleaned often; and both the exhaust valve and float valve shall be kept smooth.
6. It's prohibited to uncover prior to the drop of the float valve.
7. No heavy object is allowed on the pressure limiting valve, or replaced by other objects.
8. It's prohibited to block the space between the cover and the inner cooker.
9. Please try to use wood or plastic meal spoon due to the non-sticky coat on the wall of the inner cooker.
10. The inner cooker shall not be directly heated by other stoves or replaced by other vessels.
11. Upon exhausting from the pressure limiting valve, don't have hand or face approach the valve, to prevent scalding.
12. Please don't touch the cooker in its working, to prevent from any sort of accident.
13. No child is allowed to approach the electric pressure cooker in its working.
14. The longest heat maintenance time is 8 hours; the use time shall not be more than 6 hours, to prevent impairment of the cooking effect.
15. If any abnormal condition is found during use, please immediately draw out the plug, and contact our service station for repair. Arbitrary detachment or replacing parts with other parts is prohibited. Only our own parts and accessories can be used, otherwise we' 11 bear no responsibility for all serious results caused thereto.
16. The power cord is dedicated for the cooker, must be replaced arbitrarily. The damaged power cord shall be replaced by competent persons in local service station.

TECHNICAL PARAMETERS

Model	Voltage	Power	Volume	Size	Working Pressure	Pressure Limit	Heat Maintenance	Pressure Preservation
3250	220-240 V AC, 50 Hz	800 W	4 L	22 cm	0-70 KPa	90 KPa	60-80° C	0-30 min

SCHEMATIC WIRING DIAGRAM



TROUBLESHOOTING GUIDE

*If following abnormal condition are found during use, they may not be the product failures. Please carefully check the cooker prior to sending to repair.

Phenomena	Possible Causes	Solutions
Indicator light not on	Power supply not connected	*Is power off? *Is plug breaking off? *Is switch on?
Hard to cover	*Seal ring error *Push rod clipped by float	Press the float valve with a chopstick
Air leak from cover	*Cover is not put to its position *Seal ring is not used *Food residue stains the seal ring *Seal ring is worn	*Close the cover correctly *Put seal ring into it Clean the seal ring Change the seal ring
Float valve leak	*Food residue stains the seal ring of the float valve *Seal ring of the float valve is worn	*Clean the seal ring of the float valve *Replace the seal ring of the float valve
Float valve fails to rise	*Pressure limiting valve is not at "seal" position *Too little food and water inside the cooker *Cooker or pressure limiting valve leaks	*Draw it to the correct position *Put food and water as specified *Send to repair
Automatic heat maintenance fails	Heat maintenance parts damaged	Send to repair
The case feels biting	Electric leakage	Send to repair

If no solution is obtained above checking, please immediately contact over service centre

WARRANTY CARD

This appliance is warranted for one year against all manufacturing defects from the date of sale. In the event of any complaint, please contact your nearest Company Service Centre or call at our Toll Free no: 1800-1033-111

This Warranty is valid only when...

1. The appliance has not been opened or tampered with, by any unauthorized person.
2. The warranty card or cash memo duly signed by the authorized dealer are presented with the complaint.
3. The appliance has been installed, used and maintained in accordance with the instructional manual.

This Warranty does not apply for...

1. Damages due to chipping, peeling, plating and denting.
2. Breakage or damage to components made out of Bakelite, Urea, ABS, SAN and such plastic, materials, rubber parts and cord.
3. Normal wear and tear of parts.
4. Damage resulting from accidents, mishandling or negligence on part of the customer.

Liability for consequential loss or damage is neither accepted nor implied.

S.NO: _____

CASH MEMO _____ DATE: _____

DEALER'S NAME AND ADDRESS: _____

OWNER'S NAME & ADDRESS: _____

USHA care™

Toll free

1800-1033-111

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