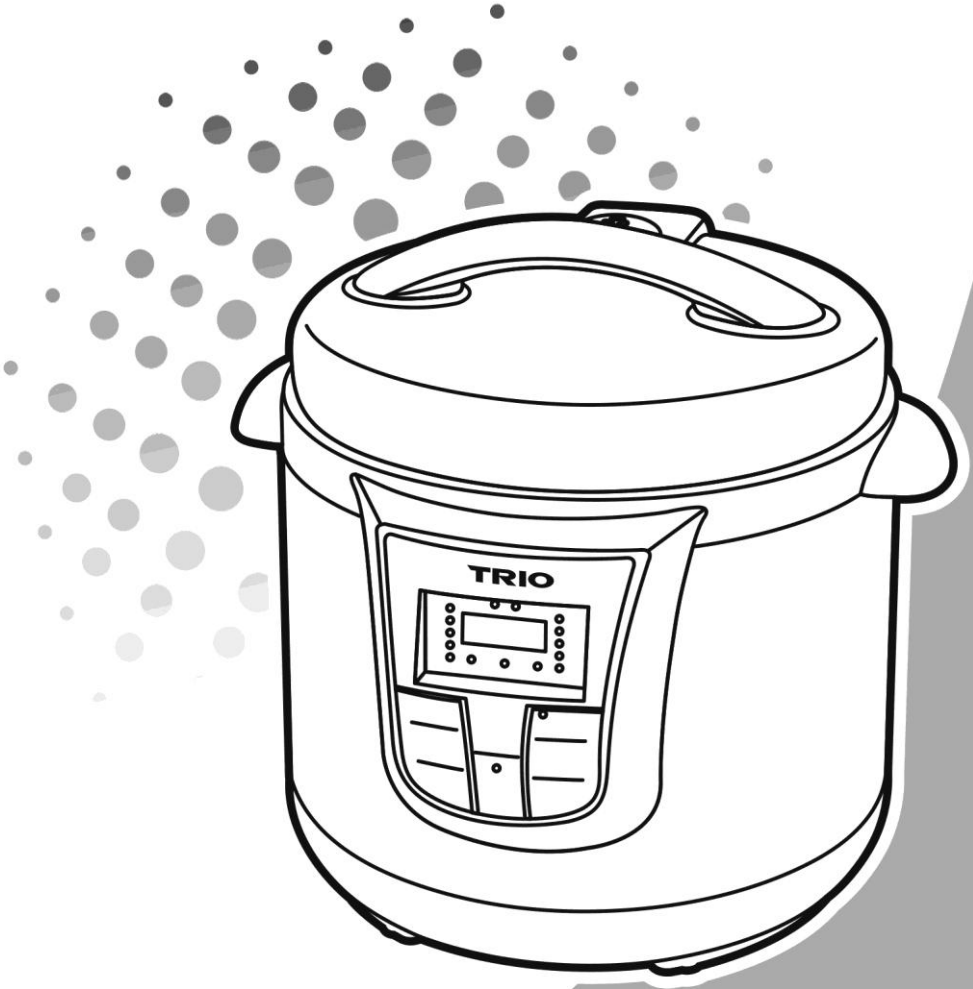
TRIO® Cuisine

ELECTRIC PRESSURE COOKER



USER MANUAL

TEPC-8029

General Safety Precautions

1. Please read and save these instructions carefully before use.
2. Do not operate while unattended.
3. Do not touch hot surfaces. Use handles or oven mitts.
4. Close supervision is necessary when the pressure cooker is used near children.
5. DO NOT allow children to operate under any circumstance.
6. Do not place the pressure cooker in a heated oven or on a stove top.
7. Extreme caution must be used when moving a pressure cooker containing hot liquids.
8. Do not use pressure cooker for other than intended use.
9. Never immerse product in water or other liquids.
10. This appliance cooks under pressure. Improper use may result in serious injury.
11. Make certain unit is properly closed before operating. See "Operating Instructions."
12. Do not fill the unit over 3/4 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Failure to follow this procedure can result in injury to person(s) and/or damage to the unit.
13. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
14. Always check the pressure release devices for clogging before use.
15. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If it is difficult to turn, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can result in serious injury. See "Operating Instructions."
16. Do not use this pressure cooker for pressure frying with oil.

17. DO NOT place the product near flammable materials or use in a humid environment.
18. DO NOT damage the Rubber Seal Ring and DO NOT replace it with anything other than the replacement Ring designated for this unit.
19. DO NOT tamper with the Steel Ring in the Lid (2) with any tools or external forces. If the Steel Ring is damaged (2), please stop using immediately and replace the Lid.
20. Clean the Filter (20) regularly to keep the cooker clean.
21. NEVER use additional weight on the Pressure Limiting Valve (3) or replace the Pressure Limiting Valve (3) with anything not intended for use with this unit.
22. The surface of contact between the Inner Pot (8) and the Electronic Heater (18) should always be clean. DO NOT use the Inner Pot with other heating sources. DO NOT replace the Inner Pot with a container other than what is recommended by the manufacturer.
23. The Inner Pot consists of a non-stick surface. To avoid scratching the non-stick surface, please use wooden or plastic utensils.
24. Food should not be kept warm for more than 8-10 hours in order to maintain the freshness of the food.
25. The pressure cooker should not be used for pressure cooking for more than 6 hours continuously.
26. Serious Injury and/or damage may occur if any safeguards are ignored.
27. If steam escapes around the Lid (2) during the cooking process, please unplug from the power supply immediately, let cool, remove contents and return the product to the manufacturer for exchange or repair. The Pressure Discharging Device has activated. This is a safeguard to alert the user that the Pressure Limiting Device is malfunctioning.
28. If there is any malfunction of the cooker during the cooking process, please stop using the device and return to the manufacturer for repair or exchange.
29. DO NOT disassemble the product, or replace parts with parts not intended for this unit.
30. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience &

knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

SAFETY WARNING: There is a potential risk of fire, electric shock or injury to persons if the product is not used as instructed. Protection against electric shock is assured only if the main power cord is connected to a properly grounded 220-240V~ 50/60Hz power receptacle.

- This product is to be used in an indoor environment only and is not intended for commercial use.
- All parts and accessories for this appliance must be used properly according to the instructions. All parts and accessories must be the original provided from manufacturer. All parts or accessories not intended for use with this appliance is strictly prohibited.
- The use of an extension cord, power adapter or other electric devices is not recommended.

LED ERROR INDICATOR

Indicator Code	Problems/Causes
E1	Open Circuit of the Sensor
E2	Short Circuit of the Sensor
E3	Overheating
E4	Signal Switch Malfunction

ABOUT YOUR PRESSURE COOKER

This digitally controlled and automatic pressure cooker uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking. Your Pressure Cooker seals in steam to cook hotter and faster while maintaining important nutrients for healthier meals. Cook fast and with less water to save vital natural resources and energy. Features include easy touch-button settings, a countdown timer, and a very large cooking pot big enough for family gatherings! It's the easiest pressure cooker to use on the market. It may seem like a complicated unit but rest assure, this pressure cooker is simple to use, makes meals quick and easy, and overall it saves you money! Please accept our thanks for purchasing an Pressure Cooker and Enjoy!

PRESSURE COOKER WITH MULTIPLE FUNCTIONS:

Multiple functions for cooking, stewing and simmering.

- Cooking will be done automatically by selecting the different menu choices on the unit. When the food has completed its cooking cycle, there will be a beep indicator, followed by the unit automatically switching to the Keep Warm mode.
- This unit allows the user to choose the period of Pressurized Cooking Time (0-99 minutes) according to one's taste and needs in addition to the Pre-Set menu.
- A Delay Timer allows the user to delay the cooking time up to 24-hours. When the timer is set, the count-down will start. By the end of the countdown, the cooker will start to heat up.
- The pressure cooker also has its own memory. Interruptions such as a power failure, automatically renew the cooking cycle where the unit left off when the power resumes.

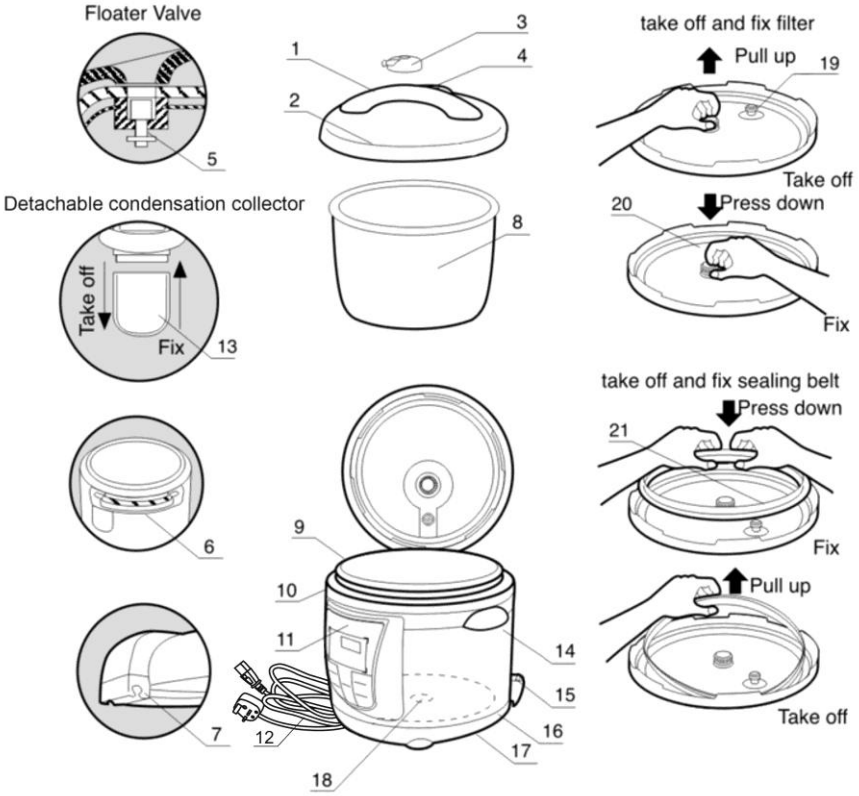
RAPID COOKING; TIME & POWER SAVING:

- By using high pressure (high temperature), food will be cooked much more rapidly. This will reduce the cooking time and consumption of power. For example: when cooking rice, this pressure cooker will save up to 20% of the electricity and up to 15% of the time when compared to a conventional rice cooker. When cooking stew, soups or braising meats, this cooker will save more than 40% of time and more than 45% of power as compared to a conventional slow cooker. Cooking can also be done at high altitudes.

PRESERVE NUTRIENTS & PROMOTES HEALTHY EATING:

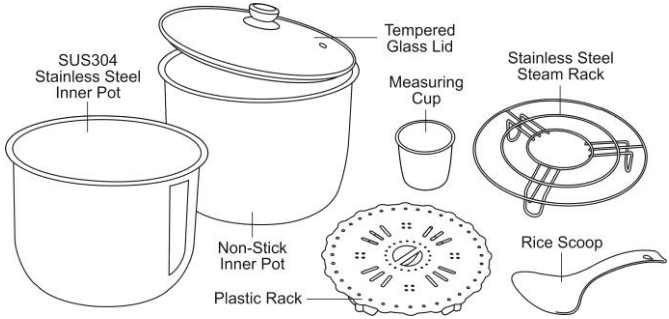
- Airtight cooking methods preserve nutrients and original flavor of food.

Parts Identification

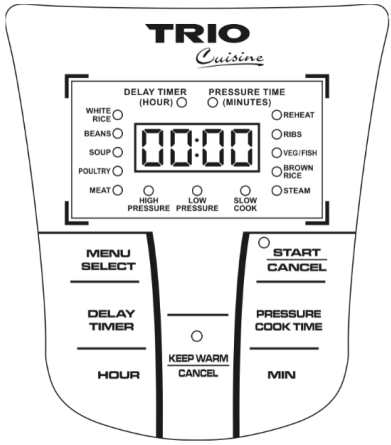


1	Handle	12	Power Cord
2	Lid	13	Condensation Collector
3	Pressure Limiting Valve	14	Body Cover/Structure
4	Floater Valve (external view)	15	Ladle Holder
5	Floater Valve (internal view)	16	Lower Body Base
6	Lid Lock -Slider	17	Bottom
7	Sliding Latch Lid	18	Heating Element
8	Inner Pot	19	Seal Ring for Floater Valve
9	Outer Pot	20	Filter
10	Upper Body	21	Rubber Seal Ring
11	Control Panel		

ACCESSORIES



CONTROL PANEL



Specifications

Model	**TEPC-8029**
Rated Voltage	**220-240V~**
Rated Wattage	**1200W**
Capacity	**8.0L**
Frequency	**50/60Hz**

OPERATING INSTRUCTIONS

BEFORE FIRST USE

Working Pressure	Maximum Pressure	Keep Warm Temperature	Delay Timer
0~70kPa	90kPa	140°F ~ 175 °F	1~24 Hours 0.5 Hour Increments up to 10 hours thereafter 1-hour increments

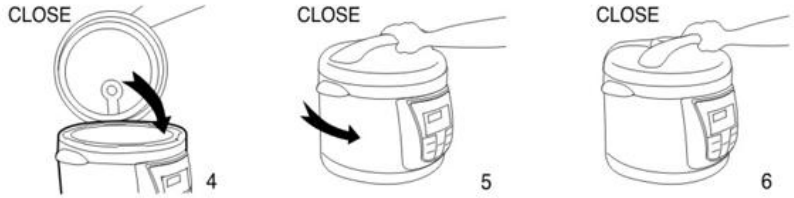
1. Remove packaging materials such as cardboard, plastics or styrofoam and discard appropriately.
2. Clean all the parts by wiping with a soft damp cloth or sponge and dry thoroughly.

LID-ASSEMBLY

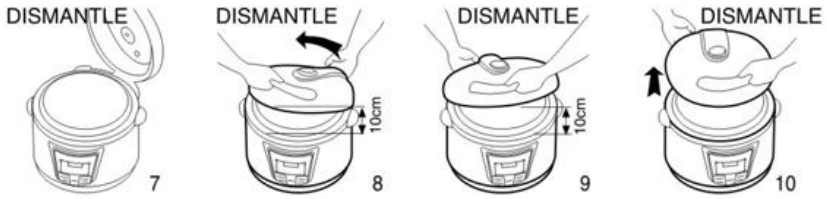
1. **How to open the lid:** When the lid (2) of the pressure cooker is at the closed position (Figure 1), hold the Handle (1) and turn it clockwise until you reach the opened-lid position (Figure 2). Lift up and the lid will swing open vertically.
   Note: For new units, the seal of the lid may be slightly stronger than normal and may be slightly difficult to unlock. Once the lid has been opened and closed several times, it will loosen up.



2. **How to close the lid:** When the Lid (2) of the pressure cooker is in vertical position (Figure 4), hold the Handle (1) and close it downwards at the opened lid position (Figure 5). Turn counter-clockwise until you reach the closed lid position. (Figure 6).



3. **How to dismantle the lid:** When the lid (2) of the pressure cooker is in the upright vertical position (Figure 7), hold the lid with both hands, and adjust the height between the Lid and the upper edge of the cooker to approximately 10cm (Figure 8). Then turn it counter-clockwise until you reach the closed lid position (Figure 9). In order to remove the lid, you will need to move in an upward direction (Figure 10).



★ In the process of turning the Lid, please ensure that the height between the Lid (2) and the upper edge of the cooker is always 10cm. This is to smoothen the turning and removing process.

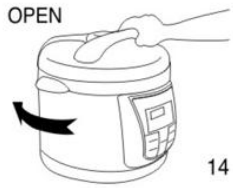
4. **How to install the lid:** Hold the Lid (2) with both hands at the closed lid position and pull it upwards in a slanted position to a height of 10cm between the Lid and the upper edge of the pressure cooker (Figure 11). Align the Lid's Sliding Latch (7) to the pressure cooker's Lock-Slider (6) and turn it in a clockwise direction until you reach the Opened Lid position (Figure 12). The lid will be installed when the lid is seated and in the horizontal position (Figure 13).



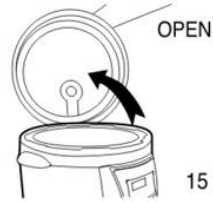
- During the process of installing the lid, please ensure that the height between the Lid and the upper edge of the cooker is approximately 10cm. This is to ensure smooth movement when turning and installing the lid.

PREPARING YOUR PRESSURE COOKER

1. To open the lid, hold the Handle (1) and turn it in a clockwise direction until you reach the opened lid position. Then pull upwards to vertical position (Figure 14 & 15).

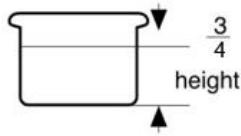


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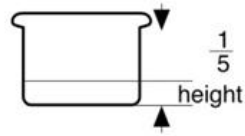


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2. Remove the inner pot (8) and place desired food and liquids into the pot. The amount of water and food should not exceed 3/4 of the height of the inner Pot (Figure 17.) For food that will expand in water, the level should not exceed 3/5 of the Inner Pot (Figure 17). The minimum level for cooking would be 1/5 of the Inner Pot (Figure 18).



17



18

- When cooking rice, the maximum amount of rice allowed for this 8 quart pressure cooker is 16 cups of uncooked rice.
- Normally one cup of rice requires one cup of water. This may vary according to taste.

3. Be certain the inner receptacle, where the heating element is located, is clean before inserting the inner pot. Place the inner pot into the pressure cooker and adjust the pot left and right to ensure optimal contact between the Inner Pot and the Heating Element. (Figure 19)

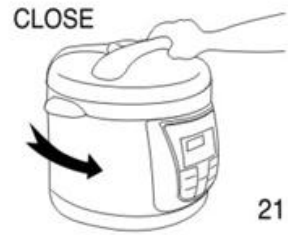


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4. Closing the lid.
   a) Make sure the Rubber Seal Ring (21) is fitted properly onto the inner part of the lid (2).
   b) Observe the Rubber Seal Ring (21) inside the Lid (2) and ensure that it is evenly fitted onto the track. **(Caution: If the rubber seal ring is damaged, do not use the pressure cooker. Contact Customer Service to repair or replace.)**
   c) Close the lid.
   d) Hold the Handle (1) and turn it to the “Closed” position or counter - clockwise. (A clamping sound can be heard) (Figure 20 & 21).



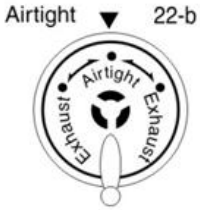
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21

5. Adjust the Pressure Limiting Valve (3) to the “Airtight” position, and ensure that the Float Valve (5) sinks. (Figure 22a & 22b)





NOTES & TIPS #1:

- Please note that the Pressure Limiting Valve (3) will be loose when you are not using the unit for cooking. It will rock slightly and will turn 360° manually. Once the pressure cooker is in operation and the pressure has built up to its capacity, the Pressure Limiting Valve (3) will tighten securely, only allowing itself to be turned to the Left or Right to “Exhaust”. Once all the pressure has released, it will become loose again.

NOTES & TIPS #2:

- During the Pressure Building process, you may notice steam or pressure escaping from the Pressure Limiting Valve (3). Carefully adjust the valve by moving it gently or turning it side to side gently using tongs or similar utensil until it seals properly.
- If any steam is escaping around the lid, it means that the Rubber Seal Ring (21) may not have completed a tight seal when the lid was locked. Cancel the cooking process, release pressure manually or naturally, remove the lid and check the Rubber Seal Ring (21). Reposition the lid and ensure that it is secure. Start the cooking process again.

HOW TO USE THE MENU SELECT BUTTONS:

There are thirteen menu buttons programmed for your pressure cooker. These are preset for quick and easy cooking for small portions of food in addition to manual programming. (When cooking food that is more than 3lbs. or more than 6-cups, please use the Pressure Cook Time function.) Each of these choices is programmed to detect the weight of food being cooked and how much liquid is inside the pot during the cooking cycle. The unit will automatically build up the pressure, cook the food and go to Keep Warm when cooking is complete.

MENU BUTTON SELECTIONS & APPROXIMATE COOK TIMES:

MENU	DEFAULT	**PRESSURE COOK TIME** ADJUSTABLE	**MENU**	DEFAULT	**PRESSURE COOK TIME** ADJUSTABLE
WHITE RICE	12-mins	10-18mins	**SLOW COOK**	0.5-hours	0.5-9.5hours
BEANS	30-mins	25-45mins	**STEAM**	01-mins	01-99mins
SOUP	25-mins	10-40mins	**BROWN RICE**	15-mins	12-20mins
POULTRY	15-mins	05-25mins	**VEG/FISH**	05-mins	05-20mins
MEAT	20-mins	10-25mins	**RIBS**	20-mins	10-25mins
HIGH PRESSURE	01-min	01-99mins	**REHEAT**	20-mins	
LOW PRESSURE	01-min	01-99mins			

1) Prepare desired food and place into cooking pot.

2) Secure the lid onto the unit, turn it counter-clockwise to lock it properly in place.

3) Make sure the Pressure Limiting Valve (3) is set to the “Airtight” position. **(Except when using the Reheat, Steam, Slow cook function).**

4) Plug the power cord into the power outlet.

5) The LED screen will display 00:00.

6) Press the Menu Select Button to scroll through the menu selections. The cook-time will display for each selection. Press START once you have selected the desired menu function.

7) Once you press START, the LED screen will display **Г Г Р**

8) When proper pressure is achieved, the LED screen will display P0:30 for cooking Beans as an example and the cook-time will begin to count down.

9) When the unit has pressurized, it will begin to pressure-cook the food. You may hear quiet hissing or sizzling sounds coming from inside of the unit during this time.

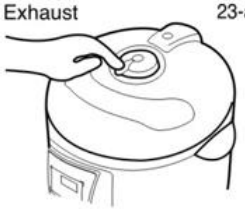
10) When cooking has completed, the pressure cooker will beep 6-times and automatically go to keep warm. The LED Screen will display **End**.

11) The keep warm indicator light will light. This means the pressure cooker is naturally releasing the pressure. This will take approximately 10-15 minutes.

12) If you wish to Quick Release the pressure, move the Pressure Limiting Valve (3) to "Exhaust" position to release the pressure until the Float Valve (5) sinks. (Figure 23a & 23b).

CAUTION: Keep hands and face away from Pressure Limiting Valve while in the Exhaust position. Failure to comply may cause serious injury.

Exhaust 23-a



CAUTION: Always use protective gloves when releasing the pressure to reduce risk of injury.

Exhaust 23-b



13) Always be certain the pressure is released completely before unlocking the lid and opening it.

14) Remove food to serve immediately or press the keep warm button to keep food warm.

(It is not recommended to keep food warm for over 4-hours).

NOTES & TIPS #3:

- When cooking soups or stews with other hearty ingredients such as potatoes or meat, as much as 5 or 6 cups of liquid must be used to prevent ingredients from over-cooking or burning.

NOTES & TIPS #4:

- NATURAL RELEASE is recommended when cooking foods that will not have the tendency to overcook such as Potatoes, Beans, Soups & Stews. During the Natural Release time period (may take 10-15 minutes), the pressure cooker may still be heated and cooking the food slightly.
- QUICK RELEASE is recommended when cooking foods that you wish to be Medium or Medium-Rare such as Beef Roasts or Lamb. This will release the pressure quickly and prevent the food from over-cooking.

HOW TO USE THE "PRESSURE COOK TIME":

Setting your own cook time is ideal for cooking food according your own desired cooking results. The programmed cook time can be adjusting pressure cooking time as your favor.

1) Prepare desired food and place into inner pot.
2) Secure the lid onto the unit, turn it counter-clockwise to lock it in place properly.
3) Make sure the Pressure Limiting Valve (3) is set to the "**Airtight"** position.
4) Plug the power cord into the power outlet.
5) The LED screen will display 00:00.
6) Press the "**MENU SELECT**" button to scroll through the Menu Selections, Press **"PRESSURE COOK TIME**" to enter the pressure cook time program, then press "**MIN**" button to set your desired time. (EX: If you want to set "**WHITE RICE**" function to 15 minutes, press **MENU SELECT** button to select WHITE RICE function, the LED screen will display 00:12, press "**PRESSURE COOK TIME**" button one time, go on press **MIN** button three times the LED screen will display 00:15).
7) Once the time has been selected, press the **START** button.

   NOTE: The LED screen will not immediately display a **"P"** until the proper pressure has been achieved. This may sometimes take up to approximately 5-10 minutes.
8) When optimum pressure is achieved, the LED screen will display **P0:15**
9) When the unit has pressurized, it will begin to pressure-cook the food. The programmed time will begin to count down until it reaches zero.

10) When cooking is complete, the pressure cooker will beep 6-times and automatically go to **KEEP WARM**. The LED Screen will display **End**.

11) The Keep Warm indicator light will illuminate. This indicates the Pressure Cooker is Naturally Releasing the pressure. (See Notes & Tips #4)

HOW TO USE THE PRE-SET DELAY TIMER:

If you wish to program your pressure cooker to automatically cook prepared food, you can Pre-Set the pressure cooker for up to 24-hours. (*See Tip #5 ***Caution**)

1) Prepare desired food and place into inner pot.

2) Secure the lid onto the unit, turn it counter-clockwise to lock it in place properly.

3) Make sure the Pressure Limiting Valve (3) is set to the "**Airtight**" position.

4) Plug the power cord into the power outlet.

5) The LED screen will display 00:00.

6) Press the **DELAY TIMER** button, then the **HOUR** button to increase the timer by 0.5-hour increments up to 10-hours, thereafter 1-hour increments (indicated on the LED screen). The maximum Preset period is 24-hours in half-hour increments. After 24-hours, the timer will start a new cycle. (The time that displays on the LED screen shows how long the user wants the unit to wait before the cooking process begins.

   EX: If you wish to program the pressure cooker to automatically turn on in 3-hours, press the **DELAY TIMER** button, then the **HOUR** button until the LED screen displays **3.0 00**).

7) After choosing the desired pre-set time, choose your pre-set function or cooking time.

   MENU SELECT BUTTONS:

   - Select one of the thirteen pre-programmed **MENU SELECT** button and press **START**. Your pre-set timer has been programmed.
   - After the pressure cooker counts down to automatically turn on, it will follow the cooking sequence for menu button operation.
   - When cooking is complete, the pressure cooker will beep 6-times and automatically go to keep warm. (See Notes & Tips #5)

NOTES & TIPS #5:

- It is recommended to release the pressurized steam when the "Keep Warm" LED stops flickering as the pressure cooker will have lower pressure. This will require a little more time. (Approximately 5-10 minutes).
- During the cooking process, when the pressure cooker enters into the Pressurized Sequence, the first digit on the LED screen will display the letter "P". At the same time, the power supply to the Heater (18) will shut off.
- For foods with a high volume of liquid (Stews, soups, porridges, etc.) **IT IS NOT RECOMMEND TO USE** QUICK RELEASE. This is to avoid liquid splatter from the ventilation in the Pressure Limiting Valve (3).
- Use the NATURAL RELEASE: User should wait for the temperature to drop and the Float Valve to sink on its own prior to opening the lid.

***CAUTION: It is not recommended to use the Pre-Set Timer function to cook foods that may spoil. Leaving raw foods inside the pressure cooker for long periods of time prior to cooking may result in the food spoiling.**
Cook food that can be left out such as rice, beans, grains or other foods that will not spoil.

HOW TO USE THE KEEP WARM FUNCTION:

Food can be prepared at an earlier time and kept warm inside the pressure cooker using the keep warm function. It is not recommended to keep food warm for over 4-hours. Additional time may cause a change in flavor, appearance and cause food to spoil.

1) Prepare desired food and place into inner pot.
2) Secure the lid onto the unit and turn it counter-clockwise to lock it in place properly.
3) It is recommended to set the Pressure Limiting Valve (3) to "Exhaust" at this time since you are only keeping food warm and not pressurizing.
4) Press the Keep Warm button. The indicator light will illuminate solid. The pressure cooker will start maintaining a lower temperature to keep warm.
5) To cancel, simply press the Cancel button until indicator light is no longer illuminated.
6) Remove food and serve.
7) Unplug power cord and allow cooling completely before dismantling and cleaning.

HOW TO USE THE STEAM FUNCTION:

REMINDER & CAUTION

- Must be used with the Tempered Glass Lid + Stainless Steel Inner Pot + Steam Rack provided when steaming to avoid a hazard.

1. Place a small heat-resistant basket on steam rack in the stainless steel inner pot.
2. Add water to a level just below bottom of rack.
3. Place food on rack. Do not fill pot more than 4/5 full with food.
4. Close lid on cooker and lock into place. Turn pressure regulator knob to **Exhaust.**
5. Select the **STEAM** menu setting，the LED screen will display 00:01,
6. Set the desired cooking time by pressing **MIN** button once for each additional minute or hold for rapid increase.
7. Press the **START** button to begin cooking. Once enough steam pressure has been reached the first two digits of the display will show"-- ", at this point the steam timer will count down. Once the timer reads "**End** "the cooker will switch to **KEEP WARM** mode. When finished press **CANCEL** to end operation. Extreme caution must be exercised when open the lid as the hot steam or water may scald your hand.

HOW TO USE THE SLOW COOK FUNCTION;

1. Close lid on cooker and lock into place.
2. Turn pressure regulator knob to "**Exhaust**".
3. Select the **SLOW COOK** menu setting, the LED screen will display 000.5(this means 30 minutes cooking time).
4. Set the desired slow cook time by pressing the **HOUR** button once for each additional 30 minutes. The longest slow cook time is 9.5 hours.
5. Press **START** button to begin cooking.

6. The cooker will begin to count down in half hour(30 minute) 0.5 increments after the water temperature reached 90-95°C. When display shows "**End** "the appliance will switch to **KEEP WARM** mode. Press **CANCEL** to end operation.

HOW TO USE THE HIGH PRESSURE/LOW PRESSURE FUNCTION;

HIGH PRESSURE - Recommended used to cook for hard ingredients, tendon soup or big portion food.

LOW PRESSURE - Recommended used to cook for fast ripen ingredients.

1. Close lid on cooker and lock into place.
2. Turn pressure regulator knob to "Airtight".
3. Select the **HIGH PRESSURE/LOW PRESSURE** menu setting, the LED screen will display 0.001.
4. Set your best desired cooking result time by pressing the **MIN** button from a minimum 0.01 min to a maximum of 0.99 mins.
5. Press START button to begin cooking.

   NOTE: The LED screen will not immediately display a **"P"** until the proper pressure has been achieved.

6. The cooker will begin to count down when optimum pressure is achieved . When display shows "**End** "the appliance will switch to **KEEP WARM** mode. Press **CANCEL** to end operation**.**

Care and Cleaning

- Unplug the electric pressure cooker before starting to clean it.
- Wait until the electric pressure cooker has cooled down completely.

Interior
- Inner part of the outer lid and the main body: Wipe with damp cloth.
- Make sure to remove all the food residues stuck to the electric pressure cooker.

Heating element:
- Wipe with damp cloth.
- Remove food residues with damp cloth or toothpicks.

Rubber Seal Ring & Detachable condensation collector:
- Soak in warm water and clean with sponge.

Exterior
- Surface of the outer lid and outside of the main body:
- Wipe with a cloth damped with soap water.
- Only use soft and dry cloth to wipe the control panel.
- Make sure to remove all the food residues around the pressure regulator valve and floating valve.

Pressure control valve and floating valve:
- Disassemble the pressure control valve, soak it in warm water, and clean with sponge.
- Remove food residues in the pressure control valve and floating valve with toothpicks.

Accessories
- Soak in water and clean with sponge.

TRIO®

Cuisine

