

12-24V SMART PRESSURE COOKER



Product images and description are only for reference, so please refer to the actual object

Warm Tips: Please read this manual carefully before use

Product introduction

This 12-24V smart pressure cooker is a new type of cooker developed by our company using new technology. It optimizes all the advantages of ordinary pressure cookers, rice cookers and stew pots in one, it could be used in car, truck, van, trailer, RV, and also fit for camping.

This product adopts automatic control technology, which can automatically adjust the cooking humidity, pressure and time according to different kinds of ingredients, so you can get perfect-cooked dishes in a short time.

Cooking is no longer a mess with this pressure cooker on the road.

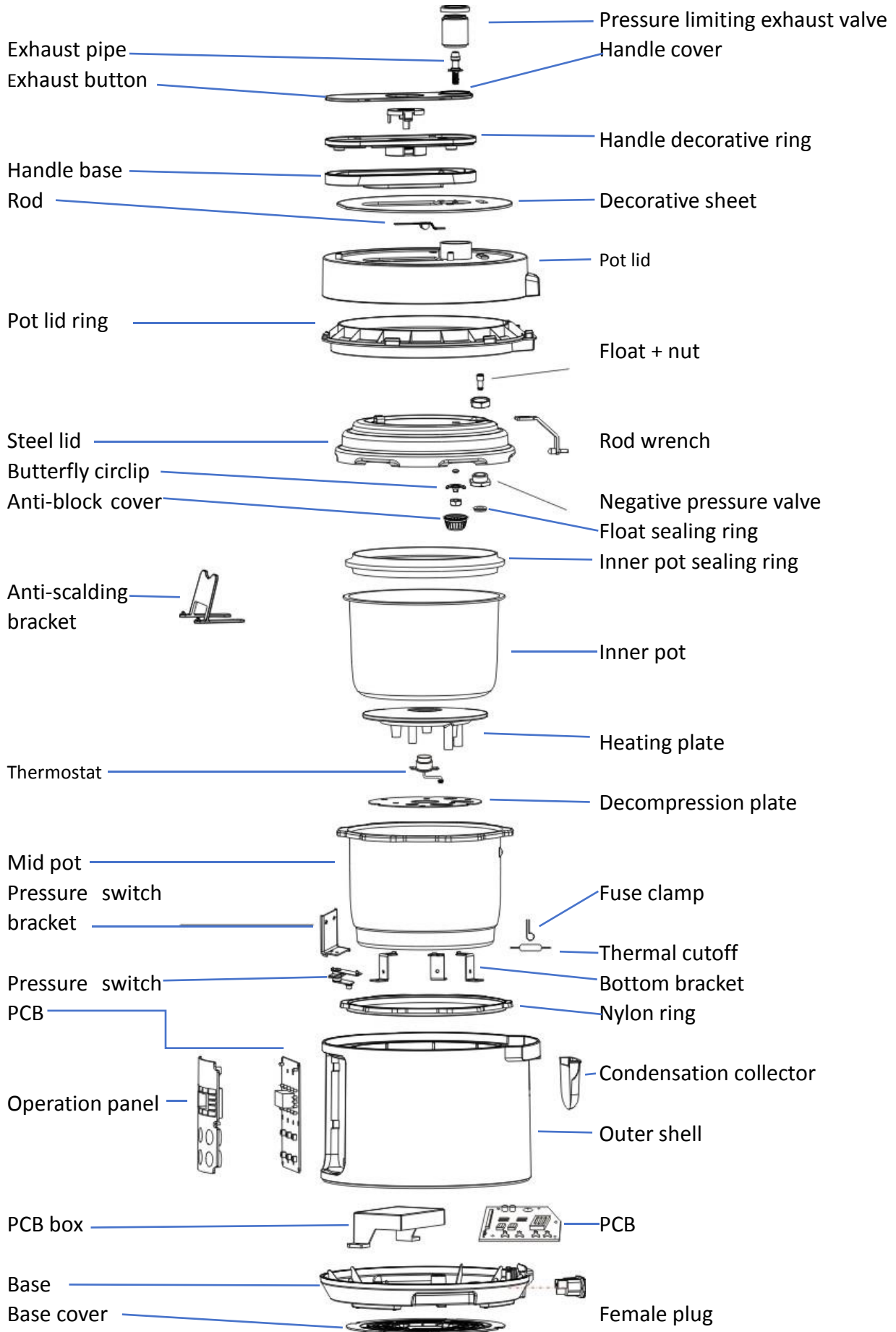
Features & Advantages

- 1)With cooking rice, porridge, soup, steam, stew and other cooking functions.
- 2)Select the function, it would completes the cooking process automatically. After cooking, the buzzer sounds and it switches to the keep warm mode automatically.
- 3)With time preset function, Preset time and it would counts down and finish cooking automatically.
- 4)Save time and electricity, high thermal efficiency. The Cooking processes base on constant high pressure, high temperature.
- 5)Fully sealed cooking, with high food nutrition preservation rate, soup, porridge are of good flavor, rice is soft and delicious.
- 6)Non-stick inner pan, easy to clean.
- 7)One-click operation, convenient and fast.

Tips for use

- Automatically switch to keep warm mode after cooking, The keep warm light is on and there is a buzzer
- After switching to the heat preservation state, wait for 5-10 minutes to vent and open the lid, and the rice tastes better.
- Do not keep warm for more than 4 hours for the cooker rice.
- A small amount of water will appear on the edge of the inner pot and the inside of the lid during keep warm.
- If there are plastic or wooden utensils in the inner pot during keep warm, the taste of the rice will be affected.

Main parts



Technical parameters

Model	Rated voltage	Power	Capacity	Diameter	Working pressure	Limited pressure	Holding temperature
AR-1639	12-24V	140-200W	2.5L	16cm	0~50kPa	60kPa	35~45°C

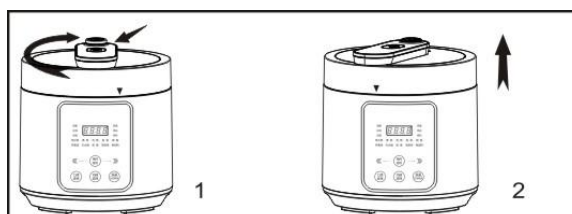
Accessories

Pressure cooker x1 measuring cup x1 power cord x1
 User manual x1 rice spatula x1 inner pot x1

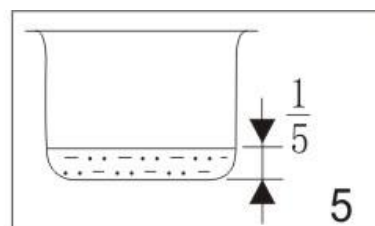
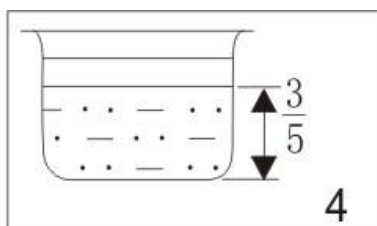
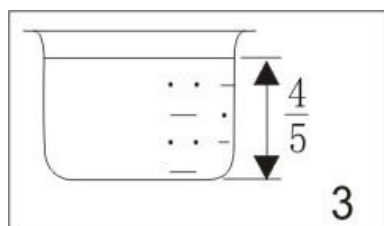
Preparation before cooking

Uncap: Hold the pot lid handle tightly, turn the steel lid clockwise to the limited range, then lift the lid up.

(See picture1/2)



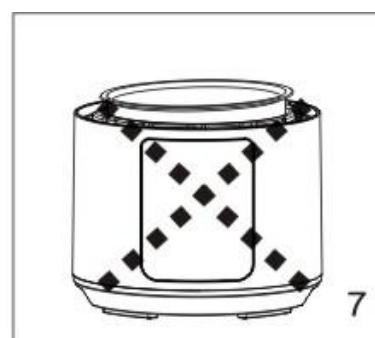
Remove the inner pot, put the ingredients and water into the inner pot. That should not exceed 4/5 of the height of the inner pot. If there is expandable ingredient, the water should not exceed 3/5 of the height of the inner pot. Ingredients and water must not be less than 1/5 of the height of the inner pot. (See picture3/4/5)



Place the inner pot into the pressure cooker:

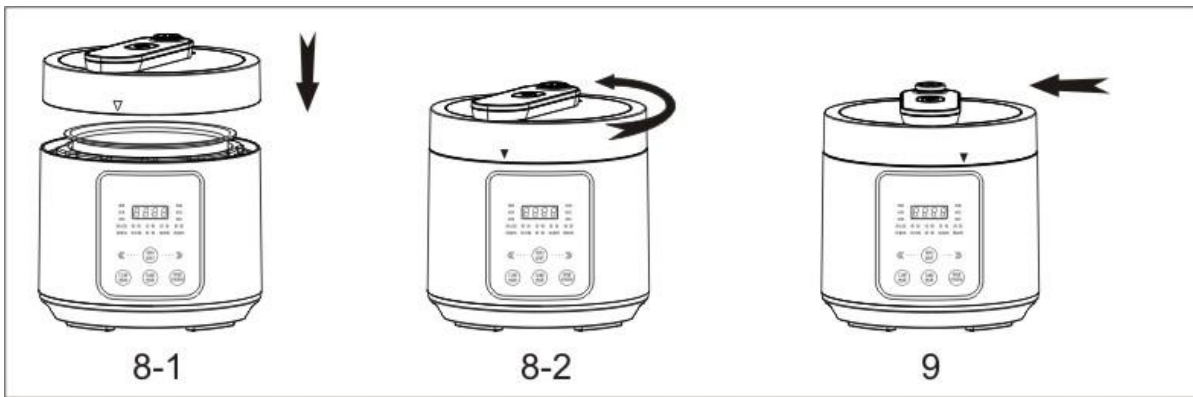
Wipe the bottom of the inner pot and the surface of the heating plate with a dry cloth before putting it in, After placing, gently rotate the inner pot to ensure good contact between the bottom of the inner pot and the surface of the heating plate.

(See picture6/7)



Close the lid: Check that the sealing ring is placed on the support in the steel lid, rotate it with your hand so that it sits naturally flat on the sealing surface of the steel lid.

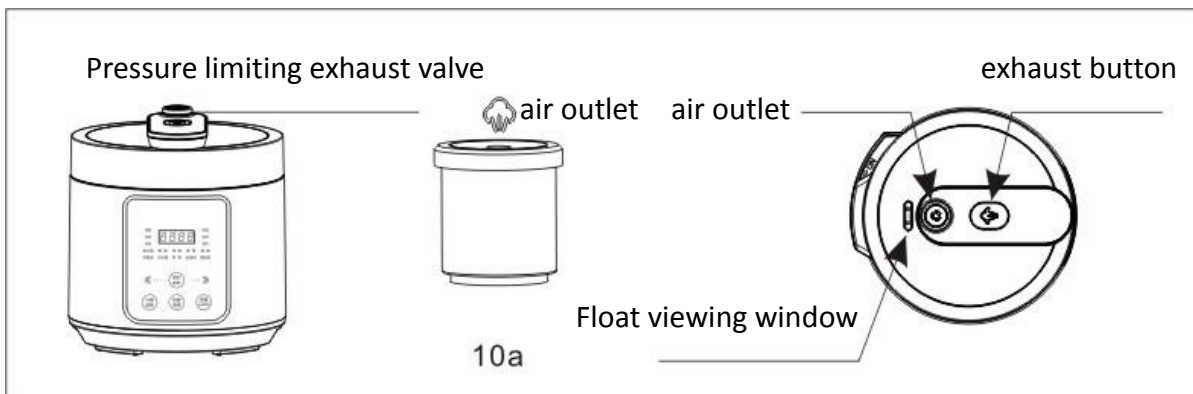
(See picture8). Then hold the handle to put the steel lid flat to the limit point (starting point) of the plastic central ring, press down and rotate the steel cover counterclockwise to the end. Generally, it is rotated until it does not move, and a click is heard. (See picture9)



Warning: Make sure the steel lid is in place before power on, otherwise the air pressure will not rise, or there would be a leakage. If this happens, turn off the power, then open the lid after the air pressure in the pot drops to normal. Check whether the sealing ring is in place or not, if it is in place perfectly, close the lid to resume cooking.

Check whether the pressure limiting exhaust valve is placed in the [sealed] position or not, and check whether the float valve is blocked by something or not (The float valve is down when there is no heating or steam).

During cooking if you hear an air discharging sound, gently move the pressure limiting exhaust valve until it is sealed.



How to power on: insert the end of the power cord into the socket at the back of the pot, and press in a little harder, then connect the plug end to the cigarette lighter socket.

Warning: Make sure the pot body and socket are properly connected, due to poor connection, it would create electric arc that could burn the socket and plug.

Operation instructions for cooking

After power on, the screen displays - - - -, displays :bb for keep warm.

Press and hold **【FUNCTION/SELECTION】** return to standby mode.

1. Direct Cooking: Select the food key in standby mode, let's take the **【RICE】** function for demonstration.

□ Press **【FUNCTION/SELECTION】** choose **【RICE】** function and display **【NORMAL】**, displays P: 12 and flash 5 times and automatically start cooking rice, the displayed time is pressure keeping time (The time counts down when the air pressure or temperature reaches the set value).

2. It can be adjusted according to actual cooking experience.

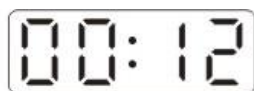
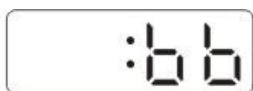
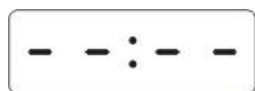
When it displays 00: 12 and flashes, press **【Time pre-set/Keep pressure】** then press **《《or》》** to reduce or increase the time, when adjust to the required time, without any operation, the system will automatically start cooking.

If the operation is incorrect, press and hold the **【KEEP WARM/CANCEL】** key to cancel, return to the standby

state and select the right time.

A beep sound at the end of cooking and automatically transferred to keep warm mode and displays

 press and hold [KEEP WARM/CANCEL], exit the program to standby mode.




Standby mode keep warm mode pressure, keeping time setting pressure keeping countdown

Note: The selection of the **【FUNCTION/SELECTION】** key is cyclic, if you miss the function you need, you can continue to click the key until selecting the right function!

Time pre-set cooking: adjustable preset time 0.5~24 hours, each time increment is 30 minutes, press twice for one hour and so on. After time preset, it starts cooking automatically. The cooking would be finished when the set time countdown ends.

In standby mode, press **【Time pre-set/Keep pressure】** then press **»»** to preset time, set to required time, then press **【FUNCTION/SELECTION】**, such as **【RICE】**, then set to the required time when the screen flashes 5 times, and it will start cooking automatically. If you need to adjust pressure keeping time, please refer to above instructions.

Keep warm function: The temperature of this function is 60~80°C, can be used to defrost, warm meals. When this function is needed, press **【KEEP WARM/CANCEL】**, screen displays  and no other operation is required.

Note: Pressure keeping time refers to the time of maintaining constant pressure or constant temperature, is the time count down from when the pressure or temperature in the pot reaches the set value. The total cooking time depends on the amount of ingredients.

Warm reminder

During the cooking process, if the pressure limiting valve is not placed well, it will exhaust during use. The food cooked would have poor taste due to unstable pressure in the pan. Therefore, it is necessary to put the pressure limiting valve to the sealed position in use.

In the process of retaining pressure, because the sensor detects the temperature and the pressure switch controls the pressure, intermittent heating is normal. If continuous keep warm is not required, press [cancel] or unplug the plug.

When cooking rice, do not keep it warm for more than 1 hour. Otherwise, the bottom of the rice will burn and lose moisture, affecting the texture of the rice.

In order to ensure safety, please make sure that the lid is fastened in place during use. Do not force open the lid when the pressure is not relieved (discharge the air in the pot) during use.

Before opening the lid, make sure that the air pressure in the pan has reduced to normal.

If the inner pot is deformed due to collision or fall etc, do not continue to use it, must be replaced.

Open the lid

Unplug the power plug

Press exhaust button to release air pressure until the pressure is completely removed and the float valve drops, then you can open the lid safely.

Grab the steel lid handle and turn the lid to the right (clockwise) to pick it up. Normally it is easy to open the lid, there is no resistance. When it is found that the lid needs to be opened forcefully, please check whether the air pressure in the pot is completely reduced to normal.

Note: If cooking liquid food (such as porridge, thick soup), there may be food discharged through the exhaust pipe and the pressure limiting exhaust valve, that would be very hot.

For safety, intermittent pressure release (press the button and stop for a while) is recommended. The pressure in the pot can also be reduced by natural cooling (wait for 10 minutes).

Cleaning

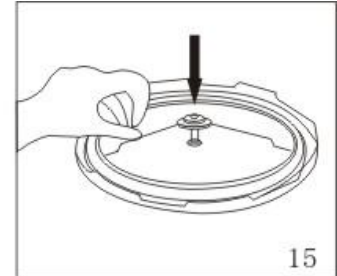
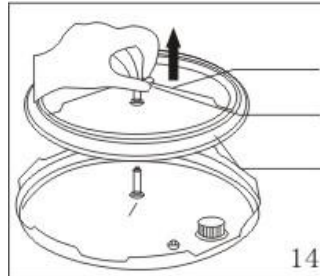
Please turn off the power and unplug the power before cleaning

Wipe the pot body, central and other positions clean with a drip-free rag. Do not immerse the pot body in water or spray with water.

Scrub the inner pot with sponge, cotton cloth and other non-metal rag.

Clean or rinse the inside and side of the steel cover with water, including: sealing ring, pressure limiting exhaust valve, blocking cover, exhaust valve, float valve, and then wipe it clean with a rag.

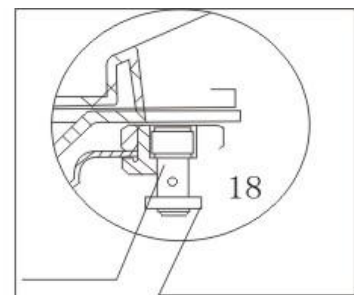
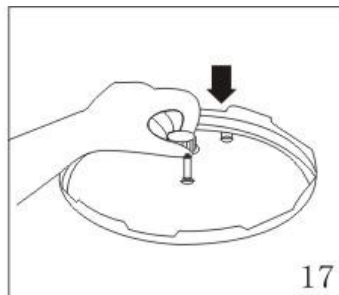
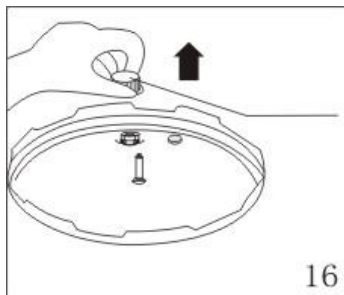
□ Cleaning of sealing ring: Hold the small handle on the outside of the support cover and pull it out, remove the seal ring and clean it. When assembling, place the sealing ring on the support cover, make the small handle of the support cover outward, align with the locating shaft in the center of the steel lid and press in, and rotate it to ensure that it is in place before use.



Note: Handle outward do not assemble reverse. (See picture14/15)

□ Cleaning of anti-blocking cover: Pull out the anti-blocking cover upward or sideways, clean it, and then press it on (See picture16/17)

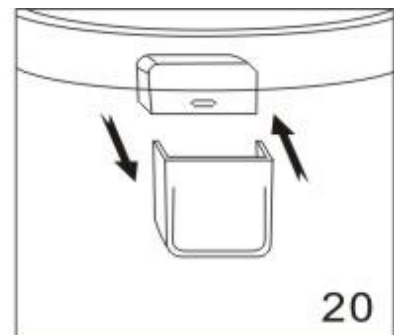
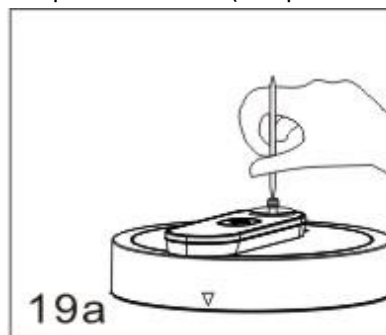
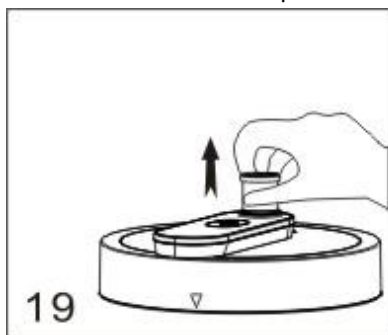
□ Cleaning of float valve: Gently move the float with your hand and rinse with water. Pay attention to the sealing ring above. Steam will be discharged from the hole when it is dropped (See picture18).



□ Cleaning of pressure limiting exhaust valve: Pull out the pressure limiting exhaust valve, rinse the exhaust pipe and fixed base with water, and check whether the exhaust pipe runs smoothly (See picture19)

□ The pressure limiting exhaust valve can be assembled by pressing it in by hand! If there is a foreign object in the exhaust pipe, use a toothpick. Do not use metal objects to avoid damage to the top of the exhaust pipe.

□ Cleaning of water collection box: Please check this cup frequently and clean it promptly. Over time, the water will overflow and produce odor. Operation details (See picture20)



Troubleshooting

No.	Problem	Possible causing	solution
1	Difficult to open the lid	Seal ring not in place	Put the seal in place
		The float stuck the push rod	Push the rod slightly
2	Difficult to open the lid	Float valve does not fall after pressure release	Use a stick to press down the float valve
3	The steel lid leaks	The sealing ring is not placed	Put the sealing ring on
		Food residue stick to the sealing ring	Clean the sealing ring
		The sealing ring is aged and damaged	Change the sealing ring
		The lid is not closed properly	Close the lid according to the instructions
4	Float valve leaks	Food residue stick to the sealing ring of the float valve	Clean the sealing ring of the float valve
		The sealing ring of float valve is aged and damaged	Change the sealing ring of the float valve
5	Float valve does not rise	The pressure limiting exhaust valve is not placed in the sealed position	Place it in the sealed position
		There is too little ingredients and water in the pot	Put in the ingredients and water according to the instructions
		The lid or pressure limiting exhaust valve leaks	Send to the maintenance station for repair
6	No air pressure increase	The bottom of the inner pot is deformed	Change the inner pot
		There is foreign body on the heating plate resulting in poor contact with the inner pot	Remove the object
7	E1	Sensor open circuit(disconnect)	Reconnect to the socket
8	E2	Sensor short circuit	Change the sensor
9	E3	Ultra-high temperature	Increase the amount of water
10	E4	The pressure switch is damaged or the connector is in poor contact	Reconnect to the socket or change it

If the problem cannot be solved, please contact with our after-sale service center to find a solution.

【Cautions】

- 1、 Please use this product in strict accordance with the instructions
- 2、 Do not use the product in flammable and humid environments
- 3、 The amount of ingredients and water added to the pot must be in accordance with the requirements of "Preparation before cooking -2".

- 4、 Do not use aged, damaged sealing ring. Do not use mismatched sealing ring. Do not use tension rings instead.
- 5、 If the inner pot is deformed due to collision or fall etc, do not continue to use it, otherwise there is a risk of burning caused by high temperature air leakage.
- 6、 The anti-blockage cover and exhaust pipe should be checked and cleaned frequently to maintain smooth and effective.
- 7、 When the air pressure in the pot is not completely released, it is strictly prohibited to forcibly open the lid.
- 8、 No heavy objects shall be placed above the pressure limiting exhaust valve
- 9、 Do not use rags and other items to block the buckle between the steel lid and the middle layer, so as not to affect the safety.
- 10、 The bottom of the inner pot and the surface of the heating plate should be thoroughly cleaned after each use, and should be cleaned again before next use. The inner pot can not be used directly on the fire. Do not substitute with other containers.
- 11、 Do not immerse the product in water or clean it with a dripping rag
- 12、 There is a non-stick coating in the inner pot, in order to protect the coating to prevent scratches and falls off, please do not scrub with hard objects such as steel balls; A wooden or plastic spoon should be used when serving meals.
- 13、 Do not put your hands, head or face close to the pressure limiting exhaust valve to avoid burns as it releases high-temperature air. Do not touch the metal shell while it is working.
- 14、 Children and persons with mental disorders are not allowed to handle this product.
- 15、 Do not hold the pot handle only with one hand when moving this product.
- 16、 When it is working, if the cooker leaks, it should be stopped immediately, unplug the power plug and go to the professional maintenance station for repair.
- 17、 If the power cable, plug or coupler is damaged, it must be replaced with a special kit.
- 18、 Do not disassemble the product or replace it with other parts. Only our parts can be used for this product.

Warranty

if you need information, support, or if you have a problem, please contact our after-sale service center for assistance.

Our product come with a full one-year warranty

We warrant that this product shall be free from defects in material, workmanship and assembly, under normal use, in accordance with the specifications and warnings, for a period of one year from the date of purchase. This warranty extends only to the original purchaser of the product, and is not transferable. To exercise your rights under this warranty, you must provide proof of purchase in the form of an original sales receipt that shows the product name and the date of purchase.

Non warranty coverage:

- damage caused by irresistible natural disasters;-product damage caused by improper handling, use maintenance and storage;
- damage caused by maintenance not at the maintenance point designated by our company(including those installed or disassembled and repaired by consumers themselves).

This instruction is only applicable to this product. The contents in instruction are for the user's reference only. Our company reserves the right of final interpretation.