

Gourmia®



PRESSURE COOKER

Model# GPC-965

USER MANUAL

Read this manual thoroughly
before using and save it for
future reference

FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
VISIT US @ GOURMIA.COM
INFO@GOURMIA.COM
OR CALL 888.552.0033

Model: GPC-965
© 2018 Gourmia
www.gourmia.com
The Steelstone Group
Brooklyn, NY

All rights reserved. No portion of this manual may be reproduced by any means whatsoever without written permission from The Steelstone Group, except for the inclusion of quotations in a media review.

Although every precaution has been taken in the preparation of this manual, The Steelstone Group assumes no responsibility for errors or omissions. Nor is any liability assumed for damages resulting from the use of the information contained herein. Although every effort has been made to ensure that the information contained in this manual is complete and accurate, The Steelstone Group is not engaged in rendering professional advice or services to the individual consumer; further, The Steelstone Group shall not be held responsible for any loss or damage allegedly arising from any information or suggestion in this manual.



Welcome to the Convenient World of the *Pressure Cooker* from Gourmia

Enter the magic world of speed cooking with this Gourmia pressure cooker. In just a couple of minutes, you can now serve up the most deluxe dinners. Gone are the days of defrosting and cooking for hours on end.

The fresh luscious aroma will begin wafting through the lid in no time, and the succulent taste of the food that emerges will leave you wondering how you've managed until now. Its ease of use and dishwasher safe pan help ensure that it remains your new go-to appliance. Go ahead, invite those guests! Have them think you've been preparing for 8 hours instead of 2; when the cleanup is done, you'll let them in on your secret. Enjoy, and welcome to the Gourmia family!

The pages of this manual offer full and comprehensive instructions to guide you through the functions and features of the Gourmia pressure cooker. Inside this guide you will also find information on its modes of operation, complete step-by-step instructions for the operation, assembly, cleaning, and maintenance of your appliance.

Please read all safety instructions thoroughly to ensure safe usage at all times.

Thank you for your purchase! We sincerely hope you will enjoy this as well as all the many innovative products brought to you by our family at Gourmia.

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed:

1. This appliance is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have supervision.
2. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
3. Do not use with an extension cord. There is a short cord provided specifically to prevent entanglement and similar dangerous scenarios.
4. Do not use the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
6. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
7. Do not let the cord hang over the edge of table or counter or touch hot surfaces.
8. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid. Do not plug in the appliance or operate the control panel with wet hands.
9. Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
10. Do not place the appliance on or near combustible materials such as a tablecloth or curtain. The accessible surfaces may become hot during use. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not place the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. Do not place anything on top of the appliance.
12. Do not use the appliance for any other purpose than described in this manual. The use of accessory attachments nor recommended by the appliance manufacturer may cause injuries.
13. Do not let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Do not use outdoors.
15. Do not touch the hot surfaces, use handles and knobs only. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the cover from the appliance.
16. After using the appliance, the metal cover inside is very hot. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
17. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop, before you remove the pan from the appliance.
18. FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

TABLE OF CONTENTS

Know Your Pressure Cooker 6

When Using Your Pressure Cooker... 8

Using Your Pressure Cooker 9

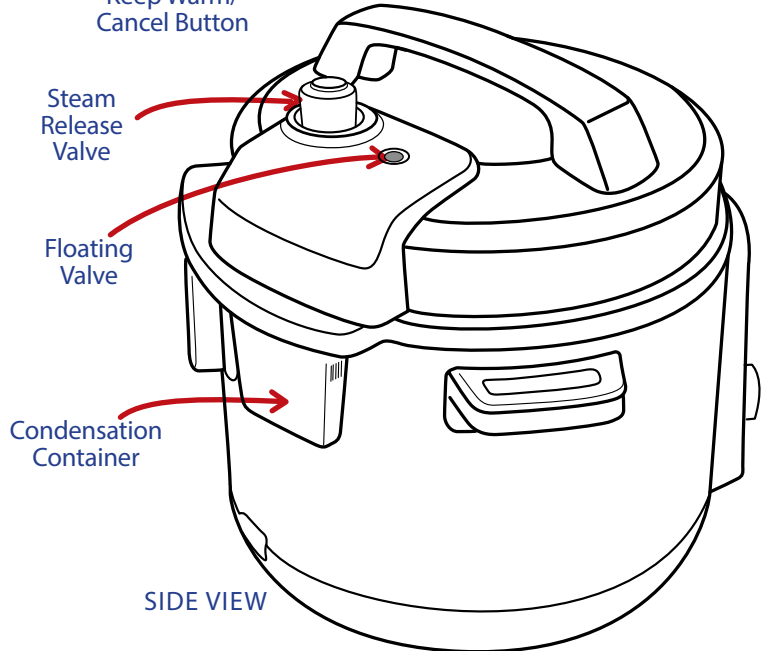
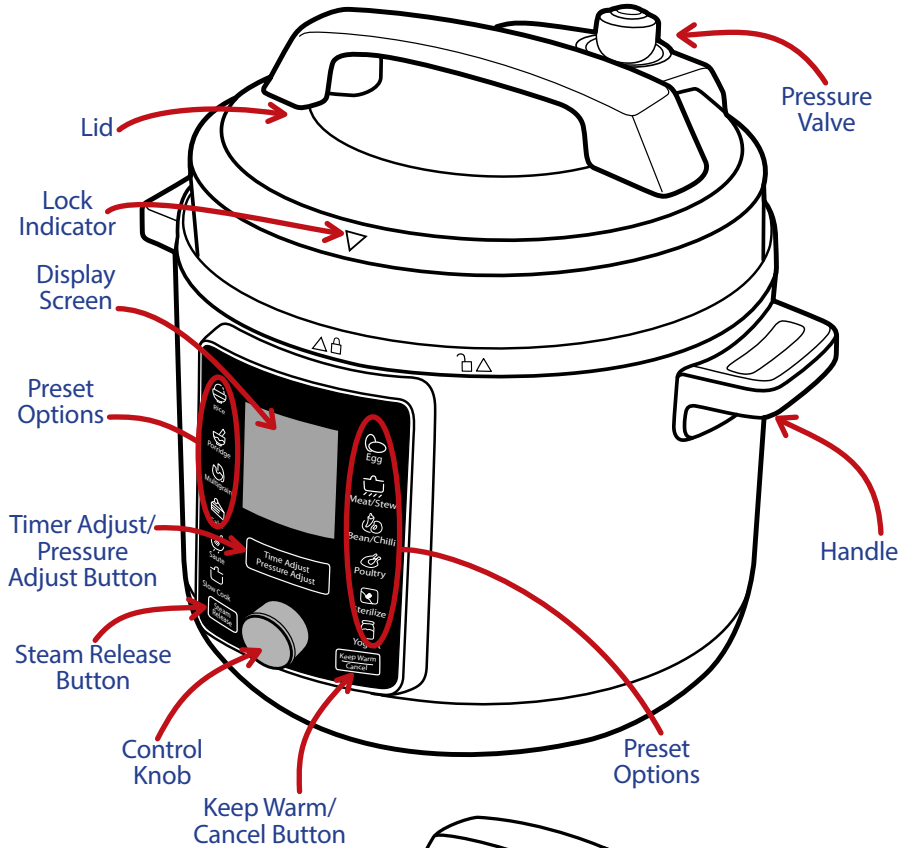
Tips 12

Troubleshooting..... 13

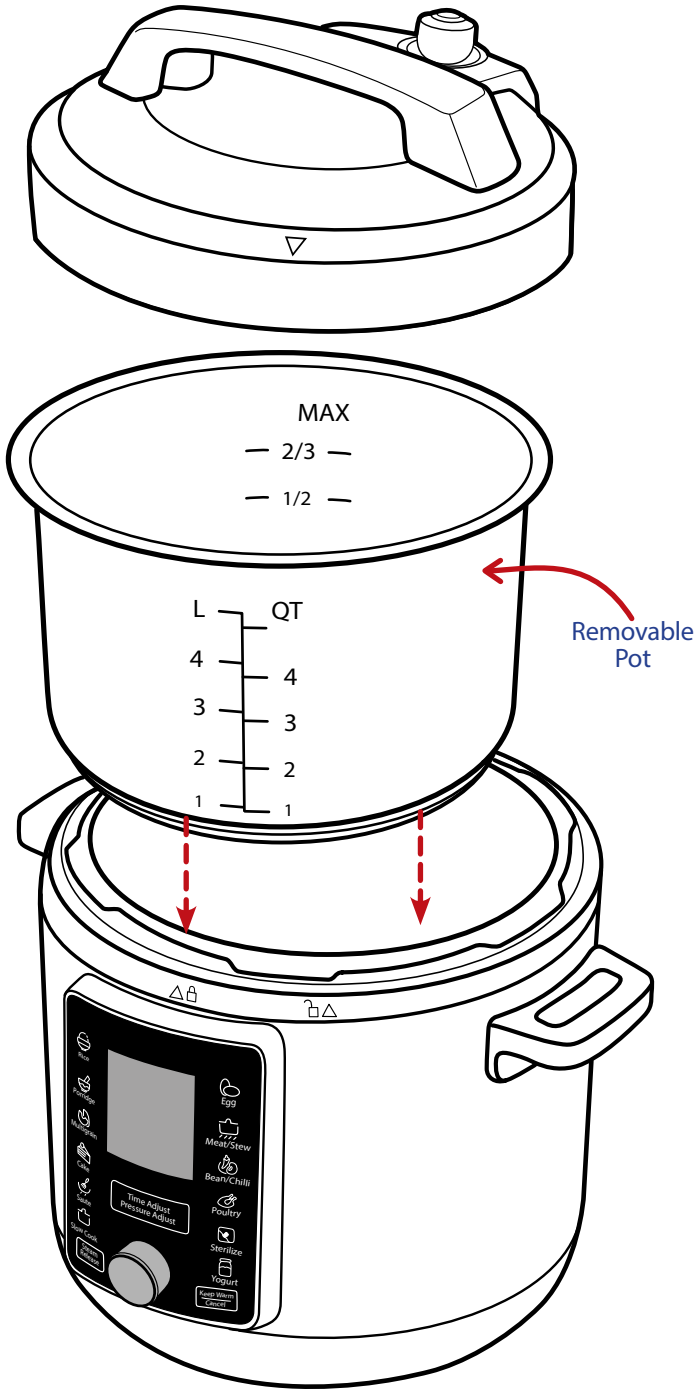
Settings Chart..... 14

Cleaning & Maintenance..... 16





SIDE VIEW



When Using Your Pressure Cooker:

- Ensure that the appliance is resting on a flat, heat resistant surface before use
- A minimum of four inches around the appliance should remain clear of all objects including walls, cupboards, curtains etc. while it is in operation. The lid should be clear of all objects as well.
- Always attach the cord to the appliance before inserting into the socket. To disconnect, ensure the appliance is set to the off position and then remove the cord from the wall socket.
- Never operate the appliance near any flammable objects.
- Cook only in the removable container. Using the electrical base can result in electric shock.
- Make sure the lid is properly closed before operating. Improper use may result in scalding or other injuries.
- Always inspect the steam vent to ensure it is clear of any clogging before use.
- Never open the lid before the product has cooled and all internal pressure has been released. Difficulty rotating the lid indicates that contents are still under pressure – it should never be forced open. After the “steam release” button is selected, the pressure will decline and the lid will be able to rotate with ease.
- Tilt the lid away from you when removing it, in order to better protect your hands and face from the excess steam.
- Do not fill above the “max” line located within the inner pot. When cooking foods that expand such as rice or dried vegetables, do not fill the inner pot more than half-way. Over-filling may result in a clogged vent pipe or excess pressure.
- Not all foods are compatible with a pressure cooker. Applesauce, cranberries, barley, oatmeal, cereals, split peas, pasta and rhubarb create foam which clogs the steam vent. They should not be used in a pressure cooker.
- Do not use oil to fry foods in this appliance.
- Paper, cardboard and plastic materials can never be placed within the appliance while it is in operation.
- Never pour cold water into a hot pressure cooker
- Ensure that the appliance has completely cooled down before attaching or removing components, and before cleaning.

Before using your pressure cooker:

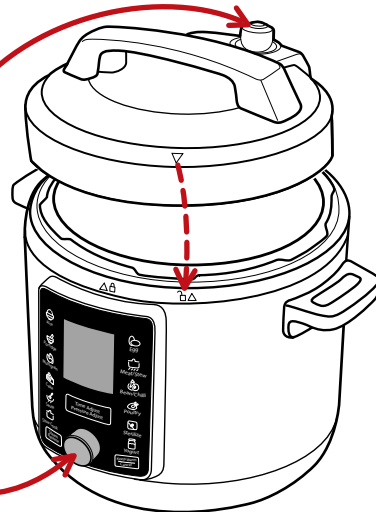
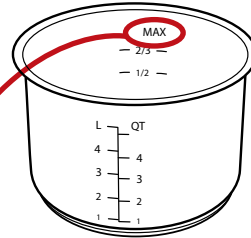
Warning: This cooker is designed to release steam automatically during the cook cycle, and at the end of the cook cycle a warning beep will sound before steam is released.

Be careful not to put anything near the steam release valve at any time.

- Clean all surfaces of the appliance base using a damp cloth and wipe dry. Properly wash the removable inner pot and lid with warm soapy water.
- Inspect the machine to ensure that it is ready for use with the pressure and safety valves clean and clear of any blockage and the rubber gasket ring clean and in place around the lid.

USING YOUR PRESSURE COOKER

1. Position the pressure cooker on a dry, flat and heat resistant surface.
2. Insert ingredients into the stainless steel removable pot, making sure not to fill the pot above the MAX line. Place the inner pot into the electrical base.
3. Plug the pressure cooker into a wall outlet. Three beeps will be heard and "OFF" will be displayed on the screen.
4. Attach the pressure valve to the metal post on the lid by aligning the two and pressing down firmly.
5. Secure the lid by aligning the lock indicator with the "open lock icon" on the base. Press down firmly to seal and rotate clockwise until the indicator is aligned with the "closed lock icon" on the base.
6. Rotate the knob to select your desired mode.
7. The light near the selected mode will begin flashing and the display screen will show the default cook time.
8. By pressing the control knob, you can cycle through "less, normal and more" options as shown in chart on page 14.



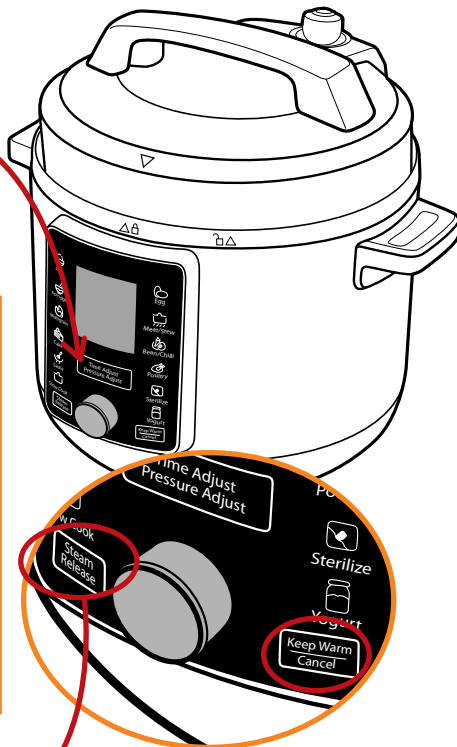
NOTE: The setting's chart below can be referenced for more information on the various functions, default times and pressure settings.

USING YOUR PRESSURE COOKER

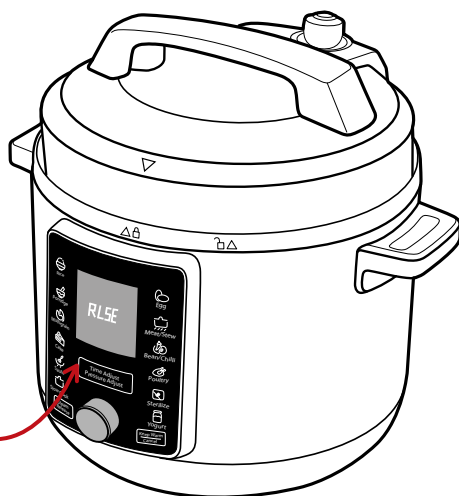
9. While the light on the mode selected is flashing, select the “Time adjust/Pressure adjust” button and rotate the knob to adjust to your liking.

The cook time countdown begins once the selected pressure level is reached, and does not include the pressure build-up period.

NOTE: This pressure cooker is equipped with an advanced automatic pressure release system. Do not fill with liquid beyond the halfway point marked on the inside of the pot when automatic pressure release is engaged. If liquid is filled beyond the halfway point and the autopressure release is on, the cooker may spray hot liquid along with steam during the automatic pressure release process



10. The automatic pressure release system is set to 'On' by default. To turn it off press and hold the “steam release” button and the “keep warm/cancel” button simultaneously. The display will show A-OFF when automatic steam release is off, and A-ON when it is on. *In the auto-on position, which is the default, steam release will begin immediately following the end of the cooking cycle. If you choose to set it to auto-off - it will enter directly into standby mode instead.*



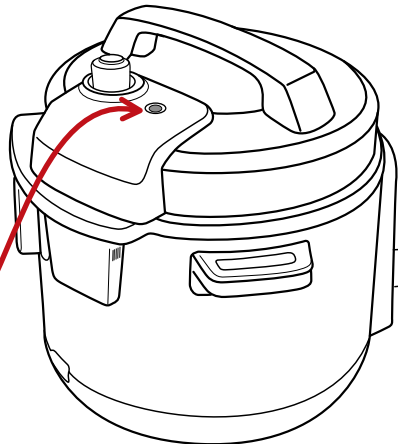
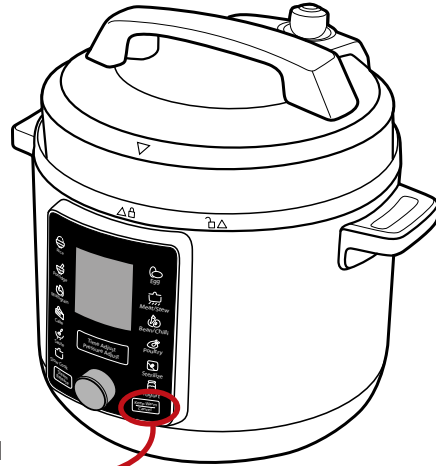
11. To adjust the cook time or pressure level mid-cycle, select the “time adjust/pressure adjust” button and rotate the knob to your preference. After 10 seconds of inactivity, the display will show “on” and the cooking will resume.

12. At the conclusion of the cook time, 10 beeps are emitted. If set to auto-on mode, the machine will enter into the steam release mode. The display will show RLSE and will enter keep warm mode upon completion.
13. If its set to auto-off it will enter standby/keep warm mode instead. In standby mode, the display will show the time that elapsed since entering the keep warm cycle.
14. The cook cycle can be stopped at any point by selecting the keep warm/cancel button. This puts the pressure cooker into standby mode, and new selections must be made in order to restart the machine.

Note: in the event that the lid is not properly secured, when the cycle tries to start the display will show "Lid". Simply secure the lid properly and the cooking process will begin.

15. At the completion of the pressure release process, the floating valve will drop and the lid can be opened safely. To remove, hold the handles and rotate counterclockwise until the indicator line is once again aligned with the right indicator triangle. Use caution when opening to avoid the escaping steam.
16. If you choose to remove the inner pot at this time, place it on a heat-resistant surface.
17. Unplug the cord from the outlet and allow the appliance to cool completely before removing or cleaning any components.

You are now ready to sit down to a fresh, aromatic and tasty meal!



WARNING: Before opening the lid, all steam and pressure must be released. This can be accomplished by selecting the steam release button. Keep all body parts and exposed skin away from the valves for the duration of this process. Escaping steam is hot enough to cause BURNS!!



Tips and Tricks:

- Use the “saute” setting to sear or brown foods in the inner pan before cooking a full meal using a pressure setting.
- If cooking frozen food without defrosting, add ten minutes to the recommended cooking time
- Pressure cooking requires a different liquid to solid ratio. Use recipes written for pressure cooker cooking.
- The condensation container drains excess liquid that gathers around the rim. Insert and remove the container by sliding it on and off the rails.

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|--|--|--|
| Lid will not close | Gasket is not in place or missing | Adjust or insert gasket |
| | Lid is not properly aligned with pressure cooker base | Align the indicator line on the edge of the lid with the right indicator triangle and rotate the lid clockwise |
| Lid will not open | Pressure cooker is still pressurized. | Press “Steam Release” button and let out any remaining pressure. |
| | Safety valve at the back of the lid is caught in the lock (up) position. | Using a long utensil, gently press the safety valve until it releases and drops. |
| Excess steam leaking between the lid and the pressure cooker housing | Damaged gasket | Replace the gasket |
| | Missing gasket | Insert the gasket |
| | Build up or debris on gasket | Remove the gasket and clean it according to instructions. |
| | Lid not properly attached | Ensure lid is aligned and closed. Gently push down on the lid handle. |
| Safety valve will not rise (lock) so pressure can- not build | Not enough liquid added to the recipe | Remove lid and add liquid |
| | Silicone stopper on safety valve is dirty or worn out. | Clean safety valve and silicone stopper/ replace silicone stopper. |
| Occasional popping noise coming from pressure cooker | The control board component cycles with the thermostat during use | This is normal |
| | The inner pot is wet | Make sure the inner pot and the inside of the pressure cooker are completely dry before use |
| Excessive steam coming from the steam release valve | Steam release valve not properly connected | Remove the steam release valve according to instructions and replace it on the metal post |
| Rice is too soft | Too much water added | Adjust the rice to water ratio to use less water |
| Rice is not fully cooked | Not enough water added | Adjust the rice to water ratio to use more water |
| | Lid removed | After the cook cycle has ended leave the lid in place for an additional 5 minutes |
| Pressure cooker won't energize | Power cord is disconnected from pressure cooker | Ensure cord is secured to the pressure cooker |

SETTINGS CHART

| Functions | Default Cooking Time/Min | Cooking Time Range/Min | Pressure Cooking Temp/°F | Default Pressure Valve | Pressure Range |
|--------------------|--------------------------|------------------------|--------------------------|------------------------|----------------|
| Rice | 12 min | N/A | 225 | 4.5 Psi | 1.5 - 12 Psi |
| Porridge | 5 min | 1 min- 4 hrs | 216 | 1.5 Psi | 1.5 - 12 Psi |
| Multigrain | 40 min | 1 min- 4 hrs | 243 | 12 Psi | 1.5 - 12 Psi |
| Cake | 40 min | 1 min- 4 hrs | 243 | 12 Psi | 1.5 - 12 Psi |
| Meat/Steaw | 35 min | 1 min- 4 hrs | 243 | 12 Psi | 1.5 - 12 Psi |
| Beans/Chili | 30 min | 1 min- 4 hrs | 243 | 12 Psi | 1.5 - 12 Psi |
| Poultry | 30 min | 1 min- 4 hrs | 243 | 12 Psi | 1.5 - 12 Psi |
| Sterilize | 30 min | 1 min- 4 hrs | 228 | 6 Psi | 1.5 - 12 Psi |
| Sauté | 30 min | 1 min- 1 hrs | N/A | N/A | N/A |
| Slow Cook | 8 hrs | 2 hrs- 20 hrs | N/A | N/A | N/A |
| Egg | 15 min | 1 min- 4 hrs | N/A | N/A | N/A |
| Yogurt | 8 hrs | 30 min- 99.5 hrs | N/A | N/A | N/A |
| Keep Warm | 10 hrs | 30 min- 12 hrs | N/A | N/A | N/A |

* Use Sauté to sear or brown foods directly in the inner pot before cooking an entire meal under pressure. When sautéing, it is not necessary to use the pressure cooker lid.

** Slow cooking does not require pressure. If the lid is in place pressure may build but with the pressure protection, it will not exceed 4.5 Psi.

| | Default Status | Less Time & Pressure | Normal Time & Pressure | More Time & Pressure | Delay Start Y/N | Default Keep Warm Time | Keep Warm Temp |
|--|----------------|----------------------|------------------------|----------------------|-----------------|------------------------|----------------|
| | Normal | 8 min 4.5 Psi | 12 min 4.5 Psi | 15 min 4.5 Psi | N | 10 hrs. | 158 °F |
| | Less | 5 min 1.5 Psi | 20 min 6 Psi | 30 min 12 Psi | N | 10 hrs. | 158 °F |
| | Normal | 20 min 12 Psi | 40 min 12 Psi | 1 hr 12 Psi | N | 10 hrs. | 158 °F |
| | Normal | 25 min 12 Psi | 40 min 12 Psi | 45 min 12 Psi | N | 10 hrs. | 158 °F |
| | Normal | 20 min 12 Psi | 35 min 12 Psi | 45 min 12 Psi | N | 10 hrs. | 158 °F |
| | Normal | 25 min 12 Psi | 30 min 12 Psi | 40 min 12 Psi | N | 10 hrs. | 158 °F |
| | Normal | 20 min 10.5 Psi | 30 min 10.5 Psi | 30 min 12 Psi | N | 10 hrs. | 158 °F |
| | Normal | 30 min 0 Psi | 30 min 6 Psi | 30 min 12 Psi | N | 10 hrs. | 158 °F |
| | Normal | 30 min 210 °F | 30 min 298 °F | 10 min 365 °F | N | 10 hrs. | 158 °F |
| | Less | 8 hrs 172 °F | 6 hrs 192 °F | 4 hrs 208 °F | N | 10 hrs. | 158 °F |
| | More | 5 min 203 °F | 10 min 203 °F | 15 min 203 °F | N | 10 hrs. | 158 °F |
| | Normal | 8 hrs 100 °F | 8 hrs 111 °F | Boil 212 °F | N | 10 hrs. | 158 °F |
| | Normal | 10 hrs 131 °F | 10 hrs 140 °F | 10 min 158 °F | N | 10 hrs. | 158 °F |

CLEANING AND MAINTENANCE

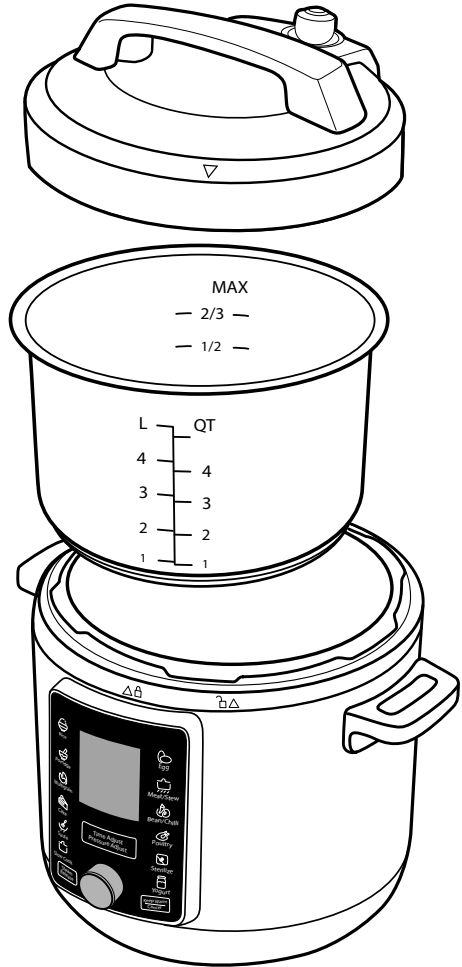
- Clean the appliance after every use.
 - Make sure the appliance is completely cooled off before cleaning.
- Do not use metal kitchen utensils or abrasive cleaning material, to clean the pressure cooker.

The removable inner pot is dishwasher safe. The interior and exterior of the electrical base can be wiped down with a slightly damp and soft cloth, using mild detergent as needed. Never immerse the pressure cooker or cord in water or any other liquid.

The rubber gasket ring on the inside of the lid can be removed for cleansing by gently pulling it out of the wire holder. To replace it, firmly place the rubber ring back into the wire holder, moving around the ring until the entire gasket is replaced.

The pressure valve on the lid should be regularly removed for cleaning by gently grasping it and pulling it in an upward direction. Apply mild detergent and rinse thoroughly under warm, running water. After drying it completely align the valve with the lid and press down gently.

The rubber gasket ring may require occasional replacement due to frequent use or long periods of inactivity. It can be replaced with any ring of equal size.



- After use, ensure that the appliance is completely cooled off and dry before removing the cord. Loosely coil the cord and store it within the inner bowl of the appliance. Store the appliance in a clean and dry location.

WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

Environment

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Guarantee and service

If you need service or information or if you have a problem, please visit our website or contact your distributor.

**FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
VISIT US @ GOURMIA.COM
INFO@GOURMIA.COM
OR CALL 888.552.0033**

Gourmia®