



Dear Customer,

We congratulate you on the purchase **TurboChef Pot** Digital Pressure Cooker by **TurboTronic®**. ALL-IN-ONE MULTIFUNCTION DIGITAL PRESSURE COOKER: This electric pressure cooker has 12 One-Touch Program, it can replace a variety of specialty appliances, including the high-pressure cooker, slow cooker, rice cooker, steamer, sauté, cake maker, pasteurize, and warmer.

Please read this entire manual before using this device, paying extra attention to these safety warnings and guidelines. Please keep this manual in a safe place for future reference.

WARNINGS:

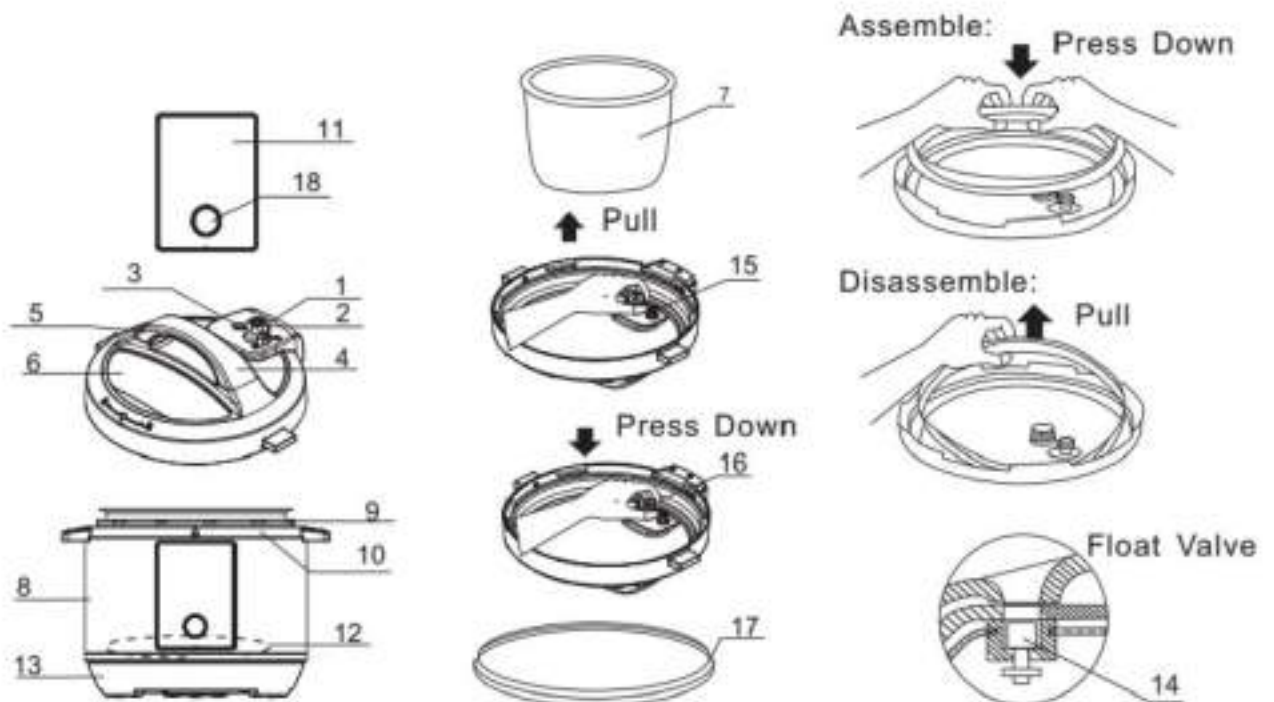
- THE METAL PARTS ON THE TOP OF THE PRESSURE COOKER GET VERY HOT DURING THE COOKING PROCESS AND CAN CAUSE BURNS. DO NOT TOUCH THE METAL PARTS ON THE TOP OF THE PRESSURE COOKER DURING THE COOKING PROCESS, OR FOR AT LEAST 30 MINUTES AFTER COOKING THE PRESSURE COOKER HAS BEEN TURNED OFF.
- Intended for countertop use only.
- Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- Do not immerse the cooker in water for cleaning. If the cooker falls into water during use, do not reach in the water to retrieve it. Immediately unplug it from its power source.
- Do not touch the cooker or power cord with wet hands.
- Prior to operation, check the cooker and power cord for physical damage. Do not use if physical damage has occurred.
- Do not expose this cooker to excessively high temperatures. Do not place it in, on, or near heat sources, such as a fireplace, stove, radiator, etc. Do not leave it in direct sunlight.
- Use only in a well-ventilated area where steam and heat can escape and dissipate.
- Do not expose your skin to the steam that escapes during cooking. The steam is very hot and can cause burns.
- Before plugging the cooker into a power outlet, ensure that the outlet provides the same type and level of power required by the device.
- Unplug this cooker from the power source when not in use and prior to cleaning.
- Take care to prevent damage to the power cord. Do not allow it to become crimped, pinched, walked on, or become tangled with other cords. Ensure that the power cord does not present a tripping hazard.
- Never unplug the cooker by pulling on the power cord. Always grasp the connector head.

- Inspect and clean the pressure limit valve and release valve needle before use.
- Do not open the lid while the float is up. This indicates that pressure still exists inside the cooker.
- Do not touch the lid, pressure limit valve, or float valve during use. Wait until the cooker fully cools before touching these parts.
- Do not move the cooker by holding the lid handle. Use the handles on the body side instead.
- Take extreme care when moving the cooker while it contains hot liquids.
- Ensure that there is a minimum of 1 cup of liquid in the cooker to maintain pressure.
- Ensure that the lid is fully installed and properly sealed prior to use.
- Do not use the cooker without the lid securely installed, except when using the Sauté function.
- Do not open the pressure cooker until it has cooled and all internal pressure has been released.
- Never fill the cooking pot with food and/or liquid above the 4/5 mark. For foods that expand during cooking, such as beans or rice, do not fill beyond the 3/5 mark. Never attempt to cook with food and/or water below the 1/5 mark.
- Do not use the cooking pot anywhere except inside the cooker. Do not place it on a stove or in an oven. Do not store in the refrigerator.
- The maximum of the Keep-warm time is 24 hours, however it is recommended to not exceed 6 hours to ensure the best taste for your food.
- The maximum time of the preset timer is 24 hours. However it is recommended to not exceed 6 hours to ensure the best fresh for the food.
- This cooker has no user serviceable parts. Do not attempt to open, service, or modify the cooker.
- This cooker should only be operated by qualified adults. Children should be supervised to ensure they do not play with this appliance.

PRESSURE COOKING TIPS

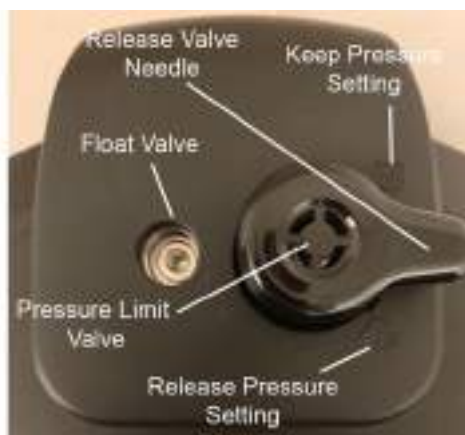
- **Always use at least 2 cups of water or other liquid in your recipes. This will make sure there is enough steam to be created to produce the pressure required for cooking.**
- You should use sufficient food to fill the Inner Pot to at least the 1/5 mark inside the pot. If using food that expands when cooked, such as beans or rice, do not fill the pot past the 3/5 mark. If using food that does not expand, do not fill the pot past the 4/5 mark.

PRODUCT OVERVIEW



- | | | | |
|-------------------------|-----------------|-------------------------------|-----------------------|
| 1. Pressure limit valve | 6. Cooker lid | 11. Control panel | 16. Anti-block shield |
| 2. Release valve needle | 7. Inner pot | 12. Heating plate | 17. Big seal ring |
| 3. Float valve | 8. Cooker body | 13. Base | 18. Panel knob |
| 4. Lid handle | 9. Middle pot | 14. Float | |
| 5. Handle | 10. Middle ring | 15. Seal ring for float valve | |

CLOSE-UP OF TOP



KEEP PRESSURE SETTING ICON



RELEASE PRESSURE SETTING ICON



PRESET COOKING PROGRAMS



COOKING PROGRAM	DEFAULT COOKING TIME	MINIMUM COOKING TIME	MAXIMUM COOKING TIME	NOTES
Manual Cook (Pressure cook)	2 minute	1 minute	99 minutes	Adjust cooking time based on your recipe.
Rice	12 minutes	8 minutes	16 minutes	Use Quick Release steam method for White Rice.
Meat/ Stew	35 minutes	20 minutes	45 minutes	Longer cook times yield softer meat textures.
Bean/Chili	30 minutes	20 minutes	40 minutes	Black Beans, Pinto Beans, Navy Beans, Chickpeas, Black-eyed peas, etc.
Slow Cook	4 hours	3 hours	6 hours	Use just like a standard slow cooker.

				Cooks without Pressure.
Sous Vide	3 hours	1 hour	10 hours	Cooking food with vacuum bag in low temperature. Temperature can be adjusted from 25°C to 90°C. Cooks without Pressure.
Steam	10 minutes	3 minutes	20 minutes	Adjust cooking time based on different food.
Sauté	25 minutes	20 minutes	40 minutes	Do not attach the lid while using the Sauté program. Cooks without Pressure.
Bake	30 minutes	25 minutes	50 minutes	Adjust cooking time for different recipes. Cooks without Pressure.
Yogurt	8 hours	6 hours	10 hours	Use just like a standard yogurt machine. Cooks without Pressure.
Canning	40 minutes	1 minute	60 minutes	Adjust time based on size of food.
Sterilize	20 minutes	1 minute	4 hours	Sterilize all kinds of vessels.


DIGITAL DISPLAY INTRODUCTION


1. There will sound one “beep” in 3 condition: A. When connect the power. B. After the cooker start working. C. When enter into keep pressure status first time.
2. When finish cooking, it will enter into keep warm mode automatically. Shows 00:00 and time starts.




turn on, sound five “beep”.

3. There will sound ten “beep” when a fault is detected.



4. This icon  lights up when under heating.


5. This icon  lights up if choose the function with preset setting. Except for “Sous Vide” function,

 means adjust Sous Vide cooking time.

6. In standby mode, keep press Cancel button 10 seconds to cancel the buzzer. This icon  lights up. The cooker is set with audio prompt. Keep press cancel button 10 seconds return back.

7. In standby mode, it will enter into power saving mode if without choosing function in 2 mins. It will return back if press any button.

8. This icon  only suitable for “Sous Vide” function. Press “Sous Vide” button then press “Time/Temp” button,  lights up. Turn the knob can adjust the temperature. Adjust temperature range from 25-90°C. Default temperature of “Sous Vide” is 60°C.

9. If choose function with pressure(for example: Rice, Meat/Stew, Bean/Chili, Steam, Manual cook, Canning),  lights up, default with low pressure. User can press “Pressure level” button

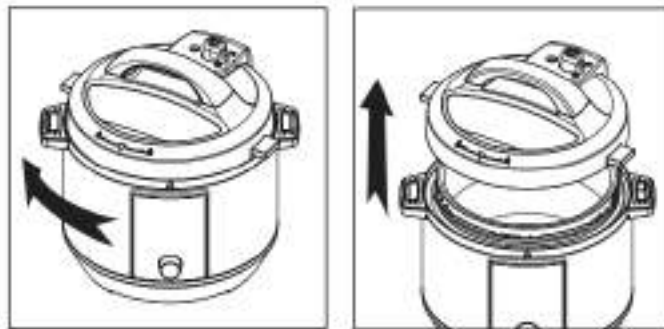
circulate to choose   .

BEFORE FIRST USE

1. Read this entire manual including all warnings.
2. Remove all stickers, tape, excess packaging, etc. from the Pressure Cooker.
3. Clean the Inner Pot (7), the inside of the Cooker Lid (6), and all included accessories using warm water, mild soap, and a soft cloth.

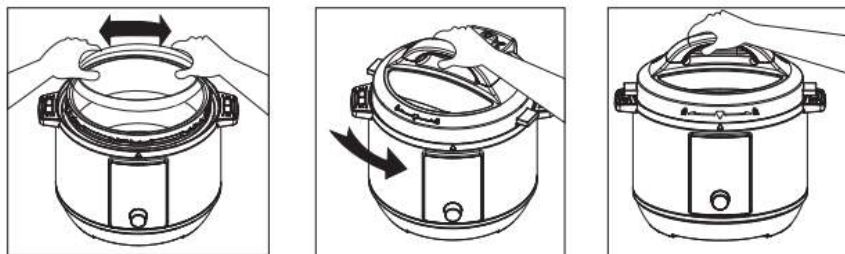
REMOVING THE LID

Grab the Handle (5) and turn the Cooker Lid (6) clockwise to unlock the lid from the base. Then gently lift the lid upward and away from the base.



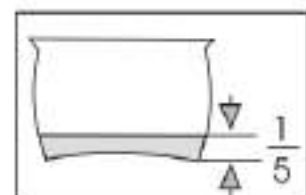
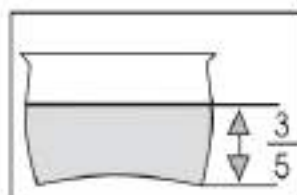
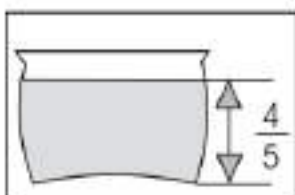
ATTACHING THE LID

Grab the Handle (5) and place the Cooker Lid (6) on top of the base. You may need reposition the Lid so it will seat properly on the base. Once the Lid is seated properly turn the lid counterclockwise to lock it in place.

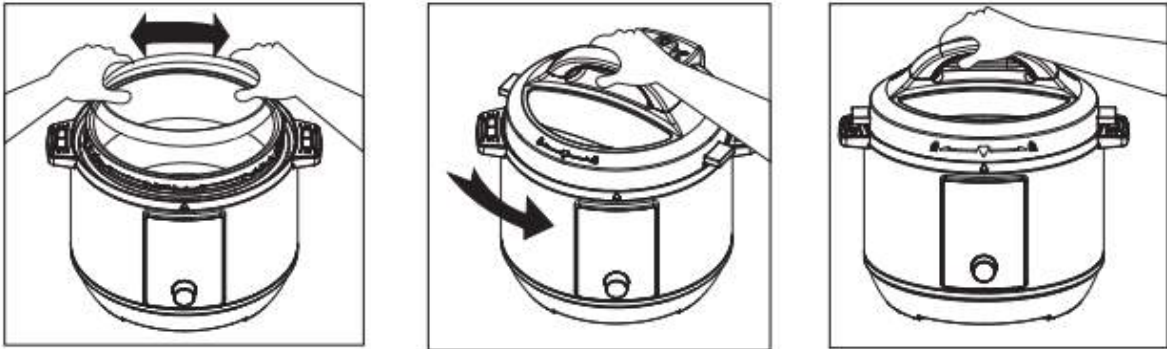



PREPARING THE PRESSURE COOKER

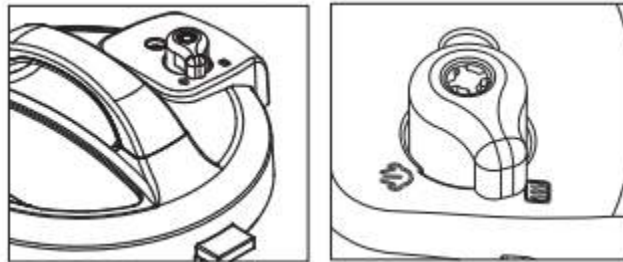
1. Remove the Inner Pot from the Cooker Body.
2. Put food and liquids into the Inner Pot per your recipe. You should use sufficient food to fill the Inner Pot to at least the $\frac{1}{5}$ mark inside the pot. If using food that expands when cooked, such as beans or rice, do not fill the pot past the $\frac{3}{5}$ mark. If using food that does not expand, do not fill the pot past the $\frac{4}{5}$ mark.



3. Ensure that the outside of the Inner Pot is clean, then place the Inner Pot inside the Cooker Body.
4. Unless you are using the Sauté function, you must place the Cooker Lid on the Cooker Body, then turn it counterclockwise to lock it in place.




5. Make sure the Pressure Limit Valve (1) is attached with the needle pointing to the right. Make sure the Float Valve (3) is in the down position. Turn the Release Valve Needle (2) to the Keep Pressure Setting .



6. Plug the power cord into socket. The LCD screen will turn on and will show “0000” to indicate the pressure cooker is in standby mode.

COOKING WITH THE PRESSURE COOKER

1. Turn the Pressure Limit Valve (1) to the Keep Pressure Setting .
2. Choose function. Press the function button you choose, the default cooking time will be flash on the screen. Default pressure level of each function is low. Press “Pressure level” to choose “Low Mid High” level. Then press knob to start cooking.
3. Adjust cooking time. Press the function button you choose. Then rotate the knob until your desire time is show on the screen. Turn the knob clockwise is increase time. Turn the knob counter clockwise is decrease time. At last, press the knob to start cooking.
4. Press the Start button. The pressure cooker will immediately begin the pressurizing process.
 - NOTE: the time on the screen will continue to show your selected time until the pressure cooker is pressurized. This process will take a few minutes depending on the type and amount of food being cooked as well as the chosen cooking mode. Once the pressure cooker is pressurized the Float Valve (3) will rise to a higher position, and the timer will begin counting down from your selected time.
5. When the cooking time has completed the pressure cooker will beep and then automatically enter the “WARM” mode. This mode is designed to keep the food inside the cooker warm until you are ready to release the pressure and remove the food from the pot. The “WARM”

mode will stay on for a period up to 24 hours, however for best results it is recommended to remove the food within 6 hours of the completion of the set cooking time.

6. To exit "WARM" mode and end the cooking process press Cancel button.

Canceling or Stopping a Cooking Program

- During the programming steps you may wish to cancel a selection and return to the previous screen. To do this simply Press Cancel button.
- During the cooking process you may wish to stop cooking. To do this simply Press Cancel button.


Pressure Release and Removing Cooked Food

After the cooking timer has completed and you have exited "WARM" mode the cooking process has been completed. Before you are able to unlock the lid and remove your food the pressure cooker must first release all of the pressure inside.

WARNING: never attempt to force the lid open. If the lid will not open easily it means there is still pressure inside the cooker that must be released before the lid can be opened. Always make sure the Float Valve (3) has returned to the lowered position before attempting to open the lid.

There are two methods of Pressure Release:

- **Natural Release** – this is the default method of pressure release and requires no additional steps or button presses from the user after exiting "WARM" mode. This method allows the cooker to cool down and slowly release pressure by itself while in the "Warm" mode. This process will take several minutes (normally between 10-45 minutes) depending on the amount of food in the cooker. During Natural Release hot steam will slowly eject from the pressure cooker through the vents in the Pressure Limit Valve (1).
- **Quick Release** – this method allows the user to vent steam from the cooker and release pressure in a shorter amount of time. After exiting "WARM" mode you can perform a quick

release by moving the Pressure Limit Valve (1) to the Release Pressure Setting .

- **CAUTION:** hot steam will immediately start ejecting from the vents in the Pressure Limit Valve (1). Keep your hand and face clear of the vents and wear an oven mitt or rubber gloves when moving the Pressure Limit Valve (1) to avoid burning.

As the cooker releases pressure the Float will begin to lower. When the cooker has released all of the pressure the Float will be at the low point setting as it was before the cooking process started.

Once the Float has fully lowered it is safe to open the lid and transfer your food to a serving plate.

- **TIP:** for foods with large liquid volume or starch content, use the Natural Release method. If Quick Release is used with these types of food thick liquid can be ejected from the Pressure Limit Valve (1) and cause splattering during pressure release.

Menu operation step

"Rice"

This function use for cooking rice. Prepare the ingredient, connect power. Press "Rice" button, screen will show the default cooking time. Rotate the knob to adjust cooking time. Default pressure level of this function is "Low". Press "Pressure Level" button, can choose "Low, Mid, High" different

level. Then press the knob to start heating. It will enter into keep warm mode once finish cooking.

“Meat/Stew, Bean/Chili, Steam, Manual Cook”

Above functions use for cooking meat, beans, curry. Prepare the ingredient, connect power. Press one of above function button, screen will show the default cooking time. Rotate the knob to adjust cooking time. Default pressure level of this function is “Low”. Press “Pressure Level” button, can choose “Low, Mid, High” different level. Then press the knob to start heating. It will enter into keep warm mode once finish cooking.

“Slow Cook”

The function is designed to cook food in the same way as a traditional slow cooker. Prepare the ingredient, connect power. Press “ Slow Cook” button, screen will show the default cooking time. Rotate the knob to adjust cooking time. This function cooking without pressure. It will enter into keep warm mode once finish cooking.

“Sous Vide”

The function is designed to cook food in the same way as a sous vide cooker. Prepare the ingredient, connect power. Press “ Sous Vide” button, screen will show the default cooking time. Rotate the knob to adjust cooking time.

This function set with temperature adjustable. Default temperature is 60°C. Press “Temp” button, then rotate the knob to adjust temperature. Adjustable temperature range is 25-90°C. Press the knob to start heating. This function cooking without pressure. It will enter into keep warm mode once finish cooking.

“Sauté ”

Do not attach the lid during “Sauté” mode. This mode is used to sauté or brown foods such as ground beef, ground turkey, etc. Use this mode much like you would using a frying pan on the stove or hot plate. Prepare the ingredient, connect power. Press “Sauté” button, set your desired cooking time, and press the Knob to start heating. This function cooking without pressure. It will enter into standby mode once finish cooking.

“Bake ”

This function is designed to cook food in the same way as a traditional oven. Prepare the ingredient, connect power. Press “ Bake” button, screen will show the default cooking time. Rotate the knob to adjust cooking time. This function cooking without pressure. It will enter into keep warm mode once finish cooking.

“Yogurt”

The “Yogurt” is designed to cook food in the same way as a yogurt maker. Prepare the ingredient, connect power. Press “Yogurt” button, screen will show the default cooking time. Rotate the knob to adjust cooking time. This function cooking without pressure. It will enter into standby mode once finish cooking.

“Canning”

This function use for cooking different canned food. Prepare the ingredient, connect power. Press “Canning” button, screen will show the default cooking time. Rotate the knob to adjust cooking time. Default pressure level of this function is “Low”. Press “Pressure Level” button, can choose “Low, Mid, High” different level. Then press the knob to start heating. It will enter into keep warm mode once finish cooking.

“Sterilize”

The “Sterilize” is designed to disinfect table-ware. Put the table-ware in inner pot, connect power. Press “Sterilize” button, screen will show the default cooking time. Rotate the knob to adjust cooking time. This function cooking without pressure. It will enter into standby mode once finish cooking.



“Pressure Level”

This function use for adjust three pressure levels of “Low, Mid, High”. For “Rice, Meat/Stew, Bean/Chili, Steam, Manual Cook, Canning”, both set with adjustable pressure level.

“Delay Time”

This function use for delay time of cooking. After select desire function, press “Delay Time” button, default delay time is 30 minutes. Rotate the knob to adjust delay time. Adjustable delay time is 30 minutes to 24 hours. “Saute, Bake, Yogurt” set without delay time function.

“Time/ Temp”

“Time/Temp” this button only works for “Sous Vide”. Press “Sous Vide” button, rotate the knob to adjust cooking time. Press “Time/Temp”, screen shows , then rotate knob to adjust temperature. The default temperature is 60°C, adjustable temperature range is 25-90°C. Press “Time/Temp” again, screen shows , then rotate the knob to adjust cooking time.

“Warm/ Cancel”

All function will enter into keep warm mode once finish working except for “Sous Vide, Yogurt”. Press “Warm/Cancel” button, it stop keep warm and enter into standby mode.

If cooker during working mode, press “Warm/Cancel” button, it will stop working and enter into standby mode. Max keep warm time can be reach 24 hours. Then enter into standby mode.

Knob/ Start

After choosing program before start working, we can rotate the knob adjust keep pressure time and press “Delay Time” to preset cooking. After choosing program, press knob to start working.

Remark: After pressing any function button but without pressing knob to confirm start


working within 8 seconds, the cooker will turn back to standby mode.

COOKING USING THE DELAYED START TIMER

This pressure cooker can be set to start the cooking process at a point in the future up to 24 hours. To cook using the delayed timer follow the process described below:

NOTE: Perishable foods such as meat, poultry, fish, cheese, dairy products, etc. cannot be left at room temperature for more than 2 hours (no longer than 1 hour when room temperature is above 80°F). When cooking these foods do not set the delay time function for more than 1-2 hours.

Bake, Yogurt and saute program no delay start.

1. Turn the Pressure Limit Valve (1) to the Keep Pressure Setting .
2. Press the desire program, it shows the default keep pressure time, press the knob to start cooking.
3. Knob/Start button. Press the desire program, If you wish to adjust the cooking time, rotate the Program/Adjustment Knob until your desired time is shown on the screen.
4. Press Delay time button. The screen will blink with a default setting of 30 minutes. Rotate the Knob to adjust the time to the amount of time you wish to wait before beginning the cooking process. The timer can be adjusted in 30-minute increments.
5. Press the Warm/Cancel button. The screen on the Control Panel will display your Delayed Time Setting and begin counting down. Once the delayed time has elapsed the pressure cooker will immediately begin the pressurizing process.
 - NOTE: after the delayed time has elapsed the time shown on the screen will switch to your selected cooking time. It will continue to show your selected cooking time until the pressure cooker is pressurized. This process will take a few minutes depending on the type and amount of food being cooked as well as the chosen cooking mode. Once the pressure cooker is pressurized the Float Valve (3) will rise to a higher position, and the timer will begin counting down from your selected time.
6. When the cooking time has completed the pressure cooker will beep and then automatically enter the "WARM" mode. This mode is designed to keep the food inside the cooker warm until you are ready to release the pressure and remove the food from the pot. The "WARM" mode will stay on for a period up to 24 hours, however for best results it is recommended to remove the food within 6 hours of the completion of the set cooking time.
7. To exit "WARM" mode and end the cooking process press Cancel button .

After exiting "WARM" mode follow the previous instructions for Pressure Release and Removing Cooked Food.

CARE AND MAINTENANCE

Regular care and maintenance is essential in ensuring that this product is safe and effective for use. Below are some steps to take to ensure best performance.

- During the cooking process some excess moisture is collected in a small plastic reservoir attached on the rear of the cooker. Empty the reservoir after each use. To remove the reservoir gently pull it toward you.

- Small parts of food can sometimes enter the Anti-block Shield (16). The Anti-block Shield (16) is located on the underside of the lid directly below the Pressure Limit Valve (1). Clean the Anti-block shield (16) with water and a dry, soft cloth after each use.
- Visually inspect and clean the Big Seal Ring (17) regularly. The Big Seal Ring (17) is located on the underside of the lid. It is attached around a metal ring that is designed to hold the seal ring in place. You can remove the Big Seal Ring (17) for cleaning by gently pulling it away from the metal ring. Clean the Big Seal Ring (17) with water and a dry, soft cloth and then place it back into place by gently pressing it over the metal ring. Make sure the seal ring is completely seated over the metal ring, otherwise the cooker will not be able to pressurize properly.

CLEANING

- **CAUTION:** do not attempt cleaning until the cooker has completely cooled down. Allow a minimum of 30 minutes for the cooker to cool.
1. Unplug the pressure cooker before cleaning.
 2. Clean and dry the product after each use.
 3. Wipe the black inner housing rim and slots with a damp cloth and then dry to prevent any potential rusting.
 4. Remove the Lid (6) and take out the Inner Pot (7). Wash the Inner Pot (7) using mild soap and a soft cloth. The Inner Pot (7) can also be cleaned using a dishwasher.
 5. Clean the underside of the Lid (6), including the Big Seal Ring (17), Float Valve (3), and Anti-block Shield (16) with mild soap, water, and a clean, damp cloth. Dry all parts with a soft cloth.
 6. Clean the cooker body with water and a clean, damp cloth. Do not immerse the cooker body in water.

TROUBLESHOOTING


Problem	Likely Cause	Solution
Difficult to close the lid.	The Big Seal Ring (17) is incorrectly installed.	Make sure the Seal Ring is completely seated and held in place by the metal ring on the underside of the lid.
Difficult to open the lid.	There is still pressure inside the cooker.	Use the Quick Release method to release any remaining pressure in the cooker. Confirm the Float Valve (3) is in the low position before attempting to open the lid.
Steam leaking from the lid.	The Big Seal Ring (17) is uninstalled.	Install the Big Seal Ring (17).
	The Big Seal Ring (17) is dirty and is being prevented from seating properly.	Clean the Big Seal Ring (17).
	The Lid is unlocked.	Lock the lid.
Steam leaking from the float valve.	The Seal Ring of the Float Valve (15) is dirty.	Clean the Seal Ring of the Float Valve (15). It is located around

		the Float Valve on the underside of the Lid.
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TECHNICAL DETAILS:

Model	TT-DCP8
Brand	TurboTronic®
Cooking Capacity	6 liters
Working Pressure	40 - 70 KPA
Pressure Limit	90 KPA
Cooking Power	1000W
Input Power	220-240 V~, 50/60 Hz

DISPOSAL OF OLD ELECTRICAL APPLIANCES

The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE),  requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

Li-ion



The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance, it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

LIMITED WARRANTY

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**.

TurboTronic® Warranty coverage applies to the original owner and to the original product only and is not transferable.

TurboTronic® warrants that the unit shall be free from defects in material and workmanship. Limited Warranty apply only when it is used under normal household conditions and maintained according to the requirements outlined in the Owner’s Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in **TurboTronic®** sole discretion, will be repaired or replaced
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, altering, or repairing the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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