Thank you for purchasing our Versonel pressure cooker! Please read the instruction manual thoroughly and keep for future reference.

Versonel | New Holland, PA
www.versonel.com
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following, please read all instructions.

1. This product is for household use only. Do not use outdoors.

2. Do not use pressure cooker for other than intended use.

3. Do not place the unit on or near a hot gas or electric burner, or in a heated oven.

4. Do not operate the unit near water or fire. Do not expose the unit to direct sunlight. Keep out of reach of children.

5. Do not operate the unit on an unstable surface. Never operate the unit on or near flammable materials such as newspapers or paper plates.

6. Close supervision is necessary when the pressure cooker is used by or near children.

7. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.

8. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced.

9. 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 Service Center for examination, repair, or adjustment.

10. Do not make unauthorized replacement of any spare part inside the pressure cooker, as this may cause electric shock, fire or injury.

11. The use of accessory attachment not recommended by the appliance manufacturer may cause injuries.

12. Do not let cord hang over edge of table or counter, or touch hot surfaces.

13. Caution: to reduce the risk of electric shock, cook only in the provided removable container (cooking pot).

14. Before each use, be sure to check the anti-block shield, float valve and exhaust valve for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object, make sure the exhaust valve is in sealing location.

15. Always check the pressure release devices for clogging before use. Do not cover the pressure valves.
16. 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, and sputter, and clog the pressure release device. (steam vents). These foods should only be cooked in a pressure cooker with caution with the inner pot never more than 1/2 full and using natural release.

17. Never fill the unit over MAX level (2/3 full). When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit above the halfway point. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Please see “Cooking Preparation”.

18. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. Please see “Cooking Preparation”.

19. Never deep fry or pressure fry in the unit with oil. It is dangerous and may cause a fire or serious damage.

20. Do not move this product or force the lid open when the unit is in operation.

21. Extreme caution must be used when moving the unit containing hot oil or other hot liquids.

22. Do not touch hot surfaces. Use handles or knobs. Do not place your hands or face over the exhaust valve or float valve to avoid scalding when the unit is in operation.

23. After cooking, use extreme caution when removing the lid. Always open the lid away from you to avoid skin contact with any heat or steam. Serious burns can result from steam inside the unit.

24. When opening the lid after cooking, do not touch the inner pot and cover inside with hands directly to avoid scalding.

25. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized-do not force it open. Any pressure in the cooker can be hazardous. Please see “Cooking Preparation”.

26. To disconnect, turn any control to “off” then remove plug from wall outlet.

27. Always unplug from outlet when not in use, before removing parts and cleaning. Allow to cool before putting on or taking off parts, and before cleaning.

28. A short power supply cord is provided to reduce the hazards resulting from entanglement and tripping. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least 20 amps and 120 volts. The extension cord must be arranged so that it will not drape over edge of table or counter where it can be pulled by children or tripped over accidentally. This appliance has a fitted plug. Do not attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.
Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Supply</th>
<th>Power</th>
<th>Volume</th>
<th>Caliber of inner pot</th>
<th>Working pressure</th>
<th>Warm Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>VSLPC60</td>
<td>120V~60Hz</td>
<td>1000W</td>
<td>6L</td>
<td>8.7 inch</td>
<td>70kPa</td>
<td>140~176°F</td>
</tr>
</tbody>
</table>

Accessories
- Rice Scoop
- Soup Scoop
- Manual
- Measuring Cup

Product Diagram

Structure diagram of float valve

Warm tip:
1. Before each use, be sure to inspect the float valve anti-block shield and gasket for mounting.
2. Before putting the inner pot to outer pot, be sure to remove debris and water attached to the outside of the inner pot and inside of the outer pot.
3. When moving the product, please lift the cooker handle.
4. The outer casing having water, please use cloth wipe.

Method of using scoop holder
**Notice Prior to Use**

Before first use, please take out all accessories from the cooker body and read the user manual carefully, special care must be given to use directions and cautions to avoid any damage to property or human injury.

**Operation Section**

- **Soup/Stew function**, **Meat/Chicken function**, **Beans/Chili function**, **Fish/Vegetable function**, **Oatmeal function**, **Rice function** and **Steam function**.
- The function can choose different texture by pressing "Texture" key to select Less, Normal or More taste.
- The function can choose the length of maintenance pressure time according to personal preference.
- Adjust time by pressing "+" "-" key.

- **On-demand Pressure function**
  - The function can choose the length of maintenance pressure time according to personal preference. Adjust time by pressing "+" "-" key.

- **Timer function**
  - Set the end of cooking time by pressing "+" "-" key.

- **Slow Cook function**
  - The function to select length of cooking time according to personal preference. Adjust time By pressing "+" "-" key.

**Disassembly and installation of anti-block shield and gasket**

**Disassembly and Installation of Anti-block Shield**

- **Disassembly**: Screw upward counterclockwise
- **Assembly**: Screw downward clockwise

1. Prior to each use, inspect whether the gasket and anti-block shield are mounted to the upper cover.
2. After use, remove any foreign object from the gasket and anti-block shield. keep clean to avoid odor.
3. Never pull the gasket, as pull deformation may affect sealing and pressure effect.
4. A damaged gasket should not be used, and should be sent to the service center for replacement.

**Disassembly and Installation of Gasket**

- **Disassembly**: Pull up
- **Assembly**: Press down
**Cooking Preparation**

1. **Open the cover correctly**
   - Hold the cover handle with one hand, counter clock wise rotate approximately 30 degrees until the cover marking “▼” align with the outer casing marking “Open” and lift the cover.

2. **Check whether parts on the cover are mounted properly**
   - Check the float valve and exhaust valve for obstruction, and confirm whether such parts as gasket and anti-block shield are installed properly.

3. **Remove the stainless steel inner pot, then put food and water in the inner pot**
   - Total amount of food and water shall not exceed the MAX level of inner pot height.

4. **Put the inner pot in the electric pressure cooker**
   - Before that, be sure to remove foreign objects and water droplets from the exterior of the inner pot and inside of the housing;
   - After putting in, rotate the inner pot slightly left to right to ensure good contact between the inner pot and heating plate.

5. **Close the cover completely**
   - Before closing, check whether the gasket has been put in the steel rim inside the cover.
   - Hold the cover handle with one hand, clockwise rotate approximately 30 degrees until the cover marking “▼” align with the outer casing marking.

6. **Position the exhaust valve properly**
   - Align the small handle of the exhaust valve with the sealing small icon, indicating that the pressure cooker is in airtight condition;
   - When manual exhausting is needed, align the small handle of exhaust valve with the exhaust small icon, indicating that the pressure cooker is in exhaust condition;
   - Move to the sealing zone and inspect whether the float valve has fallen (the float valve falls before heating);
Function Selection

General Functions

1. Finish cooking preparation according to Page 5
2. Switch on
   • The nixie tube flashes and displays a red horizontal line “On”, indicating that the electric pressure cooker has entered preparation state;
3. Select a required function level
   • Once a function key is pressed, the indicator of a corresponding function level will illuminate (red);
   • The rice congee function and cake function are only applicable to products with such function level;
   • Cooking time varies with different function level. The bigger the food amount, the longer the cooking time. The cooking times listed in the table below are only for reference (e.g. food amount + water = 8 scales): Cooking time = heating time + holdup time

<table>
<thead>
<tr>
<th>Function key</th>
<th>Soup/Stew</th>
<th>Fish/Vegetable</th>
<th>Meat/Chicken</th>
<th>Bean/Tendons</th>
<th>Brown Rice</th>
<th>Porridge</th>
<th>Steam</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking time (min)</td>
<td>About 55</td>
<td>About 30</td>
<td>About 45</td>
<td>About 40</td>
<td>About 60</td>
<td>About 45</td>
<td>About 55</td>
</tr>
</tbody>
</table>

4. Press a function key, and 10s later, the electric pressure cooker will perform a corresponding function program selected
   • Within 10s, you can re-select preset time and function level, and finally confirm that the electric pressure cooker will start working within 10s after selection.
   • The red horizontal line “On” on the display screen is bright, indicating that the electric pressure cooker has entered working state.
   • During the operation, you can cancel current working state and return to standby state by pressing the “Keep Warm / Cancel” key.
5. After cooking, enter the keep-warm state automatically
   • After cooking, a corresponding function indicator goes out, the warm indicator illuminates, the display screen shows “Hot”, and gives out the prompt sound (10 beeps), with the electric pressure cooker going into warm state.
   • In standby mode, press the “Keep Warm / Cancel” key, the warm indicator illuminates, and gives out the prompt sound (1 beep), indicating that the electric pressure cooker goes into warm state.

Safe Cover Opening

1. Disconnect the power or take out the power plug.
2. Exhaust method
   A. Quick opening method
      • Slide the exhaust valve to the exhaust position until the float valves falls. (for non-fluid food)
      • Put a wet towel on the cover to quicken cooling until the float valve falls. (for non-fluid food)
   B. General opening method
      • Have the pressure cooker to cool naturally, until the float valve falls.
3. Open the cover
   • Hold the cover handle firmly, turn the cover clockwise to the spacing edge, and pull up the cover.
   • Do not open the cover until pressure inside the spot is released adequately.
   • Never pull out the exhaust valve when it is exhausting.
   • For fluid foods (oatmeal and sticky liquid), do not slide the exhaust valve for exhaust when cooking has just finished, otherwise the food will eject from the exhaust valve core. Be sure to disconnect the power supply, have the unit cool naturally or put a wet towel around the cover to speed up cooling until the float falls, and finally open the cover.
   • When a large quantity of food is cooked, do not exhaust immediately after cooking. It is recommended to open the cover and have the food after some time of keeping warm.

Warm Tips:

• In any mode, you can cancel current working state and return to standby state by pressing the “Keep Warm Cancel” key.
• During operation, the machine may sometimes generate the “Cluck” sound, which is not malfunction.
• For cooking of little amount, the inner pot may be sucked up when the cover is opened. In this case, shake the inner pot manually, and remove the inner pot cover after the inner pot falls into the cooker body.
**Texture Selection**

1. Finish cooking preparation according to Page 5
2. Select a corresponding function level
   - When any function key is pressed after preparation, a corresponding function indicator illuminates, and the pressure cooker will perform the cooking procedure of the corresponding function level. Texture default is “Normal” level.
   - Once a function level is selected, you can also select another function level within 10s, and the pressure cooker will perform the cooking procedure of the finally selected function level.
   - If selection of another function is impossible after the pressure cooker enters working state, you can cancel the operation by pressing the “Keep Warm / Cancel” key for selection.
3. Select texture by pressing “Texture” key
   - After the “Texture” key is pressed continuously, the screen displays Less, Normal and More cyclically. When one texture is selected, corresponding text appears on the screen. “Soup/Stew” “Fish/Vegetable” “Meat/Chicken” “Beans/Chili” “Rice” “Oatmeal” “Steam” have Texture function.

**Timer Function**

1. Finish cooking preparation according to Page 5
2. Select a corresponding function level
   - When any function key is pressed after preparation, a corresponding function indicator illuminates; you can also select another function level within 10s. (To cancel the operation, press the “Keep Warm / Cancel” key)
3. Press “Timer” key to Set end time of cooking
   - This product is equipped with 24 hour default function, it can be used as operation as follows:
     - Within 10s after function selection, press the “Timer” key to set a cooking end time.
     - First the “+” key is pressed, the screen displays “Timer End Time 2.0”, To press the “+” or “-” key to adjust the appointment time.
     - Timer time shall not be more than 24h, if so, it will return to “2”.
     - After completion of setting, the time displayed on the screen means working end time of pressure cooker. (to cancel the operation, press the “Keep Warm / Cancel” key)
4. After cooking, the unit enters the warm state automatically
   - After preset time elapses, after cooking, the warm indicator illuminate and the unit will go into keeping warm state. Long time keeping warm is not recommended.
Keep-Warm Function

- After cooking, the electric pressure cooker goes into the warm state automatically; in the warm state, the warm indicator is bright, and “Hot” is shown on the display screen;
- You can also in standby perform the warm function by pressing the “Keep Warm/Cancel” key;
- The keeping warm temperature is 140-176°F;
- Optimal keeping warm time is less than 8 hours.

Care and Maintenance

Regular care or maintenance is essential in ensuring that this product is safe for use.

<table>
<thead>
<tr>
<th>When the following circumstances take place</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.</td>
<td>Stop use immediately, and contact versonel.</td>
</tr>
<tr>
<td>A portion of the power cord and the plug are hotter than usual.</td>
<td></td>
</tr>
<tr>
<td>Electric pressure cooker heats abnormally, emitting a burnt smell.</td>
<td></td>
</tr>
<tr>
<td>When power-on, there is an unusual sound or shock.</td>
<td></td>
</tr>
<tr>
<td>There is dust or dirt on the plug or socket.</td>
<td>Remove dust or dirt with a dry brush.</td>
</tr>
</tbody>
</table>

Safety Cautions

For safety, please observe the following caution signs displayed:

Meanings of icons displayed:

<table>
<thead>
<tr>
<th>Indicates “Prohibition”</th>
<th>General Prohibition</th>
<th>Contact Forbidden</th>
<th>Unplug</th>
</tr>
</thead>
<tbody>
<tr>
<td>Disassembly Forbidden</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Drenching Forbidden</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Indicates “Compulsory” Content | Wet Hand Forbidden | Must Be Carried Out |

Ignoring these signs can/may cause injuries.

⚠️ Warning | Violation of warnings may cause personal death and serious injuries

⚠️ Caution | Violation of cautions may cause injuries to persons and properties.
<table>
<thead>
<tr>
<th>Cautions</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Please use a 120V-60Hz socket</strong></td>
<td><strong>A socket shall be used independently.</strong></td>
</tr>
<tr>
<td>- Fire or electric shock may occur if 120V AC-60Hz is not used.</td>
<td>- Please use an individual socket with grounded wire of more than 10A rated current;</td>
</tr>
<tr>
<td>- Joint use of the same socket with other appliance may cause unusual heat and fire.</td>
<td>- The damaged power cord must be replaced with a special flexible cord or a special component bought from the manufacturer or service agency.</td>
</tr>
<tr>
<td><strong>Using other cover during heating is strictly prohibited</strong></td>
<td><strong>Stop the use of a damaged power cord</strong></td>
</tr>
<tr>
<td>- It is strictly prohibited to use non-brand cover during heating.</td>
<td>- May cause electric shock or other serious injury.</td>
</tr>
<tr>
<td>- May cause electric shock or unusual action.</td>
<td></td>
</tr>
<tr>
<td><strong>Do not insert foreign object</strong></td>
<td><strong>Keep away from children</strong></td>
</tr>
<tr>
<td>- Do not insert foreign objects such as metal scraps and needles into a gap.</td>
<td>- Place it away from children.</td>
</tr>
<tr>
<td>- May cause electric shock or unusual action.</td>
<td>- This may cause burn or electric shock.</td>
</tr>
<tr>
<td><strong>No modifications</strong></td>
<td><strong>Do not wash or immerse it in water</strong></td>
</tr>
<tr>
<td>- It is prohibited to modify or repair the unit by a non-technician.</td>
<td>- As this may cause electric shock and short circuit.</td>
</tr>
<tr>
<td>- As this may cause fire or electric shock.</td>
<td></td>
</tr>
<tr>
<td>- Please send it to a designated service agency for repair or replacement of spare parts.</td>
<td></td>
</tr>
<tr>
<td><strong>Warning on cover lifting</strong></td>
<td><strong>Regular inspection</strong></td>
</tr>
<tr>
<td>- When the electric pressure cooker does not work, there is no pressure inside the pot and the float valve falls down;</td>
<td>- Carry out regular inspection of the exhaust valve and anti-block shield to make sure that they are unobstructed;</td>
</tr>
<tr>
<td>- When the unit works, pressure inside is on the rise, and so is the float valve. Do not open the cover forcibly until pressure is completely discharged;</td>
<td>- Do not add any heavy object to the exhaust valve or replace it with other object.</td>
</tr>
<tr>
<td>- Otherwise scalding or other injury may be caused.</td>
<td></td>
</tr>
</tbody>
</table>
Cautions

CAUTIONS

Do not insert and pull off the plug with wet hand
- May cause electric shock.

When removing the plug, be sure to pinch the plug handle
- Please use an individual socket with grounded wire of more than 10A rated current;
- Joint use of the same socket with other appliance may cause unusual heat and fire;
- It has the danger of causing fire if socket of bad quality is used.

When not in use, remove plug from socket.
- May cause creepage, fire or malfunction.

During operation, never move your hand to the exhaust valve vent
- In cooking, never move your hand or face to the exhaust valve vent to avoid scalding.
- In cooking, do not cover the exhaust valve vent with a rag.

Never touch the cover during operation
- When the unit is operating, the cover has a higher temperature, so never touch it with your hand;
- This may cause scalding.

Cooking amount shall not exceed MAX level
- Food to be cooked should not exceed the MAX level, otherwise the food may be half-cooked or failure may happen.

Use only the special inner pot
- When there is foreign object between the inner pot bottom and heating plate, first remove the foreign object before using.
- May cause overheating or abnormal operation.

Do not place the inner pot on other appliance for heating
- To avoid deformation or failure of inner pot.
- Please use the supplied special inner pot.

When moving the product, please hold the cooker handle
- To move the unit, never lift the cover handle directly to prevent the cover from falling down.

Never use the product in following places
- Unstable place;
- Places near water or fire;
- Adjacent to walls and furniture;
- Places exposed to direct sunshine or oil splash.
- Do not approach the stove for avoiding fire.

Environment for putting the product
- Periodically clean the table and remove the dirt from the product when it is put on the table.
- The product should be kept 12 inch away from other kitchen appliances.
Cleaning

1. After each use, thoroughly clean your pressure cooker.
2. Before cleaning, unplug the unit and carry out cleaning and maintenance after the product cools down completely.
3. Take out the cover and inner pot, wash them with a detergent, rinse with fresh water and then wipe them dry with a soft cloth.
4. Using clean water, clean the cover, including the gasket, exhaust valve, anti-block shield, exhaust valve core and float valve, and wipe it clean with a rag. After cleaning install it on the cover correctly.
5. Clean the cooker body with a rag. Do not immerse the cooker in water or wash with splashing water.

Circuit Diagram
## Troubleshooting

The following unusual cases are not completely caused by mechanical failures. Please carry out a careful examination before sending the unit for repair.

<table>
<thead>
<tr>
<th>S/N</th>
<th>Problem</th>
<th>Possible Reason</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Difficult to close the cover</td>
<td>Gasket not positioned well</td>
<td>Locate the gasket well</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Push rod jammed by float valve</td>
<td>Push the push rod lightly with a hand</td>
</tr>
<tr>
<td>2</td>
<td>Difficult to open the cover</td>
<td>Float valve fails to fall after steam release</td>
<td>Press the float valve lightly</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pressure exists inside the cooker</td>
<td>Open the cover after the pressure lowers down</td>
</tr>
<tr>
<td>3</td>
<td>Leakage from cover</td>
<td>No gasket</td>
<td>Put the gasket according to the requirement</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Food excess attached to gasket</td>
<td>Clean the gasket ring</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Gasket worn</td>
<td>Replace the gasket ring</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cover not closed firmly</td>
<td>Close the cover again</td>
</tr>
<tr>
<td>4</td>
<td>Leakage from float valve</td>
<td>Food excess attached to float valve gasket ring</td>
<td>Clean the float valve gasket</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Float valve gasket ring worn</td>
<td>Replace the float valve gasket</td>
</tr>
<tr>
<td>5</td>
<td>Float valve unable to rise</td>
<td>Excessively little food and water inside pot</td>
<td>Put food and water according to directions</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Little leakage from cover or exhaust valve</td>
<td>Send it to the service agency for inspection</td>
</tr>
<tr>
<td>6</td>
<td>Exhaustion from exhaust valve does not stop</td>
<td>Exhaust valve not in sealing position</td>
<td>Slide the exhaust valve to the sealing position</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pressure control fails</td>
<td>Send it to the service agency for maintenance</td>
</tr>
<tr>
<td>7</td>
<td>Lamp not bright after power on</td>
<td>Bad contact with socket</td>
<td>Please inspect the socket</td>
</tr>
<tr>
<td>8</td>
<td>All lamps flash</td>
<td>C1 appears on nixie tube</td>
<td>Send it to the service agency for inspection</td>
</tr>
<tr>
<td></td>
<td></td>
<td>C2 appears on nixie tube</td>
<td>Sensor fails</td>
</tr>
<tr>
<td></td>
<td></td>
<td>C5 appears on nixie tube</td>
<td>Temperature is too high because there is no water inside the inner pot</td>
</tr>
<tr>
<td></td>
<td></td>
<td>C6 appears on nixie tube</td>
<td>Temperature is too high because inner pot is not placed</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pressure switch fails</td>
<td>Add water as required</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Put the inner pot properly</td>
</tr>
<tr>
<td>9</td>
<td>Rice half cooked/too hard</td>
<td>Too little water added</td>
<td>Add more water</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cover closed prematurely</td>
<td>After the time is up, release steam and open the cover in 5 minutes</td>
</tr>
<tr>
<td>10</td>
<td>Rice too soft</td>
<td>Too much water added</td>
<td>Reduce water level</td>
</tr>
</tbody>
</table>