



EMERIL LAGASSE

Pressure Cooker Plus™



Owner's Manual

Save These Instructions – For Household Use Only

MODELS: PPC771 (6 qt.) – PPC772 (8 qt.) – PPC772P (8 qt.)

When using electrical appliances, basic safety precautions should always be followed. Do not use the ***Emeril Lagasse Pressure Cooker™*** until you have read this manual thoroughly.

Visit TristarCares.com for tutorial videos, product details, and more.
Guarantee Information Inside



Emeril Lagasse Pressure Cooker Plus

BEFORE YOU BEGIN

The Emeril Lagasse Pressure Cooker Plus will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this appliance's operation and precautions.

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IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! – CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances, always follow these basic safety precautions.

- 1. Read all instructions carefully to prevent injuries.**
- 2.** This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. Do not leave unattended with children or pets. Keep appliance and cord away from children. Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
- 3. ALWAYS PLACE UNIT ON A FLAT, HEAT RESISTANT SURFACE.** Intended for countertop use only. DO NOT operate on unstable surface. DO NOT place on or near a hot gas or electric burner or in a heated oven. DO NOT operate the Unit in an enclosed space or under hanging cabinets. Proper space and ventilation is needed to prevent property damage that may be caused by steam released during operation. Never operate the Unit near any flammable materials, such as dish towels, paper towels, curtains, or paper plates.
- 4.** Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
- 5.** A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in the cord, or tripping over a longer cord.
- 6. NEVER FORCE THE LID OPEN.** Never attempt to open Lid during operation as a pressure cooker. Any pressure in the cooker can be hazardous. Do not open the pressure cooker until Unit has cooled and all internal pressure has been released. If the lid is difficult to open, this indicates that the Unit is still under pressure – do not force it open.

Once pressure is released, follow instructions to open Lid. Always open Lid away from face and body to avoid steam burns (see **INSTRUCTIONS FOR PRESSURE COOKING**, p. 18).

- 7. Lid should rotate freely and any resistance indicates that the Lid is improperly placed or under pressure.**
- 8.** Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet.
- 9.** This appliance cooks under pressure. Improper use may result in scalding injury. Make certain the Unit is properly closed before operating and the Pressure Release Valve is free from debris (see **PREPARING FOR PRESSURE COOKING**, p. 16).
- 10.** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. **RECOMMENDED: DO NOT LIFT OR MOVE THE UNIT** when under pressure or when contents are hot. To remove contents in cooker, use ladle provided.
- 11.** Always check the pressure release devices for clogging before use.
- 12. CAUTION HOT SURFACES:** This appliance generates extreme heat and steam during use. Do not touch hot surface. Use handles or knobs. To avoid injury, do not touch the hot surfaces or the Pressure Release Valve on the Lid during operation. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
- 13. DO NOT** use this appliance for anything other than its intended use.
- 14. NEVER** use the Lid Handle to lift or move cooker. Use only the black handles located on the side of the Unit's base when lifting or moving the Unit (see **PREPARING FOR PRESSURE COOKING**, p. 16).
- 15. NEVER** fill above the Inner Pot's Max Fill Line. Overfilling can clog the Pressure Release Valve, which can cause excess pressure to develop.
- 16. WARNING:** To reduce risk of electric shock, cook only in the removable container (Inner Pot) provided.

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17. Some foods, such as rice, beans, applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, expand and create foam when cooking and need special cooking instructions. Pay particular attention to liquid quantities. **DO NOT** fill the Inner Pot more than halfway when cooking with these foods.
 18. **DO NOT** fill the Unit over maximum fill line at $\frac{2}{3}$ full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the Unit beyond the recommended level at $\frac{1}{2}$ full. Overfilling may cause a risk of clogging the Pressure Release Valve and developing excess pressure (please refer to the recipe).
 19. **CAUTION: NEVER** deep fry or fill with oil. Do not use this pressure cooker for pressure frying with oil.
 20. The use of accessory attachments **NOT RECOMMENDED** by the appliance manufacturer may cause injuries.
 21. **NEVER** use outlet below counter.
 22. **WARNING:** Spilled food can cause serious burns. Keep the appliance and cord away from children. Never drape the cord over the edge of the counter, never use an outlet below the counter, and never use with an extension cord.
 23. **DO NOT** use Unit outdoors.
 24. **DO NOT** operate if the cord, plug, or appliance are damaged. If the appliance begins to malfunction during use, immediately unplug the cord from the power source. Do not use or attempt to repair a malfunctioning appliance. Contact Customer Service for assistance (see the back of the manual for contact information).
 25. **TO PREVENT** risk of explosion and injury, replace only the Rubber Gaskets (dynamic seal ring) as recommended by the manufacturer (see **PREPARING FOR USE**, p 14).
 26. **UNPLUG** the Unit from the outlet when not in use and before cleaning. Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
 27. Before using your new Emeril Lagasse Pressure Cooker Plus on any countertop surface, **CHECK** with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the Emeril Lagasse Pressure Cooker Plus for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the Emeril Lagasse Pressure Cooker Plus before using it.
 28. **DO NOT** place your Emeril Lagasse Pressure Cooker Plus on a hot cooktop because it could cause a fire or damage the Emeril Lagasse Pressure Cooker Plus, your cooktop, and your home.
 29. To avoid electrical shock, **DO NOT** put liquid of any kind into the Unit Base containing the electrical components.
 30. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** attempt to modify the plug in any way.
 31. If the power cord is damaged, **YOU MUST** have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
 32. Keep the power cord away from hot surfaces. **DO NOT PLUG** in the power cord or operate the Unit controls with wet hands.
 33. **NEVER** connect this appliance to an external timer switch or separate remote-control system.
 34. **NEVER** pour oil into the Mesh Basket. Fire and personal injury could result.
 35. While cooking, the internal temperature of the Unit reaches several hundred degrees Fahrenheit. To **AVOID** personal injury, never place hands inside the Unit unless it is thoroughly cooled.

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36. When cooking, **DO NOT** place the appliance against a wall or against other appliances. Leave at least 5 in. free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
 37. **DO NOT** place the Unit on stove top surfaces, including gas, glass, and electric stove tops.
 38. **DO NOT** operate the appliance on or near combustible materials, such as tablecloths and curtains.
 39. **DO NOT** use your bare hands to touch any accessories that were placed in the Inner Pot during the cooking process.
 40. **USE CAUTION** when searing meats and sautéing in hot oil. Keep your hands and face away from the Inner Pot, especially when adding new ingredients, because hot oil might splatter.
 41. This appliance is intended for normal household use only. It is **NOT INTENDED** for use in commercial or retail environments.
 42. If the Emeril Lagasse Pressure Cooker Plus is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Tristar will not be held liable for damages.
 43. **ALWAYS** unplug the appliance after use.
 44. Before initial use and after subsequent use, hand wash the Inner Pot and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm, moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.
 45. The Unit may smoke the **FIRST TIME IT IS USED**. The Unit is not defective. The smoke is the manufacturer's oil burning off. The smoke and smell should clear within a few minutes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

**WARNING:****For California Residents**

This product can expose you to Bisphenol A, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.

Automatic Shut-Off

The appliance has a built-in shut-off device, that will automatically shut down the Unit when the cooking timer reaches zero. You can manually switch off the appliance by selecting the Cancel button.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Electric Power

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. This Unit should be operated on a dedicated electrical circuit.

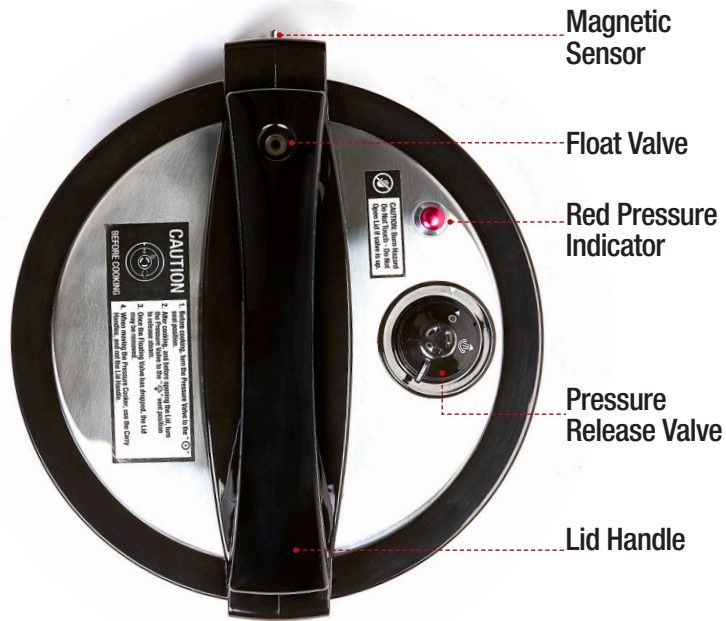


CAUTION: Attaching the Power Cord

- Always attach electrical cord to the Emeril Lagasse Pressure Cooker Plus before plugging the Unit into an outlet. Plug into a 3-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet will cause the circuit to overload. If the electrical circuit is overloaded with other appliances, your Unit may not operate properly.
- DO NOT USE AN EXTENSION CORD WITH THIS PRODUCT.
- Models PPC711, PPC772, and PPC772P have been designed for use with a 3-prong, grounded, 120V dedicated electrical outlet only. DO NOT USE WITH ANY OTHER ELECTRICAL OUTLET or modify the plug.
- A short power-supply cord, equipped with grounding conductor and plug, is provided to reduce the risk of becoming entangled or tripping over a longer cord.
- To disconnect, press the Cancel Button and then remove plug from wall outlet.

Parts & Accessories

PRESSURE LID – TOP VIEW



Lock Symbols & Magnetic Sensor



Red Pressure Indicator



Float Valve

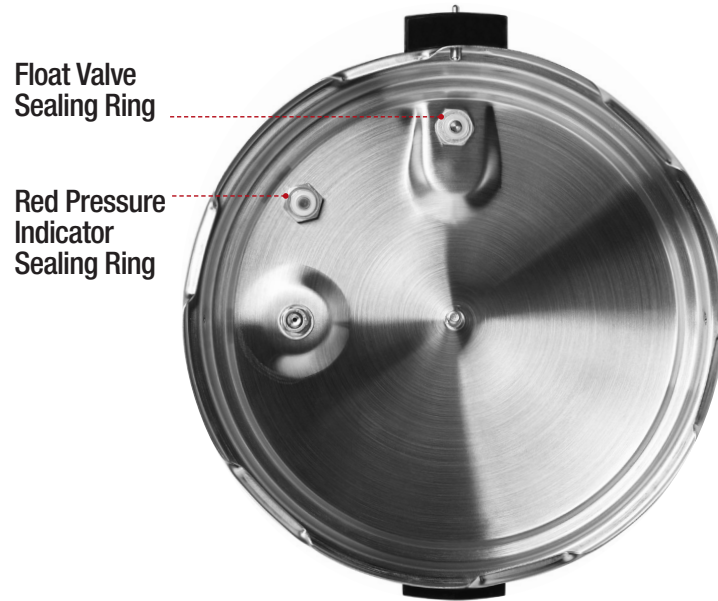


Pressure Release Valve



Parts & Accessories

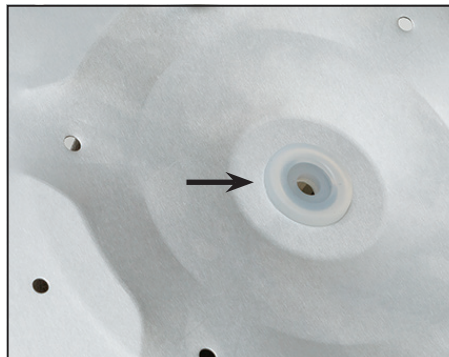
LID – UNDERSIDE (WITHOUT RUBBER GASKET)



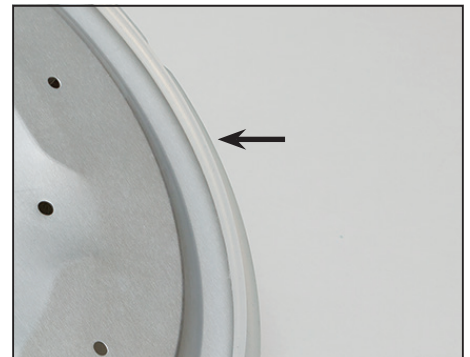
**Pressure Lid Underside
(with Inner Lid)**



**Pressure Lid:
Inner Lid Center Gasket**



**Pressure Lid:
Inner Lid Outer Gasket**



Parts & Accessories

FRONT



LED Display

Control Panel

Base

INNER POT

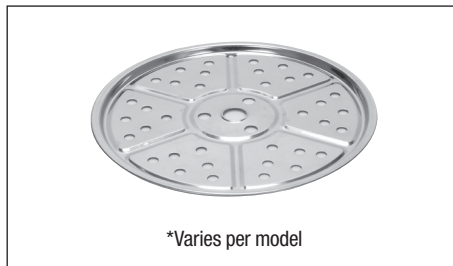


Max Fill Line

Lid Underside (with Inner Lid)



Steamer Tray*



*Varies per model

Ladle



Measuring Cup



Condensation Collector



AC Cord



Your ***Emeril Lagasse Pressure Cooker Plus*** has been shipped with parts and accessories as shown above. Check everything carefully before use. If any part appears damaged, do not use this product and contact supplier using customer service number located in the back of this owner's manual. For replacement parts, visit www.PowerPressureCooker.com.

Features & Benefits

BUILT-IN SAFETY DEVICES

1. **LID SAFETY DEVICE:** Prevents pressure build-up if the Pressure Lid is not closed properly.
2. **SPRING-LOADED SAFETY DEVICE:** Should all safety features fail, a spring-loaded safety pressure release device will automatically allow steam and pressure to escape around the Pressure Lid.
3. **BACK-UP SAFETY RELEASE VALVE:** Releases built-up pressure if the temperature/pressure sensor device malfunctions.
4. **CLOG-RESISTANT FEATURE:** Helps prevent food from blocking the Pressure Release Valve.
5. **PRESSURE & TEMPERATURE SENSORS:** Maintain even heat and pressure by automatically activating or the deactivating power supply.
6. **TEMPERATURE CUT-OFF DEVICE:** Should the Unit malfunction by allowing the internal temperature to rise beyond the “SAFE” limit, the Unit will cut off the power supply and will not automatically reset.
7. **MAGNETIC SENSOR FOR LID:** Assures the Pressure Lid is properly closed before it will pressurize. If the lid is not on correctly, a beeping noise will occur, and “LID” will appear on the LED Display, indicating that the lid is not fully closed.

NOTE: The Sauté and Slow Cook presets do not need the Pressure Lid to be on the Unit to cook. When slow cooking, using a lid is recommended to avoid splatter. A lid is not necessary when using the Sauté preset. The Unit will beep and show “LID” on the LED Display if the Pressure Lid is closed and locked when using the Sauté or Slow Cook presets. Always use caution when opening the lid when the Unit contains hot contents.

SPECIAL FEATURES

1. **DIGITAL DISPLAY:** The Digital Display on your Emeril Lagasse Pressure Cooker Plus offers a wide range of choices, including sauté, low-temperature cooking, stewing, and steaming. Cooking time may be adjusted to suit any recipe or personal preference, or delayed to meet required timetable.
2. **WARM MODE:** At completion of a cooking cycle, the Unit will automatically switch to Keep Warm mode. Keep Warm mode keeps cooked food warm for up to 24 hours. **NOTE:** Foods kept at Keep Warm mode for longer than four hours may lose their flavor and texture.
3. **RED PRESSURE INDICATOR:** Indicates when the Unit is safe to open. If the Red Pressure Indicator is in the Up position, the Unit is under pressure. **DO NOT** attempt to open the Pressure Lid when the Red Pressure Indicator is in the Up position. When Red Pressure Indicator drops down the Unit is not under pressure and you may remove the Pressure Lid.
4. **PRESSURE RELEASE VALVE:** Lowers pressure quickly. **WARNING:** Hot steam is released from the Pressure Release Valve. Tongs or similar utensils should be used to open the valve. **DO NOT USE BARE HANDS** to open Pressure Release Valve.
5. **ONE-TOUCH TECHNOLOGY:** With pre-programmed default settings, your family’s favorite homemade meals can be easily and quickly cooked to perfection in a single pot with a single touch of a button.

Releasing Pressure After Pressure Cooking

NATURAL RELEASE AND RAPID RELEASE

Natural release and rapid release are two common methods used to depressurize a pressure cooker once active cooking is complete. Pressure cookers use steam pressure that builds up inside the closed pot to cook food. As the pot heats up, the liquid inside forms steam, which raises the pressure in the pot, cooking food at up to triple the normal rate. After active cooking is complete, the pressure built up inside the pressure cooker needs to be released.

The Emeril Lagasse Pressure Cooker Plus has a safety mechanism that prevents the Pressure Lid from opening until the pressure has been lowered. There are two ways to release the pressure within the Unit: natural release and rapid release. While both methods depressurize the Unit, the process for each method differs, and each process has a different impact on the food inside the Unit.

HOW NATURAL RELEASE WORKS AND WHEN TO USE IT

Natural release lets pressure reduce slowly on its own. Once the active cooking cycle is complete, you can press the Cancel button on the Control Panel and the pressure will automatically drop inside the pressure cooker slowly. Because of this slow drop in pressure and heat, when using natural release, food continues cooking even though active cooking is complete.

Use this method when cooking meats, foods that increase in volume or that foam (like dried beans and legumes), soups, or any other foods that are primarily liquid.


CAUTION: Some foods, especially thickly textured stews and sauces and oily foods, will percolate and form bubbles. The bubbles can burst and splatter. Before removing the Pressure Lid, gently tap/jiggle the Unit after releasing pressure to burst the bubbles.

The Timing for natural release varies and will differ based on the type and amount of food being cooked. Generally, natural release takes between 20 and 60 minutes.

NOTE: Check that all pressure has been released by rotating the Pressure Release Valve counterclockwise from the “LOCK” to the “OPEN” position. There should not be any steam releasing from the Unit.

Releasing Pressure After Pressure Cooking

HOW RAPID RELEASE WORKS AND WHEN TO USE IT

To use rapid release, once the active cooking cycle is complete, Select the Cancel button. Using tongs or a similar utensil, rotate the Pressure Release Valve counterclockwise from the “LOCK” to the “OPEN” position. The steam release/vent open symbol () on the valve should now line up with side arrow (see Fig. E). Allow all pressure to escape.

WARNING: NEVER USE YOUR HAND TO OPEN OR CLOSE PRESSURE RELEASE VALVE. USE TONGS OR SIMILAR UTENSIL TO OPEN VALVE. FOLLOW THESE SAFETY PRECAUTIONS WHEN RELEASING PRESSURE TO PREVENT SERIOUS INJURY.

The rapid release process requires an extra degree of care because a burst of steam is released through the Pressure Release Valve. Rapid release takes no more than a few minutes and works best with foods like eggs, vegetables, or delicate ingredients that do not benefit from any extra cooking time. This method is also helpful when you need to check the doneness of food or to add additional ingredients to the Emeril Lagasse Pressure Cooker Plus, such as when cooking a stew.

Avoid using rapid release when cooking foods that foam, froth, or increase in volume, such as legumes, or foods that are mostly liquid, such as soup, because the liquid can boil up and vent through the Pressure Release Valve.

Instructions for Pressure Lid Assembly

INNER LID ASSEMBLY

REMOVING LID

1. Hold the Knob on the underside of the Inner Lid and pull to remove the Inner Lid (see Fig. i).

FIG. i



INSERTING INNER LID

1. Ensure that the Knob on the underside of the Inner Lid is facing outward, away from the Lid.
2. Ensure that the Inner Lid Rubber Gaskets are properly attached to the Inner Lid (see Fig. ii-a & ii-b).
3. Press the Inner Lid onto the Lid and press the hole on the Inner Lid onto the Center Knob on the underside of the Lid (see Fig. iii).
4. Ensure that Knob is visible when the Inner Lid is in place and that the Inner Lid Rubber Gaskets are positioned evenly and onto the rim of the Inner Lid (see Fig. ii-a).

FIG. ii-a

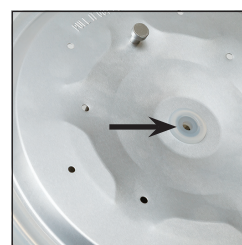


FIG. ii-b

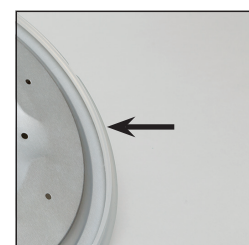


FIG. iii



CHANGING OR CLEANING THE INNER LID

1. Hold the Knob on the underside of the Inner Lid and pull to remove the Inner Lid (see Fig. i).
2. Pull off the Inner Lid Center Gasket (see Fig. iv) and the Inner Lid Outer Gasket (see Fig. ii-b).
3. Clean the Inner Lid Rubber Gaskets after each use. Inspect the Inner Lid Rubber Gaskets to ensure that they are clear of debris.
4. Place the new or clean Inner Lid Center Gasket in the hole in the Inner Lid (see Fig. v). Attach the new or clean Inner Lid Outer Gasket to the outside of the Inner Lid. When properly attached, the Inner Lid Rubber Gaskets should sit evenly.
5. Ensure that the Knob on the Inner Lid is facing outward, away from the Lid. You should be able to see the Knob (see Fig. ii-a).
6. Press the Inner Lid onto the Lid and press the hole on the Inner Lid onto the Center Knob on the underside of the Lid (see Fig. iii).
7. Ensure that Knob is visible when the Inner Lid is in place and that the Inner Lid Rubber Gaskets are positioned evenly and onto the rim of the Inner Lid (see Fig. ii-a).

FIG. iv



FIG. v



Instructions for Pressure Lid Assembly

FLOAT VALVE AND RED PRESSURE INDICATOR ASSEMBLY

1. Remove the Lid from the Unit and remove the Inner Lid (see **INNER LID ASSEMBLY**, p. 14).
2. Pull off the Rubber Gaskets at the bottom of the Float Valve and Red Pressure Indicator (see Fig. vi). Remove the Red Pressure Indicator through the top of the lid. The Float Valve will be loose in its chamber.
3. Inspect that no food is stuck in the chambers and run water through them to clean them. Be cautious not to submerge the whole Pressure Lid.
4. When the chamber is clear of debris, turn the Pressure Lid right side up to allow the Float Valve to drop into the Float Valve Chamber on the underside of the Lid. Turn the lid to the side so you can view the Float Valve
5. Stick a pin or paperclip into the hole on the side of the Float Valve (see Fig. vii; the pictured pin is not included).
6. With the pin or paperclip inserted into the side hole, slide the Rubber Gasket onto the Float Valve, ensuring that the wider side of the Rubber Gasket is against the Pressure Lid (see Fig. viii). The Rubber Gasket should be snug on the Float Valve.
7. Remove the pin or paperclip (see Fig. vii).
8. Insert the Red Pressure Indicator into the lid. Use your finger to hold the Red Pressure Indicator in place. While holding the Red Pressure Indicator in place, slide the Rubber Gasket onto the Red Pressure Indicator, ensuring that the wider side of the Rubber Gasket is against the Pressure Lid. The Rubber Gasket should be snug on the Red Pressure Indicator.

FIG. vi



FIG. vii

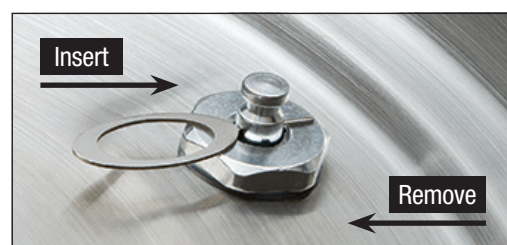


FIG. viii



FIG. ix



FIG. x



PRESSURE RELEASE VALVE ASSEMBLY

NOTE: DO NOT ATTEMPT TO ASSEMBLE OR DISASSEMBLE THE PRESSURE RELEASE VALVE WHEN THE EMERIL LAGASSE PRESSURE COOKER PLUS IS IN USE.

1. Pull to remove the Pressure Release Valve (see Fig. ix).
2. Ensure that the Pressure Release Valve and holes are not blocked by food or debris. If blocked, wash out or use a pin to unblock.
3. Look at the clip on the underside of the Pressure Release Valve (see Fig. x). It should not be damaged or severely bent.
4. Press the Pressure Release Valve back into the hole on the Lid. If the Valve does not insert correctly, it may have a bent clip.

Preparing for Pressure Cooking

CHECK PARTS & ACCESSORIES

1. Before first use, remove parts and accessories from the package and ensure all parts have been included before discarding any packaging materials. Remove all packing materials, such as plastic film, cardboard, and stickers, on the Pressure Release Valve and Condensation Collector (see **PARTS & ACCESSORIES**, p. 8).
2. **CLEAN INSIDE:** Remove the Inner Lid from the Pressure Lid by pulling the Knob. Remove the Rubber Gaskets from the Inner Lid (see **INNER**

LID ASSEMBLY, p. 14). Wash the Inner Lid, Rubber Gasket, Inner Pot, and other accessories with warm, soapy water; rinse; and dry. **NOTE:** Be sure to reattach the Rubber Gaskets (see **INNER LID ASSEMBLY** and **FLOAT VALVE AND RED PRESSURE INDICATOR ASSEMBLY** sections) before reinstalling the Inner Lid. Periodically check that the Inner Lid Rubber Gaskets are not cracking, breaking, or stretching and are properly installed.

TEST RUN CONDUCTED WITH WATER ONLY




FIG. A
(Float Valve Rubber Gasket)



FIG. B
(Condensation Collector)

Before first use and periodically afterward, perform a test run conducted with water only to ensure that the Unit is operating properly. To perform the test:

1. Place the Unit on a clean, flat surface.
2. Attach the Condensation Collector to the side of the Unit by sliding it into the slots (see Fig. B). **NOTE:** The Condensation Collector may be preassembled.
3. Remove the Pressure Lid. Place the Inner Lid Outer Gasket around the outside of the Inner Lid and the Inner Lid Center Gasket in the center hole. Ensure the Float Valve and Rubber Gasket are in place in the Pressure Lid (see **INSTRUCTIONS FOR PRESSURE LID ASSEMBLY**, p. 14).
4. Place the Inner Pot in the Base. Pour 2 cups (473 ml) of water into the Inner Pot.

5. Attach the Power Cord to Base and then a wall outlet (see **ATTACHING THE POWER CORD**, p. 7). When the Unit is first plugged in, “0000” will appear on the LED Display. The Unit is automatically “ON” when plugged in.
6. **ATTACHING LID:** With the LED Display facing you, place the Pressure Lid on the Unit, aligning the Magnetic Safety Sensor with the Condensation Collector (see Fig. C). Twist the Pressure Lid counterclockwise about 30° to the Closed position until the lid clicks into place (see Fig. D) and a single beep sounds.
NOTE: The Magnetic Safety Sensor ensures that the Pressure Lid is properly closed before the Unit can pressurize. If the lid is not closed correctly when starting a cooking cycle, a beeping noise will sound and the word “LID” will appear on the display, indicating the lid is either not properly attached or not fully closed.
7. **CLOSE PRESSURE RELEASE VALVE:** Rotate the Pressure Release Valve until the  symbol aligns with the arrow on the side of the valve (see Fig. E). If the valve does not click or lock into place, the lid is not secured and pressure will not build.
8. Once the lid is properly attached, select the Canning/Preserving Button, which will automatically set a 10-minute cooking time. The LED Display will show a “rotating effect,” which indicates that the Unit is building pressure. Allow pressure to build in the Unit.

Preparing for Pressure Cooking

9. When the Unit has reached full pressure, the Red Pressure Indicator on the lid will move to the “UP” position (see Fig. G). **CAUTION: DO NOT ATTEMPT TO OPEN THE LID WHEN THE RED PRESSURE INDICATOR IS UP. DO NOT TOUCH OR PRESS THE RED PRESSURE INDICATOR DURING OPERATION.** Doing so will release hot steam and may cause injury.

10. **SAFELY RELEASE PRESSURE:** Select the Cancel button. Use tongs or a similar utensil to rotate the Pressure Release Valve counterclockwise from the Closed position (⊙) to the Open position (👉) (see Fig. F). Allow all pressure to escape.

WARNING: KEEP YOUR BODY (FACE, ARMS, TORSO) AWAY FROM THE PRESSURE RELEASE VALVE AREA WHEN RELEASING PRESSURE TO AVOID BEING EXPOSED TO THE STEAM RELEASED FROM THE VALVE. FOLLOW THESE SAFETY PRECAUTIONS WHEN RELEASING PRESSURE TO PREVENT SERIOUS INJURY.

11. **OPEN LID:** When no steam is visible coming out of the Pressure Release Valve, the Red Pressure Indicator will drop to the Down position, indicating the Unit is not under pressure and that the lid can be removed. (see Fig. H). Open the lid by rotating the handle clockwise. A single beep will sound. Lift the lid with the handle. **WARNING: PREVENT BURNS! DO NOT TOUCH THE STAINLESS STEEL EXTERIOR. ONLY USE THE BLACK HANDLE ON THE LID TO OPEN. CONTENTS IN THE UNIT ARE HOT. ALWAYS OPEN THE LID AWAY FROM FACE AND BODY.**

12. Allow the water in the Inner Pot to cool. Remove and empty the Inner Pot. Rinse and towel dry. **WARNING: DO NOT LIFT THE BASE TO REMOVE CONTENTS** from the Inner Pot. Lift the Inner Pot with caution when contents are hot.

The Emeril Lagasse Pressure Cooker Plus is now ready for use!

FIG. C



FIG. D

FIG. E



FIG. F

FIG. G



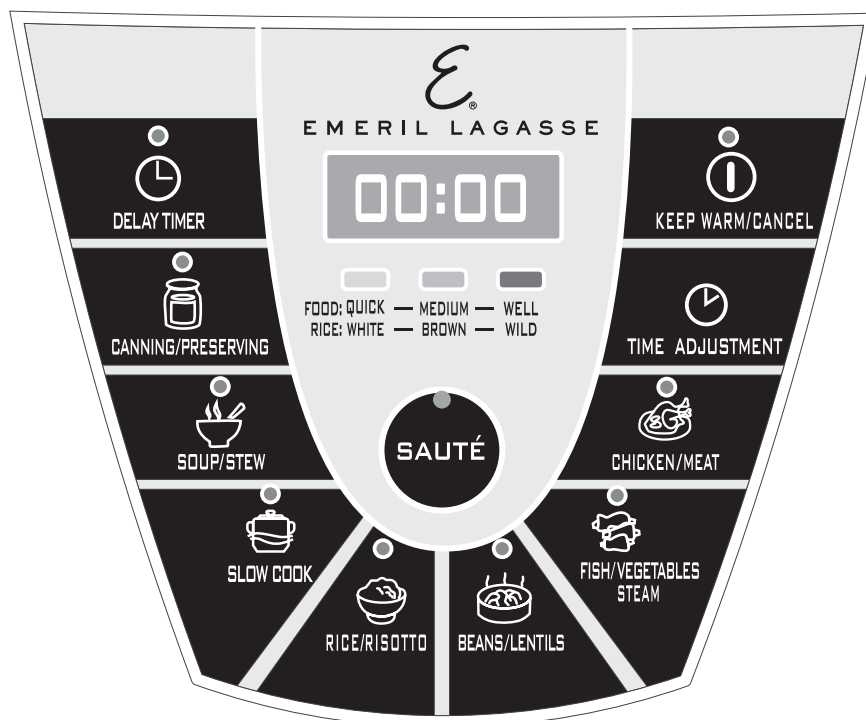
FIG. H




Instructions for Pressure Cooking

B. OPERATING INSTRUCTIONS

IMPORTANT: ANY FUNCTION CAN BE STOPPED IMMEDIATELY BY SELECTING THE “CANCEL” BUTTON.



IMPORTANT: Any function can be stopped immediately by pressing the Cancel Button.

1. Review **PREPARING FOR PRESSURE COOKING** (see p. 16) to learn about the Unit.
2. Place the Emeril Lagasse Pressure Cooker Plus on a clean, flat surface.
3. Attach the Condensation Collector to the side of the Unit (see Fig. B).
4. Open the lid by rotating the handle clockwise. Lift the lid with the handle.
5. Place the Inner Pot in the Base. Add ingredients to Inner Pot. **NEVER FILL THE INNER POT ABOVE THE MAX FILL LINE** (see **IMPORTANT SAFEGUARDS**, p. 4).
6. Attach the Power Cord to Base and then a wall outlet (see **ATTACHING THE POWER CORD**, p. 7). When the Unit is first plugged in, “0000” will appear on the LED Display. The Unit is automatically “ON” when plugged in.
7. **ATTACHING LID:** With the LED Display facing you, place the Pressure Lid on the Unit, aligning the Magnetic Safety Sensor with the Condensation Collector (see Fig. C). Twist the Pressure Lid counterclockwise about 30° to the Closed position until the lid clicks into place (see Fig. D) and a single beep sounds.
8. **CLOSE PRESSURE RELEASE VALVE:** Rotate the Pressure Release Valve until the  symbol aligns with the arrow on the side of the valve (see Fig. E). If the valve does not click or lock into place, the lid is not secured and pressure will not build.

Instructions for Pressure Cooking

9. **SELECT COOKING MODE:** Based on your chosen recipe, choose from several cooking modes that can be used alone or in combination to product a variety of results.

10. **SELECT COOKING TIME:** When a specific cooking mode is selected, a default time will be displayed for 5 seconds and the "QUICK" indicator, located in the center of the display, will light up. There are three pre-programmed options to choose from based on how you like your food prepared – "QUICK" for rare, "MEDIUM" for medium done, and "WELL" for well done. Choose "QUICK" by pressing the desired cooking mode button once, choose "MEDIUM" by pressing the button twice, or choose "WELL" by pressing the button three times.

Alternatively, use the Time Adjustment button to override the pre-programmed times. Press the button until the desired cooking time is reached.

11. **USE DELAY TIMER:** The Delay Timer lets you delay the beginning of the cooking cycle. To use the Delay Timer, select a cooking time and temperature. Instead of pressing the Program Dial to confirm the time and temperature, press the Delay Timer Button. Then, use the Program Dial to select the desired time delay and press the Program Dial to confirm the setting.

NOTE: Using a delay time greater than 2 hours is not recommended because bacteria can form when uncooked food sits in the Inner Pot for too long.

12. Once the cooking settings have been selected, a "rotating effect" will appear on the LED Display to signify that the Unit is building pressure.



NOTE: The amount of time required for the "rotating effect" on the LED Display to end and the countdown process to begin depends on the volume, concentration, and ratios of solid to liquid in the unit – generally 5–40 minutes.

13. When the Unit is under full pressure, the Red Pressure Indicator will move to the Up position. **DURING THIS TIME OR ANY TIME DURING THE COOKING CYCLE, DO NOT ATTEMPT TO MOVE THE UNIT OR OPEN THE LID.**

14. At the completion of the cooking cycle, the Unit will "beep" and enter Keep Warm mode until manually cancelled by pressing the Cancel Button.

NOTE: Foods kept at Keep Warm mode for longer than 4 hours may lose their flavor and texture.

NOTE: When the cooking cycle is complete and the Keep Warm function is in use, the temperature drops to the Keep Warm holding temperature (160° F).

15. **SAFELY RELEASE PRESSURE:** Select the Cancel button. Use tongs or a similar utensil to rotate the Pressure Release Valve counterclockwise from the Closed position () to the Open position () (see Fig. F). Allow all pressure to escape.

WARNING: KEEP YOUR BODY (FACE, ARMS, TORSO) AWAY FROM THE PRESSURE RELEASE VALVE AREA WHEN RELEASING PRESSURE TO AVOID BEING EXPOSED TO THE STEAM RELEASED FROM THE VALVE. FOLLOW THESE SAFETY PRECAUTIONS WHEN RELEASING PRESSURE TO PREVENT SERIOUS INJURY.

16. When no steam is visible coming out of the Pressure Release Valve, the Red Pressure Indicator will drop to the Down position, indicating the Unit is not under pressure and that the lid can be removed. (see Fig. H). Open the lid by rotating the handle clockwise. A single beep will sound. Lift the lid with the handle. **WARNING: PREVENT BURNS! DO NOT TOUCH THE STAINLESS STEEL EXTERIOR. ONLY USE THE BLACK HANDLE ON THE LID TO OPEN. CONTENTS IN THE UNIT ARE HOT. ALWAYS OPEN THE LID AWAY FROM FACE AND BODY.**

CAUTION: SOME FOODS, ESPECIALLY THICKLY TEXTURED STEWS AND SAUCES AND OILY FOODS, WILL PERCOLATE AND FORM BUBBLES. THE BUBBLES CAN BURST AND SPLATTER. BEFORE REMOVING THE PRESSURE LID, GENTLY TAP/JIGGLE THE UNIT AFTER RELEASING PRESSURE TO BURST THE BUBBLES.

Pressure Cooking Time Charts

Digital Display Button	Default Time	Quick/Medium/Well Default Time	Adjustable Cook Time Range	Temperature	Pressure
Delay Timer	N/A	N/A	0–24 hrs.		
Canning/Preserving	10 mins.	10/45/120 mins.	10–120 mins.	116° C (241° F)	82.7 kPa (12 psi)
Soup/Stew	10 mins.	10/30/60 mins.	10–60 mins.	109° C (228° F)	50 kPa (7.2 psi)
Slow Cook	2 hrs.	2/6/12 hrs.	2–12 hrs.	79–93° C (174–199° F)	< 30 kPa (< 4.3 psi)
Rice/Risotto	6 mins.	6/18/25 mins.	6–25 mins.	109° C (228° F)	50 kPa (7.2 psi)
Beans/Lentils	5 mins.	5/15/30 mins.	5–30 mins.	109° C (228° F)	50 kPa (7.2 psi)
Fish/Veg/Steam	2 mins.	2/4/10 mins.	2–10 mins.	109° C (228° F)	50 kPa (7.2 psi)
Meat/Chicken	15 mins.	15/40/60 mins.	15–60 mins.	109° C (228° F)	50 kPa (7.2 psi)
Sauté	20 mins.	20/25/30 mins.	1–30 mins.		
Keep Warm	N/A	N/A	N/A	70° C [+/-10° C] (158° F [+/-50° F])	N/A

Pressure Cooking Time Charts

Vegetable	Liquid Amount (cups)	Approx. Time (min.)
Asparagus (thin whole)	1	1–2
Beans (fava)	1	4
Beans (green)	1	2–3
Beans (lima)	1	2
Beets (medium)	1	10
Broccoli (pieces)	1	2
Brussels Sprouts (whole)	1	4
Carrots (1-in. pieces)	1	4
Corn on the Cob	1	3
Pearl Onions (whole)	1	2
Potatoes (1 ½-in. chunks)	1	6
Potatoes (whole, medium)	1	10–11
Squash (acorn, halved)	1	7
Squash (summer, zucchini)	1	4

NOTE: All pressure cooking modes require the addition of liquid in some form (water, stock, etc.). Unless you are familiar with the pressure cooking process, follow recipes carefully for liquid addition suggestions.

NEVER fill the Inner Pot above the Max Fill Line. Always use the Pressure Release Valve to lower pressure quickly.

Meat	Liquid Amount (cups)	Approx. Time (min.)
Beef/veal (roast or brisket)	3–4	35–40
Beef Meatloaf (2 lb)	1	10–15
Beef (corned)	4	50–60
Pork Roast	1	40–45
Pork Ribs (2 lb)	3	20
Leg of Lamb	2–4	35–40
Chicken (whole, 2–3 lb)	3–4	20
Chicken (pieces, 2–3 lb)	3–4	15–20
Cornish hens (two)	1	15
Meat/Poultry Soup/Stock	4–6	15–20

Seafood/Fish	Liquid Amount (cups)	Approx. Time (min.)
Clams	1	2–3
Lobster (1 ½–2 lb)	1	2–3
Shrimp	1	1–2
Fish (Soup or Stock)	1–4	5–6

Frequently Asked Questions

1. What is the material of construction?

This appliance has a stainless steel housing and an aluminum Inner Pot with a non-stick coating.

2. How do you assemble/disassemble the Unit?

This appliance comes fully assembled with the Float Valve, Pressure Release Valve, and Inner Lid already assembled in the Pressure Lid. Attach the Condensation Collector before operation (see **PREPARING FOR PRESSURE COOKING**, p. 16).

3. What is the default time?

Each cooking mode has a default time that appears as soon as you select a desired program button. Before the timer on the LED Display begins counting down, the appliance must first reach the proper pressure and/or temperature for that mode.

4. How long does it take for the Unit to reach full pressure and for the cook time clock to start a countdown?

When the Unit reaches the desired cooking pressure, the LED Display will change color from orange to red and the cooking time will begin counting down. The time required to reach the desired pressure setting depends on the volume, concentration, and ratios of solid to liquid in the Unit – generally 5–40 minutes.

5. Can you change the cook time from the default setting?

Yes! You can change the cook time two ways. Select the QUICK, MEDIUM, or WELL settings. These are preprogrammed settings that will give a predetermined time. Alternatively, select the Time Adjustment Button to adjust the cooking time to suit your needs.

6. Can you leave the Unit on while not at home?

The Emeril Lagasse Pressure Cooker Plus has a delayed start function, but leaving the Unit on while not at home is not recommended.

7. Can you put frozen foods into the Unit without defrosting?

Yes! Remember to add an average of 10 extra minutes to the cooking time when cooking frozen meals.

8. Can I deep fry in this Unit?

No! Do not attempt to deep fry in the Emeril Lagasse Pressure Cooker Plus. The Unit does not have safety measures to prevent oil fumes and fire. Pressurized oil fumes are very dangerous and can cause an explosion.

9. How do I turn off the Unit?

Press the Cancel Button on the Control Panel and unplug the Power Cord from the wall outlet and the Unit Base.

Care & Cleaning

CAUTION

Any leftover food or debris remaining in the Unit could prevent safety devices from operating correctly during subsequent use!

FOLLOW THESE CLEANING INSTRUCTIONS AFTER EACH USE.

1. Allow the Unit to cool to room temperature before cleaning. **Do not attempt to clean a hot Emeril Lagasse Pressure Cooker Plus!**
2. Unplug the Power Cord from the wall and then from the Unit Base in a straight motion. Do not twist or pull the Power Cord at an angle. Twisting or pulling at an angle may damage the Power Cord, plug, or Base.
3. Clean the exterior of the Unit with a soft, damp cloth or paper towel. **Do not immerse the power cord, plug, or Base in water or pour water into the housing.**
4. If the Pressure Lid was used, clean the Pressure Lid and Inner Lid (see **INNER LID ASSEMBLY**, p. 14). Remove the Inner lid by pulling the Knob toward you. Remove the Inner Lid Rubber Gaskets from the Inner Lid. The Inner Lid Rubber Gaskets must be washed separately with a sponge or soft cloth and warm, soapy water. Rinse well. Reattach the Inner Lid Rubber Gasket to the Inner Lid. **NOTE:** Check before each use to make sure the Rubber Gasket is clean, flexible, and not torn. If damaged, replace the Rubber Gasket before operating the Unit.
5. Rinse the upper and underside of the Lid with warm water, ensuring the Float Valve and Pressure Release Valve are free from debris. Check the interior clip of the Pressure Release Valve is not bent and is intact. Both valves should be able to move up and down freely, with the Float Valve stopping only when the Float Valve Rubber Gasket meets the Lid. Dry.
6. Attach the Inner Lid to the Lid. Improper placement of the Inner Lid will prevent the Lid from closing properly. (see **INNER LID ASSEMBLY**, p. 14).
7. Remove the Pressure Release Valve by simply pulling it up off the lid. The valve will release from the lock mechanism. Check that there are no blockages in the valve. Use a small pin to remove any debris lodged in the Pressure Release Valve. Check to see that the interior clip is intact and not bent (see **PRESSURE RELEASE VALVE ASSEMBLY**, p. 15).
8. Remove the Inner Pot after every use. The Inner Pot is dishwasher safe, but hand washing with warm, soapy water and a soft cloth or sponge is recommended. Rinse and towel dry. Do not use harsh chemicals or scouring pads.
9. To clean the Condensation Collector, slide to remove it; clean it with warm, soapy water; allow it to dry; and then reattach it.

NOTE: Customer Service should be contacted for any questions or parts (see the back of this manual for contact information).

NOTE: The Inner Pot, Condensation Collector, Measuring Cup, and Spoon can be placed in dishwasher. We recommend hand washing all parts to prolong the life of the components. Do not place the Pressure Lid, Housing, or Rubber Gaskets in the dishwasher! Any other servicing should be performed by an authorized service representative.

Troubleshooting

Symptom	Possible Cause	Solution
Cannot open Pressure Lid		DO NOT FORCE OPEN.
	Inner Lid is upside down	Install the Inner Lid with the tab facing downward (see <i>INNER LID ASSEMBLY</i> in <i>INSTRUCTIONS FOR PRESSURE LID ASSEMBLY</i> , p. 14).
Pressure Lid does not lock	Inner Lid Rubber Gasket is not properly installed	Press the middle hole in the Inner Lid onto the Pressure Lid's center knob.
	Food level is too high to allow the lid to close.	Remove some food so that it is not touching the Inner Lid.
Cannot open Pressure Lid after pressure is released	Float Valve and Pressure Release Valve are still raised	Ensure the Pressure Release Valve is open. CAUTION: Hot steam may be released during this process. DO NOT FORCE THE UNIT OPEN. Do not place your face, hands, or body near the valve opening. Do not wrap your arms or body around the Unit to try to open it. Allow the Unit to cool for 30 mins. before attempting to open again.
	Pressure Lid incorrectly installed	See <i>ATTACHING LID</i> in <i>INSTRUCTIONS FOR PRESSURE COOKING</i> , p. 18.
Air escapes from the rim of the Pressure Lid and pressure will not increase	Inner Lid not installed	Install Inner Lid (see <i>INNER LID ASSEMBLY</i> in <i>INSTRUCTIONS FOR PRESSURE LID ASSEMBLY</i> , p. 14).
	Inner Lid Rubber Gasket not installed or incorrectly installed	Install Inner Lid Rubber Gasket.
	Food residue on Inner Lid Rubber Gasket	Clean Inner Lid Rubber Gasket.
	Inner Lid Rubber Gasket is damaged or worn out	Replace Inner Lid Rubber Gasket. Contact Customer Service (see the back of the manual for contact information). for replacement parts.
Air escapes from Float Valve during operation	Food stuck on Float Valve Rubber Gasket	Clean Float Valve Rubber Gasket
	Float Valve Rubber Gasket not installed or installed incorrectly	Install Inner Lid (see <i>FLOAT VALVE AND RED PRESSURE INDICATOR ASSEMBLY</i> in <i>INSTRUCTIONS FOR PRESSURE LID ASSEMBLY</i> , p. 15).
	Float Valve Rubber Gasket is worn out	Replace Float Valve Rubber Gasket. Contact Customer Service for assistance (see the back of the manual for contact information).
Float Valve does not rise	Appliance is not filled with enough food or water	Check recipe for proper quantities of solids and liquids.
	Air is escaping from rim of Lid and/or from Pressure Release Valve	Contact Customer Service for assistance (see the back of the manual for contact information).
	Float Valve not assembled correctly	Float Valve should be able to move up and down, stopping only when its Rubber Gasket meets the Lid interior. Ensure that its Rubber Gasket is clean and the Float Valve can move freely.*

CONTINUED ON NEXT PAGE

Troubleshooting

Symptom	Possible Cause	Solution
Liquid spitting out of Float Valve	Too much liquid in Unit	Allow the cooking cycle to finish. Clean the Float Valve thoroughly. Use less liquid in future recipes.
Unit turns off unexpectedly	Appliance is overheated	Unplug and let the Unit cool for 30 minutes in order to reset.
Display reads "LID" and beeping sound occurs	Lid not positioned correctly or not fully closed	Adjust Lid by following ATTACHING LID in INSTRUCTIONS FOR PRESSURE COOKING , p. 18. NOTE: Non-pressure programs require a glass lid or an unlocked lid.
Lid does not open	Lid is put on incorrectly	DO NOT FORCE LID OPEN. Unplug the Unit and allow to cool down for at least 30 minutes. Then, attempt to remove the Lid.

*NOTE: If necessary to reassemble Float Valve, see **FLOAT VALVE AND RED PRESSURE INDICATOR ASSEMBLY**, p. 15.

DISPLAY ERROR INDICATOR

Error Code	Cause of Error	Solution
E1	Bottom sensor open	Contact Customer Service*
E2	Bottom sensor short circuit	Contact Customer Service*
E3	Unit has overheated	Let the Unit cool down before use
E4	Pressure switch malfunction	Contact Customer Service*
LID	Wrong lid	Attach the correct lid before use

NOTE: DO NOT use or attempt to repair a malfunctioning appliance.

*See the back of the manual for Customer Service contact information.

Unit Specifications

Model Number	Supply Power	Rated Power	Capacity of Inner Pot	Working Pressure	Safety Working Pressure
PPC771	AC 120V ~60Hz	1000W	6 qt.	0–80 kPa	80–90 kPa
PPC772	AC 120V ~60Hz	1300W	8 qt.	0–80 kPa	80–90 kPa
PPC772P	AC 120V ~60Hz	1300W	8 qt.	0–80 kPa	80–90 kPa

Canning Guide

CAUTION

Improper canning can lead to serious health consequences. It is important to read this guide carefully and follow all steps to ensure that food is processed to preserve its nutritional value and is safe for consumption.

Canning allows the preparation and preservation of your favorites, including fruits, jams, jellies, vegetables, and even meats. Canning is a great way to bring out-of-season foods to the table economically. Canning allows you to eat healthy, carry on a family recipe, or simply save money.

PRESSURE CANNING

WHY PRESSURE CANNING?

Pressure canning can be used for all foods, particularly those containing little acid, such as vegetables, meat, and seafood.

Safety Precaution: Use the exact time, temperature, and method specified in the recipes to protect food from harmful bacteria, mold, and/or enzymes. Altering times given in a recipe may destroy the nutrients and flavor in foods. Food enzymes can promote the growth of mold

and yeast, which in turn will cause food to spoil. These agents can be destroyed by achieving a temperature of 212° F with steam canning methods. However, other contaminants, such as salmonella, staphylococcus aureus, and clostridium botulinum – the cause of botulism – may develop. Killing these harmful bacteria requires a temperature of 240° F, which is provided only by the pressure canning process.

FOOD ACIDITY

The lower the acid content in the food, the greater the potential for spoilage and contamination. Foods such as fruits are high in acid. Meats, dairy

products, and seafoods have low acid levels (see chart below). Proper pressure canning minimizes the possibility of spoilage and contamination.

Foods High in Acidity

Apples	Oranges
Applesauce	Peaches
Apricots	Pears
Berries	Pickled Beets
Cherries	Pineapple
Cranberries	Plums
Fruit Juices	Rhubarb

Foods Low in Acidity

Asparagus	Mushrooms
Beans	Okra
Beets	Peas
Carrots	Potatoes
Corn	Seafood
Hominy	Spinach
Meat	Winter Squash

Canning Guide

PROCESSING TIME, PRESSURE, ALTITUDE

Do not use above 2,000 feet above sea level.

The chart on the right indicates style of packing and proper processing time (with pint-sized jars) for various foods using the Emeril Lagasse Pressure Cooker Plus. The Canning/Preserving button sets the pressure at 80 kPa (11.6 psi). For processing times and methods for additional low acid foods, please refer to the National Center for Home Food Preservation (<http://www.uga.edu/nchfp/>): or your local county extension agent.

IMPORTANT: Review USDA guidelines prior to canning.

PINT SIZE JAR QUANTITIES

6 qt.

8 qt.

4

4

Food Item	Canning Time
Asparagus	30 mins.
Beans (green)	20 mins.
Beans (lima, pinto, butter, or soy)	40 mins.
Beets	30 mins.
Carrots	25 mins.
Corn, whole-kernel	55 mins.
Greens	70 mins.
Okra	25 mins.
Peas, green or English	40 mins.
Potatoes, white	35 mins.
Meat strips, cubes or chunks	75 mins.
Ground or chopped meat	75 mins.
Poultry, without bones	75 mins.
Poultry, with bones	65 mins.

Canning Guide

SAFE CANNING TIPS

- Do not use over-ripe fruit or vegetables. Over-ripe fruit and vegetables degrade with storage.
- Do not add more low-acid ingredients (such as onions, peppers, garlic) than specified in recipe. Doing so may result in an unsafe product.
- Do not over-season with spices. Spices tend to be high in bacteria and may make canned goods unsafe.
- Do not add butter or fat. Fats do not store well and may increase the rate of spoilage.
- Use only USDA-recommended thickeners – never use flour, starch, pasta, rice, or barley.
- Add acid (lemon juice, vinegar, or citric acid) when directed in the recipe – especially to tomato products. If necessary, add sugar to balance the tart taste.

GETTING STARTED

Your Emeril Lagasse Pressure Cooker Plus is designed to accommodate a specific number of pint-size jars per session. Jars with self-sealing lids are recommended for use.

JAR CLEANING

Always wash empty jars in hot water with soap – either by hand or in the dishwasher. Rinse thoroughly. Scale or hard water films on jars are easily removed by soaking jars for several hours in a solution containing 1 cup vinegar (5% acidity) per gallon of water.

LID PREPARATION

The self-sealing Jar Lid consists of a flat metal lid held in place during processing by a metal screw band (see Fig. I). When jars are processed, the lid gasket softens to form an airtight seal with the jar. To ensure a good seal, carefully follow lid manufacturer's directions in preparing lids for use. Do not reuse jar lids.

Fig. I



Fig. J



Fig. K



Canning Guide

D. THE CANNING PROCESS

1. Select a pretested pressure canning recipe. Although ingredients may vary, foods will be generally processed as instructed in this manual.
2. Using only the freshest ingredients and fruits and vegetables at their peak of ripeness, prepare food as instructed in the recipe.
3. Fill clean 16-oz canning jars to the liquid level mark as indicated. Do not fill above the liquid level mark. An approximate 1-in. headspace should remain at the top of the jar (see Fig. J).
4. Using a flexible, nonporous spatula, gently press food against the jar in order to remove any trapped air bubbles (see Fig. K).
5. Place a clean flat lid on the opening of the jar (see Fig. L). Add a screw band. Turn clockwise and hand tighten in place (see Fig. M).
6. Place the Inner Pot in the Unit's base (see Fig. N). Place a wire rack (may be sold separately) in the bottom of the Inner Pot. Place the filled, sealed jars on wire rack (see Fig. O). The maximum jar quantity can vary per model (see **PINT SIZE JAR QUANTITIES**, p. 27).
7. Pour hot water into the Inner Pot with the jars until the water level reaches one quarter of the way up the sides of the jars. The amount of water depends on how many jars you place in the Unit. For example, for four 16-oz jars, use about 6 cups of water. When processing fewer jars, more water is necessary.
8. Following proper instructions in this manual, place the Pressure Lid on the base of the Unit and lock the Lid in place (see Fig. P). Plug the Unit into a wall outlet.
9. Press the Canning/Preserving button. Pressure will automatically set at 80 kPa. Select the cooking time indicated in your chosen recipe.

NOTE: If the screw bands are too loose, liquid may escape from jars during processing and the seals may fail. If the screw bands are too tight, air cannot vent during processing and food will discolor during storage. Overtightening also may cause lids to buckle and jars to break.

Fig. L



Fig. M



Fig. N



Canning Guide

10. Once the active cooking cycle is complete, Select the Cancel button. Using tongs or a similar utensil, rotate the Pressure Release Valve counterclockwise from the “LOCK” to the “OPEN” position. The steam release/vent open symbol (👉) on the valve should now line up with side arrow (see Fig. E). Allow all pressure to escape. (see **INSTRUCTIONS FOR PRESSURE COOKING**, p. 18).

11. Using canning tongs (not included), carefully remove hot jars and place them on a heat-resistant surface. Allow to cool to room temperature.

CAUTION: Jars are hot! If not handled properly and with extreme care, burns may occur.

12. When the jars are completely cool, remove the screw bands. The lids should be tightly sealed to jars. When the center of a lid is pressed,

there should not be any give or springing motion. If the lid springs or gives when pushed, the canning process was not successful and food must be re-processed immediately or refrigerated and used within a few days.

NOTE: Never retighten lids after processing jars. As jars cool, the contents contract, pulling the self-sealing lid firmly against the jar to form a high vacuum.

NOTE: Screw bands are not needed on stored jars. They should be removed after the jars are cooled. If left on stored jars, they become difficult to remove, often rust, and may not work properly again.

13. Place finished jars on shelves in a cool, clean, dry atmosphere.

Fig. O



Fig. P





EMERIL LAGASSE

Pressure Cooker Plus™

90-Day Money-Back Guarantee

If you decide that you don't love this product, your order is covered by our 90-Day Money-Back Guarantee. You have 90 days from the day you receive your product to request a replacement product or refund of the purchase price minus processing and handling fees.

To receive a refund or replacement, you must return the product to us at your expense. To return the product, call customer service at 1-973-287-5156 and request a return merchandise authorization number. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the return merchandise authorization number on the outside of the package.

Send the product to the following return address:

Emeril Lagasse Pressure Cooker Plus
Tristar Products
500 Returns Road,
Wallingford, CT 06495



EMERIL LAGASSE

Pressure Cooker Plus™

We are very proud of the quality of our
Emeril Lagasse Pressure Cooker Plus™.

This product has been manufactured to the highest standards.
Should you have any questions, our friendly customer service staff
is here to help you.

Visit us at www.TristarCares.com, email us at
customerservice@tristarproductsinc.com, or
call us at **973-287-5156**



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