

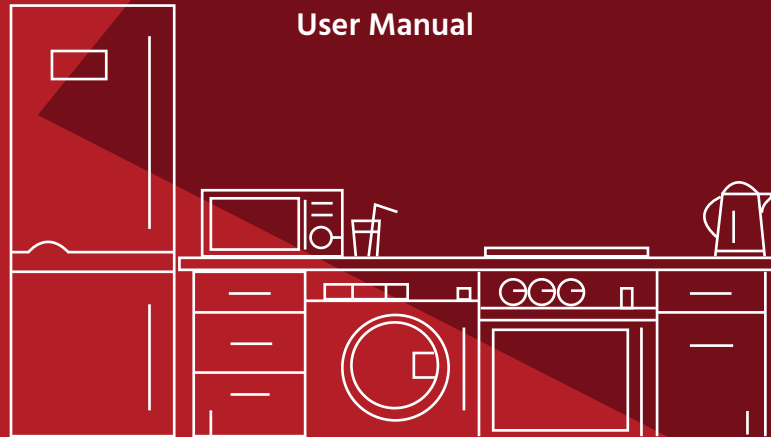
Manufactured for & Marketed by :
Lifelong Online Retail Private Limited

For queries and complaints:
please contact: customercare@lifelongindia.com
www.lifelongindiaonline.com

lifelong

ELECTRIC PRESSURE COOKER

User Manual



Built for Taste. Built for India.

INTRODUCTION:

Dear Customer,

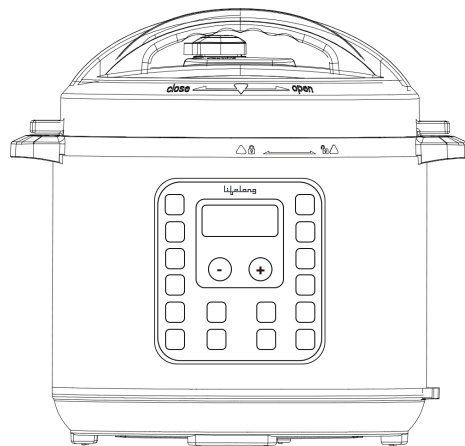
Congratulations! We welcome you to the Lifelong family, as you welcome our Lifelong Electric Pressure Cooker to be a part of your home.

At Lifelong, our products are carefully built for the needs of India, which is why we have crafted a diverse range of innovative products, across a spectrum of categories - Home, Kitchen, Grooming, Fitness, Lifestyle and Smart Home, to better help you. We then deliver them at the best prices, enriching your everyday living.

We are sure you can't wait to start using your new Lifelong Electric Pressure Cooker. We know we can't!

Looking forward to building our bond for life, cheers!

Thank you, Team Lifelong



LLEPC922

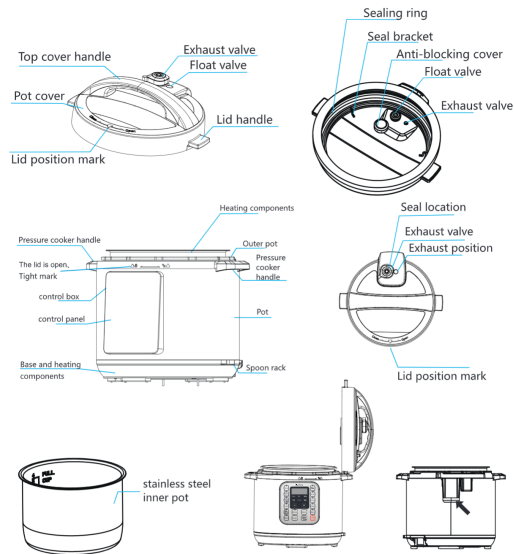
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ABOUT THE PRODUCT:

The top-of-the-class Lifelong Electric Pressure Cooker is specially designed to help you prepare perfectly cooked meals every day, with great convenience, and more efficiency than traditional cooking methods.

MARKING OF PRODUCT:



PRECAUTIONS BEFORE USE:

- Do not touch the hot surfaces, especially the steel lid. Use side handles for carrying.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use pressure cooker for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. Please see “Cooking Preparation”.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Please see “Food Preparation Instructions”.
- Be aware that certain foods, such as applesauce, oatmeal or other cereals, split peas, noodles, or spaghetti can foam, forth, and sputter, and clog the pressure release device (the steam release handle). These foods should not be cooked in a pressure cooker.
- Always check the steam release handle for clogging before use.
- 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”.

- Never deep fry or pressure fry in the unit with oil. It is dangerous and may cause a fire or serious damage.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate and appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- This product is for household use only. Do not use outdoors.

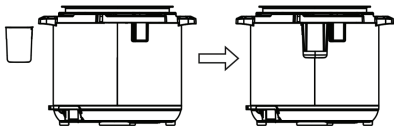
OPERATING INSTRUCTIONS:

Before the First Use:

Before using this product for the first time, remove all accessories from the package and read this instruction manual carefully. Please read the operating instructions and precautions to avoid any injury or property damage. Please wash the inside of the lid with warm soapy water as well as the inner pot, rinse thoroughly, and dry. Wipe the pot with a clean, damp cloth. Do not put the pressure cooker in water, or any other liquid. The inner pot, the lid, seals, exhaust valves, and all accessories can be washed in a dishwasher.

Install Condensation Collector:

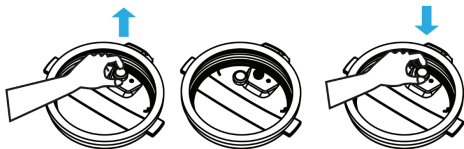
To install the condensation collector, align the top of the condensation collector at the rear of the cooker with guides and press in.



Remove and Install Anti-blocking Cover:

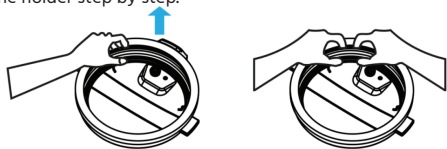
Pushing the edge of the blocking cover and lifting it, the blocking cover can be removed.

To install, put it in the appropriate position and press.



Remove and Install the Seal:

Sealing ring can be taken out from the ring basket upwards. To reinstall the seal, press the seal into the holder step by step.



Safe Lid Opening:

- Make sure the pressure-cooking program has completed or press “Keep Warm/Cancel” to terminate the program.
- Releasing pressure in one of the following approaches.

Quick Release:

Slide the steam release handle to the “Venting” position to let out steam until the float valve drops down.

Caution:

Please keep hands and face away from the hole on the top of the steam release handle when using Quick Release.

Never pull out the steam release handle when it is letting out steam.

Please be aware that Quick Release is not suitable for food in large liquid volume or with high starch content (e.g., porridge, congee, soup, etc.) Food content may splatter out with steam.

Natural Release:

- Allow the appliance to cool down naturally until the float valve drops down.
- Putting a wet towel on the lid can speed up cooling.

Open the lid: Hold the lid handle, turn the lid counter clockwise to the open position, and lift the lid up to open. To avoid vacuum suction on the lid, turn the steam release to “Venting” position to let in air when lifting the lid.

Caution:

Do not open the lid until pressure inside the pot is completely released. As a safety feature, until the float valve drops down, the lid is locked and cannot be opened.

If the float valve is stuck due to food debris or stickiness, you can push it down with a pen or chopsticks when you are certain the pressure has been released by moving the steam release handle in the venting position.

Cooking Preparation:

- Remove all packaging. Turn the lid counter-clockwise until the ▼ mark on the lid aligns with the shell cover edge of the appliance ▲ (open) mark.



- Remove and clean the inner pot, also the lid. Dry them. The total amount of food and water should not exceed the MAX mark. We suggest that the food and water cannot exceed 2/3 full. When cooking foods that expand during cooking such as rice and beans, do not fill the appliance over 1/2 full. If it's too full, it may cause blockage of the exhaust pipe or cause excess pressure. This may cause spillage and damage to the appliance.
- To lock the lid. Hold the lid handle, place the lid on the pressure cooker, and ▼ mark of the lid edge aligns with the "Open" mark of shell cover edge. Turn the lid clockwise about 30 degrees until the ▼ mark on the lid is aligned with the Close mark on the edge of the shell cover.



If the lid is not properly covered in place, the electric pressure cooker has a safety feature and shows Lid and beep beep beep. When using "Soup," "Poultry," "Meat & Stew," "Slow Cook," "Rice," "Steam," "Porridge," and "Yogurt" Function, the lid should be closed in place. When using the "Sauté" function. The lid should be opened. When using the "Keep Warm" and "Slow Cook" function, the lid can be opened,

- The correct position of the exhaust valve.

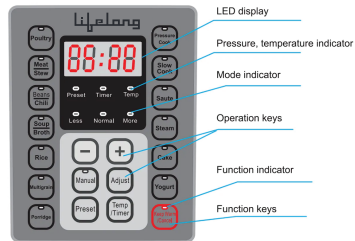
Please note that the exhaust valve loose is very normal and necessary. It is installed on the top of the exhaust pipe. If needed, rub it out directly and clean it. When using the function of the multi-function electric pressure cooker, in addition to the function of "Keep Warm" and "slow Cook" or "Sauté", when the tip of the exhaust valve is aligned with "Sealing", this shows the electric pressure cooker is in a sealed state.

"Sauté" must be used when the lid is opened. "Slow Cook" and "Keep Warm" function can be used in the open lid, or closed lid.



Control Panel:

The control panel of multi-function pressure cooker includes an LED display, three appointments, time and temperature indicator, three adjustment indicators, five operation keys and 14 function keys. Each function key has a function indicator.



The State of Cooker:

Multi-functional electric pressure cooker has three states that can be displayed on the LED display and indicator functions.

Standby status: The LED display shows “_____”.

Preheating state: LED display shows “[_ _] ”, and the activated function indicator is on.

Program running status: The activated function indicator lights up, and the LED display shows the time.

For functions cooking with pressure, Slow Cook, and Pre-set, time is counted down.

For Yogurt and Keep Warm, time counts from “00:00”.



Operation Keys:

“-” and “+”: They are used for adjusting the time.

“Adjust”: It’s used for selecting the mode of the cooking program.

“Pre-set”: It’s used for setting the time of delay start. Pre-set is available for Poultry, Meat/Stew, Beans/Chili, Soup/Broth, Rice, Multigrain, Porridge, Pressure Cook, Slow Cook, Steam and Manual, but not available for “Sauté”, “Cake” and “Yogurt”.

“Temp/Timer”: “Temp” could adjust the temperature of the “Sauté” function with“-” and“+”.

“Timer” could adjust the Cooking Time for Poultry, Meat/Stew, Beans/Chili, Soup/Broth, Multigrain, Porridge, Pressure Cook, Slow Cook, Sauté, Steam, Yogurt and Manual with“-” and“+”.

Function:

Poultry: is used to make poultry dishes. Cooking time could be adjusted to Normal, More, or Less.

Poultry: is used to make poultry dishes. Cooking time could be adjusted to Normal, More, or Less.

Meat/Stew is used to make meat and stew. Cooking time could be adjusted to Normal, More, or Less to get the best stew effect you want. Longer cooking times can make the deboning meat.

Beans/Chili: This setting is used for chili recipes that often will have beans as a key ingredient. The setting assumes that you are cooking dried beans. To shorten the cook time, soak beans in cold water overnight. Discard soaking water and cook with fresh cold water for half the pre-set cooking time. Make sure to use a water ratio of 1-part beans to 3 parts water.

Beans swell and double in size after cooking.

For best results, do not overfill the cooking bowl. The total volume of uncooked beans and water should not exceed the marking inside the removable cooking bowl. Cooking time could be adjusted to Normal, More, or Less.

Soup/Broth: This setting is suitable to cook a variety of soups from light broths to hearty. It can also be used to cook a variety of vegetable, meat or poultry stews. Cooking time could be adjusted to Normal, More, or Less.

Rice: It's an automated cooking program, it can be used to cook boiled rice or steamed rice. The "-" and "+" keys will not work in this program.

Multigrain: It's a smart recipe for cooking whole grains rice. Cooking time could be adjusted to Normal, More, or Less.

Porridge: It could cook a variety of miscellaneous grains porridge. Cooking time could be adjusted to Normal, More, or Less.

Pressure Cook: This function will work with pressure. Cooking time could be adjusted to Normal, More, or Less.

Slow Cook: It allows you to use the pressure cooker as an ordinary slow cooker. The user can change the cooking time by pressing "+" or "-" key. Cooking time could be adjusted to Normal, More, or Less.

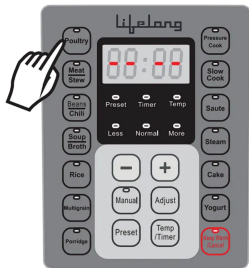
Steam: This setting is ideal for steaming vegetables, fish fillets, dumplings and reheating. When stewing vegetables and seafood, be careful to use the "natural release" method to release the steam. At the end of cooking time, you need to use the "quick release" method to release the steam.

Manual: It could manually set the cooking time. The time set in this mode is pressure time. When it reaches work pressure, it starts counting down. The maximum pressure time is 119 minutes.

Cook with your Pressure Cooker:

The following program is used for "rice", "soup", "poultry", "meat/ stew", "bean/Chili", "Multigrain", "Porridge", "steam" and "Manual" functions.

- Follow the steps in the section "Preparing for cooking" in this manual.
- Turn on the power. The LED display shows "- - - -", it means that it is in standby mode.



Select a cooking function, for example: "soup", "when the function key is pressed, its indicator will light up.

▲ Within 10 seconds of pressing the function key, you can still select any of the other function keys and adjust the cooking duration.

▲ You can use the "Adjust" key to adjust the cooking duration in addition to the "Manual" and "rice", "yogurt", "Sauté" functions. Press repeatedly.

▲ The "Adjust" key can change the cooking duration between "Normal", "Less" and "More" modes and the corresponding indicator on the display will light up.

▲ If needed, use "+" and "-" to change the cooking time. Keep pressing the "+" or "-" key for faster changes.

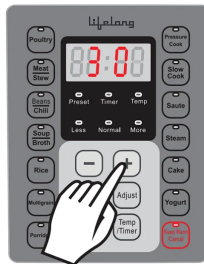
▲ Built-in cooking time is suitable for cooking food for general purpose. Please use the cooking time schedule in the recipe and decide on the appropriate cooking time based on the specific food, the quantity of food, and your taste.



▲ The "Adjust" key can change the cooking duration between "Normal", "Less" and "More" modes and the corresponding indicator on the display will light up.

▲ If needed, use "+" and "-" to change the cooking time. Keep pressing the "+" or "-" key for faster changes.

▲ Built-in cooking time is suitable for cooking food for general purpose. Please use the cooking time schedule in the recipe and decide on the appropriate cooking time based on the specific food, the quantity of food, and your taste.



Within 10 seconds after pressing the key, cooking starts automatically.

▲ Three beeps sounded, indicating that the cooking process has begun. The LED display shows “ [二 二] ”, indicating that the pre-heating status is in progress.

Please note: The preheating process may take 10 to 40 minutes, depending on the ingredients, quantity and temperature of the food (frozen or not frozen).

▲ As the pressure in the multi-function electric pressure cooker increases, a small amount of steam is discharged from the float valve before the float valve pops up.

▲ When the working pressure is applied from the pressure cooker, the LED display changes from “ [二 二] ” to show the cooking time. The cooking time is based on a countdown, which shows the number of minutes remaining. In this pressurized state, you will not see any steam coming from anywhere in the lid. However, you often see a small smoke from the exhaust valve, with occasional spills. This is a very normal phenomenon.

▲ The multi-function electric pressure cooker makes a small click during cooking. This is due to the normal operation of the heating unit switching from ON to OFF.

• When the cooking process is completed, the multi-function electric pressure cooker will make a rushing sound, and automatically change to the “insulation” process, which is called automatic “Keep Warm” process. The first digit on the LED display shows “0”, For example “0:02”, which indicates the process of the insulation starts, as well as the duration of time. If 12 hours automatic “Keep Warm” process is over, multi-function electric pressure cooker will be in standby state.

▲ It is not advisable to place cooked rice in the “Keep Warm” state for too long, which can affect the taste of the food.

To enjoy the food, press “Keep Warm / Cancel” to stop the “Keep Warm” process and open the lid, as described in the Safety Opening chapter in this manual.

▲ When opening the lid, the inner pot may stick to the lid. This is due to air shrinkage caused by cooling. Turn the exhaust valve to the “Venting” position to allow air to enter to eliminate the vacuum.

CLEANING AND MAINTENANCE:

| PARTS | HOW TO CLEAN |
|---|---|
| Bottom temperature sensor open circuit protection | Grab the pressure valve and pull it up Wash it in warm water with a mild detergent Allow the valve to dry put it back in place. |
| Main Unit | Unplug the cord from the back Wash the display and outside pot with a soft damp sponge. Allow to dry completely before using the cooker. |
| Pot | Rinse with warm water and mild detergent. Use a non-abrasive mild detergent and sponge or cloth. |
| Measuring Cup | |
| Spoon and Holder | |
| Condensation Cup | |
| Silicone Gasket | Wash with warm soapy water. Inspect after each use for any tears or other damage. |
| Pressure Valve (Underside of the lid) | This should be clean and free of food residue. It can be removed if necessary. |

TROUBLESHOOT CHART:

| | Problems | Possible Reasons | Solutions |
|---|----------------------------|---|---------------------------------|
| 1 | The display shows "Lid" | The lid is not close in right position. | Turn the lid to right position. |
| 2 | Err1 | Temperature sensor fault | Contact customer support. |
| 3 | Err2 | Temperature sensor fault | Contact customer support. |
| 4 | Err5 | Pressure sensor failure | Contact customer support. |
| 5 | Difficult to close the lid | Seal is not placed well. | Install the seal. |
| 6 | Lid leak | Did not place the seal. | Install the seal. |
| | | The seal damaged. | Change the seal. |
| | | There is foreign matter on the seal. | Clean the seal. |

Terms and Conditions:

1. This warranty is void if:

- The completely filled warranty card is not presented at the time of servicing the product.
 - The product is not operated according to the instructions given under the user manual.
 - Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
 - Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
 - Product label specifying the model number, serial number and production code has been removed and altered.
 - Defects or parts requiring replacement due to ordinary wear and tear, corrosion, rust or stains, scratches, dents on the casing or paintwork of the product.
 - Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
 - Defects or faults in product which have been used for commercial/industrial purposes or which have been rented/leased or have been otherwise subject to non-household/non-domestic use.
- Repairs or replacements will be carried out by authorized service provider.
 - During the limited warranty period, Lifelong or its authorized service provider will repair without charge the defective unit inclusive of labor and parts and restore the unit to its optimum working condition. All defective parts used for the warranty repair should be surrendered to Lifelong and/or its authorised servicer.
 - All expenses incurred in collecting the unit (s) or part(s) thereof from authorised service provider as well as any other expenses and incidentals will be borne by the consumer.

- Lifelong obligations are limited to the repair and replacement of the defective product. Except as set forth above, there are no other express or implied warranty and all warranted, conditions or other terms implied by statute or common law (including any warranty of satisfactory quality, merchantability or fitness for a particular purpose) are excluded to the fullest extent permitted by the law.
- Lifelong total liability for damages relating to or arising out of the purchase or use of the product regardless of the type or cause of such damage of the form of characterization of the claim asserted (e.g. contract or tort) shall not exceed the original purchase price paid for the product.
- However in no event shall Lifelong and Lifelong authorized distributors be liable for any punitive, special incidental, indirect or consequential losses or damages whatsoever (including without limitation, damages for the loss of revenue, business, profits, goodwill, or contracts, business interruptions, loss of business information or any other pecuniary loss.) Whether or not Lifelong has been advised of the possibility of such damages. These limitations shall apply not with standing the failure of the essential purpose of any limited warranty. This limited warranty does not affect consumer's statutory rights under the law.
- No carrier, dealer or employee is thereof authorized to make modifications to this warranty and you should not rely on any such representation. Lifelong reserves the right to amend the terms and conditions if necessary.

Consumer Warranty Card

Dear Customer,

Thank you for choosing a Lifelong consumer product. All Lifelong Consumer products are designed and manufactured to the highest standards to deliver high quality performance, as well as easy installation and use. At Lifelong, we believe in providing not only service, but adding value to your purchase. The warranty has therefore been designed especially for you with your interest at heart.

Warranty Service

All Lifelong consumer products are covered against manufacturing defects from them date of purchase.

Name of the product: _____

Model: _____

Warranty coverage: 1 year

Please note: Purchase receipt is necessary for warranty verification.

Customer Care: customercare@lifelongonline.com

Customer Details

Name: _____

Address: _____

Home Number: _____

Office Number: _____

E-mail Address: _____

Product Details

Model No.: _____

Serial No.: _____

Purchase Date: _____

Invoice Number: _____

Online Site: _____

Please log on to www.lifelongindiaonline.com and complete the online warranty form with your personal and product details within 14 days.