

Strata
HOME



All in One Pot 1000W Electric Pressure Cooker

P/N21595

User's Manual

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SAFETY WARNINGS AND GUIDELINES

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

- This cooker is intended for indoor use only.
- Do not immerse the cooker in water for cleaning. If the cooker falls into water during use, do not reach in the water to retrieve it. Immediately unplug it from its power source.
- Do not touch the cooker or power cord with wet hands.
- Prior to operation, check the cooker and power cord for physical damage. Do not use if physical damage has occurred.
- Do not expose this cooker to excessively high temperatures. Do not place it in, on, or near heat sources, such as a fireplace, stove, radiator, etc. Do not leave it in direct sunlight.
- Use only in a well-ventilated area where steam and heat can escape and dissipate.
- Do not expose your skin to the steam that escapes during cooking. The steam is very hot and can cause burns.
- Before plugging the cooker into a power outlet, ensure that the outlet provides the same type and level of power required by the device.
- Unplug this cooker from the power source when not in use and prior to cleaning.
- Take care to prevent damage to the power cord. Do not allow it to become crimped, pinched, walked on, or become tangled with other cords. Ensure that the power cord does not present a tripping hazard.
- Never unplug the cooker by pulling on the power cord. Always grasp the connector head.
- This cooker uses a grounded power cord and requires a ground connection for safe operation. Ensure that the power source has a proper ground connection. Do not modify the plug or use a "cheater" plug to bypass the ground connection.
- Take care to prevent damage to the seal.

- Inspect and clean the pressure limit valve and release valve needle before each use.
- Do not open the lid while the float valve is up. This indicates that pressure still exists inside the cooker.
- Do not touch the lid, pressure limit valve, or float valve during use. Wait until the cooker fully cools before touching these parts.
- Do not move the cooker by holding the lid handle. Use the handles on the side instead.
- Take extreme care when moving the cooker while it contains hot liquids.
- Ensure that there is a minimum of 1 cup of liquid in the cooker to maintain pressure.
- Ensure that the lid is fully installed and properly sealed prior to use.
- Do not use the cooker without the lid securely installed, except when using the Sear program.
- Do not open the pressure cooker until it has cooled and all internal pressure has been released.
- To prevent damage to the nonstick coating, use only wooden or plastic utensils when removing food from the cooking pot.
- Certain foods, such as pasta, apple sauce, oatmeal and other cereals, etc., can foam, froth, or sputter, which can clog the pressure release valve. Do not cook these foods in the pressure cooker. Never deep fry or pressure fry with oil.
- Never fill the cooking pot with food and/or liquid above the 4/5 mark. For foods that expand during cooking, such as beans or rice, do not fill beyond the 3/5 mark. Never attempt to cook with food and/or water below the 1/5 mark.
- Do not use the cooking pot anywhere except inside the cooker. Do not place it on a stove or in an oven. Do not store food in it in the refrigerator.
- The maximum amount of time this cooker can be continually operated is 24 hours.
- This cooker has no user serviceable parts. Do not attempt to open, service, or modify the cooker.
- This cooker should only be operated by qualified adults.

INTRODUCTION

Thank you for purchasing this Electric Pressure Cooker! This All-in-One cooker is designed to perform a number of cooking styles, including Searing, Steaming, and Slow Cooking. It can keep food warm for up to 24 hours and includes automatic programmed modes to cook different types of food.

FEATURES

- Removable 6-quart cooking pot with nonstick surface
- 1000-watt cooking power
- Includes searing, steaming, and slow cooking styles
- Automatic food warming after programmed cooking
- 10 safety protection modes

CUSTOMER SERVICE

The Monoprice Customer Service department is dedicated to ensuring that your ordering, purchasing, and delivery experience is second to none. If you have any problem with your order, please give us an opportunity to make it right. You can contact a Monoprice Customer Service representative through the Live Chat link on our website

www.monoprice.com during normal business hours (Mon-Fri: 5am-7pm PT, Sat-Sun: 9am-6pm PT) or via email at **support@monoprice.com**

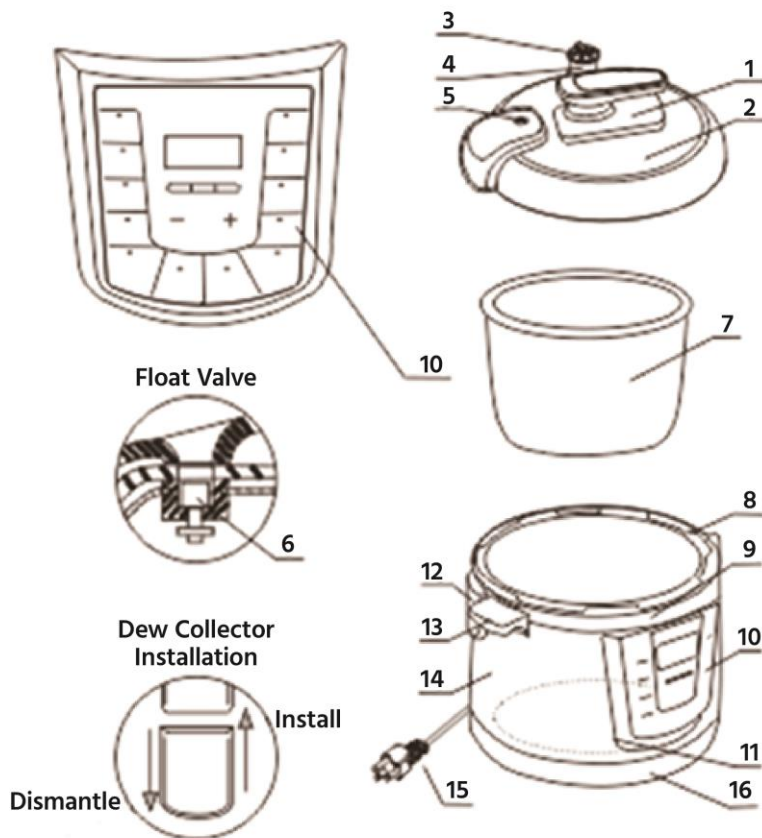
PACKAGE CONTENTS

Please take an inventory of the package contents to ensure you have all the items listed below. If anything is missing or damaged, please contact Monoprice Customer Service for a replacement.

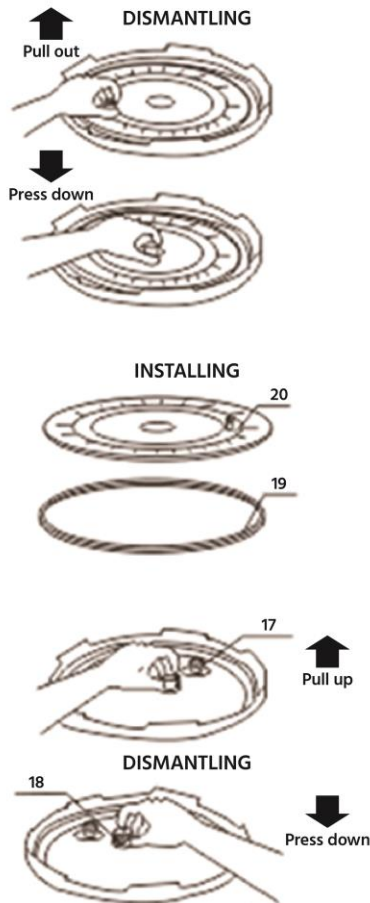
- 1x Main Cooker
- 1x Cooker Lid
- 1x 6-quart Cooking Pot
- 1x Measuring Cup
- 1x Plastic Rice Spoon
- 1x User's Manual

PRODUCT OVERVIEW

- 1. Lid Handle
- 2. Cooker Lid
- 3. Pressure Limit Valve
- 4. Release Valve Needle
- 5. Float Valve
- 6. Float
- 7. Cooking Pot
- 8. Middle Pot
- 9. Middle Ring
- 10. Control Panel
- 11. Heater
- 12. Dew Collector



13. aPot Handle
14. Outer Shell
15. Power Cord
16. Base
17. Float Valve Seal Ring
18. Support Lid Seal Ring
19. Seal Ring
20. Support Lid



CONTROL PANEL FUNCTIONS

Bean/Chili: The Bean/Chili function is designed to cook beans, chili, and related sauces under pressure. It has a default time of 32 minutes, which can be increased to a maximum of 50 minutes.

Meat: The Meat function is designed to cook various types of meats under pressure. It has a default time of 24 minutes, which can be decreased to a minimum of 12 minutes or increased to a maximum of 30 minutes.



Slow Cook: The Slow Cook function is designed to slowly cook food with lower heat without pressure. It has a default time of 4 hours and is adjustable to a maximum of 8 hours. This mode is similar to using a slow cooker.

Heating: The Heating function is designed to reheat foods under pressure. It has a default time of 10 minutes.

Sear: The Sear function is designed to brown meats or stir-fry vegetables and thin pieces of meat at high temperatures without the lid installed. It has a default time of 20 minutes, which can be increased to a maximum of 40 minutes.

Rice: The Rice function is designed to cook rice quickly under pressure. It has a default time of 8 minutes, which can be increased to a maximum of 30 minutes.

Steam: The Steam function is designed to steam foods under pressure. The default and minimum time is 3 minutes, which can be increased to a maximum of 18 minutes.

Soup: The Soup function is designed to cook soups and stews under pressure. The default time is 21 minutes, which can be increased to a maximum of 40 minutes.

Poultry: The Poultry function is designed to cook chicken under pressure. The default time is 30 minutes, which can be increased to a maximum of 40 minutes.

Warm/Cancel: The Warm function is designed to keep food warm at a temperature of about 65-70°F. The Warm function is automatically started whenever any other programmed mode finishes. You can stop any programmed mode and begin warming mode by pressing the **Warm/Cancel** button. The longest amount of time that the cooker can keep food warm is 24 hours.

Time Setting: Allows you to delay the start of any cooking mode. Each press of the **Time Setting** button will add 0.5 hours to the time delay to a maximum of 24 hours.

Cooking Setting: Rather than using one of the above preset programs, you can manually set the amount of time to cook under pressure from 2 to 99 minutes. Pressing the button once adds 1 minute to the cooking time. Press and hold the button to rapidly add time.

Hour: The two digits in the **Hour** portion of the display shows a moving circular pattern while the cooker is being heated to the cooking temperature. After the temperature is reached and pressure cooking begins, the hour portion of the display shows the

number of hours of cooking time remaining. After cooking has ended the cooker will automatically switch to the Warm mode and the display will show "b" and then a series of dashes across the three remaining digits.

Min: The two digits in the **Min** portion of the display shows the number of minutes of cooking time remaining, during both the Warm and Cooking modes. After cooking has ended the cooker will automatically switch to the Warm mode and the display will show "b" and then a series of dashes across the three remaining digits.

Cup Display: The three LEDs under the digital portion of the display automatically show the approximate amount of food in the Cooking Pot, with either the **1-3 Cup**, **4-7 Cup**, or **8-12 Cup** LED illuminated.

+: Increases the displayed default cooking time for one of the preset program modes. Press once to increase the time by 1 minute. Press and hold the button to rapidly increase the cooking time.

-: Decreases the displayed default cooking time for one of the preset program modes. Press once to decrease the time by 1 minute. Press and hold the button to rapidly decrease the cooking time.

OPERATION

Preparation for Cooking

1. Turn the **Cooker Lid** clockwise to unlock it, then remove it from the **Cooker Body**.
2. Remove the **Cooking Pot** from the **Cooker Body**.
3. Put food and/or water into the **Cooking Pot**. You should use sufficient food to fill the **Cooking Pot** to at least the 1/5 mark inside the pot. If using food that expands when cooked, such as beans or rice, do not fill the pot past the 3/5 mark. If using food that does not expand, do not fill the pot past the 4/5 mark.
4. Ensure that the outside of the **Cooking Pot** is clean, then place the **Cooking Pot** inside the **Cooker Body**.
5. Unless you will be using the Sear mode, place the **Cooker Lid** on the **Cooker Body**, then turn it counterclockwise to lock it in place.

Using a Preset Program Mode

1. Perform the steps in the *Preparation for Cooking* section above.
2. Determine which preset program mode you will be using. If it is a pressure mode, ensure that the **Pressure Limit Valve** is in the **Seal** position. If it is not a pressure mode, put the **Pressure Limit Valve** in the **Release** position.
3. Press one of the preset program mode buttons for the type of food you will be cooking. The default time is shown on the display and the red LED will begin blinking.
4. While the LED is blinking, use the + and - buttons to increase or decrease the default cooking time.
5. If you want to delay the start of the cooking program, press the **Cooking Time** button to set the amount of time delay before cooking. Each press of the **Cooking Time** button will add 0.5 hours to the delay, to a maximum of 24 hours.
6. If you have not added a cooking time delay, the cooking program will begin after the LED blinks 8 times, otherwise it will begin cooking after the delay time has elapsed.

Using the Manual Cooking Mode

1. Perform the steps in the *Preparation for Cooking* section above.
2. Put the **Pressure Limit Valve** in the Seal position.
3. Press the **Cooking Setting** button to set the amount of time to cook. Each press of the button adds 1 minute to the cooking time. Press and hold the button to rapidly increase the cooking time. The cooking time can be set from 2 to 99 minutes.
4. If you want to delay the start of the cooking program, press the **Cooking Time** button to set the amount of time delay before cooking. Each press of the **Cooking Time** button will add 0.5 hours to the delay, to a maximum of 24 hours.
5. If you have not added a cooking time delay, cooking will begin after the red LED blinks 7 times, otherwise it will begin cooking after the delay time has elapsed.

CLEANING

Perform the following steps to clean the cooker components after each use.

1. Remove all food from the **Cooking Pot**.
2. Place the **Cooking Pot** in a dishwasher or wash by hand using mild soap and a soft sponge or cloth. Do not use abrasive cleaners or cleaning pads.
3. Remove the **Dew Collector** and rinse with warm water.
4. Remove the **Pressure Limit Valve** from the lid and run warm water through it to clean any food residue or deposits. This part is also dishwasher safe.
5. Grab the stud on the **Support Lid** and pull to remove it from the **Cooker Lid**.
6. Carefully remove the **Seal Ring** from around the **Support Lid** and the **Support Lid Seal Ring** from the middle of the **Support Lid**.
7. Place the **Support Lid** in a dishwasher or wash by hand using mild soap and a soft sponge or cloth.
8. Carefully remove the **Float Valve Ring Seal** from the **Float Valve**, then remove the **Float Valve** from the **Cooker Lid**.
9. Wash the **Float Valve** by hand using mild soap and a soft sponge or cloth.
10. Remove the metal cage covering the **Release Valve Needle**, then wash it by hand using mild soap and a soft sponge or cloth.
11. Wash the **Cooker Lid** by hand using mild soap and a soft sponge or cloth. Ensure that the **Float Valve** and **Release Valve Needle** holes are clean.
12. Wipe the outside of the cooker body with a soft, dry cloth. If there are stubborn deposits, moisten the cloth with warm water. Do not immerse the cooker body in water or wash with running water.
13. Allow all parts to thoroughly dry before reassembly.

SAFETY PROTECTION MODES

The cooker has ten safety protection modes to ensure safe operation.

Lid Open/Close Protection: If there is pressure inside the cooker, the lid will be locked in place and cannot be removed.

Pressure Control Protection: When the internal pressure reaches the target pressure, the cooker shuts off the power supply and goes into Pressure Keeping mode.

Pressure Limit Protection: Pressure will automatically be released if for some reason the pressure inside the cooker reaches the maximum pressure.

Release Valve Blocking Protection: The metal cage over the release valve needle prevents it from getting blocked by food.

Automatic Pressure Release Protection: The cooker will release pressure from around the lid if for some reason the release valve needle becomes blocked.

Temperature Limit Protection: Once the target temperature is reached, the cooker automatically stops heating.

Over-Temperature Safety Protection: The cooker will automatically shut off the heater if the inside temperature reaches the temperature limit.

Ground Protection: The cooker automatically shuts off if the ground fails.

Middle Pot Anti-Explosion Protection: The cooker will automatically release pressure to prevent an explosion if the internal pressure reaches the pressure limit.

Over-Pressure Safety Protection: The cooker will automatically release pressure if the internal pressure reaches the pressure limit.

STEAMING TIMES

Following are recommended steaming times for different types of foods.

- For fish cut into pieces, the recommended time is 3 minutes.
- For whole fish, the recommended time is 5 minutes.
- For vegetables, such as corn or broccoli, the recommended time is 8 minutes.
- For pork ribs, the recommended time is 12 minutes.

FAULT CODES

If there is a fault, the display will show one of the following codes.

E1: Sensor trip out

E2: Sensor short circuit

E4: Signal switch failure

TECHNICAL SUPPORT

Monoprice is pleased to provide free, live, online technical support to assist you with any questions you may have about installation, setup, troubleshooting, or product recommendations. If you ever need assistance with your new product, please come online to talk to one of our friendly and knowledgeable Tech Support Associates. Technical support is available through the online chat button on our website www.monoprice.com during regular business hours, 7 days a week. You can also get assistance through email by sending a message to tech@monoprice.com

SPECIFICATIONS

Model	21595
Cooking Capacity	6.3 quarts (6 liters)
Working Pressure	5.8 - 10.2 psi (40 - 70 kPa)
Pressure Limit	13.1 psi (90 kPa)
Pressure Keeping Time Range	2 - 99 minutes
Cooking Power	1000 watts
Input Power	110 VAC, 60 Hz