GPC419

SmartPot PRESSURE COOKER

USER MANUAL

GPC419
Congratulations on the purchase of your *SmartPot Pressure Cooker* from Gourmia!

Here at Gourmia, we’re all about helping cooks make easy, healthy, and delicious meals an everyday possibility. We know how fast-paced life is and that sometimes a home cooked meal doesn’t make the top of the priority list, no matter how bad you want it. Our dependable, easy-to-use units are here to help you change that. We’re giving you the tools to eat better and healthier without spending hours in the kitchen prepping and cooking.

We want you to get the most out of your unit, which is why our team is available to help with any questions you may have. Whether you have a question with setup or need some guidance on which preset to use, we’re happy to walk you through it. Welcome to the ease of cooking with Gourmia.

This manual provides instructions for all of the unit’s functions and features along with directions for assembling, operating, cleaning, and maintaining the appliance. Please read all safety instructions and directions for safe usage at all times. Keep this manual for future use.

Thank you for choosing Gourmia!

We love hearing from you! Share your thoughts, recipes, and photos with us.

@gourmia
IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed:

1. This appliance is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have supervision.
2. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
3. Do not use with an extension cord. There is a short cord provided specifically to prevent entanglement and similar dangerous scenarios.
4. Do not use the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
6. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
7. Do not let the cord hang over the edge of table or counter or touch hot surfaces.
8. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid. Do not plug in the appliance or operate the control panel with wet hands.
9. Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn off the appliance, then remove plug from wall outlet.
10. Do not place the appliance on or near combustible materials such as a tablecloth or curtain. The accessible surfaces may become hot during use. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not place the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. Do not place anything on top of the appliance.
12. Do not use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
13. Do not let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Do not use outdoors.
15. Do not touch the hot surfaces, use handles and knobs only. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the cover from the appliance.
16. After using the appliance, the
the inside of the metal lid is very hot. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

17. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop, before you remove the pan from the appliance.

18. Do not alter or tamper with any component or accessory included with this unit. Do not use with any accessory that was not designed specifically for this unit.

19. FOR HOUSEHOLD USE ONLY.

CORD SAFETY:

- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
  a. The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance; and
  b. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

ELECTRICAL 3-PRONG PLUG:
Appliance is equipped with a 3-prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, a 2-prong adapter may be used if local codes allow it.

| Power:          | 120V 60HZ 800W |

SAVE THESE INSTRUCTIONS
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YOUR PRESSURE COOKER

- Float Valve
- Handle
- Lid
- Nonstick Inner Pot
- Condensation Cup
- Measuring Cup
- Spoon
- Stainless Steel Steaming Rack
YOUR PRESSURE COOKER

DISPLAY AND CONTROL PANEL

Time Adjustment Arrows

Start button
Power button

Cancel button

Preset buttons
USING PRESSURE COOKER

CAUTION:

- Ensure that the appliance is resting on a flat, heat resistant surface before use.
- A minimum of four inches around the appliance should remain clear of all objects including walls, cupboards, curtains etc. while it is in operation. The lid should be clear of all objects as well.
- Always attach the cord to the appliance before inserting into the socket. To disconnect, ensure the appliance is set to the off position and then remove the cord from the wall socket.
- Never operate the appliance near any flammable objects.
- Cook only in the inner pot. Using the electrical base can result in electric shock.
- Make sure the lid is properly closed before operating. Improper use may result in scalding or other injuries.
- Always inspect the steam release valve to ensure it is clear of any clogging before use.
- Never open the lid before the product has cooled and all internal pressure has been released. Difficulty rotating the lid indicates that contents are still under pressure – it should never be forced open. After all the steam is released the pressure will decline and the lid will be able to rotate with ease.
- Tilt the lid away from you when removing it, in order to better protect your hands and face from the excess steam.
- Do not fill above the FULL line located within the inner pot. When cooking foods that expand such as rice or dried vegetables, do not fill the inner pot more than half-way. Over-filling may result in a clogged vent pipe or excess pressure.
- Not all foods are compatible with a pressure cooker. Applesauce, cranberries, barley, oatmeal, cereals, split peas, pasta and rhubarb create foam which clogs the steam vent. They should not be used in a pressure cooker.
- Do not use oil to fry foods in this appliance.
- Paper, cardboard and plastic materials can never be placed within the appliance while it is in operation.
- Never pour cold water into a hot pressure cooker.
- Ensure that the appliance has completely cooled down before attaching or removing components, and before cleaning.
- Do not use the inner pot with any source of heat other than this unit. Do not replace the inner pot with any accessory not created specifically for this unit.
- To ensure that it retains its quality and freshness, food should not be kept warm within this unit for more than 4 hours.
- Steam emitting from the circumference of the lid symbolizes a malfunction in the unit. Disconnect from its power supply and contact a local authorized repairman.
USING PRESSURE COOKER

BEFORE USING FOR THE FIRST TIME
Warning: Be careful not to put anything near the steam release valve at any time.

1. Clean all surfaces of the appliance base using a damp cloth and wipe dry. Properly wash the removable inner pot and lid with warm soapy water.
2. Inspect the machine to ensure that it is ready for use with the pressure and safety valves clean and clear of any blockage and the rubber seal ring clean and in place around the lid.
3. To ensure that the unit is assembled and working properly, it is recommended that you fill the pressure cooker to the 2/5 line and allow the pressure cooker to operate for a half-hour. Upon completion, remove the water then rinse and dry the Inner Pot. The unit is now ready for use!

USING PRESSURE COOKER
Warning: Be careful not to put anything near the steam release valve at any time.

1. Position the pressure cooker on a dry, flat and heat resistant surface.

2. Ensure that the Seal Ring is properly secured around the removable Y-Ring. Then align the center of the Y-Ring with the metal pin in the center of the lid and press down firmly to secure it into place.

3. Insert ingredients into the Inner Pot, making sure not to fill the pot above the FULL line.
USING PRESSURE COOKER

NOTE:

• When cooking foods that expand such as rice or dried vegetables, do not fill the inner pot more than half-way. Overfilling may result in a clogged steam release valve or excess pressure.

• A minimum of ½ cup of water must be used during any cooking process with this pressure cooker.

4. Place the inner pot into the base.

5. Plug the pressure cooker into a wall outlet.
USING PRESSURE COOKER

6. Place the Steam Release Valve into the space on the lid by pressing down until it clicks into place. Rotate the Steam Release Valve to the “Airtight” position by aligning the arrow on the Valve to “Airtight” (Do not rotate past “Airtight”).

7. Secure the lid by aligning the Arrow Indicator on the lid with OPEN on the base. Press down firmly to seal and rotate counter-clockwise until the arrow is aligned with the CLOSE on the base.

8. Press the Power button to turn on.

9. Press your desired Preset button, or the Pressure button for manual cooking. The default cook times are programmed for portions under 3 lbs. Adjust for larger portions.

Note: See chart on page 17 for details of each preset's default programming.

10. The selected button will illuminate blue, and the display will show the default cook time. Use the Time Adjustment Arrows to adjust the cook time.

11. Press the Start button. The display will show a pressure build-up animation as the internal pressure increases.

Note: The Keep Warm button will illuminate by default, indicating that the pressure cooker will enter the Keep Warm mode after cooking. To deactivate, press the Keep Warm Button until the blue light goes away.

12. Once the proper pressure level has been reached, the countdown timer display will begin.

13. You can reset or cancel any function by pressing the Cancel button at any time.

14. After cooking, the unit will automatically shift to Keep Warm mode. The pressure will naturally begin to drop.
USING PRESSURE COOKER

WARNING:

• For the duration of time the unit is cooking with pressure, and until the pressure is released, the Float Valve will be raised and the Lid is locked.

• NEVER ATTEMPT TO OPEN THE LID FOR THE DURATION OF THE PRESSURE COOKING TIME.

• You can only open once the pressure is released

15. To open the Lid, grip the Handle and rotate clockwise.

Note: Following the Soup cooking cycle, or after cooking any other recipe with a lot of liquid, the Steam Release Valve should not be rotated to “Exhaust.” The steam must be released naturally.

TURNING THE STEAM RELEASE VALVE TO “EXHAUST” MAY CAUSE HOT LIQUID TO SPRAY FROM THE STEAM RELEASE VALVE.
USING PRESSURE COOKER

USING THE STEAM RELEASE VALVE

This Pressure Cooker is equipped with two forms of pressure release:

1. Natural Release
It allows the cooker to rest after cooking until the pressure naturally subsides so the Lid can be opened. When foods have high liquid contents, such as soups, stews and beans, they will respond best to using the natural release method. This avoids splattering and foaming when the Lid is opened. Foods that can rest and continue while the pressure drops, such as roasts and whole chickens, can be used with the natural release method. To use the natural release method, rotate the Steam Release Valve to “Airtight” (do not rotate the Valve past “Airtight”) and keep it in that position during and after cooking until the Float Valve drops, indicating the pressure inside has dissipated.

2. Quick Release
It allows the cooker to release pressure quickly when cooking is done so the Lid can be opened. Do not use this feature when pressure cooking grains, beans, rice, oatmeal, and other foods that can splatter or foam when the Lid is opened. To use the quick release method, set the Steam Release Valve to “Airtight” during cooking and turn it to “Exhaust” when the cooking is done to release steam.
If foods such as vegetables or seafood require a precise cooking time, turn the steam release valve to “Exhust” to quickly release the pressure and open the Lid.

See page 14
USING PRESSURE COOKER

USING THE SAUTÉ PRESET
Before pressure cooking, many recipes will benefit from the golden color, richer flavors and moist results gained from sautéing. This setting allows cooking over high heat, without the lid.

To sauté your meats or vegetables prior to pressure cooking:
1. Remove the Lid from the unit.
2. Add oil or butter into the inner pot, then add the food.
3. Select the Sauté Preset. Press the Start button.
4. Stir or turn the food as needed until the desired color and consistency is reached.
5. Press the Cancel button if you want to cancel the sauté preset before the timer finishes counting down.
6. Allow the unit to rest 2-3 minutes after canceling the Sauté Preset before beginning to pressure cook. If the unit will not begin pressure cooking, allow it to cool for a longer period after sautéing before selecting another Preset.

USING THE DELAY START FUNCTION
This function postpones the cooking time from beginning for up to 24 hours.
1. Prepare desired food and place into cooking pot.
2. Secure the Lid onto the unit, turn in counter-clockwise to lock it in place.
3. Make sure the Steam Release Valve is set to the “Airtight” position.
4. Plug the pressure cooker into the wall outlet.
5. Select a preset or set the desired cooking time manually.
6. Press the Delay Start button. The display will show 0:30 which is equal to 30 minutes of delay time. Use the Time Adjustment Arrows to adjust cooking time. The Delay Start time can be increased or decreased by 30 minute increments. The maximum delay period is 24 hours.
7. Press the Start button. The cooking cycle will begin after the delay start time elapses.

CAUTION: When using this function, ensure that the foods being cooked are not sensitive to warm temperatures and will not spoil from remaining at room temperature for an extended period of time.
### GENERAL TIPS AND TRICKS:
- Use the Sauté Preset to sear or brown foods in the Inner Pot before cooking a full meal using a pressure setting.
- If cooking frozen food without defrosting, add ten minutes to the recommended cooking time.
- Pressure cooking requires a different liquid to solid ratio. Use recipes written for pressure cooker cooking.
- The Condensation Cup drains excess liquid that gathers around the rim. Insert and remove the container by sliding it on and off the rails.

### WARNING:
- The Lid cannot be opened until the pressure is fully released. Do not attempt to force it open.
- The Lid is very hot during and after use. Do not touch any of the metal parts.

### PRESET CHART

<table>
<thead>
<tr>
<th>FUNCTIONS</th>
<th>DEFAULT COOK TIME</th>
<th>COOK TIME RANGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat</td>
<td>15 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Soup</td>
<td>25 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Beans</td>
<td>40 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Poultry</td>
<td>13 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Dessert</td>
<td>18 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Vegetable</td>
<td>10 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Rice</td>
<td>12 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Eggs</td>
<td>5 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Sauté</td>
<td>5 Min</td>
<td>1 - 30 Min</td>
</tr>
<tr>
<td>Steam</td>
<td>15 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Yogurt</td>
<td>12 Hours</td>
<td>0.5 - 24 Hours</td>
</tr>
<tr>
<td>Grains</td>
<td>15 Min</td>
<td>1 - 120 Min</td>
</tr>
<tr>
<td>Slow Cook</td>
<td>6 Hours</td>
<td>0.5 - 24 Hours</td>
</tr>
<tr>
<td>Pressure Cook</td>
<td>1 Min</td>
<td>1 - 120 Min</td>
</tr>
</tbody>
</table>
## TROUBLESHOOTING

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lid will not close</td>
<td>Seal Ring is not in place or missing</td>
<td>Adjust or insert Seal Ring</td>
</tr>
<tr>
<td>Lid will not close</td>
<td>Lid is not properly aligned with pressure cooker base</td>
<td>Align the Arrow Indicator on the edge of the Lid with OPEN on the base and rotate the lid clockwise</td>
</tr>
<tr>
<td>Lid will not open</td>
<td>Pressure cooker is still pressurized</td>
<td>The stream needs to be released by either the “natural” or “quick” release method</td>
</tr>
<tr>
<td>Lid will not open</td>
<td>The Float Valve at is stuck in the locked (up) position</td>
<td>Ensure the pressure has been released then use a long utensil to gently press the Float Valve down</td>
</tr>
<tr>
<td>Excess steam leaking between the Lid and the pressure cooker housing</td>
<td>Damaged Seal Ring</td>
<td>Replace the Seal Ring</td>
</tr>
<tr>
<td>Excess steam leaking between the Lid and the pressure cooker housing</td>
<td>Missing Seal Ring</td>
<td>Insert the Seal Ring</td>
</tr>
<tr>
<td>Excess steam leaking between the Lid and the pressure cooker housing</td>
<td>Build up or debris on Seal Ring</td>
<td>Remove the Seal Ring and clean it according to instructions</td>
</tr>
<tr>
<td>Excess steam leaking between the Lid and the pressure cooker housing</td>
<td>Lid not properly attached</td>
<td>Ensure Lid is aligned and closed. Gently push down on the Lid Handle</td>
</tr>
<tr>
<td>Float Valve will not rise (lock) so pressure can not build</td>
<td>Not enough liquid added to the recipe</td>
<td>Remove Lid and add liquid</td>
</tr>
<tr>
<td>Float Valve will not rise (lock) so pressure can not build</td>
<td>Silicone stopper on Float Valve is dirty or worn out</td>
<td>Clean Float Valve and silicone stopper/replace silicone stopper</td>
</tr>
</tbody>
</table>
## TROUBLESHOOTING

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Occasional popping noise coming from pressure cooker</td>
<td>The control board component cycles with the thermostat during use</td>
<td>This is normal</td>
</tr>
<tr>
<td></td>
<td>The Inner Pot is wet</td>
<td>Make sure the Inner Pot and the inside of the pressure cooker are completely dry before use</td>
</tr>
<tr>
<td>Excessive steam coming from the Steam Release Valve</td>
<td>Steam Release Valve is not properly connected</td>
<td>Remove the Steam Release Valve and place it back inside correctly</td>
</tr>
<tr>
<td>Rice is too soft</td>
<td>Too much water added</td>
<td>Adjust the rice to water ratio to use less water</td>
</tr>
<tr>
<td>Rice is not fully cooked</td>
<td>Not enough water added</td>
<td>Adjust the rice to water ratio to use more water</td>
</tr>
<tr>
<td></td>
<td>Lid removed too early</td>
<td>After the cook cycle has ended leave the Lid in place for an additional 5 minutes</td>
</tr>
<tr>
<td>Pressure cooker won't energize.</td>
<td>Power cord is disconnected from the pressure cooker</td>
<td>Ensure cord is secured to the pressure cooker.</td>
</tr>
</tbody>
</table>
CLEANING & MAINTENANCE

WARNING: Never immerse cord, plug, or appliance in water or other liquid. Do not plug in the appliance or operate the control panel with wet hands.

• Clean the appliance after every use.

• Always unplug the appliance and let it cool down completely before cleaning.

• Never use metal kitchen utensils or abrasive cleaning material, to clean the appliance.

• The interior and exterior of the electrical base can be wiped down with a slightly damp and soft cloth, using mild detergent as needed.

• The following components can be removed and washed thoroughly using mild detergent and warm running water: Lid, Seal Ring, Steam Release Valve, rubber ring on the Float Valve, Inner Pot, Steaming Rack and Condensation Cup.

• Allow all parts to dry completely before reassembling.

STORAGE
• Unplug the appliance and let it cool down.
• Make sure all parts are clean and dry.
• Store the appliance in a clean and dry place.

ENVIRONMENT
Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

GUARANTEE AND SERVICE
If you need service or information or if you have a problem, please visit our website or contact your distributor.
WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller’s discretion. In the event that repair isn’t possible, the seller will replace the product/part. If product repair/replacement won’t suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

Only valid within the United States.
Get cooking with Gourmia

We’d love to hear from you!

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