Please read the entire manual before using your Rosewill Electric Pressure Cooker

Roswell Electric Pressure Cooker
RHPC-15001

User Manual
Features

Rosewill’s multifunction pressure cookers are a new kind of cooking appliance, boasting the latest technology and combining all the advantages of pressure cookers, rice cookers, and stew-pots. This kind of cooker will soon be the first choice for modern families. Its temperature and pressure are computer-controlled and it features an advanced structure, a fashionable design, multi-functional cooking options, it is easy to use, saves energy, it is safe and reliable, and works great with nutritious meal preparation.

1. Multi-functional options include cooking, steaming, stewing, and braising.
2. Automatic computer control throughout each procedure.
3. Preset timer for delay cooking.
4. High thermal efficiency by saving 60% of your energy and saving 40% of your time.
5. Completely sealed structure for retaining nutrients and flavor.
6. High quality non-stick inner pot that is a durable stainless steel shell which is easy to clean.
7. Reliable safety protection devices as follows:
   • Safety Set for Opening and Closing the Lid – Pressure will not increase inside if the lid does not lock up to the thermal insulator.
   • Pressure Control Setting – The power supply will automatically cut off and transfer to pressure keeping when the desired internal pressure is reached.
   • Pressure Limit Security Setting – Pressure is limited by releasing the steam when the inside pressure exceeds the maximum working pressure.
   • Blocking Proof for Pressure-Limit Setting – Prevents food from blocking the release valve needle.
   • Safety Pressure Release Setting – Accidents and injury are avoided by steam being released automatically from around the lid once the pressure limit security setting is activated and pressure inside reaches the maximum working pressure limit.
   • Temperature Limit Protection Setting – The cooker automatically stops heating if an empty inner pot is heated or the cooker is heated without the inner pot up to the designated temperature.
   • Safety Over-Temperature Setting – The power supply will automatically cut off when the inside temperature exceeds the temperature limitation.

Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>RHPC-15001</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voltage</td>
<td>120 V – 60 Hz</td>
</tr>
<tr>
<td>Wattage</td>
<td>1000 W</td>
</tr>
<tr>
<td>Capacity</td>
<td>6.3 US Qt. (6 L)</td>
</tr>
<tr>
<td>Diameter</td>
<td>8.6 Inch (22cm)</td>
</tr>
<tr>
<td>Height</td>
<td>12.8 Inch (32.5cm)</td>
</tr>
<tr>
<td>Working pressure</td>
<td>40–70 kpa</td>
</tr>
<tr>
<td>Limited pressure</td>
<td>90 kpa</td>
</tr>
<tr>
<td>Warm keeping</td>
<td>140–176°F (60–75°C)</td>
</tr>
<tr>
<td>Pressure keeping</td>
<td>0–99 mins</td>
</tr>
</tbody>
</table>
Electric Pressure Cooker Cooking Process (Three Steps)

1. Heating Process – This first process requires electricity and will begin producing pressure. The specific working time will depend on which type of foods and how much you cook, which does not display on the screen. When the food level is low, the heating time will be slightly reduced, and when food level is high, cooking time will slightly increase. Please note, when cooking, you should set the "Pressure Limit Valve" to the "Seal / Close" position; this way, the cooker will retain its internal pressure more efficiently.

2. Pressure-Keeping Process – When the pressure inside reaches the working requirement, the cooker will switch to from electric heating process to pressure-keeping process automatically. This process will depend on the pressure inside to cook and the cooking time on the screen will count down automatically.

3. Pressure Release Process – When the pressure-keeping, timer countdown is complete, it will switch to its "keep warm" function, and will release the pressure inside automatically (the cooker will be locked when there is pressure inside; the cooker can only be opened after all the pressure has been released). The release process is a slow, in general, and we highly recommend allowing the process to be completed. You may also cut off the power and then cover the lid with a wet towel to accelerate cooling. If however the lid must be opened before this process is complete, you may switch the "Pressure Limit Valve" to the "Release / Open" position to release pressure manually. **Exercise extreme caution in this case, as high-pressure steam will be released.**

When Using:

(1) Set the “Pressure Limit Valve” to “Seal / Close” before using it.
(2) Never touch the lid while in operation as it gets very hot.
(3) Select the desired function; after 8 flashes, cooking process will begin automatically.
(4) **To avoid a steam burn,** do not put your hands over the “Pressure Limit Valve” when in “Release / Open” position as steam will be released.
(5) Store the cooker out of the reach of children.
(6) Never disconnect the power supply when cooker is in normal operation.
(7) Nothing should be placed on the Pressure Limit Valve when in normal operation.
1. Pressure Limit Valve
2. Float Valve
3. Steam Release Button
4. Handle
5. Handle Lid
6. Steam Release Swivel Ring
7. Cover Lid Plastic Ring
8. Cover Lid
9. Inner Pot
10. Cooker Handle
11. Outer Shell
12. Middle Pot
13. Middle Ring
14. Power Wire
15. Control Panel
16. Heater
17. Base
18. Float
19. Seal Ring Of Float Valve
20. Blocking Proof
21. Seal Ring
Guide To Operation

1. To remove the lid, hold the handle, turn in a clockwise direction, and lift off.  
   (Illustration 1 & 2)

2. Add food and water to the inner pot. Normal food and water should not fill more than 4/5 of the total space, and highly-expanding food not more than 3/5. Minimum amounts of food and water should not be less than 1/5 the total space. (Illustration 3, 4 & 5)

3. Attaching the inner pot to the inside of the thermal insulator: First, clean the outside of the inner pot, the surface of the heater, and the inside of the thermal insulator; then attach the inner pot inside the thermal insulator, ensuring a stable connection. (Illustration 6)

4. Close the lid. Secure the seal ring to the lid. Gently turn the seal ring left and right to make it secure.

5. Hold the handle with one hand, turning the lid in a counter-clockwise direction to lock. (Illustration 7)

6. Install the pressure limit valve, and make sure that the float is down (It must be down before operating)
### Control Panel Features

![Control Panel Features](image_url)

#### Function, Time, Time Range, Temperature, Pressure

<table>
<thead>
<tr>
<th>Function</th>
<th>Time</th>
<th>Time Range</th>
<th>Temperature</th>
<th>Pressure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice</td>
<td>12mins</td>
<td>0-16mins</td>
<td>123-145</td>
<td>253.4-293</td>
</tr>
<tr>
<td>Multigrain</td>
<td>15mins</td>
<td>0-20mins</td>
<td>123-145</td>
<td>253.4-293</td>
</tr>
<tr>
<td>Porridge</td>
<td>18mins</td>
<td>0-40mins</td>
<td>100-105</td>
<td>212-221</td>
</tr>
<tr>
<td>Meat/Stew</td>
<td>25mins</td>
<td>0-50mins</td>
<td>100-105</td>
<td>212-221</td>
</tr>
<tr>
<td>Bean/Chili</td>
<td>40mins</td>
<td>0-50mins</td>
<td>100-105</td>
<td>212-221</td>
</tr>
<tr>
<td>Poultry</td>
<td>40mins</td>
<td>0-50mins</td>
<td>100-105</td>
<td>212-221</td>
</tr>
<tr>
<td>Soup</td>
<td>20mins</td>
<td>0-40mins</td>
<td>100-105</td>
<td>212-221</td>
</tr>
<tr>
<td>Saute/Deep Fry</td>
<td>none</td>
<td></td>
<td>160</td>
<td>320</td>
</tr>
<tr>
<td>Steam</td>
<td>8mins</td>
<td>0-20mins</td>
<td>100-105</td>
<td>212-221</td>
</tr>
<tr>
<td>Ribs</td>
<td>50mins</td>
<td>0-60mins</td>
<td>100-105</td>
<td>212-221</td>
</tr>
<tr>
<td>Slow cook</td>
<td>3hours</td>
<td>0-6hours</td>
<td>90-93</td>
<td>194-199.4</td>
</tr>
<tr>
<td>Yogurt</td>
<td>6hours</td>
<td>0-15hours</td>
<td>40</td>
<td>104</td>
</tr>
<tr>
<td>Heat up</td>
<td>10mins</td>
<td>0-20mins</td>
<td>100-105</td>
<td>212-221</td>
</tr>
<tr>
<td>Warm</td>
<td>b--</td>
<td></td>
<td>65-75</td>
<td>149-167</td>
</tr>
</tbody>
</table>

- **Preset**: 0.5-24hours
- **Menu**: Choose the function
- **Start/Cancel**: Start/Cancel the function
- **UP**: Adjust the time
- **DOWN**: Adjust the time
Options Selection

- Function options: Rice, Multigrain, Porridge, Mean/Stew, Bean/Chili, Poultry, Soup, Sauté/Deep Fry, Steam, Ribs, Slow cook, Yogurt, Heat up, Warm, Preset, Menu, START/CANCEL. Press “Menu” to choose function, then press “START/CANCEL” to start the cooking process.

- The “Preset” key is for delay cooking (all program functions except “Sauté/Deep Fry” and “Yogurt”). Pressing PRESET each time, the preset time will show on the display and its indicator light will blink. At the beginning, each pressing adds by 1/2 hour. When the preset time goes more than 10 hours, each pressing adds 1 hour. The maximum preset time is 24 hours.

- The “MENU” key lets you choose the functions “Rice, Multigrain, Porridge, Mean/Stew, Bean/Chili, Poultry, Soup, Sauté/Deep Fry, Steam, Ribs, Slow cook, Yogurt, Heat up, Warm”, after choosing then press “START/CANCEL” to begin.

- The “Heat up” key is for heating cold food.

- The “Warm” key will light up and signal, it will maintain the food temperature around 149 – 167 °F. Next use the “MENU” buttons to choose which function to “Warm” then press “START/CANCEL” to warm up the foods. Once cooking is finish the “Warm” function will turn on automatically. The maximum warm time is 24 hours.

- The “Rice” key is a fully automated smart program for cooking regular rice or part boiled rice. The cooking duration is adjusted automatically depending on the amount of food inside. To cook 2 cups of rice, it takes about 10 minutes. For 3-6 cups of rice, it takes about 12 minutes, more cups will take more time accordingly. Total cooking time is not displayed, whereas the pressure keeping time will be shown when working pressure is reached. Please note: you can cook as little as 2 cups of rice with the correct ratio of water.

- The “Multigrain” key is a program that cooks mixed grains, beans and rice. You can use “UP” or “DOWN” to set the pressure cooking time. The least amount of time that can be set is 10mins, with a maximum setting of 20mins.

- The “Porridge” key will make porridge of various grains. You can use the “UP” or “DOWN” to select a cooking time, 18mins for rice porridge. When the program is finished, do not place steam release handle in venting position, otherwise the porridge will splatter through with the steam release.

- The “Meat/Stew” key. Choose “UP” or “DOWN” key can be used to change the cooking time to achieve the desired texture of the meat. In general, 98mins has a bone-stripping effect on the meat cooked.

- The “Bean/Chili” key is specifically for cooking beans and making chili. If you want the beans well cooked, please use “UP” key to select 50mins for cooking.

- The “Poultry” key is programmed to make poultry dishes. You may use the “UP” or “DOWN” key to change the poultry cooking time from 0- 90mins depending on your preference of the texture and the amount of poultry you put into the pot. Poultry meat is generally easier to cook than pork, lamb and beef. Hence the poultry cooking time setting is 40mins.
Options Selection

- The “Soup” key is for making various soups and broth. You can use the “UP” or “DOWN” to select a shorter or longer cooking time.
- The “Sauté/Deep Fry” key is used for open lid sautéing, browning or simmering inside the inner pot, the set temperature is 320°F.
- The “Steam” key is designed for steaming purposes. You can steam seafood, vegetables, and ribs with the provided steam rack. When steaming vegetables and seafood, please note that using the natural release method for releasing the steam will likely overcook the food. You will need to release the steam as soon as the cooking time has expired using the quick release method.
- The “Ribs” key is for making various ribs. You can use the “UP” or “DOWN” to select a shorter or longer cooking time.
- The “Slow cook” key allows you to use this cooker as a common slow cooker. The user can change the cooking duration by pressing the “UP” or “DOWN” key between 1 to 6 hours.
- The “Yogurt” key, for making home produced yogurt.

Preset Time Settings

- Press “PRESET”, then press “UP” or “DOWN” repeatedly until the desired preset time displays and the indicator light blinks. At first, each press increases or decreases time setting by a half hour. When past 10 hours, each press increases by 1 full hour. The maximum preset time is 24 hours.

- Scenario: You set preset time to 4 hours, then select cooking option or pressure-keeping setting. Press “START/CANCEL” and the cooker will begin to countdown the present time and will begin the cooking process automatically after 4 hours.

- (If the preset time is less than 10 hours, the time on the display decreases by half hours. When the preset time more than 10 hours, the time on the display screen decreases by whole hours.)

Example

A. Plug in the Electric pressure cooker, press “MENU” to choose rice or other option (or set cooking time), then press “START/CANCEL”. Cooker will begin automatically, and the time will display on the Screen.

B. When the pressure inside reaches the designated setting, you will hear and audible alert. Pressure-keeping time will begin to decrease at 1 min. intervals...

C. The pressure cooker will automatically switch to “Keep Warm” upon completion. At the same time, you will hear 5 beeps and the indicator light “WARM” will flash. Then temperature and pressure inside will still be very high. The lid cannot be opened at that time.

D. Wait for the pressure inside to be released and the float to fall down by itself, then open the lid.

E. Unplug device and serve food.
Cooking Settings

• Press UP / DOWN on the display and the pressure-keeping time will increase or decrease by 1 minute each time. The maximum pressure-keeping time is relative to each function—for example, the range for rice is 8-12mins.
• Continue pressing UP and pressure-keeping time increases continuously.
• Once you have completed setting the cook time, press “START/CANCEL” and the pressure cooker will begin automatically. The indicator light on the display will stop blinking and the pressure inside will begin to reach the designation. The pressure-keeping time displayed on the screen will decrease by 1 min.
• Press “START/CANCEL” to start or cancel function selection.
• When cooker is operating, press “START/CANCEL” to stop. Each function selection will automatically transfer to the “Keep Warm” setting after completion. Maximum warm-keeping time is 24 hours.
• When sticky food is cooked, the pressure limit valve should not be raised before the “Keep Warm” indicator light stops flashing and the float falls down. Otherwise, food might escape from the release valve.
• In general, we suggest you wait for the pressure to be released automatically, but this process will take some time. To accelerate cooling, cut off the power and cover the lid with a wet towel. If you want to release the pressure manually, release the steam when the “Keep Warm” indicator light stays on, as it indicates the pressure inside is decreasing. Use caution as hot, pressurized steam may be released.

Cleaning

1. Unplug the unit and allow it to cool down before cleaning.
2. Wipe clean the cooker body with a soft cloth. Do not wash or immerse the body in the water or spray water over it.
3. Remove dew collector to wash thoroughly, then polish with a wet cloth, and replace.
4. Wash the inner surface of the lid thoroughly, including the seal ring, pressure limit valve, blocking proof, release valve needle, and float valve. Then wipe dry with a soft cloth.
5. Wash the inner pot with a sponge or a non-abrasive brush. Wipe dry the outside with a soft cloth.

Circuit Schematic Diagram
Precaution

1. Do not use the cooker when wet, or near flammable materials.
2. Follow the instructions of the Step 2 in the Guide to Operation when adding food and liquids.
3. Do not damage the seal ring – it cannot be replaced with other rubber-rings, nor with a tension ring to intensify the seal.
4. For best performance, wash the blocking proof as often as possible. Furthermore, the release valve needle should be examined as often as possible to ensure unblocking.
5. Do not force open the lid when the float is still up.
6. Do not allow the pressure limit valve to be pressed on with heavy objects. Do not substitute the pressure limit valve with other objects.
7. To ensure safe use, do not place a cloth between the lid and the thermal insulator.
8. For best performance, clean both the outside bottom of the inner pot and the heater surface. Moreover, the inner pot is not designed to be heated directly over the fire, nor to be substituted with other pots.
9. Use wooden or plastic spoons to preserve the non-stick coating.
10. Keep your face and hands away from the steam release outlet when in operation, and do not touch the lid when hot.
11. Maximum “Keep Warm” time is 24 hours, but for best cooking results, try not to exceed 6 hours.
12. Maximum “Preset Time” is 24 hours. Please consider avoiding ingredients in your recipes that might spoil or expire during lengthy “Preset Time” settings.
13. Under normal use, very little steam will be released from around the lid during operation. Use the safety pressure release setting to mitigate this. Stop operation and unplug the cooker if any problems arise, and contact Rosewill Customer Service for troubleshooting, adjustment, or replacement.
14. Do not dismantle the cooker or substitute the parts with others by yourself. What’s more, the spare parts should be from our company.
15. Move the cooker by holding the 2 pot handles, not the handle of the lid.
16. Do not dismantle the power cord if damaged. It must be replaced by a qualified technician. Please contact Rosewill Customer Service if needed.
17. Children, the disabled, or person’s suffering from mental illness or a lack of sensory ability should not use this Electric Pressure Cooker without supervision. Adults should monitor children to make sure they do not play with this product.
18. This product is only designed for private home and restaurant use.

<table>
<thead>
<tr>
<th>Display Code</th>
<th>Problem</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1</td>
<td>Sensor trip-out</td>
</tr>
<tr>
<td>E2</td>
<td>Sensor short circuit</td>
</tr>
<tr>
<td>E4</td>
<td>Signal switch out of work</td>
</tr>
</tbody>
</table>
# Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Likely Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Difficult to close the lid</td>
<td>The seal ring is incorrectly installed</td>
<td>Correct the installation</td>
</tr>
<tr>
<td></td>
<td>The float sticks the pusher bar</td>
<td>Push the pusher bar gently</td>
</tr>
<tr>
<td>Difficult to open the lid</td>
<td>The float remains up after releasing the steam</td>
<td>Press down on the float gently with utensil</td>
</tr>
<tr>
<td>Steam leaking from the lid</td>
<td>The seal ring is uninstalled</td>
<td>Install the seal ring</td>
</tr>
<tr>
<td></td>
<td>The seal ring has food crumbs</td>
<td>Clean the seal ring</td>
</tr>
<tr>
<td></td>
<td>The seal ring is damaged</td>
<td>Replace the seal ring</td>
</tr>
<tr>
<td></td>
<td>The lid is unlocked</td>
<td>Lock the lid</td>
</tr>
<tr>
<td>Steam leaking from the float valve</td>
<td>the seal ring of the float valve has food crumbs</td>
<td>Clean the seal ring of the float valve</td>
</tr>
<tr>
<td></td>
<td>the seal ring of the float is damaged</td>
<td>Change the seal ring of the float valve</td>
</tr>
<tr>
<td>The float will not lift up</td>
<td>The float blocks the handle plastic</td>
<td>Return to the maintenance department for examination, repair or adjustment.</td>
</tr>
<tr>
<td></td>
<td>The lid or the pressure limit valve leaks the steam</td>
<td>Return to the maintenance department for examination, repair or adjustment.</td>
</tr>
</tbody>
</table>
Thank you for purchasing a quality Rosewill product. Please register your product at: http://www.rosewill.com for complete warranty information and support for your product.