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wyszukiwania, a od razu będziesz mógł przejrzeć instrukcję online za darmo. © Copyright 2022 InstrukcjaObslugiPDF.pl. Wszystkie prawa zastrzeżone. Page 1CE CEPC660 IB 21-6-056/21/056:05 PMPage 16 QT. PROGRAMMABLE ELECTRICPRESSURE COOKERMODEL CEPC660 OWNER'S MANUALcook's essentials® is a registered trademark of
QVC, Inc.Printed in ChinaP/N 617196/05 v.1Page 2CE_CEPC660_IB_21-6-056/21/056:05 PMPage 3IMPORTANTSAFEGUARDSWhen using electrical shock do
not immerse cord, plugs, orappliance in water or other liquid.4. Close supervision is necessary when any appliance is used by ornear children.5. Unplug from outlet when not in use and before cleaning. Allow tocool before putting on or taking off parts.6. Do not operate any appliance with a damaged cord or plug orafter the appliance malfunctions or
has been damaged in anymanner. Contact Consumer Service for examination, repair oradjustment. The use of accessory attachments not recommended by theappliance manufacturer may cause injuries. Do not use outdoors. Do not let cord hang over edge of table or counter, or touch hotsurfaces. 10. Do not place on or near a hot gas or electric
burner, or in aheated oven.11. Extreme caution must be used when moving an appliance for other than intended use.14. Do not fill the
unit above the MAX Fill Line. When cookingfoods that expand during cooking, such as rice or driedvegetables, do not fill the unit over 1/2 full. See COOKINGWITH YOUR PRESSURE COOKER Section in this manual.15. Do not cook foods such as applesauce, cranberries, pearlbarley, oatmeal or other cereals, split peas, pasta, or rhubarb. These foods tend to foam, froth and sputter, and may blockthe Steam Release Valve.16. CAUTION: To reduce the risk of electric shock, cook only in the Removable Cooking Pot. SAVE THESE INSTRUCTIONSFOR HOUSEHOLD USE ONLY1NOTESPage 3CE_CEPC660_IB_21-6-05NOTES6/21/056:05 PMPage 5ADDITIONAL IMPORTANT SAFEGUARDSCAUTION
HOT SURFACES: This appliance generates heat andescaping steam during use. Proper precautions must betaken to prevent the risk of burns, fires, or other injury topersons or damage to property. 1. A person who has not read and understood all operating andsafety instructions is not qualified to operate this appliance. Allusers of this appliance must
read and understand this Owner's Manual before operating or cleaning this appliance. 2. If this appliance falls or accidentally becomes immersed inwater, unplug it from the wall outlet immediately. Do not reachinto the water! 3. When using this appliance, provide adequate air space aboveand on all sides for air circulation. Do not operate this appliance
while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials. 4. To reduce the risk of fire, do not leave this appliance begins to malfunction during use. 5. If this appliance begins to malfunction during use or attempt to repair amalfunctioning appliance begins to malfunction during use. 5. If this appliance begins to malfunction during use or attempt to repair amalfunctioning appliance begins to malfunction during use. 5. If this appliance begins to malfunction during use or attempt to repair amalfunction during use. 5. If this appliance begins to malfunction during use or attempt to repair amalfunction during use. 5. If this appliance begins to malfunction during use or attempt to repair amalfunction during use of the r
should only be plugged into a 120VAC electrical wall outlet.7. Do not use this appliance in an unstable position.8. To relieve the pressure Cooker, follow the instructions in this manual for either Quick SteamRelease or Natural Steam Release. DO NOT ATTEMPT TOCOOL OR RELEASE PRESSURE USING WATER.9. Do
not lift the Removable Cooking Pot containing food byusing Lid Handles. 2Page 4CE_CEPC660_IB_21-6-056/21/056:05 PMPage 7GROUNDED 3-CONDUCTOR PLUGStuffed ApplesThis appliance is equipped with a grounded-type 3-wire cord (3-prongplug). This plug will only fit into an electrical outlet made for a 3-prongplug. This is a safety feature. If
the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt todefeat this safety feature. 6 large firm apples like Rome, Jonagold, Cortland or Winesap1/2 cup packed brown sugar1/3 cup chopped walnuts1/2 teaspoon cinnamon2 tablespoons unsalted butter1 cup apple juice or ciderSHORT CORD
INSTRUCTIONSA short power-supply cord is provided to reduce the risk resulting frombecoming entangled in or tripping over a longer cord. Do not use an extension cord with this product. PLASTICIZER WARNINGCAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, placeNON-PLASTIC
coasters or place mats between the appliances, yourappliance may not operate properly. It should be operated on aseparate electrical circuit from other appliances, yourappliances, yourappliance may not operate properly. It should be operated on aseparate electrical circuit from other appliances. A NOTE REGARDING YOUR NEW COOK'S ESSENTIALS™ PROGRAMMABLE ELECTRIC PRESSURE COOKERFEATURING DUPONT® TEFLON® WITH SCRATCHGUARD™ Congratulations on your purchase of Cook's Essentials™ Programmable Electric Pressure Cooker featuring DuPont® Teflon® with
ScratchGuard. The special coating on yourProgrammable Electric Pressure Cooker has been designed toadd durability and ease of use and cleaning of serious entire that minor surface marring may occur, but will notaffect the non-stick performance. Care and cleaning of serious entire that minor surface marring may occur, but will notaffect the non-stick performance. Care and cleaning of serious entire that minor surface marring may occur, but will notaffect the non-stick performance.
your Programmable Electric PressureCooker is a snap with the ScratchGuard™ coating, as it has beendesigned to be completely non-stick. Washing or rinsing withwarm, soapy water and a sponge or a cloth is all that is needed.Do not use steel wool, coarse scouring pads or harsh abrasiveson any surface coated with ScratchGuard.™31. Place
 Removable Cooking Pot in Pressure Cooker.2. Core apples, cutting to, but not through the bottoms.3. Combine the sugar, walnuts, and cinnamon in a small bowl. Spoon mixture into the apples and place in the Removable Cooking Pot. Dot the apples with the butter. Sprinkle anyremaining sugar mixture over apples. Pour the apple juice orcider into the
 Removable Cooking Pot.4. Place Lid on Pressure Cooker. Slide the Safety Lock toLOCK position.5. Turn the Pressure Regulator Knob to PRESSURE.7. Press COOK TIME Button until 12 minutes appears on the Display.8. Press the START/STOP Button until the green START Indicator Light
appears. The green LOW PRESSURE Indicator Light willblink slowly and then faster as the cooking countdown begins; the Pressure Endicator Rod will rise as the pressure Indicator Rod will rise as the Indi
Steam Release Button in shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the apples with a slotted spoon to small bowls. Drizzle with some of the cooking liquid. If necessary,
leaveapples in the Pressure Cooker on KEEP WARM program5 to 10 minutes, covered with the Lid.Makes 6 servings44Page 5CE_CEPC660_IB_21-6-056/21/056:05 PMPage 9Golden Spanish RiceINTRODUCTION3 tablespoons olive oil1 large onion, chopped2 large red peppers, cored, seeded and chopped5 cloves garlic, minced15 ounces yellow rice
mix, available in the Latin food section ofmost supermarkets (14.5-ounce) can artichoke hearts, drained 1-1/2 cups frozen green peaswater (amount called for on rice mix package), plus 1/2 cupCongratulations! You are about to learn how to cook and preparedelicious, home made meals in a fraction of the
time it normally takes, without sacrificing flavor or nutrition. Your Programmable Pressure Cooker is quick, safe and easy to use. And best of all, it can shorten thetraditional cooking time of most foods by up to 70 percent. 1. Your Programmable Pressure Cooker cooks like a traditional Pressure Cooker by combining steam heat and pressure for faster
cookingtimes. Since an air tight seal is formed when the Lid is closed andlocked, the heat and steam stay trapped inside the RemovableCooking Pot. As the steam builds and the pressure rises, the cookingtemperature will get as hot as 250° F, which is 38° F hotter than whenfood is cooked in a standard pot with liquid. This combination of highheat
and pressure cooks the food faster while retaining water soluble nutrients and flavor. 2. Your Pressure Cooker takes the guesswork out of cooking nutrients and triggers the timer tobegin. These
computerized functions eliminate the need tomake heat adjustments. The large, 6-quart capacity, heavy-duty, non-stick, aluminumRemovable Cooking Pot heats up quickly and evenly. The Programmable Pressure Cooker has a
 BROWN MODE that allows you to sauté or brown food in the Removable Cooking Potbefore cooking under pressure. 6. The Quick Steam Release Feature allows you to release Feature allows you t
in the RemovableCooking Pot to a boil in a matter of minutes for steaming anendless variety of foods like vegetables and shellfish, as wellas rice. 8. The software incorporates a CANCEL Feature for both COOK TIME and DELAY TIME during setup. If it becomes necessary to cancel orreset the time before cooking has begun, simply press the
COOKTIME and START/STOP Buttons simultaneously to reset the CookTime to "01"; or press the DELAY TIME and START/STOP Buttonssimultaneously to reset the Delay Time to "00".9. The KEEP WARM MODE holds and keeps cooked food warm foran unlimited period of time.10. The sturdy, brushed stainless steel and molded
ProgrammablePressure Cooker Housing is both attractive and functional. Optional: 1 pound cooked shrimp1. Place Removable Cooking Pot in Pressure Cooker. Add oil.2. Press the COOK MODE Button for BROWN. Press the START/STOP Button. Add the chopped onion, red pepper, and garlic and sauté until soft. Add the dry rice mix,
tomatoes, artichokes, and peas. Pour in the amount of water called for onthe rice mix package. Stir to mix. Place Lid on Pressure Regulator Knob to PRESSURE.4. Press the PRESSURE MODE Button for HIGH PRESSURE.5. Press COOK TIME Button until 25 minutes appears onthe
Display.6. Press the START/STOP Button until the green START Indicator Light appears. The red HIGH PRESSURE Indicator Rod will rise as the pressure builds. Aftercooking under pressure 25 minutes, the Pressure Cooker willbeep three times. Press and
hold the START/STOP Buttonuntil it beeps. 7. Release the pressure using the natural release feature. Slide the Safety Lock to UNLOCK position and stir. Makes 6 servings 434 Page 6CE_CEPC 660_IB_21-6-056/21/056:05 PMPage 11GETTING TO KNOW YOUR CEPC 6606 QT
PROGRAMMABLEELECTRIC PRESSURE COOKER11.10.Risotto3 tablespoons unsalted butter1 small onion, finely chopped1 cup Italian arborio or other short grain rice2-1/4 cups chicken or vegetable stock or canned, low-sodium broth1/3 cup grated Parmesan cheeseblack pepper12.9.13.13.14.8.15.7.REAR VIEW OFREMOVABLE COOKING
POT6.MAX FILLLINE5.4.RearCenteringGuide17.3Figure 2Slot for RearCentering Guide2.16.1.1. Place Removable Cooking Pot in Pressure Cooker. Add butter. 2. Press the COOK MODE Button. 3. Add the chopped onion and sauté until soft. Add the rice and sauté 2 minutes. Pour in the stock or broth and stir
to mix. PlaceLid on Pressure Cooker. Slide the Safety Lock to LOCK position.4. Turn the Pressure Regulator Knob to PRESSURE.5. Press the START/STOP Button until the green START Indicator appears. The red
HIGH PRESSURE Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Looker willbeep three times. Press and hold the START/STOP Buttonuntil it beeps.8. Immediately press the Quick Steam Release Button
 in shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob 10. Steam Release Valve 11. Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob 10. Steam Release Valve 11. Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob 10. Steam Release Valve 11. Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob 10. Steam Release Valve 11. Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob 10. Steam Release Valve 11. Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob 10. Steam Release Valve 11. Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob 10. Steam Release Valve 11. Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob 10. Steam Release Valve 11. Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob 10. Steam Release Valve 19. Pressure Regulator Research Pressure Regulator Re
Button12. Pressure Indicator Rod13. Pressure Safety Valves (2)14. Self Locking Lid (P/N 21320)15. Self Locking Brush (P/N 21100A)1. Power Cord and Plug2. Housing3. Lower Housing Handles4. Centering Guides5. Removable Cooking Potcoated with DuPont® Teflon®
withScratchguard (P/N 22689)6. Rubber Gasket (P/N 21321)7. Quick Steam Release Button8. Lid Handles542Page 7CE_CEPC660_IB_21-6-056/21/056:05 PMPage 13Stuffed ArtichokesCONTROL PANEL OPTIONS1 cup water1/2 teaspoon salt1 bay leaf4 medium-sized artichokes2 extra-large eggs, beaten3 tablespoons grated Pecorino Romano
cheese1 clove garlic, peeled and minced1 tablespoon minced parsleypinch black pepper1 tablespoon olive oil1. Place Removable Cooking Pot in Pressure Cooker. Add the water, salt, and bay leaf.2. Cut off stems from artichokes. Tear off and discard the top two orthree layers of tough, outer leaves. Cut off 1/2-inch to 1-inch from the tops of the artichokes. Carefully open and expose theremovable leaves and choke. Pull out and remove any thornyleaves. With a teaspoon, scoop out and discard any fuzzy matterfrom the center choke. Place artichokes in Removable CookingPot, standing upright.3. Combine the eggs, grated cheese, garlic, parsley, and blackpepper in a small mixing bowl. Drizzle
an equal amount of eggmixture over each artichoke. Drizzle with the olive oil.4. Place Lid on Pressure Cooker. Slide the Safety Lock toLOCK position.5. Turn the PRESSURE.6. Press the PRESSURE MODE Button for HIGH PRESSURE.7. Press COOK TIME Button until 7 minutes appears on the Display.8. Press the
START/STOP Button until the green START Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and then faster as the pressure 5 minutes, the Pressure Findicator Light will blinkslowly and the Pressure Findicator Light will be pressure 5 minutes, and the Pressure Findicator Light will be pressure 5 minutes for the Pressure Findicator Light will be pressure 5 minutes for the Pressure Findicator Light will be pressure 5 minutes for the Pressure Findicator Light will be pressure 5 minutes for the Pressure Findicator Light will be pressure 5 minutes for the Pressure Findicator Light will be pressure 5 minutes for the Pressure Findicator Light will be pressure 5 minutes for the Pressure Findicator Light will be pressure 5 minutes for the Pressure Findicator Find
Button until it beeps.9. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the Lid.10. Carefully remove the artichokes with a slotted spoon to smallbowls. Pour
some cooking liquid over each artichoke.123TimerDisplay56Figure 31. KEEP WARM MODE holds and keeps cookedfood warm for a long period of time. When you press the KEEPWARM Button the red Indicator Light illuminates. PressSTART/STOP to activate. The red KEEP WARM Indicator Light willflash, indicating KEEP WARM
is working. To cancel or stop, pressand hold the START/STOP Button until the red STOP Lightilluminates and the Pressure Cooker beeps.2. COOK MODE (BROWN or STEAM): For the BROWN MODE, pressCOOK MODE Button until the red Indicator Light next to BROWNis lit. Press the START/STOP Button until the green STARTIndicator Light
 illuminates and the red BROWN Indicator Lightflashes. The Clock will display: "--" indicating that the PressureCooker is in the BROWN MODE and the appliance will begin toheat immediately and will remain hot until the START/STOP Buttonis pressed again to end the BROWN MODE. For the STEAM MODE and to bring water to a boil, press
COOKMODE Button until green START Indicator Light next to STEAM Illuminates. Press COOK TIME Button to enter the STEAM Indicator Light will flash. The unitwill begin to count
 down in minutes, and will beep 3 times and theSTOP Light will illuminate when finished.3. PRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE, press until red IndicatorLight is lit. Press the COOK TIME Button to select the
desired cooking time. The COOK TIME red Indicator Light will be lit. Then press the START/STOP Button to activate, the green LOW PRESSURE Indicator Light will flash. Makes 4 servings 4146 Page 8CE_CEPC 660_IB_21-6-056/21/056:05 PMPage 15CONTROL PANEL
OPTIONS(Continued)Once pressure is reached, the unit will beep a times when the cooking time has elapsed. The Pressure Cooker will beep a times when the cooking time has elapsed. The Pressure Cooker will beep periodically as a reminder that your cooking is completed. To cancel this, press and hold the START/STOP Button until it beeps. Let the pressure drop on itsown by using
the Natural Steam Release Feature, or releasepressure immediately by pressing the QUICK STEAM RELEASE Buttondown, as hot liquids may be ejected. Press in short bursts until pressure is reduced.NOTE: To cancel or stop cooking before time
has elapsed, press and hold the START/STOP Button until the red STOP Light illuminates and the Pressure Cooker beeps. 4. COOK TIME: Use this Timer when using the COOK MODE(STEAM) or the PRESSURE MODE (HIGH or LOW) settings. PressCOOK TIME Button to set the desired cooking time. 5. DELAY TIME: Allows you to begin cooking food up
to 2 hours laterin 1/2 hour increments.6. START/STOP: After choosing the desired MODEs: KEEP WARM, COOK MODE: (BROWN or STEAM), or PRESSURE MODE: (HIGHor LOW), and if appropriate, the COOK TIME, press the START/STOP Button to begin operating the appliance. The green START Indicator Light will be lit when START is chosen.
The redIndicator Light will illuminate for STOP. If you wish to change yourselection, or to stop the appliance, press and hold START/STOPuntil the red STOP Indicator Light illuminates and the Pressure Cooker beeps. This Pressu
topress START, the Clock will display "--" after 5 seconds. This Feature isfor your convenience to show that the program is incomplete. The "--"signal indicates that the program where you left offby pressing the COOK TIME or DELAY TIME Button. Your
selectedtime will reappear. If this time does not appear, or if it is incorrect, simply enter the correct time and then press the START/STOP Button. Candied Yams3 long strips orange peel4-1/2 pounds sweet potatoes, peeled and cut into1/2-inch thick slices3/4 cup packed brown sugar1-1/2 teaspoons ground cinnamonpinch salt1 cup orange juice1-1/2
tablespoons butter1. Place the Removable Cooking Pot in the Pressure Cooker.2. Place orange peel in bottom of pot. Add sweet potato slices inlayers, sprinkling each layer with brown sugar and cinnamon, ending with a final layer of brown sugar and cinnamon. Sprinklewith salt and drizzle with the orange juice. Dot with butter.3. Place Lid on
Pressure Cooker. Slide the Safety Lock toLOCK position.4. Turn the Pressure Regulator Knob to PRESSURE.5. Press the PRESSURE MODE Button until 8 minutes appears on the Display.7. Press the START/STOP Button until the green START Indicator Light appears. The green LOW PRESSURE
 Indicator Light willblink slowly and then faster as the cooking countdown begins; the Pressure Endicator Rod will rise as the pressure 8 minutes, the Pressure 8 minutes, the Pressure 8 minutes, the Pressure Endicator Rod will rise as the pressure 8 minutes.
 Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the sweet potatoes with a spatula to a serving bowl. Pour any accumulated syrup over the sweet potatoes. If thesweet potatoes are not tender,
leave in the Pressure Cooker.Press KEEP WARM Button and let food remain covered with thelid for 5 to 10 minutes. Season with salt to taste.Makes 6 servings740Page 9CE_CEPC660_IB_21-6-056/21/056:05 PMPage 17INSTRUCTIONS FOR USEItalian Meat SauceBEFORE USING FOR THE FIRST TIME3 tablespoons olive oil1 large onion, minced2
carrots, minced2 ribs celery, minced1-1/2 pounds lean ground beef1/3 cup minced parsley8 cups tomato purée1-1/2 teaspoons sugar2 teaspoons sug
Rinse with clean water anddry thoroughly.2. Make sure the Rubber Gasket is seated properly around the Lid. Toensure correct fitting of the Rubber Gasket, fill the Removable CookingPot 2/3 full with water and run on HIGH PRESSURE for 15 minutes. Wait15 minutes, then release pressure by pressing on the QUICK STEAMRELEASE Button in short
bursts. The Pressure Indicator Rod will drop.Let the appliance cool to room temperature. Pour out the water. Rinseand towel dry the Removable Cooking Pot. The Pressure Cooker. Add oil.2. Press the COOK MODE Button for BROWN. Press the START/STOP Button.3. Add the
onion, carrot, and celery and sauté until soft. Add the ground beef and parsley. Brown until the meat is no longer pink. Add the remaining ingredients. Place Lid on Pressure Cooker. Slide the PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 5. Press the PRESSURE MODE Button for HIGH PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 6. Press the PRESSURE MODE Button for HIGH PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 6. Press the PRESSURE MODE Button for HIGH PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 6. Press the PRESSURE MODE Button for HIGH PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 6. Press COOK position. 4. Turn the Pressure Regulator Regu
TIME Button until 30 minutes appears on the Display. 7. Press the START/STOP Button until the green START Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Indicator Rod will rise as the pressure builds. Aftercooking under pressure 30 minutes, the
EACH TIMEFor best results, always check that the Pressure Regulator Knob, PressureIndicator, Steam Release Valve and Safety Valves are in good working orderand that there are no foreign particles blocking the Valve openings on theunderside of the Lid. See CARE &CLEANING INSTRUCTIONS.Rubber GasketIMPORTANT: The Rubber Gasket
must be Lidplaced properly over the four hooks in the Lid as shown in Figure 4. Hook POWER SURGE PROTECTION FEATURE figure 5. Hook POWER SURGE PROTECTION FEATURE FIGURE 
 unitback on REMOVABLE COOKING POT NON-STICK DUPONT® TEFLON® WITH SCRATCHGUARD™ COATINGThe special ceramic fillers in the coating make it safe for use withmetal utensils. Please note that minor surface marring may occur, butwill not affect the non-stick performance. Do not use steel wool, coarse scouring pads or harsh
desired program by pressing either KEEP WARM, COOKMODE: (BROWN or STEAM), or PRESSURE MODE: (HIGH or LOW), 398Page 10CE CEPC660 IB 21-6-056/21/056:05 PMPage 190PERATING INSTRUCTIONS (Continued)Beef Stew 4. If using COOK MODE: (HIGH or LOW), press COOK TIME until the desired
time is set.5. THE SELF-LOCKING LID MUST BE PROPERLY POSITIONEDON THE APPLIANCE WHEN COOKING UNDER PRESSURE ORWHEN STEAMING FOOD.6. Place the Lid on the Pressure Cooker. Toposition and lock the Lid inplace, pull the Lid Handlesapart to hold open the SelfLocking Grips. See Figure 5. Place the Lid on top of Figure 5 the
UNLOCK position. Turn the Pressure Cooker will be UP when the Pressure Cooker is under pressure Cooker will be UP when the Pressure Endicator Rod will be UP when the STOPLight will be UP when the Pressure Cooker is under pressure Cooker will be UP when the Pressure Endicator Rod will be UP when the End of the Cooking and the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the End of the Cooking Rod will be UP when the
 automatically illuminate. Figure 710. Press and hold the START/STOP Buttonuntil it beeps, and the red Indicator Rod will drop
DOWNwhen the pressure is released.12. PRESSURE MUST BE FULLY RELEASED BEFORE OPENINGTHE LID. Slide the Safety Lock to the UNLOCK position. Graspthe Lid Handles and pull out simultaneously to unclamp the SelfLocking Grips from the rim of the Removable Cooking Pot.13. Allow the appliance to cool before cleaning. After it has
cooled,unplug it from the wall outlet. Clean by following the CARE ANDCLEANING INSTRUCTIONS in this manual. 3 pounds boneless beef chuck, trimmed of all fatand cut into 3/4-inch cubes 1 teaspoon salt1/4 teaspoo
baby carrots2 all-purpose potatoes, peeled and cut into 1-inch pieces3 cups frozen cut green beans40 ounces tomato sauce2 bay leavessaltblack pepper1 tablespoon minced parsley91. Season meat with salt and pepper.2. Place Removable Cooking Pot in Pressure Cooker. Add oil.3. Press the COOK MODE Button for BROWN. Press the START/STOP
Button.4. Preheat 5 minutes. Add meat in small batches and brown evenly on allsides. Place browned meat on a dish and set aside. Add onion andgarlic to Pressure Cooker and sauté 3 to 5 minutes, or until soft. Return the browned meat to the cooking pot. Add the remaininging redients, except the parsley. Season with salt and pepper to taste. Stir
well. Place Lid on Pressure Cooker, Slide the Safety Lock to LOCKposition.5. Turn the Pressure Regulator Knob to PRESSURE.6. Press the START Indicator Lightappears. The red HIGH
PRESSURE Indicator Light will blink slowly anothen faster as the cooking countdown begins; the Pressure Sound blink slowly anothen faster as the pressure Sound blink slowly as the pressure Sound blink slowly as the pressure Sound blink slowly anothen faster as the pressure Sound blink slowly as the slowly as the pressure Sound blink slowly as t
bursts. Steam will emit from the Steam Release Valve. The PressureIndicator Rod will drop when all the steam has been released. Slidethe Safety Lock to UNLOCK position and remove the Lid. Addparsley. Taste and adjust for salt and pepper. Makes 8 to 10 servings 38 Page 11 CE_CEPC 660_IB_21-6-056/21/056:05 PMPage 21 Chicken with Mushrooms *3 Chicken with Mushrooms *3 Chicken with Mushrooms *4 Chicken with M
tablespoons olive oil2 lbs. chicken breasts, boneless, skinless1 teaspoon salt1 large onion, coarsely chopped8 ounces small mushrooms, halved2 cans cream of mushroom soup1/2 cup chicken broth1. Place the Removable Cooking Pot in the Pressure Cooker.Add oil.2. Press the COOK MODE Button for BROWN. Press theSTART/STOP Button.3. Preheat
for 5 minutes. Brown the chicken breasts, two at a time. Remove the browned chicken to a plate while the remaining pieces are browning. 4. When all pieces have been browned. 6. Put chicken back into the Removable Cooking Pot with the
onionand mushrooms.7. Add soup and chicken broth and stir. Place Lid on Pressure Cooker. Slide the Safety Lock to LOCK position.8. Turn the Pressure Regulator Knob to PRESSURE. Press the START/STOP Button until
the green START Indicator Lightappears. The red HIGH PRESSURE Indicator Rod will blink slowlyand then faster as the cooking underpressure 5 minutes, the Pressure Cooker will beep 3 times. Pressand hold the START/STOP Button until it beeps. 11.
Release pressure using the natural release feature. This will takeapproximately 30 minutes. Once the Pressure Indicator Roddrops, slide the Safety Lock to UNLOCK position and removethe Lid.Makes 4 to 6 servings*Recipe from the Salton Test Kitchen37COOKING WITH YOUR PROGRAMMABLEELECTRIC PRESSURE COOKERWARMINGThis
MODE reheats or keeps cooked food in the Removable Cooking Pot. Press KEEP WARMButton. The red KEEP WARM Indicator Light
will be lit. To start program, press START/STOP Button. The green START Indicator Light willilluminate and the red KEEP WARM Indicator Light will flash. 2. If you would like to keep food warm after steaming or cooking withpressure, select COOK MODE: STEAM or PRESSURE MODE: HIGHor LOW. Set COOK TIME, then press the KEEP WARM
Button. Pressthe START/STOP Button to begin the cooking process. The red KEEPWARM Indicator Light will flash as the appliance automatically goesinto the KEEP WARM MODE after cooking. To end program or to reset, press and hold the START/STOP Button until it beeps and the redSTOP Indicator Light will flash as the appliance automatically goesinto the KEEP WARM MODE after cooking. To end program or to reset, press and hold the START/STOP Button until it beeps and the redSTOP Indicator Light will flash as the appliance automatically goesinto the KEEP WARM MODE after cooking.
often taste better when browned before cooking inliquid. The CEPC660 Programmable Pressure Cooker has a built-inBROWN MODE. For best results, food should be patted dry with paper towels and cut intosmall, uniform pieces. Brown or sauté food in small batches. 1. Place the Removable Cooking Pot into the Housing. Add theappropriate amount of
oil as called for in the recipe. With the Lid off, press the COOK MODE Button for BROWN. The red Indicator Light will be lit. 2. Press the START/STOP Button. The green START Indicator Light williluminate and the BROWN MODE red Indicator Light will begin to flash. After approximately one minute of preheating, add food and begin
setting for the BROWN MODE. When desiredbrowning is complete, press the START/STOP Button until it beepsand the red STOP Indicator Light illuminates. WARNING: Do not leave the Pressure Cooker unattended whilebrowning foods. 10 Page 12 CE_CEPC 660_IB_21-6-056/21/056:05 PMPage 23 Sauerbraten STEAMINGThis MODE quickly brings
cooking liquid to a boil for steaming food. 1. Place the Removable Cooking Pot. Foldhandles down. (You may add more food on top of and
around basket, but do not fill more than two thirds full. 3. Place the Self-Locking Lid onto the RemovableCooking Pot. Keep the Safety Lock in the UNLOCK position. Turn the Pressure RegulatorKnob to STEAM. The green START Indicator Light next to STEAM. The gre
for the desired cooking time. Press the START/STOP Button; the green STEAM Indicator Light will illuminate and the green STEAM Indicator Light will blink slowly and then fasteras the temperature increases and the liquid comes to a boil.6. The Lid can be opened while cooking to check the food. CAUTION: Never place your face over the Pressure
Cooker whenremoving the Lid.(Continued)11. Release pressure using the natural release feature. This willtake approximately 30 to 45 minutes.12. Once the Pressure Indicator Rod drops, slide the Safety Lockto UNLOCK position and remove the Lid.13. Remove the meat to a serving platter and cover with foil. Pourthe gravy into a food processor,
blender, or food mill and process until smooth. Taste and adjust for salt. Slice the meatacross the grain into thick slices and serve with the gravy onthe side. Makes 8 to 10 servings WARNING: Use caution when opening Lid. Steam escapes assoon as the Lid is opened. Use oven mitts when handlinghot materials. 7. The red Indicator Light will illuminate
and the appliance will beep3 times at the end of the preset cooking time. Press and holdSTART/STOP Button until it beeps.NOTE: To cancel or stop cooking before time has elapsed, press and holdthe START/STOP Button until the red STOP Light illuminates and the Pressure Cooker beeps.PRESSURE COOKINGBy cooking in the Programmable
Pressure Cooker at high temperature of most foods byup to 70 percent. 1. Place the Removable Cooking Pot into the Removable Cooking Potwhen cooking under pressure. Do not
fill the Removable Cooking Potmore than one-third full when cooking dried beans and legumes; nomore than half full when cooking vegetables or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE or whole piecesof meat.1136Page 13CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25SauerbratenCOOKING WITH YOUR PRESSURE OR whole piecesof meat.1136Page 13CE_CEPC660 IB 25CE_CEPC660 IB 25CE_
COOKER (Continued)4 to 5 pound chuck or rump roastsaltblack pepper3 tablespoons vegetable oil1 cup water1/2 cup dry red wine 1/2 cup brown sugar, packed1 teaspoon ground cloves1 teaspoon salt4 large carrots, coarsely chopped2 ribs celery, coarsely chopped2 large onions, coarsely chopped2 cloves garlic, peeled and
crushed1 cup finely crushed ginger snaps2 bay leaves3. Place the Self-Locking Lid on the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH or Figure 9.
cooked under HIGH pressure.6. Press COOK TIME for the cooking time begins from themoment pressure is reached and does not Figure 10 include the time it takes for the PressureCooker to come up to the selected pressure.7. Press
START/STOP Button until the green START Indicator Light blinks when cooking under HIGH PRESSURE, the red Indicator Light blink slowly; the green Indicator Light blink slowly; the green Indicator Light blinks when cooking under HIGH PRESSURE. The Lights will blink faster as pressure
Quick Steam Release Feature.10. The Natural Steam Release Feature is preferred when cookingfoods like stocks, sauces, and certain large cuts of meat which willbenefit from continued cooking in the Pressure Cooker as thepressure and temperature drop naturally as the unit cools. DO NOTuse with foods that can over-cook easily and quickly
 Whenpressure is completely released, the Pressure Indicator Rod willdrop.11. To release pressure immediately after cooking, use the QUICK STEAM RELEASEButton in short bursts only, until pressure is reduced — steam willstop coming out of the Steam Release Valve and the PressureIndicator Rod will
drop.CAUTION: Escaping steam is very hot. To avoid serious injuries orburns, keep bare skin, face and eyes away from the SteamRelease Valve.CAUTION: When preparing recipes with a high volume of liquid, some liquid may spurt through the vent when you use the Quick Steam Release Feature. If this happens, allow the pressure to come down
naturally, or wait for a minute, thenresume releasing the steam in very short bursts.1. Pat the roast dry with paper towel. Rub with salt and black pepper.2. Place Removable Cooking Pot in Pressure Cooker. Add oil.3. Press the COOK MODE Button.4. Preheat 5 minutes. Add the roast and brown evenlyon all
sides.5. While the meat browns, combine the water, vinegar, wine, sugar, ground cloves, and salt. Set aside.6. Scatter the chopped vegetables, crushed ginger snaps, and bayleaf around the meat. Add the liquid. Place Lid on Pressure Cooker. Slide the Safety Lock to LOCK position.7. Turn the Pressure Regulator Knob to PRESSURE.8. Press the
PRESSURE MODE Button for HIGH PRESSURE.9. Press COOK TIME Button until 80 minutes appears on the Display.10. Press the START/STOP Button until 80 minutes appears on the Display.10. Press the START Indicator Light willblink slowly and then faster as the cooking countdown begins; the Pressure Indicator Rod will rise as the
 pressure builds. Aftercooking under pressure 80 minutes, the Pressure Cooker willbeep three times. Press and hold the START/STOP Buttonuntil it beeps.3512Page 14CE CEPC660 IB 21-6-056/21/056:05 PMPage 27COOKING WITH YOUR PRESSURE COOKER (Continued)12. Once pressure is released, regardless of method, slide the SafetyLock to
 UNLOCK. Remove the Lid, tilting it away from you to avoidsteam. Check the food to see if it has been cooked sufficiently. If not, replace the Lid and slide the Safety Lock to LOCK. RepeatPRESSURE COOKING Steps 4-8, cooking under pressure anadditional 2-3 minutes. 13. To pressure cook foods like vegetables, add water to the Removable Cooking under pressure anadditional 2-3 minutes. 13. To pressure cook foods like vegetables, add water to the Removable Cooking under pressure anadditional 2-3 minutes. 14.
Pot. Place a small heat-resistant steaming rack or basket(NOT INCLUDED) in the Removable Cooking Pot. Place the food onthe rack. For best results, do not overfill or pack the food down. Follow the same procedure for cooking under pressure. 14
Since steam is hotter than boiling water, always take care whenopening the appliance after cooking under pressure. Never placeyour face over the Pressure Cooker before thered Pressure
Indicator Rod has dropped. When opening the Pressure Cooker after making soups and stock, letthe food sit several minutes before releasing the pressure andremoving the Lid to make sure the hot liquid will not boil over. 15. Since overcooked food cannot be corrected, it is advisable to err on the undercooked side by cooking an unfamiliar food for a
shorterperiod of time than you may think necessary. You can always go backand continue cooking under pressure a minute or two longer if needbe (see PRESSURE COOKING Steps 4-8).16. It is easy to adapt your favorite recipe for use in the ProgrammablePressure Cooker. For the most part, soups, stews, braised and slowroasted meats and
legumes, steamed and braised vegetables, and slow-simmered recipes like tomato sauce, provide the best results. Instructions and Timing Charts for cooking liquid used when adapting arecipe will be much less since you will be
cooking in a sealed pot for amuch shorter time. You must, however, use sufficient liquid, since the Pressure Cooker is constantly building steam during the entirecooking process. If you run out of liquid, and continue cooking, the food will not cook properly and may burn. While there is no universalguide for adapting recipes, trial and error will come
into play until youunderstand how your Pressure Cooker cooks. When adapting other pressure cooker recipes, use the HIGHPRESSURE MODE and cook for the shortest amount of time youexpect it might take. If food is not fully cooked, replace the Lid, and slide the Safety Lock to the LOCK position. Repeat PRESSURECOOKING Steps 4-8, cooking
under pressure until done.13French Pot-au-feuBraised Chicken with Vegetables6 chicken breast halves, boneless, skinless1/2 teaspoon dried oregano1/2 teaspoon dried basil1/2 teaspoon dried basil1/2 teaspoon dried oregano1/2 teaspoon dried basil1/2 teaspoon dried basil1/2
trimmed, washed well, light green and white parts only sliced thin 1 cup chicken or vegetable stock, or canned low sodium broth 1. Rub chicken breast halves with the herbs, salt and black pepper. 2. Place Removable Cooking Pot in Pressure Cooker. Add oil. 3. Press the COOK MODE Button for BROWN. Press the START/STOP Button. 4. Preheat 5
minutes. Brown the chicken, one breast at a time. Scatter the vegetables around the browned chicken. Pour in thebroth. Place Lid on Pressure Regulator Knob to PRESSURE. 6. Press the PRESSURE MODE Button for HIGH PRESSURE. 7. Press COOK TIME Button until 15 minutes
appears on the Display. 8. Press the START/STOP Button until the green START Indicator Light appears. The red HIGH PRESSURE Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Light will be pressure to be started by the pressure as the pressure as the pressure as the pressure Light will blinkslowly and then faster as the pressure Light will be pressure as the pressure Light will be pressure as the pressure as the pressure Light will be pressure as the pressure as the pressure as the pressure Light will be pressure as the pres
times. Press and hold the START/STOP Buttonuntil it beeps.9. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the Lid. Remove chicken from bone and serve
with thevegetables and cooking liquid.Makes 6 servings34Page 15CE_CEPC660_IB_21-6-056/21/056:05 PMPage 29Barbecued ChickenCOOKING WITH YOUR PRESSURE COOKER (Continued)3 tablespoons olive oil4 to 5 pound chicken, cut into pieces, skin and all fat removed1-1/2 cups of your favorite barbecue sauce1 large onion, chopped1 largest pound chicken.
green pepper, seeded, cored and chopped17. Never try to force open the Self-Locking Lid. Built-in Safety Valvesprevent opening the Lid while there is still pressure in theRemovable Cooking Pot. All pressure and steam must first bereleased as explained in PRESSURE COOKING Steps 10 and 11.18. WARNING: Never deep-fry or pressure-fry in the
 ProgrammablePressure Cooker, regardless of whether the Lid is on or off.THIS IS DANGEROUS AND CAN CAUSE A FIRE AND SERIOUSDAMAGE.19. Do not cook dumplings or other foaming ingredients under pressure without adding oil. Oil controls foaming and diminishes the possibility that a particle of food will block the safety devices.NOTE: To
cancel or stop cooking before time has elapsed, press andhold the START/STOP Button until the red STOP Light illuminates and the Pressure Cooker. Add oil.2. Press the COOK MODE Button for BROWN. Press the START/STOP Button until the red STOP Light illuminates and the Pressure Cooker. Add oil.2. Press the START/STOP Button for BROWN.
time, andbrown on both sides. Place browned chicken pieces on a dishand set aside.4. Place the barbecue sauce, chopped onion, green pepper, andbrowned chicken pieces into the Removable Cooking Pot. Stir tocombine. Place Lid on Pressure Cooker. Slide the Safety Lock toLOCK position.5. Turn the Pressure Regulator Knob to PRESSURE.6. Press
the PRESSURE MODE Button for HIGH PRESSURE. 7. Press COOK TIME Button until 15 minutes appears onthe Display. 8. Press the START/STOP Button until the green START Indicator Light will blinkslowly and then faster as the cooking countdown begins. The Pressure Indicator Rod will rise as the
pressure builds. Aftercooking under pressure 15 minutes, the Pressure Cooker willbeep three times. Press and hold the START/STOP Buttonuntil it beeps.9. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide
the Safety Lock to UNLOCK position and removethe Lid.DELAY TIME in conjunction with the KEEP WARM, COOK MODE: HIGH or LOW programs. SetDELAY TIME in 1/2 hour increments. 2. After selecting the desired cooking program and
cooking time, press the DELAY TIME Button for delay time desired. 3. Press START/STOP Button until the green START Indicator Light appears. The appliance will begin cooking after the settime has elapsed. 4. Do not use the DELAY TIME function when cooking after the settime has elapsed. 4. Do not use the DELAY TIME function when cooking after the settime has elapsed. 4. Do not use the DELAY TIME function when cooking perishable foods that may spoil if left out at room temperature. FREQUENTLY ASKED
QUESTIONQuestionWhat happens if the Timer Display is NOT counting down the time? Response Pressure is building. During the PRESSURE MODEs: HIGH or LOW, the Timer Display is NOT counting down AFTER proper pressure has been reached. It counts actual "pressured cooking" time. Makes 5 to 6 servings 3314 Page 16CE_CEPC 660 IB_21-6-
056/21/056:05 PMPage 31CARE & CLEANING INSTRUCTIONSChicken Soup with Rice1. Unplug and let the Programmable Pressure Cooker cool toroom temperature before cleaning. Rinse off with clean water and drythoroughly. Remove the Rubber Rubber Rubber 1. Remove the Rubb
Gasket from the underside of the SelfLocking Lid. Wash both with warm soapy water and a clean, soft cloth or sponge. Rinse off with clean water and drythoroughly.4. The Rubber Gasket must always be properly positioned on theunderside of the Lid. Check periodically to make sure that it isclean, flexible and not cracked or torn. If damaged, do not
usethis appliance. Contact the Consumer Service Department tollfree at 1-800-233-9054 for information on purchasing are placement Gasket, (P/N 21321).5. Wipe the Housing clean with a damp soft cloth or sponge. Donot pour any liquid into the Pressure Cooker's Housing.6. Never use harsh chemical detergents, scouring pads or powders on any of
the parts or components. 7. Always check that the Steam Release Valveand Pressure Safety Valves are in goodworking order. After unit is cooled, remove the Lid. Turn the Lid over and place ontable top as shown to the side. Using thebrush supplied, check and remove
any Figure 11 food or foreign particles that may belodged in the Steam Release Valve. Cleaning (See Figure 12.) Replace the Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator Knob before using again. 8. In order to maintain the goodperformance of your Pressure BrushRegulator BrushRegula
TheSensor must be free of dirt, food, orresidue. To do so, wipe with a soft, Figure 12damp cloth and be sure to drythoroughly. (See Figure 13.)9. Any service requiring disassembly, otherthan the above cleaning, must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified appliance repair technician. 10. Store the Pressure Cooker with the LidSensor must be performed by a qualified application of the Pressure Repair to the Pressu
 RemovablePadCooking Pot. Figure 136 cups chicken stock (page 31), orcanned, low sodium chicken breast, cut into bite-sized pieces carrots, peeled and sliced thin 1/2 cup uncooked rice 151. Place Removable
Cooking Pot in Pressure Cooker. Add all theingredients to the Removable Cooking Pot.2. Place Lid on Pressure Regulator Knob to PRESSURE.4. Press the PRESSURE MODE Button for HIGH PRESSURE.5. Press COOK TIME Button until 10 minutes appears on the Display.6. Press the
START/STOP Button until the green START Indicator Light appears. The red HIGH PRESSURE Indicator Rod will rise as the pressure builds. Aftercooking under pressure 10 minutes, the Pressure Cooker willbeep three times. Press and hold the
 START/STOP Buttonuntil it beeps.7. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Safety Lock to UNLOCK position and removethe Lid.Makes 4 servings32Page 17CE CEPC660 IB 21-6-
056/21/056:05 PMPage 33Chicken StockSUGGESTED COOKING TIMES2 pounds chicken pieces like wings, necks, backs:skin and all visible fat removed1 large onion, coarsely chopped2 carrots, coarsely chopped2 carrots, coarsely chopped2 carrots and all visible fat removed1 large onion, coarsely chopped2 carrots.
watersaltThe following cooking times are provided as a guide to be used whencooking in the cook's essentials @ CEPC660 Electric Pressure Cooker, cooking times are given in some instances. When uncertain how longto
cook something, always start with the shortest cooking time sinceyou can always continue cooking for additional time until the desiredtexture is reached. All cooking times listed begin once full pressure is reached. Place Lid on
Pressure Cooker. Slide the Safety Lock toLOCK position.3. Turn the Pressure Regulator Knob to PRESSURE.4. Press the PRESSURE MODE Button until 30 minutes appears on the Display.6. Press the START/STOP Button until the green START Indicator Light appears. The red HIGH PRESSURE
Indicator Light will blinkslowly and then faster as the cooking countdown begins. The Pressure Sure United the START/STOP Button until itbeeps. Release pressure using the natural release feature. This will take
approximately 30 to 45 minutes. 7. Once the Pressure Indicator Rod drops, slide the Safety Lock toUNLOCK position and remove the Lid. 8. Remove and discard the solids. Pour the stock through a finesieve. Season with salt to taste. Foods that should not be cooked under pressure are: Appleasuce, cranberries, rhubarb, macaroni, spagnetti or other
pasta, dried soupmixes, oatmeal or other cereals, grains, pear barley, split peas or rice NOT LISTED on the Cooking Charts. Thesefoods tend to expand, foam, or froth and may block the SteamRelease Valve or the Pressure Safety Valve.NOTE: The USDA recommends that ground turkey and chicken becooked to an internal
temperature of 165^{\circ}F and groundbeef, veal, lamb and pork be cooked to an internal temperature of at least 160^{\circ}F. Pork should be cooked to an internal temperature of 170^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F. Pork should be cooked to an internal temperature of 180^{\circ}F.
to be sure any harmfulbacteria has been killed. When re-heating meat/poultryproducts, they should also be cooked to an internal temperature of 165°F. Shellfish and FishAPPROXIMATE COOKING TIMESHIGH PRESSUREQUICK STEAM RELEASE BUTTONMakes approximately 6 cups 31 SEAFOOD Cooking TimeCooking Liquid Clams, baby Mussels Fish,
TimeCookingLiquidBeef/Veal, roast or brisket, 3 lbs., 2 to 3 in. thickBeef, roast, 4 lbs. Chicken, whole, 3 to 4 lbs. Chicken, pieces, 2 to 3 lbs. Cornish Hens, ThreeHam, pre-cooked, 7 lbs. 4 lbs. Chicken, whole, 3 to 4 lbs. Chicken, whole, 3 to 4 lbs. Chicken, whole, 3 to 4 lbs. Chicken, pieces, 2 to 3 lbs. Cornish Hens, ThreeHam, pre-cooked, 7 lbs. 4 lbs. Chicken, whole, 3 to 4 lbs. Chicken, pieces, 2 to 3 lbs. Cornish Hens, ThreeHam, pre-cooked, 7 lbs. 4 lbs. Chicken, whole, 3 to 4 lbs. Chicken, pieces, 2 to 3 lbs. Chicken, piece
min.60 to 70 min.8 to 10 min.50 to 60 min.50
45 minutes. Increase to 1-1/2 cups liquid formeats that cook more than 45 minutes.3. Add meat and remaining ingredients.4. Set PRESSURE MODE to HIGH and set COOK TIME assuggested above. Press START/STOP Button to begin operation.5. When the Pressure Cooker beeps, quickly release remaining pressure by pressing QUICK STEAM
RELEASE Button inshort bursts.NOTE: WHEN COOKING BEEF, please use the Natural SteamRelease for optimum tenderness.171 medium onion, coarsely chopped2 unpeeled cloves garlic, crushed1 carrot, coarsely chopped2 team.
parsley1 bay leaf1/2 teaspoon whole black peppercorns6 cups watersalt1. Place Removable Cooking Pot. 2. Place Lid on Pressure Cooker. Slide the Safety Lock toLOCK position. 3. Turn the Pressure Regulator Knob to PRESSURE. 4. Press the PRESSURE MODE
Button for HIGH PRESSURE.5. Press COOK TIME Button until 30 minutes appears on the Display.6. Press the START/STOP Button until the green START Indicator Light will blinkslowly and then faster as the cooking countdown begins. The Pressure Indicator Rod will rise as the pressure builds.
Aftercooking under pressure 30 minutes, the Pressure Cooker willbeep three times. Press and hold the START/STOP Button until itbeeps. Release pressure using the natural release feature. Thiswill take approximately 30 to 45 minutes. Release pressure using the natural release feature. This will take approximately 30 to 45 minutes.
and discard the solids. Pour the stock through a finesieve. Season with salt to taste. Makes approximately 6 cups 30 Page 37 (Continued) 9. Press START/STOP Button until the green START Indicator Light appears. The red HIGH PRESSURE Indicator Light willblink slowly and then faster
as the cooking countdown begins. The Pressure Indicator Rod will rise as the pressure Button untilit beeps. 10. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Steam Release Valve.
The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the Lid. 11. If the beans are not tender, replace Lid and LOCK. Repeat Steps 7 through 10, (setting COOK TIME between 3 - 5 minutes) and cook under pressure an additional 3 to 5 minutes, or until tender. 12. Season with
salt to taste. Stir in the chopped cilantro. Serve with cooked white rice and optional garnishes, if desired. Makes 4 to 6 servings VEGETABLES. Peel vegetables when appropriate, or scrub them well. Keep inmind that hard vegetables may be cooked whole or
chopped into pieces. Thelarger the piece, the longer it will take to cook. Vegetables with the same cooking time may be cooked together. Since quick-cooking together.
sizes suggested below.2. Pour 1 cup water into Pressure Cooker. (Alternatively cook vegetables in steaming basket and lower into Pressure Cooker beeps,
always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables PROXIMATE COOKING TIMESHIGH PRESSUREQUICK STEAM RELEASE BUTTONFRESH VEGETABLESAsparagus, thick wholeAsparagus, thin wholeBeans, green or wax, whole or
pieceBeans, lima, shelledBeets, small, wholeBeets, large, halvedBeets, large, halvedBeets, 1/4-inch slicesBroccoli, spearsBrussels Sprouts, wholeCarrots, wholeCarrots, 1/4-inch slicesBroccoli, spearsBrussels Sprouts, wholeCarrots, wholeCarrots, wholeCarrots, 1/4-inch slicesBroccoli, spearsBrussels Sprouts, wholeCarrots, wholeCarrots, 1/4-inch slicesBroccoli, spearsBrussels Sprouts, 1/4-inch slicesBrussels S
VEGETABLESCooking TimeWaterCauliflower, florets3 to 4 min.1 cupCollard greens, coarsely choppedCorn, kernelsEggplant, slices 1/8- to 1/4-inch diameterParsnips, 1-inch chunksParsnips, 1/4-inch slicesPeas
shelledPotatoes, New Red, small wholePotatoes, Red, 1-1/2-inch chunksPotatoes, New White, small wholePotatoes, White, 1-1/2-inch chunksPutabaga, 1-inch chunksPu
spaghetti, 2 lbs. halvedSquash, summer, zucchinior yellow, 1/2-inch chunksSwiss Chard, coarsely choppedTomatoes, quarteredTurnips, small quarteredTurn
min.12 to 14 min.13 to 15 min.12 to 15 min.12 to 15 min.8 to 10 min.12 to 15 min.8 to 10 min.12 to 15 min.8 to 10 min.12 to 14 min.12 to 15 min.8 to 10 mi
cup1 cup1 cup1 cup1 cupVegetarian Chili1 cup (approximately 8 ounces) dried black beans, soaked one hour in boiling water2 tablespoons olive oil1 medium green pepper, cored, seeded and chopped1 jalapeño pepper, cored seeded and chopped2
carrots, chopped2 teaspoons chili powder2 teaspoons ground cumin1/2 teaspoon dried oregano1 (14.5-ounce) can diced tomatoes1 cup watersalt2 tablespoons minced fresh cilantroOptional garnishes: Chopped black olivesSour creamShredded cheddar cheese1. Drain beans and set aside.2. Place Removable Cooking Pot in Pressure Cooker. Add oil.3.
Press the COOK MODE Button for BROWN. Press the START/STOP Button.4. Preheat 5 minutes. Add the onion, garlic, peppers, carrots, chilipowder, cumin, and oregano. Sauté until the onion is soft.5. Add the soaked, drained beans, tomatoes, and water. Stir tocombine. Place Lid on Pressure Cooker. Slide the Safety Lock tothe LOCK position.6. Turn
the Pressure Regulator Knob to PRESSURE.7. Press the PRESSURE MODE Button for HIGH PRESSURE.8. Press COOK TIME Button until 30 minutes appears on the Display.28Page 21CE CEPC660 IB 21-6-056/21/056:05 PMPage 41RECIPE GUIDEThe following recipes have been especially developed for preparing in the cook's essentials®
Programmable Electric PressureCooker by leading housewares expert and best-selling cookbookauthor, Tom Lacalamita, The Kitchen Resource. A listing of suggested cooking times follows for your convenience. Baked Beans in a Pot4 (15-oz.) cans small white beans, drained and rinsedunder cold water in a colander2 tablespoons olive oil1 small red
onion, chopped1 clove garlic, peeled and minced1 small rib celery, chopped1 bay leaf3 tablespoons molasses3 ta
the START/STOP Button. 3. Preheat 5 minutes. Add the onion, garlic, celery, and carrot. Sautéuntil the onion is soft. Do not let brown. 4. Add the beans and remaining ingredients. 5. Place Lid on the Pressure Regulator Knob to PRESSURE. Press the PRESSURE MODE Button for
HIGH and COOK TIME Button until 30 minutes appears on the Display.6. Press START/STOP Button until the green START Indicator Light will blink slowlyand then faster as the cooking countdown begins. The Pressure Indicator Rod will rise as the pressure builds. After cooking underpressure 30
minutes, the Pressure Cooker will beep three times. Press and hold the START/STOP Button until it beeps. 7. Immediately press the Quick Steam Release Button using shortbursts. Steam will emit from the Steam Release Button until it beeps. 7. Immediately press the Quick Steam Release Pressure Indicator Rod will drop when all the steam has been released. Slidethe Safety Lock to UNLOCK position and
remove the Lid.8. Remove the bay leaf before serving beans.FROZEN VEGETABLES APPROXIMATE COOKING TIMESLOW PRESSUREQUICK STEAM RELEASE BUTTONFROZEN vegetables approached, florets, or spears Brussels Sprouts Cauliflower, florets Corn, kernels Corn, on the
cobMixed VegetablesPeas (not split)Peas and CarrotsSpinachCooking Time2 min.1 min.2 min.2 min.2 min.1 min.2 min.2 min.1 
salads.GENERAL TIPS FOR COOKING BEANS. Set dried beans in a strainer or colander and rinse well. Discard anybroken beans. Pre-soaking beans is optional, but encourages more even cooking andaids digestibility. If time permits, soak beans in fresh water.
wish, add some onion, bay leaves, and garlic to flavor thebeans and broth. Strained bean broth may be used as a base forsoups and stews. Since the time required to cook beans varies from batch to batch, it isbest to do the majority of cooking under pressure and then finish off thebeans by cooking them uncovered on the BROWN setting. Add salt
WHEN COOKING BEANSFRESH FRUIT. When cooking beans alone (rather than in a soup or stew), never fillPressure Cooker more than one-third full. Always add at least 2 teaspoons of oil per cup of dried beans tocontrol foaming action.
splitting. Take great care when removing the Lid as there will be considerablesteam in the Pressure Regulator Knob, Steam Release Valve, SafetyValves and Rubber Gasket thoroughly after cooking beans. ** * * BASIC RECIPE FOR BEANSThis recipe calls for 1 pound (about 2-1/2 cups) dried beans which willyield 5 to 6
cups cooked beans. You may cut this recipe in half, if youwish, but DO NOT COOK MORE THAN THIS AMOUNT.1 pound beans, picked over and rinsed(preferably pre-soaked; see GENERAL TIPS FOR COOKING BEANS)2 quarts water2 tablespoons vegetable oil1 onion, peeled and halved (optional)2 bay leaves (optional)2 or 3 cloves garlic, peeled and
crushed (optional)Salt to taste (add after cooking under pressure)1. Place beans, water, oil, and any optional ingredients in the Removable Cooking Pot.2. Pull Lid Handles apart and set Lid on Cooker. Slide Safety Lockto LOCK position. Turn Pressure Regulator Knob to PRESSURE.3. Set PRESSURE MODE for HIGH and COOK TIME according to type
of bean (see Dried Beans and Legumes Chart on the followingpage). Press START/STOP Button to begin operation.4. When Pressure to come downnaturally until the red Pressure Indicator Rod drops, about 30minutes. Otherwise, allow pressure to come down naturally
for 20 minutes and quickly release remaining pressure by pressing QUICK STEAM RELEASE Button in short bursts. 5. Slide Safety Lock to UNLOCK. Pull Handles apart and remove Lid. 21 For best flavor and texture, use ripe fruit that is still firm. You can cook fruit in a steaming basket or directly in the liquid. When cooking fruit directly in liquid, you
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may use wine instead of water. When cooking stuffed apples and Anjou pears, wrap them in aluminumfoil to maintain their shape, cook Bosc pears with peels intact; it is easy to slippeels off after cooking. When preparing foil-wrapped fruit, do not fill Pressure Cooker morethan half full. When preparing

unwrapped fruit, do not fill more thanone-third full.BASIC RECIPE FOR FRESH FRUIT1. Place 1 cup water (or wine) in Removable Cooking Pot.2. Place fruit either in a steaming basket or directly into liquid.3. Pull Lid Handles apart and set Lid on Cooker. Slide Safety Lockto LOCK position. Turn Pressure Regulator Knob to PRESSURE.4. Set

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PRESSURE MODE for HIGH and COOK TIME according to Chart on page 25. Press Press the START/STOP Button to beginoperation.5. When Pressure Cooker beeps 3 times, STOP Light will illuminate.6. Quickly release pressure to come down
naturally.)7. If fruit is not sufficiently cooked, replace Lid and steam untildone.8. Remove Lid with special care as there will be a fair amount of steam.26Page 23CE CEPC660 IB 21-6-056/21/056:05 PMPage 45FruitsAPPROXIMATE COOKING TIMESLOW PRESSUREQUICK STEAM RELEASE BUTTONFRESH & DRIED FRUITApricots, fresh whole or
halvedBerries, freshCherries, freshPeaches, fresh halvedPears, fresh h
pressure builds, the red Pressure Indicator Rod will rise. Stop cookingby pressing the START/STOP Button until the red STOP light illuminates and the Pressure Endicator Rod will rise. Stop cookingby pressing the START/STOP Button until the red STOP light illuminates and the Pressure Indicator Rod will rise. Stop cooking by pressing the START/STOP Button until the red STOP light illuminates and the Pressure Indicator Rod will rise. Stop cooking by pressing the START/STOP Button until the red STOP light illuminates and the Pressure Indicator Rod will rise.
 lemon (optional)1. Place fruit, water, and lemon (if using) in Removable Cooking Pot.2. Pull Lid Handles apart and set Lid on Cooker. Slide Safety Lock toLOCK position. Turn Pressure Regulator Knob to PRESSURE MODE for HIGH and COOK TIME according totype of fruit (see Fruits Chart above). Press the START/STOPButton to
begin operation.4. When Pressure Cooker beeps 3 times, STOP Light will illuminate.5. Press QUICK STEAM RELEASE Button in short bursts to release the pressure.6. If fruit is not sufficiently tender, replace Lid and steam until done.7. Remove Lid with special care as there will be a fair amount of steam. CAUTION: WHEN REMOVING LID, STEP BACK
AND TILT LIDAWAY FROM YOU TO AVOID STEAM.6. Add salt to taste. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans require just a littlemore cooking, press the START Button and cook uncovered until done. Stir
in morewater if cooking liquid becomes very thick. 7. If time permits, allow beans to cool in cooking liquid for useas broth, if you wish. Dried Beans and Legumes PPROXIMATE COOKING TIMES*HIGH PRESSURENATURAL
RELEASE FEATUREBEANS & LEGUMESCooking TimeWater**Adzuki, 1 cup dryBlack Beans, 2 cup dryBlack Beans, 2 cup dryBlack Beans, 3 cup dryBlack Beans, 3 cup dryBlack Beans, 4 cup dryBlack Beans, 5 cup dryBlack Beans, 5 cup dryBlack Beans, 6 cup dryBlack Beans, 6 cup dryBlack Beans, 8 cup dryBlack Beans, 9 cup dry
cups3 cups3 cups3 cups2-1/4 cups2 to 33 min.3 cups3 cups2-1/4 cups2 to 33 min.3 cups3 cups2-1/4 cups3 to 33 min.3 cups3 cups2 cups2-1/4 cups3 to 33 min.3 cups3 cu
cooking. Theactual cooking times will vary depending on how old the beans are:**Add one tablespoon of vegetable oil to reduce excess foaming.Makes 4 cups2522Page 24CE CEPC660 IB 21-6-056/21/056:05 PMPage 47SUGGESTED COOKING TIMESRICE/GRAINSWhole grains cook so quickly in the Pressure Cooker that they can become a regular
part of your diet. Here are a few things to keep in mind: Timing varies from one batch of grains to the next, depending upon ageand storage conditions. So it is wise to do the majority of cookingunder pressure and then do any additional cooking, if needed, on the STEAM setting. Remember that whole grains such as wheat berries and brown rice
always remain a bit chewy, even when thoroughly cooked. Grains that have the same cooking time may be cooked together. Leftover grains may be frozen in convenient portion sizes. Defrost themin the microwave.PRECAUTIONS WHEN COOKING GRAINS.
than one-third full. TO CONTROL FOAMING AS GRAINS COOK, ALWAYS ADD 1 TABLESPOONOF OIL PER CUP OF DRIED GRAINS TO THE COOKING LIQUID. Do not cook more than 2 cups of dried grains at a time.
RECIPE FOR RICE/GRAINSThis recipe calls for cooking grains in a fair amount of water, then drainingoff the excess. This approach accommodates the fact that no twobatches of grains absorb the same amount of liquid. This recipe calls for cooking grains which yields about 4-1/2 cups cooked. You may cutthis recipe in half, if you wish, but DO
NOT COOK MORE THAN THIS AMOUNT.2 cups grains. vater, oil, and salt (if using) in the RemovableCooking Pot.2. Pull Lid Handles apart and set Lid on Pressure Cooker. SlideSafety Lock to LOCK position. Turn Pressure Regulator Knobto
PRESSURE.3. Set PRESSURE MODE for HIGH and cook time according to typeof grain (see Chart on following page). Press the START/STOPButton to begin operation.4. When Pressure Cooker beeps 3 times, STOP Light will illuminate.5. Quickly release pressure by pressing QUICK STEAM RELEASEButton in short bursts. If liquid spurts from the
regulator vent, wait a few seconds before continuing to release pressure. 6. If grains are not sufficiently tender, add a bit more water if mixtureseems dry, and steam until done. 23 (Continued) 7. Use a ladle to transfer grains to a colander to drain. Bouncecolander up and down a few times to release excess liquid. Fordrier, fluffier grains, transfer grains
to a bowl and cover tightlywith plastic wrap. Set aside for 10 minutes, then fluff.Rice, white, convertedor long grain, 1 cup dryRice, white, arborioor short grain 1 cup dryRice, brown, 1 cup dryRice, wild, 1 cup dry25 to 28
min.2-1/4 cupsYieldCooked3 cups25 to 28 min.2-1/4 cups3 cups2-1/2 cups3 cups2-1/2 cups3 cups2-1/2 cups3 cups2-1/2 cups3 cups2-1/4 cups3 cups2-1/2 cups3 cups2-1/2 cups3 cups2-1/4 cups3 cups2-1/2 cups3 cups3-1/2 cups3 cups3-1/2 cups3 cups3-1/2 cups3-1/2 cups3-1/2 cups3-1/2 cups3-1/2 cups3 cups3-1/2 cups3-1/
or making quickcompotes. You can also make a variety of recipes using fresh fruit, including whole, stuffed fresh apples, or wine-poached pears. DRIED FRUIT. Consult Chart following and use minimum timing for moist dried fruitand maximum timing for moist dried fruitand maximum timing if fruit is leathery and dry. You can mix fruits that have different cooking times if you don't mindthat
quicker-cooking fruits will become very soft. You can combine dried and fresh fruit in a compote, but keep in mindthat the fresh fruit is likely to "melt down" into a sauce. If you wish, add a few tablespoons of fruit liquor before orafter cooking.
full.24Page 25CE_CEPC660_IB_21-6-056/21/056:05 PMPage 47SUGGESTED COOKING TIMESRICE/GRAINSWhole grains to keep in mind: • Timing varies from one batch of grains to the next, depending upon ageand storage conditions. So it
is wise to do the majority of cooking time may be cooked together. Leftover grains may be frozen in the same cooking time may be cooked together. Leftover grains may be frozen in
convenient portion sizes. Defrost themin the microwave.PRECAUTIONS WHEN COOKING GRAINS TO THE COOKING T
LIQUID. Do not cook more than 2 cups of dried grains at a time. Clean the Pressure Regulator Knob, Steam Release Valve, SafetyValves and Rubber Gasket thoroughly after cooking grains in a fair amount of water, then drainingoff the excess. This approach accommodates the
fact that no twobatches of grains absorb the same amount of liquid. This recipe calls for 2 cups of dry grain which yields about 4-1/2 cups grains6-1/2 cups water 2 tablespoons taste-free oil, such as canola1/2 teaspoon salt (optional)1. Place
grains, water, oil, and salt (if using) in the Removable Cooking Pot.2. Pull Lid Handles apart and set Lid on Pressure Regulator Knobto PRESSURE MODE for HIGH and cook time according to typeof grain (see Chart on following page). Press the START/STOPButton to begin to the Removable Cooking Pot.2. Pull Lid Handles apart and set Lid on Pressure Regulator Knobto PRESSURE MODE for HIGH and cook time according to typeof grain (see Chart on following page).
operation.4. When Pressure Cooker beeps 3 times, STOP Light will illuminate.5. Quickly release pressure by pressing QUICK STEAM RELEASEButton in short bursts. If liquid spurts from the regulator vent, wait a few seconds before continuing to release pressure.6. If grains are not sufficiently tender, add a bit more water if mixtureseems dry, and
steam until done.23(Continued)7. Use a ladle to transfer grains to a colander to drain. Bouncecolander up and down a few times to release excess liquid. Fordrier, fluffier grains, transfer grains to a bowl and cover tightlywith plastic wrap. Set aside for 10 minutes, then fluff.Rice / GrainsAPPROXIMATE COOKING TIMES*STEAM
FUNCTIONRICE/GRAINSCooking TimeWater**Rice, Basmati, 1 cup dryRice, white, convertedor long grain, 1 cup dryRice, white, arborioor short grain 2 cups 3 cups 3
cups2-1/4 cups2-1/4 cups*Actual cooking times may vary depending on how old the grain is.**Add one tablespoon of vegetable oil to reduce excess foaming.FRUITThe Pressure Cooker is good for stewing dried fruits or making quickcompotes. You can also make a variety of recipes using fresh fruit, including whole, stuffed fresh apples, or wine-
poached pears.DRIED FRUIT. Consult Chart following and use minimum timing for moist dried fruit is leathery and dry. You can mix fruit is leathery and dry. You can mix fruit is leathery and dry.
fresh fruit is likely to "melt down" into a sauce. If you wish, add a few tablespoons of fruit liquor before orafter cooking. Do not fill Pressure Cooker more than half full. 24Page 26CE_CEPC660_IB_21-6-056/21/056:05 PMPage 45FruitsAPPROXIMATE COOKING TIMESLOW
PRESSUREQUICK STEAM RELEASE BUTTONFRESH & DRIED FRUITApricots, fresh halvedPears, fresh h
cup1 cup1 cup1 set timer to 1 minute using either LOW or HIGH PRESSURE. As soon asthe pressure builds, the red Pressure Indicator Rod will rise. Stop cookingby pressing the START/STOP Button until the red STOP light illuminatesand the Pressure Indicator Rod will rise. Stop cookingby pressing the START/STOP Button until the red STOP light illuminatesand the Pressure Indicator Rod will rise.
short bursts.BASIC RECIPE FOR DRIED FRUIT4 cups dried fruit3 cups waterA few thin slices lemon (optional)1. Place fruit, water, and lemon (if using) in Removable Cooking Pot.2. Pull Lid Handles apart and set Lid on Cooker. Slide Safety Lock toLOCK position. Turn Pressure Regulator Knob to PRESSURE.3. Set PRESSURE MODE for HIGH and
COOK TIME according totype of fruit (see Fruits Chart above). Press the START/STOPButton to begin operation.4. When Pressure Cooker beeps 3 times, STOP Light will illuminate.5. Press QUICK STEAM RELEASE Button in short bursts to release the pressure.6. If fruit is not sufficiently tender, replace Lid and steam until done.7. Remove Lid with
special care as there will be a fair amount of steam. CAUTION: WHEN REMOVING LID, STEP BACK AND TILT LIDAWAY FROM YOU TO AVOID STEAM.6. Add salt to taste. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to highpressure for a few more minutes. If beans are still quite hard, return to high pressure for a few more minutes. If beans are still quite hard, return to high pressure for a few more minutes. If beans are still quite hard, return to high pressure for a few more minutes. If beans are still quite hard, return to high pressure for a few more minutes. If beans are still quite hard, return to high pressure for a few more minutes. If beans are still quite hard, return to high pressure for a few more minutes. If beans are still quite hard, return to high pressure for a few more minutes. If beans are still quite hard, return to high pressure for a few more minutes. If beans are still quite hard, return to high pressure for a few more minutes. If beans are still a few more minutes have a few more minutes have a few more minutes ha
Light next to BROWN will be lit. Then press the START Button and cook uncovered until done. Stir in morewater if cooking liquid becomes very thick. 7. If time permits, allow beans to cool in cooking liquid for useas broth, if you
 wish.Dried Beans and LegumesAPPROXIMATE COOKING TIMES*HIGH PRESSURENATURAL RELEASE FEATUREBEANS & LEGUMESCooking TimeWater**Adzuki, 1 cup dryBlack Beans, red or white,1 cup dryLentils, green, brown, or red,2
cups dryNavy Beans 1 cup dryPinto Beans, 1 cup dryPinto Beans, 1 cups2-1/4 cups3 cups3 cups3 cups3 cups2 cups2 cups2 cups2 cups2 cups3 cup
the exception of lentils, should soak ina large, covered bowl in boiling water one hour before cooking. Theactual cooking times will vary depending on how old the beans are.**Add one tablespoon of vegetable oil to reduce excess foaming. Makes 4 cups 2522 Page 27CE_CEPC 660_IB_21-6-056/21/056:05 PMPage 43 PRECAUTIONS WHEN COOKING
BEANSFRESH FRUIT. When cooking beans alone (rather than in a soup or stew), never fillPressure Cooker more than one-third full. Always add at least 2 teaspoons of oil per cup of dried beans tocontrol foaming action.
care when removing the Lid as there will be considerablesteam in the Pressure Cooker. Clean the Pressure Regulator Knob, Steam Release Valve, SafetyValves and Rubber Gasket thoroughly after cooking beans.
may cut this recipe in half, if youwish, but DO NOT COOK MORE THAN THIS AMOUNT.1 pound beans, picked over and rinsed(preferably pre-soaked; see GENERAL TIPS FOR COOKING BEANS)2 quarts water2 tablespoons vegetable oil1 onion, peeled and halved (optional)2 bay leaves (optional)2 or 3 cloves garlic, peeled and crushed (optional)Salt
to taste (add after cooking under pressure)1. Place beans, water, oil, and any optional ingredients in theRemovable Cooking Pot.2. Pull Lid Handles apart and set Lid on Cooker. Slide Safety Lockto LOCK position. Turn Pressure Regulator Knob toPRESSURE MODE for HIGH and COOK TIME according totype of bean (see Dried
Beans and Legumes Chart on the followingpage). Press START/STOP Button to begin operation. 4. When Pressure to come downnaturally until the red Pressure Indicator Rod drops, about 30minutes. Otherwise, allow pressure to come downnaturally until the red Pressure Indicator Rod drops, about 30minutes. Otherwise, allow pressure to come downnaturally until the red Pressure Indicator Rod drops, about 30minutes.
quickly release remaining pressure by pressingQUICK STEAM RELEASE Button in short bursts.5. Slide Safety Lock to UNLOCK. Pull Handles apart and remove Lid.21For best flavor and texture, use ripe fruit that is still firm. You can cook fruit in a steaming basket or directly in the liquid. When cooking fruit directly in liquid, you may use wine instead
of water. When cooking stuffed apples and Anjou pears, wrap them in aluminumfoil to maintain their shape and keep their skins intact. To maintain shape, cook Bosc pears with peels intact; it is easy to slippeels off after cooking.
not fill more thanone-third full.BASIC RECIPE FOR FRESH FRUIT1. Place 1 cup water (or wine) in Removable Cooking Pot.2. Place fruit either in a steaming basket or directly into liquid.3. Pull Lid Handles apart and set Lid on Cooker. Slide Safety Lockto LOCK position. Turn Pressure Regulator Knob to PRESSURE.4. Set PRESSURE MODE for HIGH
and COOK TIME according to Chart on page 25. Press Press the START/STOP Button to beginoperation. 5. When Pressure tocome down naturally.) 7. If fruit is not sufficiently release pressure by pressing QUICK STEAM RELEASEButton in short bursts. (If cooking halved pears, allow pressure tocome down naturally.) 7. If fruit is not sufficiently release pressure by pressing QUICK STEAM RELEASEButton in short bursts.
cooked, replace Lid and steam untildone.8. Remove Lid with special care as there will be a fair amount of steam. 26Page 28CE CEPC660 IB 21-6-056/21/056:05 PMPage 41RECIPE GUIDEThe following recipes have been especially developed for preparing in the cook's essentials.
and best-selling cookbookauthor, Tom Lacalamita, The Kitchen Resource. A listing of suggested cooking times follows for your convenience. Baked Beans in a Pot4 (15-oz.) cans small white beans, drained and minced 1 small rib celery, described beans in a Pot4 (15-oz.) cans small white beans, drained and minced 1 small rib celery, described beans in a Pot4 (15-oz.) cans small white beans, drained and minced 1 small rib celery, described beans in a Pot4 (15-oz.) cans small white beans, drained and minced 1 small rib celery, described beans in a Pot4 (15-oz.) cans small white beans, drained and minced 1 small rib celery, described beans in a Pot4 (15-oz.) cans small white beans, drained and minced 1 small rib celery, described beans in a Pot4 (15-oz.) cans small white beans, drained and minced 1 small rib celery, described beans in a Pot4 (15-oz.) cans small white beans, drained and minced 1 small rib celery, described beans in a Pot4 (15-oz.) cans small white beans, drained and minced 1 small rib celery, described beans in a Pot4 (15-oz.) cans small white beans in a P
chopped small carrot, chopped bay leaf3 tablespoons molasses tablespoons molasses tablespoons drived thyme cooking Pot in the Pressure Cooker. Add oil. Press the COOK MODE Button for BROWN. Press the START/STOP Button. Press the START/STOP Button. Pressure Cooker. Add oil. Press the COOK MODE Button for BROWN.
celery, and carrot. Sautéuntil the onion is soft. Do not let brown.4. Add the beans and remaining ingredients.5. Place Lid on the Pressure Regulator Knob to PRESSURE MODE Button for HIGH and COOK TIME Button until30 minutes appears on the Display.6
Press START/STOP Button until the green START Indicator Light will blink slowlyand then faster as the cooking countdown begins. The Pressure Endicator Rod will rise as the pressure START Indicator Rod will beep three times. Press and hold the
START/STOP Button until it beeps. 7. Immediately press the Quick Steam Release Button using shortbursts. Steam Release Valve. The PressureIndicator Rod will drop when all the steam Release Button using shortbursts. Steam Release Button using shortbursts. Steam Release Valve. The PressureIndicator Rod will drop when all the steam Release Valve. The PressureIndicator Rod will drop when all the steam Release Button using shortbursts.
VEGETABLES APPROXIMATE COOKING TIMESLOW PRESSUREQUICK STEAM RELEASE BUTTONFROZEN VEGETABLESAsparagusBeans, green, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or French cutBeans, limaBroccoli, chopped, florets, or spearsBrussels SproutsCauliflower, floretsCorn, wax or french cutBeans, limaBroccoli, chopped, floretsCorn, wax or floretsC
Time2 min.1 min.2 min.2 min.2 min.2 min.2 min.2 min.1 min.2 
colander and rinse well. Discard anybroken beans. • Pre-soaking beans is optional, but encourages more even cooking andaids digestibility. If time permits, soak beans in fresh water. • If you wish, add some onion, bay leaves, and garlic to flavor thebeans and broth.
Strained bean broth may be used as a base forsoups and stews. Since the time required to cook beans varies from batch to batch, it isbest to do the majority of cooking under pressure and then finish off thebeans by cooking them uncovered on the BROWN setting. Adding salt at thebeginning may
TimeWaterCauliflower, florets3 to 4 min.1 cupCollard greens, coarsely choppedCorn, on-the-cobCorn, kernelsEggplant, 1/2-inch cliesEggplant, 1/2-inch diameterParsnips, 1-inch chunksParsnips, 1/4-inch slicesPeas, shelledPotatoes, Nev
Red, small wholePotatoes, Red, 1-1/2-inch chunksPotatoes, New White, small wholePotatoes, White, 1-1/2-inch chunksPumpkin, 2-inch chunksPotatoes, White, 1-1/2-inch chunksPotatoes, White, small wholePotatoes, White, 1-1/2-inch chunksPumpkin, 2-inch chunksPotatoes, White, 1-1/2-inch chunksPotatoes, White, 1-1/2-i
halvedSquash, summer, zucchinior yellow, 1/2-inch slicesSweet Potato, 1-1/2-inch chunksSwiss Chard, coarsely choppedTomatoes, quarteredTurnips, small quarteredTurnips, small quarteredTurnips, small quarteredTurnips, small quarteredTurnips, 1-1/2-inch chunks197 to 3 min. 2 to 3 min. 3 to 4 min.
cup1 cupVegetarian Chili1 cup (approximately 8 ounces) dried black beans, soaked one hour in boiling water2 tablespoons olive oil1 medium red pepper, cored, seeded and chopped1 plack beans, soaked one hour in boiling water2 tablespoons olive oil1 medium onion, chopped1 medium red pepper, cored, seeded and chopped1 plack beans, soaked one hour in boiling water2 tablespoons olive oil1 medium onion, chopped1 medi
chopped2 teaspoons chili powder2 teaspoons ground cumin1/2 teaspoon dried oregano1 (14.5-ounce) can diced tomatoes1 cup watersalt2 tablespoons minced fresh cilantroOptional garnishes: Chopped black olivesSour creamShredded cheddar cheese1. Drain beans and set aside.2. Place Removable Cooking Pot in Pressure Cooker. Add oil.3. Press the
COOK MODE Button for BROWN. Press the START/STOP Button.4. Preheat 5 minutes. Add the onion, garlic, peppers, carrots, chilipowder, cumin, and oregano. Sauté until the onion is soft.5. Add the soaked, drained beans, tomatoes, and water. Stir tocombine. Place Lid on Pressure Cooker. Slide the Safety Lock tothe LOCK position.6. Turn the
Pressure Regulator Knob to PRESSURE.7. Press the PRESSURE MODE Button for HIGH PRESSURE.8. Press COOK TIME Button until 30 minutes appears on the Display.28Page 30CE_CEPC660_IB_21-6-056/21/05Vegetarian Chili6:05 PMPage 37(Continued)9. Press START/STOP Button until the green START Indicator Light appears. The red HIGH
PRESSURE Indicator Light willblink slowly and then faster as the cooking countdown begins. The Pressure Sure Indicator Rod will rise as the pressure Indicator Rod will rise as the pressure Sure Indicator Rod will rise as the pressure Indicator Rod will ris
shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and removethe Lid.11. If the beans are not tender, replace Lid and LOCK.Repeat Steps 7 through 10, (setting COOK TIME between 3 - 5 minutes) and cook under pressure and tender, replace Lid and LOCK.Repeat Steps 7 through 10, (setting COOK TIME between 3 - 5 minutes) and cook under pressure and tender, replace Lid and LOCK.Repeat Steps 7 through 10, (setting COOK TIME between 3 - 5 minutes) and cook under pressure and tender pre
additional3 to 5 minutes, or until tender.12. Season with salt to taste. Stir in the chopped cilantro. Serve with cooked white rice and optional garnishes, if desired. Makes 4 to 6 servingsVEGETABLES. Peel vegetables when appropriate, or scrub them well. Keep inmind that hard vegetables such as potatoes and beets hold their shape better when the
peel is left intact. Vegetables may be cooked whole or chopped into pieces. Thelarger the piece, the longer it will take to cook. Vegetables with the same cooking time may be cooked together.
VEGETABLES1. Trim and cut vegetables according to sizes suggested below. 2. Pour 1 cup water into Pressure Cooker. (Alternatively cook vegetables in steaming basket and lower into Pressure Cooker. (Alternatively cook vegetables in steaming basket and lower into Pressure Cooker.)
Button to begin operation.5. When Pressure Cooker beeps, always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables PROXIMATE COOKING TIMESHIGH PRESSUREQUICK STEAM RELEASE BUTTONFRESH VEGETABLES are always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables are always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables are always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables are always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables are always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables are always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables are always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables are always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables are always quickly release pressure bypressing are always quickly release pressure bypressing QUICK STEAM RELEASE Button in short bursts.6. If vegetables are always quickly release pressure bypressing are always are a
whole Asparagus, thin whole Beans, green or wax, whole or piece Beans, lima, shelled Beets, large, halved Beets, l
Time2 to 3 min.2 to 2-1/2 min.2 to 3 min.2 to 2-1/2 min.2 to 3 min.3 to 4 min.4 to 5 min.5 to 6 min.5 to 6 min.8 to 10 min.4 to 5 min.6 to 7 min.8 to 10 min.8 to 
PoultryAPPROXIMATE COOKING TIMESHIGH PRESSURENATURAL RELEASE FEATUREMEAT & POULTRYCooking TimeCookingLiquidBeef, roast, 4 to 5 lbs., 5 to 6 in. thickBeef, roast, 4 lbs.Pork, ribs, 4 lbs.Chicken, and the cooking timeCooking timeCooking
 whole, 3 to 4 lbs.Chicken, pieces, 2 to 3 lbs.Cornish Hens, ThreeHam, pre-cooked, 7 lbs.40 to 45 min.10 to 12 min.35 to 40 min.1-1/2 cups1-1/2 cups1-1/2 cups1 cup1-1/2 cups1 cup1 cup1 cup1 cup1 cup1 cup1-1/2 cupsBASIC RECIPE FOR MEAT
begin operation.5. When the Pressure Cooker beeps, quickly release remainingpressure by pressing QUICK STEAM RELEASE Button inshort bursts.NOTE: WHEN COOKING BEEF, please use the Natural SteamRelease for optimum tenderness.171 medium onion, coarsely chopped1 leek, trimmed, washed well and chopped2 unpeeled cloves garlic,
 crushed1 carrot, coarsely chopped1 rib celery, coarsely chopped2 canned plum tomatoes, coarsely chopped3 sprigs parsley1 bay leaf1/2 teaspoon whole black peppercorns6 cups watersalt1. Place Removable Cooking Pot in Pressure Cooker. Add all theingredients, except salt, to the Removable Cooking Pot.2. Place Lid on Pressure Cooker. Slide the
Safety Lock toLOCK position.3. Turn the Pressure Regulator Knob to PRESSURE.4. Press the PRESSURE MODE Button until the green START Indicator Light appears. The red HIGH PRESSURE Indicator Light will blinkslowly
and then faster as the cooking countdown begins. The Pressure United to Rod will rise as the pressure Summer of the New Pressure United to Rod will rise as the Rod will rise as
pieces like wings, necks, backs:skin and all visible fat removed1 large onion, coarsely chopped2 carnots, coarsely chopped2 carno
cook's essentials ® CEPC660 Electric Pressure Cooker. Cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times can vary depending on the quality and the food being cooked; maximum and minimum cooking times can vary depending on the quality and the food being cooked; maximum and minimum cooking times can vary depending on the quality and the food being cooked; maximum and minimum cooking times can vary depending on the quality and the food being cooked; maximum and minimum cooking times can vary depending on the quality and the food being cooked; maximum and minimum cooked to the food being cooked; maximum and minimum cooked to the food being cooked to the 
cooking for additional time until the desiredtexture is reached. All cooking Pot. 2. Place Removable Cooking Pot. 2. Place Lid on Pressure Cooker. Slide the Safety Lock to LOCK position. 3. Turn the Pressure Regulator Knob
to PRESSURE.4. Press the PRESSURE MODE Button for HIGH PRESSURE.5. Press COOK TIME Button until 30 minutes appears onthe Display.6. Press the PRESSURE Indicator Light will blinkslowly and then faster as the cooking countdown begins. The Pressure
Indicator Rod will rise as the pressure builds. Aftercooking under pressure So minutes, the Pressure Undicator Rod drops, slide the Safety Lock
toUNLOCK position and remove the Lid.8. Remove and discard the solids. Pour the stock through a finesieve. Season with salt to taste. Foods that should not be cooked under pressure are: Applesauce, cranberries, rhubarb, macaroni, spaghetti or other pasta, dried soupmixes, oatmeal or other cereals, grains, pearl barley, split peas or anydried beans
peas or rice NOT LISTED on the Cooking Charts. Thesefoods tend to expand, foam, or froth and may block the SteamRelease Valve or the Pressure Safety Valve.NOTE: The USDA recommends that ground turkey and chicken becooked to an internal temperature
 160°F. Meats such as beef and lamb, etc.should be cooked to an internal temperature of at least 145°F. Pork should be cooked to an internal temperature of 170°F - 180°F to be sure any harmfulbacteria has been killed. When re-heating meat/poultryproducts, they
 should also be cooked to an internal temperature of 165^{\circ}F. Shellfish and FishAPPROXIMATE COOKING TIMESHIGH PRESSUREQUICK STEAM RELEASE BUTTONMakes approximately 6 cups 31SEAFOODCooking TimeCookingLiquidClams, babyMusselsFish, whole, 1 to 2 lbs., guttedFish, steaks, 1-1/2 to 2 in. thick 2 to 3 min. 3 to 40 min. 41 to 42 min. 43 to 43 min. 44 to 45 min. 45 min. 46 min. 48 min. 49 min. 49
with clean water and drythoroughly.3. Remove the Rubber Gasket from the underside of the SelfLocking Lid. Wash both with warm soapy water and drythoroughly.4. The Rubber Gasket must always be properly positioned on theunderside of the Lid. Check periodically to make sure that it
isclean, flexible and not cracked or torn. If damaged, do not usethis appliance. Contact the Consumer Service Department tollfree at 1-800-233-9054 for information on purchasing areplacement Gasket, (P/N 21321).5. Wipe the Housing clean with a damp soft cloth or sponge. Donot pour any liquid into the Pressure Cooker's Housing.6. Never use
harsh chemical detergents, scouring pads or powders on any of the parts or components. 7. Always check that the Steam Release Valves are in goodworking order. After unit is cooled, remove the Lid. Turn the Pressure Regulator Knobto CLEAN (see Figure 11) and carefully remove. Turn the Lid over and place ontable top as
shown to the side. Using thebrush supplied, check and remove any Figure 11 food or foreign particles that may belodged in the Steam Release Valve. Cleaning (See Figure 12.) Replace the Pressure Cooker, the bottom of the Removable Cooking Pot, in
the area of the Sensor Pad,must be cleaned after each use. TheSensor must be free of dirt, food, orresidue. To do so, wipe with a soft, Figure 12damp cloth and be sure to drythoroughly. (See Figure 13.)9. Any service requiring disassembly, otherthan the above cleaning, must be performed by a qualified appliancerepair technician. 10. Store the
Pressure Cooker with the LidSensorresting upside-down on the RemovablePadCooking Pot. Figure 136 cups chicken breast, cut into bite-sized pieces3 carrots, peeled and sliced thin5 ribs celery, trimmed and sliced thin2 large leeks, trimmed, washed well, light greenand white
parts only, sliced thin1/2 cup uncooked rice151. Place Removable Cooking Pot in Pressure Cooker. Add all theingredients to the Removable Cooking Pot.2. Place Lid on Pressure Cooker. Slide the Safety Lock toLOCK position.3. Turn the Pressure Regulator Knob to PRESSURE.4. Press the PRESSURE MODE Button for HIGH PRESSURE.5. Press
COOK TIME Button until 10 minutes appears onthe Display.6. Press the START/STOP Button until the green START Indicator Rod will rise as the pressure builds. Aftercooking under pressure 10 minutes
the Pressure Cooker willbeep three times. Press and hold the START/STOP Buttonuntil it beeps. 7. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Steam Release Button in shortbursts. Steam will emit from the Steam Release Button in shortbursts.
Lid.Makes 4 servings32Page 34CE CEPC660 IB 21-6-056/21/056:05 PMPage 29Barbecued Chicken, cut into pieces, skin and all fat removed1-1/2 cups of your favorite barbecue sauce1 large onion, chopped1 large green pepper, seeded, cored and
chopped 17. Never try to force open the Self-Locking Lid. Built-in Safety Valvesprevent opening the Lid while there is still pressure in the Removable Cooking Pot. All pressure and steam must first bereleased as explained in PRESSURE COOKING Steps 10 and 11.18. WARNING: Never deep-fry or pressure-fry in the Programmable Pressure Cooker,
regardless of whether the Lid is on or off.THIS IS DANGEROUS AND CAN CAUSE A FIRE AND SERIOUSDAMAGE.19. Do not cook dumplings or other foaming ingredients under pressure without adding oil. Oil controls foaming before
time has elapsed, press and hold the START/STOP Button until the red STOP Light illuminates and the Pressure Cooker beeps. 1. Place Removable Cooking Pot in Pressure Cooker beeps. 1. Place Removable Cooking Pot in Pressure Cooker beeps. 1. Place Removable Cooking Pot in Pressure Cooker beeps. 1. Place Removable Cooking Pot in Pressure Cooker beeps. 2. Press the COOK MODE Button for BROWN. Press the COOK MODE Button for Brown for Brown for Brown for Brown for Brown for Brown for Brown
Place browned chicken pieces on a dishard set aside.4. Place the barbecue sauce, chopped onion, green pepper, andbrowned chicken pieces into the Removable Cooking Pot. Stir tocombine. Place Lid on Pressure Cooker. Slide the Safety Lock toLOCK position.5. Turn the Pressure Regulator Knob to PRESSURE.6. Press the PRESSURE MODE Button
for HIGH PRESSURE.7. Press COOK TIME Button until 15 minutes appears on the Display.8. Press the START/STOP Button until the green START Indicator Light will blinkslowly and then faster as the cooking countdown begins. The Pressure Indicator Rod will rise as the pressure builds. Aftercooking
under pressure 15 minutes, the Pressure Cooker willbeep three times. Press and hold the START/STOP Buttonuntil it beeps.9. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Steam Release Button in shortbursts. Steam Release Button in shortbursts.
position and removethe Lid.DELAY TIME1. You can postpone cooking for up to two hours by using the DELAY TIME in conjunction with the KEEP WARM, COOK MODE: STEAM, and PRESSURE MODE: HIGH or LOW programs. SetDELAY TIME in 1/2 hour increments. 2. After selecting the desired cooking program and cooking time, press the DELAY
TIME Button for delay time desired.3. Press START/STOP Button until the green START IndicatorLight appears. The appliance will begin cooking perishablefoods that may spoil if left out at room temperature.FREQUENTLY ASKED QUESTIONQuestionWhat happens if left out at room temperature.FREQUENTLY ASKED QUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIONQUESTIO
the Timer Display is NOT counting down the time? Response Pressure is building. During the PRESSURE MODEs: HIGH or LOW, the Timer Display is NOT counting down AFTER proper pressure has been reached. It counts actual "pressured cooking" time. Makes 5 to 6 servings 3314 Page 35CE_CEPC 660_IB_21-6-056/21/056:05 PMPage 27COOKING WITH
YOUR PRESSURE COOKER (Continued) 12. Once pressure is released, regardless of method, slide the SafetyLock to UNLOCK. Remove the Lid, tilting it away from you to avoidsteam. Check the food to see if it has been cooked sufficiently. If not, replace the Lid and slide the Safety Lock to UNLOCK. Remove the Lid, tilting it away from you to avoidsteam. Check the food to see if it has been cooked sufficiently. If not, replace the Lid and slide the Safety Lock to UNLOCK. Remove the Lid, tilting it away from you to avoidsteam.
pressure anadditional 2-3 minutes.13. To pressure cook foods like vegetables, add water to the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED) in the Removable Cooking Pot. Place a small heat-resistant steaming rack or basket (NOT INCLUDED
 pressure. SeePRESSURE COOKING Steps 3-8. Use the Quick Steam ReleaseFeature for releasing the pressure. Never placeyour face over the Pressure Cooker when removing the Lid.Also, be aware that hot, boiling liquid increases
in volume whenunder pressure. CAUTION: Never attempt to open the Pressure Cooker before thered Pressure and stock, letthe food sit several minutes before releasing the pressure and stock, letthe food sit several minutes before releasing the pressure and stock, letthe food sit several minutes before thered.
overcooked food cannot be corrected, it is advisable to err onthe undercooked side by cooking an unfamiliar food for a shorterperiod of time than you may think necessary. You can always go backand continue cooking under pressure a minute or two longer if needbe (see PRESSURE COOKING Steps 4-8).16. It is easy to adapt your favorite recipe for
use in the ProgrammablePressure Cooker. For the most part, soups, stews, braised and slowroasted meats and legumes, steamed and braised vegetables, and slow-simmered recipes like tomato sauce, provide the best results. Instructions and Timing Charts for cooking commonly prepared foodsunder pressure can be found in the following
Section. Bear in mind that the amount of cooking liquid used when adapting arecipe will be much less since you will be cooking in a sealed pot for amuch shorter time. You must, however, use sufficient liquid, and continue cooking, thefood
will not cook properly and may burn. While there is no universalguide for adapting recipes, trial and error will come into play until youunderstand how your Pressure Cooker cooks. When adapting other pressure cooker recipes, use the HIGHPRESSURE MODE and cook for the shortest amount of time youexpect it might take. If food is not fully cooked
replace the Lid, and slide the Safety Lock to the LOCK position. Repeat PRESSURECOOKING Steps 4-8, cooking under pressure until done.13French Pot-au-feuBraised Chicken with Vegetables6 chicken breast halves, boneless, skinless1/2 teaspoon dried basil1/2 teaspoon salt1/4 teaspoon black pepper3 tablespoons olive
oil6 medium red potatoes, scrubbed and quartered2 ribs celery, quartered2 ribs
Pressure Cooker. Add oil.3. Press the COOK MODE Button for BROWN. Press the START/STOP Button.4. Preheat 5 minutes. Brown the chicken, one breast at a time. Scatter the vegetables around the browned chicken. Pour in thebroth. Place Lid on Pressure Cooker. Slide the Safety Lock to LOCK position.5. Turn the Pressure Regulator Knob to
PRESSURE.6. Press the PRESSURE MODE Button until 15 minutes appears onthe Display.8. Press the START/STOP Button until 15 minutes appears onthe Display.8. Press the START Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure
Indicator Rod will rise as the pressure Steam Release Button in shortbursts. Steam Release Button in shortbursts. Steam Release Valve. The Pressure Indicator Rod will drop when all the
steam has been released. Slide the Safety Lock to UNLOCK position and remove the Lid. Remove chicken from bone and serve with thevegetables and cooking liquid. Makes 6 servings 34 Page 36CE_CEPC660 IB 21-6-056/21/056:05 PMPage 25Sauerbraten COOKING WITH YOUR PRESSURE COOKER (Continued) 4 to 5 pound chuck or rump
roastsaltblack pepper3 tablespoons vegetable oil1 cup water1/2 cup fred wine vinegar1/2 cup brown sugar, packed1 teaspoon ground cloves1 teaspoon salt4 large carrots, coarsely chopped2 ribs celery, coarsely chopped2 large onions, coarsely chopped2 cloves garlic, peeled and crushed1 cup finely crushed ginger snaps2 bay
leaves3. Place the Self-Locking Lid on the Pressure Cooker. Slide the Safety Lock to LOCK position. (See Figure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH pressure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH pressure 9.)4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH pressure 8.)4. Turn the Pressure 8.00K TIME
for the cooking time calledfor in the recipe or recommended in theSUGGESTED COOKING TIMES Section of thismanual. The cooking time begins from themoment pressure. 7. Press START/STOP Button until the green START
Indicator Lightilluminates. If cooking under HIGH PRESSURE, the red Indicator Light blink slowly; the green Indicator Light blink shen cooking under LOW PRESSURE. The Lights will blink faster as pressure builds. Aftercooking under pressure for the
desired programmed time, the Pressure Cooker will beep 3 times and the red STOP Light willilluminate. Press and hold the START/STOP Button until it beeps.9. Quick Steam Release Feature.10. The Natural
Steam Release Feature is preferred when cookingfoods like stocks, sauces, and certain large cuts of meat which willbenefit from continued cooking in the Pressure and temperature drop naturally as the unit cools. DO NOTuse with foods that can over-cook easily and quickly. When pressure is completely released, the Pressure
Indicator Rod willdrop.11. To release pressure immediately after cooking, use the QuickSteam Release Feature. Press the QUICK STEAM RELEASEButton in short bursts only, until pressure is reduced — steam willstop coming out of the Steam Release Valve and the PressureIndicator Rod will drop.CAUTION: Escaping steam is very hot. To avoid
serious injuries orburns, keep bare skin, face and eyes away from the SteamRelease Valve.CAUTION: When preparing recipes with a high volume of liquid, some liquid may spurt through the vent when you use theQuick Steam Release Feature. If this happens, allow thepressure to come down naturally, or wait for a minute, thenresume releasing the
steam in very short bursts.1. Pat the roast dry with paper towel. Rub with salt andblack pepper.2. Place Removable Cooking Pot in Pressure Cooker. Add oil.3. Press the COOK MODE Button for BROWN. Press the START/STOP Button.4. Preheat 5 minutes. Add the roast and brown evenlyon all sides.5. While the meat browns, combine the water,
vinegar, wine, sugar, ground cloves, and salt. Set aside.6. Scatter the chopped vegetables, crushed ginger snaps, and bayleaf around the meat. Add the liquid. Place Lid on Pressure Regulator Knob to PRESSURE.8. Press the PRESSURE MODE Button for HIGH PRESSURE.9. Press
COOK TIME Button until 80 minutes appears on the Display. 10. Press the START/STOP Button until the green START Indicator Light willblink slowly and then faster as the cooking countdown begins; the Pressure Indicator Rod will rise as the pressure builds. Aftercooking under pressure 80 minutes
the Pressure Cooker willbeep three times. Press and hold the START/STOP Buttonuntil it beeps.3512Page 37CE_CEPC660_IB_21-6-056/21/056:05 PMPage 23SauerbratenSTEAMINGThis MODE quickly brings cooking liquid to a boil for steaming food.1. Place the Removable Cooking Pot into the Housing.2. To STEAM food, pour 1 cup of water into the
Removable Cooking Pot. Arrange food in a heat-resistant steaming basket and use baskethandles down. (You may add more food on top of and around basket, but do not fill more than two thirds full.3. Place the Self-Locking Lid onto the Removable Cooking Pot. Keep the Safety Lock in
the UNLOCK position. Turn the Pressure Regulator Knob to STEAM.4. Press the COOK MODE Button for the desired cooking time. Press the START Indicator Light next to STEAM.4. Press the COOK MODE Button for the desired cooking time. Press the START Indicator Light next to STEAM.4. Press the COOK MODE Button for the desired cooking time.
Light will blink slowly and then fasteras the temperature increases and the liquid comes to a boil.6. The Lid can be opened while cooking to check the food.CAUTION: Never place your face over the Pressure Cooker whenremoving the Lid.(Continued)11. Release pressure using the natural release feature. This willtake approximately 30 to 45
minutes.12. Once the Pressure Indicator Rod drops, slide the Safety Lockto UNLOCK position and remove the Lid.13. Remove the meat to a serving platter and cover with foil. Pourthe gravy into a food processor, blender, or food mill and process until smooth. Taste and adjust for salt. Slice the meat across the grain into thick slices and serve with the meat to a serving platter and cover with foil.
gravy onthe side. Makes 8 to 10 servingsWARNING: Use caution when opening Lid. Steam escapes assoon as the Lid is opened. Use oven mitts when handlinghot materials. 7. The red Indicator Light will illuminate and the appliance will beep 3 times at the end of the preset cooking time. Press and holdSTART/STOP Button until it beeps. NOTE: To
cancel or stop cooking before time has elapsed, press and holdthe START/STOP Button until the red STOP Light illuminates and the Pressure Cooker at high temperature and pressure you are able to reduce the cooking time of most foods byup to 70 percent.1. Place the
Removable Cooking Pot into the Housing. Browningredients, if you wish, then add remaining ingredients. 2. Add at least 1 cup (8 ounces) of liquid to the Removable Cooking Potwhen cooking dried beans and legumes; nomore than half full when cooking Potwhen cooking Potwhen
soups and stews; and no higherthan the MAX Fill Line when cooking vegetables or whole piecesof meat.1136Page 38CE_CEPC660_IB_21-6-056/21/056:05 PMPage 21Chicken with Mushrooms*3 tablespoons olive oil2 lbs. chicken breasts, boneless, skinless1 teaspoon salt1 large onion, coarsely chopped8 ounces small mushrooms, halved2 cans cream
of mushroom soup1/2 cup chicken broth1. Place the Removable Cooking Pot in the Pressure Cooker. Add oil. 2. Press the COOK MODE Button for BROWN. Press the START/STOP Button. 3. Preheat for 5 minutes. Brown the chicken breasts, two at a time. Removable Cooking Pot in the Pressure Cooker. Add oil. 2. Press the COOK MODE Button. 3. Preheat for 5 minutes. Brown the chicken breasts, two at a time. Removable Cooking Pot in the Pressure Cooker. Add oil. 2. Press the COOK MODE Button. 3. Preheat for 5 minutes. Brown the chicken breasts, two at a time. Removable Cooking Pot in the Pressure Cooker. Add oil. 2. Press the COOK MODE Button. 3. Preheat for 5 minutes. Brown the chicken breasts, two at a time. Removable Cooking Pot in the Pressure Cooker. Add oil. 2. Press the COOK MODE Button. 3. Preheat for 5 minutes. Brown the chicken breaths are the pressure Cooker. Add oil. 2. Press the COOK MODE Button. 3. Preheat for 5 minutes. Brown the chicken breaths are the pressure Cooker. Add oil. 3. Preheat for 5 minutes. Brown the chicken breaths are the pressure Cooker. Add oil. 3. Preheat for 5 minutes. Brown the chicken breaths are the pressure Cooker. Add oil. 3. Preheat for 5 minutes. Brown the chicken breaths are the pressure Cooker. Add oil. 3. Preheat for 5 minutes. Brown the chicken breaths are the pressure Cooker. Add oil. 3. Preheat for 5 minutes. Brown the pressure Cooker. Add oil. 3. Preheat for 5 minutes. Brown the pressure Cooker. Add oil. 3. Preheat for 5 minutes. Brown the pressure Cooker. Add oil. 3. Preheat for 5 minutes. Brown the preheat for 5 minutes. B
have been browned, sprinkle chicken broken, sprinkle chicken broken and mushrooms to the Cooking pot and sauté until softand lightly browned. Furn the Pressure Cooker, Slide the Safety Lock to LOCK position. Turn the Pressure Cooker, Slide the Safety Lock to LOCK position.
 Regulator Knob to PRESSURE. Press the PRESSURE MODE Button until the green START Indicator Lightappears on the Display. 10. Press the START/STOP Button until the green START Indicator Lightappears. The red HIGH PRESSURE Indicator Light will blink slowlyand then faster as the cooking countdown begins; the
Pressure Indicator Rod will rise as the pressure builds. After cooking underpressure 15 minutes, the Pressure Lock to Endergo underpressure 15 minutes. Once the Pressure Indicator Roddrops, slide the Safety Lock to
UNLOCK position and remove the Lid. Makes 4 to 6 servings*Recipe from the Salton Test Kitchen 37 COOKING WITH YOUR PROGRAMMABLEELECTRIC PRESSURE COOKERWARMINGThis MODE reheats or keeps cooked food warm for an indefinite period of time. This program can either be used on its own or in conjunction with COOK MODE:
STEAM or PRESSURE MODE: HIGH or LOW to keep foodwarm after cooking.1. Place cooked food in the Removable Cooking Pot. Press KEEP WARM Indicator Light will flash.2TOP Button. The green START Indicator Light will flash.2TOP Button. The red KEEP WARM Indicator Light will flash.2TOP Button. The green START Indica
 If you would like to keep food warm after steaming or cooking withpressure, select COOK MODE: STEAM or PRESSURE MODE: HIGHor LOW. Set COOK TIME, then press the KEEPWARM Indicator Light will flash as the appliance automatically goesinto the
 KEEP WARM MODE after cooking. To end program or to reset, press and hold the START/STOP Button until it beeps and the redSTOP Indicator Light illuminates. BROWNINGBraised foods often taste better when browned before cooking inliquid. The CEPC660 Programmable Pressure Cooker has a built-inBROWN MODE. For best results, food should
be patted dry with paper towels and cut intosmall, uniform pieces. Brown or sauté food in small batches. 1. Place the Removable Cooking Pot into the Housing. Add theappropriate amount of oil as called for in the recipe. With the Lid off, press the
START/STOP Button. The green START Indicator Light willilluminate and the BROWN MODE red Indicator Light will begin to flash. After approximately one minute of preheating, add food andbegin browning. WARNING: Extreme caution should be used when browning with hotoil. Keep hands and face away from the Cooking Pot especially when
adding new ingredients, as hot oil may spatter.3. During the BROWN MODE, the Pressure Cooker will beep3 times every 10 minutes as a warning that this is a high temperature setting for the BROWN MODE. When desiredbrowning is complete, press the START/STOP Button until it beepsand the red STOP Indicator Light
illuminates.WARNING: Do not leave the Pressure Cooker unattended whilebrowning foods.10Page 39CE CEPC660 IB 21-6-056/21/056:05 PMPage 190PERATING INSTRUCTIONS (Continued)Beef Stew4. If using COOK MODE: (STEAM), or PRESSURE MODE: (HIGH orLOW), press COOK TIME until the desired time is set.5. THE SELF-LOCKING
LID MUST BE PROPERLY POSITIONEDON THE APPLIANCE WHEN COOKING UNDER PRESSURE ORWHEN STEAMING FOOD.6. Place the Lid on the Pressure Cooker. Toposition and lock the Lid inplace, pull the Lid Handlesapart to hold open the SelfLocking Grips. See Figure 5. Place the Lid on top of Figure 5 the Removable Cooking Pot and release
  the LidHandles so that the Self-Locking Gripsclose onto the rim of the RemovableCooking Pot.7. To cook under pressure, slide the SafetyLock to the LOCK position. See Figure 6.Turn the Pressure Regulator Knob toPRESSURE (see Figure 7). (Red) PressureIndicator Rod8. To steam food, leave the Safety Lock inthe UNLOCK position. Turn the
Pressure Figure 6Regulator Knob to STEAM.9. Press the START/STOP Button toilluminate the green START Indicator Rod will be UP when the Pressure Cooker is under pressure. The Pressure Cooker will be up when the STOPLight will automatically illuminate. Figure
710. Press and hold the START/STOP Buttonuntil it beeps, and the red Indicator Rod will drop DOWNwhen the pressure by pressing on the QUICK STEAM RELEASEButton in short bursts. The Pressure Indicator Rod will drop DOWNwhen the pressure is
released.12. PRESSURE MUST BE FULLY RELEASED BEFORE OPENINGTHE LID. Slide the Safety Lock to the UNLOCK position. Graspthe Lid Handles and pull out simultaneously to unclamp the SelfLocking Grips from the rim of the Removable Cooking Pot.13. Allow the appliance to cool before cleaning. After it has cooled, unplug it from the wall
outlet. Clean by following the CARE ANDCLEANING INSTRUCTIONS in this manual. 3 pounds boneless beef chuck, trimmed of all fatand cut into 3/4-inch cubes 1 teaspoons alt1/4 teaspoons alt1/4 teaspoons olive oil1 large onion, chopped3 cloves garlic, peeled and minced1-1/2 teaspoons dried thyme3 cups baby carrots2 all-purpose
potatoes, peeled and cut into 1-inch pieces3 cups frozen cut green beans 40 ounces tomato sauce2 bay leaves salt black pepper 1 tablespoon minced parsley 91. Season meat with salt and pepper 2. Place Removable Cooking Pot in Pressure Cooker. Add oil. 3. Press the COOK MODE Button for BROWN. Press the START/STOP Button 4. Preheat 5 minutes
Add meat in small batches and brown evenly on allsides. Place browned meat to the cooking pot. Add onion andgarlic to Pressure Cooker and sauté 3 to 5 minutes, or until soft. Return the browned meat to the cooking pot. Add the remaininging redients, except the parsley. Season with salt and pepper to taste. Stir well. Place Lid on Pressure
Cooker. Slide the Safety Lock to LOCKposition.5. Turn the Pressure Regulator Knob to PRESSURE.6. Press the PRESSURE MODE Button until the green START Indicator Lightappears. The red HIGH PRESSURE Indicator Light will
blink slowly andthen faster as the cooking countdown begins; the Pressure Endicator Rodwill rise as the pressure Steam Release Button in short bursts. Steam will emit from the
Steam Release Valve. The PressureIndicator Rod will drop when all the steam has been released. Slidethe Safety Lock to UNLOCK position and remove the Lid. Addparsley. Taste and adjust for salt and pepper. Makes 8 to 10 servings 38 Page 40 CE_CEPC 660_IB_21-6-056/21/056:05 PMPage 17 INSTRUCTIONS FOR USEItalian Meat Sauce BEFORE
USING FOR THE FIRST TIME3 tablespoons olive oil1 large onion, minced2 carrots, minced2 ribs celery, minced1-1/2 teaspoons salt3/4 teaspoon
pot, the Self-Locking Lid and the Rubber Gasket with warm soapy water. Rinse with clean water and run on HIGH PRESSURE for 15 minutes. Wait15 minutes, then
release pressure by pressing on the QUICK STEAMRELEASE Button in short bursts. The Pressure Cooker is nowready for use. 1. Place Removable Cooking Pot in Pressure Cooker. Add oil. 2. Press the
COOK MODE Button for BROWN. Press the START/STOP Button.3. Add the onion, carrot, and celery and sauté until soft. Add the ground beef and parsley. Brown until the meat is no longer pink. Add the remaining ingredients. Place Lid on Pressure Cooker. Slide the Safety Lock to LOCK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 5.
Press the PRESSURE MODE Button for HIGH PRESSURE for Display, 7. Press the START/STOP Button until 30 minutes appears on the Display, 7. Press the START Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Indicator Rod will rise
as the pressure builds. Aftercooking under pressure 30 minutes, the Pressure Cooker willbeep three times. Press and hold the START/STOP Button until itbeeps. Release pressure Indicator Rod drops, slide the Safety Lock toUNLOCK position and
remove the Lid.Makes 8 to 10 servingsBEFORE YOU BEGIN COOKING EACH TIMEFor best results, always check that the Pressure Regulator Knob, PressureIndicator, Steam Release Valve and Safety Valves are in good working orderand that there are no foreign particles blocking the Valve openings on theunderside of the Lid. See CARE
&CLEANING INSTRUCTIONS.Rubber Gasket IMPORTANT: The Rubber Gasket must be Lidplaced properly over the four hooks in the Lid as shown in Figure 4. HookPOWER SURGE PROTECTIONFEATURE FIGURE FIGU
switched off, allow at least 30 seconds for the program to clear before turning the unitback on .REMOVABLE COOKING POT NON-STICK DUPONT® TEFLON® WITH SCRATCHGUARD™ COATINGThe special ceramic fillers in the coating make it safe for use withmetal utensils. Please note that minor surface marring may occur, butwill not affect the
non-stick performance. Do not use steel wool, coarse scouring pads or harsh abrasives on any surface coatedwith ScratchGuard.™OPERATING INSTRUCTIONS1. Plug the cord into a grounded-type 120V AC electrical wall outlet.2. Position the Removable Cooking Pot in the Housing so that its RearCentering Guide slides into the Slot for Centering
Guide on the inside of the Housing. (See Illustration on page 5.)3. Choose the desired program by pressing either KEEP WARM, COOKMODE: (BROWN or STEAM), or PRESSURE MODE: (HIGH or LOW).398Page 41CE CEPC660 IB 21-6-056/21/056:05 PMPage 15CONTROL PANEL OPTIONS(Continued)Once pressure is reached, the unit will begin to
count down inminutes and will beep 3 times when the cooking time has elapsed. The Pressure Cooker will beep periodically as a reminder that yourcooking is completed. To cancel this, press and hold the START/STOP Button until it beeps. Let the pressure drop on itsown by using the Natural Steam Release Feature, or release pressure immediately by
pressing the QUICK STEAM RELEASE Buttondown, as hot liquids may be ejected. Press in short bursts until pressure is reduced.WARNING: DO NOT hold the QUICK STEAM RELEASE Buttondown, as hot liquids may be ejected. Press in short bursts until pressure is reduced.WARNING: DO NOT hold the QUICK STEAM RELEASE Buttondown, as hot liquids may be ejected. Press in short bursts until pressure is reduced.WARNING: DO NOT hold the START/STOP Button until the red STOP
Light illuminates and the Pressure Cooker beeps. 4. COOK TIME: Use this Timer when using the COOK MODE(STEAM) or the PRESSURE MODE (HIGH or LOW) settings. PressCOOK TIME Button to set the desired cooking time. 5. DELAY TIME: Allows you to begin cooking food up to 2 hours later in 1/2 hour increments. 6. START/STOP: After choosing time. 5. DELAY TIME: Allows you to begin cooking food up to 2 hours later in 1/2 hour increments. 6. START/STOP: After choosing time. 5. DELAY TIME: Allows you to begin cooking food up to 2 hours later in 1/2 hour increments. 6. START/STOP: After choosing time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to begin cooking time. 5. DELAY TIME: Allows you to be
the desired MODEs: KEEP WARM, COOK MODE: (BROWN or STEAM), or PRESSURE MODE: (HIGHor LOW), and if appropriate, the COOK TIME, press the START is chosen. The redIndicator Light will illuminate for STOP. If you wish to change
yourselection, or to stop the appliance, press and hold START/STOPuntil the red STOP Indicator Light illuminates and the Pressure Cooker has an Idle MODE. If you input a COOK TIME and/or DELAY TIME, but forget to select a program or if you forget topress START, the Clock will display "--" after 5 seconds. This Feature
isfor your convenience to show that the program is incomplete. The "--"signal indicates that the Pressure Cooker is not program where you left offby pressing the COOK TIME or DELAY TIME Button. Your selected time will reappear. If this time does not appear, or if it is incorrect, simply
enter the correct time and then press the START/STOP Button. Candied Yams3 long strips orange peel4-1/2 teaspoons ground cinnamonpinch salt1 cup orange juice1-1/2 tablespoons butter1. Place the Removable Cooking Pot in the Pressure Cooker. 2.
Place orange peel in bottom of pot. Add sweet potato slices inlayers, sprinklewith salt and drizzle with brown sugar and cinnamon, ending with a final layer of brown sugar and cinnamon, ending with a final layer of brown sugar and cinnamon. Sprinklewith salt and drizzle with the orange juice. Dot with butter.3. Place Lid on Pressure Cooker. Slide the Safety Lock toLOCK position.4. Turn the Pressure Regulator
Knob to PRESSURE.5. Press the PRESSURE MODE Button until 8 minutes appears on the Display.7. Press the START/STOP Button until 8 minutes appears on the Display.7. Press the START Indicator Light willblink slowly and then faster as the cooking countdown begins; the Pressure
Indicator Rod will rise as the pressure 8 minutes, the
steam has been released. Slide the Safety Lock to UNLOCK position and remove the sweet potatoes with a spatula to a servingbowl. Pour any accumulated syrup over the sweet potatoes are not tender, leave in the Pressure Cooker. Press KEEP WARM Button and let food remain covered with the lid for 5
to 10 minutes. Season with salt to taste. Makes 6 servings 740 Page 42CE CEPC660 IB 21-6-056/21/056:05 PMPage 13Stuffed Artichokes CONTROL PANEL OPTIONS1 cup water 1/2 teaspoon salt1 bay leaf4 medium-sized artichokes CONTROL PANEL OPTIONS1 cup water 1/2 teaspoon salt1 bay leaf4 medium-sized artichokes CONTROL PANEL OPTIONS1 cup water 1/2 teaspoon salt1 bay leaf4 medium-sized artichokes 2 extra-large eggs, beaten 3 tablespoons grated Pecorino Romano cheese 1 clove garlic, peeled and minced 1 tablespoon
minced parsleypinch black pepper1 tablespoon olive oil1. Place Removable Cooking Pot in Pressure Cooker. Add the water, salt, and bay leaf.2. Cut off 1/2-inch to 1-inch from the tops of the artichokes. Carefully open and expose theremovable leaves
and choke. Pull out and remove any thornyleaves. With a teaspoon, scoop out and discard any fuzzy matterfrom the center choke. Place artichokes in Removable CookingPot, standing upright.3. Combine the eggs, grated cheese, garlic, parsley, and blackpepper in a small mixing bowl. Drizzle an equal amount of eggmixture over each artichoke. Drizzle
with the olive oil.4. Place Lid on Pressure Cooker. Slide the Safety Lock toLOCK position.5. Turn the Pressure Regulator Knob to PRESSURE.6. Press the PRESSURE MODE Button until the green START Indicator appears.
The red HIGH PRESSURE Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Endicator Rod will rise as the pressure Fundicator Rod will blinkslowly and then faster as the pressure Fundicator Rod will rise as the pressure Fundicator Rod will blinkslowly and then faster as the pressure Fundicator Rod will rise as the pressure Fundicator Rod will be pressure Fundicator Rod 
Button in shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the artichoke. 123Timer Display 56Figure
31. KEEP WARM: The KEEP WARM MODE holds and keeps cookedfood warm for a long period of time. When you press the KEEPWARM Button the red Indicator Light willflash, indicator Light will
until the red STOP Lightilluminates and the Pressure Cooker beeps. 2. COOK MODE (BROWN or STEAM): For the BROWN MODE, pressCOOK MODE Button until the green STARTIndicator Light illuminates and the red BROWN Indicator Lightflashes. The Clock will
display: "--" indicating that the PressureCooker is in the BROWN MODE and the appliance will begin to end the BROWN MODE and to bring water to a boil, press COOKMODE Button until green START Indicator Light next to
STEAM Illuminates. Press COOK TIME Button to enter the STEAM TIMEdesired. The COOK TIME red Indicator Light will be lit. Then pressthe START Indicator Light will be lit. Then pressthe START Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. Then press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press COOK TIME Button to enter the STEAM Indicator Light will be lit. The press CO
illuminate when finished. 3. PRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE, press until red Indicator Light is lit. Press the COOK TIME Button to select the desired cooking time. The COOK TIME red Indicator Light will be lit.
Thenpress the START/STOP Button to activate, the green STARTIndicator Light will flash. Makes 4 servings 4146 Page 43CE_CEPC660_IB_21-6-056/21/056:05 PMPage 11GETTING TO KNOW YOUR CEPC6606 QT. PROGRAMMABLEELECTRIC PRESSURE
COOKER11.10.Risotto3 tablespoons unsalted butter1 small onion, finely chopped1 cup Italian arborio or other short grain rice2-1/4 cups chicken or vegetable stock or canned, low-sodium broth1/3 cup grated Parmesan cheeseblack pepper12.9.13.13.14.8.15.7.REAR VIEW OFREMOVABLE COOKING POT6.MAX
FILLLINE 5.4. RearCentering Guide 17.3 Figure 2 Slot for RearCentering Guide 2.16.1.1. Place Removable Cooking Pot in Pressure Cooker. Add butter. 2. Press the COOK MODE Button for BROWN. Press the START/STOP Button. 3. Add the chopped onion and sauté until soft. Add the rice and sauté 2 minutes. Pour in the stock or broth and stir to mix
PlaceLid on Pressure Cooker. Slide the Safety Lock to LOCK position.4. Turn the Pressure Regulator Knob to PRESSURE.5. Press the PRESSURE MODE Button until the green START IndicatorLight appears. The red HIGH
PRESSURE Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Fressure Indicator Rod will rise as the pressure Button in
shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and removethe Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob10. Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the Lid. Stir in the Parmesan cheese and black pepper to taste. 18. Makes 4 servings Figure 19. Pressure Regulator Knob10. Steam Release Valve.
Button 12. Pressure Indicator Rod 13. Pressure Safety Valves (2) 14. Self Locking Lid (P/N 21320) 15. Self Locking Grips 16. Control Panel 17. Heating Element Pins 18. Cleaning Brush (P/N 21100A) 1. Power Cord and Plug 2. Housing 3. Lower Housing Handles 4. Centering Guides 5. Removable Cooking Potcoated with DuPont ® Teflon ® Teflon Potcoated With DuPont Potcoated With D
with Scratch guard (P/N 22689)6. Rubber Gasket (P/N 21321)7. Quick Steam Release Button 8. Lid Handles 42Page 44CE CEPC660 IB 21-6-056/21/056:05 PMPage 9Golden Spanish RiceINTRODUCTION 3 tables poons olive oil large onion, chopped 2 large red peppers, cored, seeded and chopped 5 cloves garlic, minced 15 ounces yellow rice mix,
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available in the Latin food section ofmost supermarkets (14.5-ounce) can artichoke hearts, drained 1-1/2 cups frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green peaswater (amount called for on rice mix package), plus 1/2 cup frozen green g

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it normally takes, without sacrificing flavor or nutrition. Your Programmable Pressure Cooker is quick, safe and easy to use. And best of all, it can shorten thetraditional Pressure Cooker by combining steam heat and pressure for faster
cookingtimes. Since an air tight seal is formed when the Lid is closed andlocked, the heat and steam stay trapped inside the RemovableCooking Pot. As the steam builds and the pressure rises, the cookingtemperature will get as hot as 250° F, which is 38° F hotter than whenfood is cooked in a standard pot with liquid. This combination of highheat
and pressure cooks the food faster while retaining water soluble nutrients and flavor. 2. Your Pressure Cooker takes the guesswork out of cooking nutrients and triggers the timer tobegin. These
computerized functions eliminate the need tomake heat adjustments. The 1200 watt Heating Element allows for quick heating even cooking Pot heats up quickly and evenly. The Programmable Pressure Cooker has a
BROWN MODE that allows you to sauté or brown food in the Removable Cooking Potbefore cooking under pressure st prevent ejection of hot liquid alongwith steam. 7. The STEAM MODE heats cooking liquid
in the RemovableCooking Pot to a boil in a matter of minutes for steaming anendless variety of foods like vegetables and shellfish, as wellas rice. 8. The software incorporates a CANCEL Feature for both COOK TIME and DELAY TIME during setup. If it becomes necessary to cancel orreset the time before cooking has begun, simply press the
COOKTIME and START/STOP Buttons simultaneously to reset the Delay Time to "00".9. The KEEP WARM MODE holds and keeps cooked food warm foran unlimited period of time.10. The sturdy, brushed stainless steel and molded
ProgrammablePressure Cooker Housing is both attractive and functional. Optional: 1 pound cooked shrimp1. Place Removable Cooking Pot in Pressure Cooker. Add oil.2. Press the COOK MODE Button for BROWN. Press the START/STOP Button. Add the chopped onion, red pepper, and garlic and sauté until soft. Add the dry rice mix,
tomatoes, artichokes, and peas. Pour in the amount of water called for onthe rice mix package. Stir to mix. Place Lid on Pressure Regulator Knob to PRESSURE. 4. Press the PRESSURE MODE Button for HIGH PRESSURE. 5. Press COOK TIME Button until 25 minutes appears onthe
Display. 6. Press the START/STOP Button until the green START Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Endicator Rod will rise as the pressure builds. Aftercooking under pressure 25 minutes, the Pressure Cooker willbeep three times. Press and
hold the START/STOP Buttonuntil it beeps. 7. Release the pressure using the natural release feature. Slide theSafety Lock to UNLOCK position and remove the Lid. Add theoptional cooked shrimp, if desired, and stir. Makes 6 servings 434 Page 45CE CEPC 660 IB 21-6-056/21/056:05 PMPage 7GROUNDED 3-CONDUCTOR PLUGStuffed Apples This
appliance is equipped with a grounded-type 3-wire cord (3-prongplug). This plug will only fit into an electrician to replace the obsolete outlet. Do not attempt todefeat this safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt todefeat this safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet.
Winesap1/2 cup packed brown sugar1/3 cup chopped walnuts1/2 teaspoon cinnamon2 tablespoons unsalted butter1 cup apple juice or ciderSHORT CORD INSTRUCTIONSA short power-supply cord is provided to reduce the risk resulting frombecoming entangled in or tripping over a longer cord. Do not use an extension cord with this
product.PLASTICIZER WARNINGCAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place mats between the applianceand the finish to darken, permanentblemishes may occur or stains
can appear.ELECTRIC POWERIf the electrical circuit is overloaded with other appliances, yourappliance may not operate properly. It should be operated on aseparate electrical circuit from other appliances. A NOTE REGARDING YOUR NEW COOK'S ESSENTIALS™PROGRAMMABLE ELECTRIC PRESSURE COOKERFEATURING DUPONT®
TEFLON® WITH SCRATCHGUARD™ Congratulations on your purchase of Cook's Essentials™ Programmable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® With ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® With ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® With ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® With ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont® Teflon® With ScratchGuard.™ The special coating of the pressure Cooker featuring DuPont® Teflon® With ScratchGuard.™ The special coating of the pressure Cooker featuring DuPont® Teflon® Teflon® Teflon® Teflon® Teflon® Teflon® Teflon® Teflon® 
coating make it safe for use with metal utensils. Please note that minor surface marring may occur, but will notaffect the non-stick performance. Care and cleaning of your Programmable Electric Pressure Cooker is a snap with the ScratchGuard to be completely non-stick. Washing or rinsing withwarm, soapy water and
a sponge or a cloth is all that is needed. Do not use steel wool, coarse scouring pads or harsh abrasiveson any surface coated with ScratchGuard. Malnuts, and cinnamon in a small bowl. Spoon mixture into the apples and
place in the Removable Cooking Pot. Dot the apples with the butter. Sprinkle anyremaining sugar mixture over apples. Pour the apple juice orcider into the Removable Cooking Pot. 4. Place Lid on Pressure Cooker. Slide the Safety Lock to LOCK position. 5. Turn the Pressure Regulator Knob to PRESSURE. 6. Press the PRESSURE MODE Button for LOW
PRESSURE.7. Press COOK TIME Button until 12 minutes appears onthe Display.8. Press the START/STOP Button until the green START Indicator Light willblink slowly and then faster as the cooking countdown begins; the Pressure Indicator Rod will rise as the pressure builds. Aftercooking under
pressure 12 minutes, the Pressure Cooker willbeep three times. Press and hold the START/STOP Buttonuntil it beeps.9. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Steam Release Button in shortbursts. Steam will emit from the Steam Release Valve.
and remove the Lid.10. Carefully remove the apples with a slotted spoon to small bowls. Drizzle with some of the cooking liquid. If necessary, leaveapples in the Pressure Cooker on KEEP WARM program5 to 10 minutes, covered with the Lid. Makes 6 servings 44 Page 46 CE_CEPC 660_IB_21-6-05 NOTES 6/21/056:05 PMPage 5 ADDITIONAL IMPORTANT
SAFEGUARDSCAUTION HOT SURFACES: This appliance generates heat andescaping steam during use. Proper precautions must betaken to prevent the risk of burns, fires, or other injury topersons or damage to property. 1. A person who has not read and understood all operating andsafety instructions is not qualified to operate this appliance.
Allusers of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance falls or accidentally becomes immersed inwater, unplug it from the wall outlet immediately. Do not reachinto the water!3. When using this appliance, provide adequate air space above and on all sides for air
circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials. 4. To reduce the risk of fire, do not leave this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair
amalfunctioning appliance!6. The cord to this appliance in an unstable position.8. To relieve the pressure of this Programmable Pressure Cooker, follow the instructions in this manual for either Quick SteamRelease or Natural Steam Release. DO NOT ATTEMPT
TOCOOL OR RELEASE PRESSURE USING WATER.9. Do not lift the Removable Cooking Pot containing food byusing Lid Handles.2Page 47CE CEPC660 IB 21-6-056/21/056:05 PMPage 3IMPORTANTSAFEGUARDSWhen using electrical appliances, basic safety precautions should always be followed including the following: 1. Read all instructions.2
Do not touch hot surfaces. Use handles or knobs. 3. To protect against electrical shock do not immerse cord, plugs, orappliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any appliance in water or other liquid. 4. Close supervision is necessary when any applicance in water or other liquid. 4. Close supervision is necessary when any applicance in water or other liquid. 4. Close supervision is necessary when any applicance in water or other liquid. 4. Close supervision is necessary when any applicance in water or other liquid. 4. Close supervision is necessary when any applicance in water or other liquid. 4. Close supervision is necessary when any applicance in water or other liquid. 4. Close supervision is necessary when any applicance in water or other liquid. 4. Close supervision is necessary when a supervision is necessary wh
operate any appliance with a damaged cord or plug orafter the appliance malfunctions or has been damaged in anymanner. Contact Consumer Service for examination, repair oradjustment. The use of accessory attachments not recommended by theappliance manufacturer may cause injuries. B. Do not use outdoors. Do not let cord hang over edge
of table or counter, or touch hotsurfaces. 10. Do not place on or near a hot gas or electric burner, or in aheated oven. 11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. 12. To disconnect, press the START/STOP Button until the redSTOP Light illuminates and the Pressure Cooker beeps. Thenremove plug
from wall outlet13. Do not use appliance for other than intended use.14. Do not fill the unit above the MAX Fill Line. When cookingfoods that expand during cooking, such as rice or driedvegetables, do not fill the unit above the MAX Fill Line. When cookingfoods that expand during cooking foods such as appleasance,
cranberries, pearlbarley, oatmeal or other cereals, split peas, pasta, or rhubarb. These foods tend to foam, froth and sputter, and may blockthe Steam Release Valve. 16. CAUTION: To reduce the risk of electric shock, cook only inthe Removable Cooking Pot. SAVE THESE INSTRUCTIONSFOR HOUSEHOLD USE ONLY1NOTESPage 48Warranty CE-
SCGRD15 IB 16-8-0217/8/02 12:03 PMPage 1LIMITED ONE YEAR WARRANTYWarranty: This product is warranted by Salton, Inc. ("Salton") to be free from defects in materials orworkmanship for a period of (1) year from the original purchase date. This product warranty covers onlythe original consumer purchaser of the product. Neither the
retailer nor any other company involved inthe sale or promotion of this product is a co-warranty on Coating: This product features DuPont® ScratchGuard™ Coating is guaranteed to be free from defects in materials and workmanship for as long as you own this product. Under normal
household use, it will never chip, crack, or peel. Warranty Duration: All materials and workmanship, other than the non-stick coating, are warranty Coverage: This warranty is void if the product has been damaged by accident in shipment
unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes notarising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not
extend to any units which have been used in violation ofwritten instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have been altered or modified or to damage to product or to units which have been altered or modified or to damage to product or to units which have been altered or modified or to damage to product or to units which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage to product or parts thereof which have been altered or modified or to damage the parts and the parts an
PURCHASER MAY HAVE ARE LIMITED INDURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations onhow long an implied warranty period, a product with a defect will beeither repaired or
replaced with a reconditioned comparable model (at Salton's option) when the product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or
replacement. Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number when you call. In-Warranty Service (USA): For an
appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054). Out-of Warranty period, no charge by model is made for out-of-warranty service. Include $15.00(U.S.) for return shipping and handling (payable to "Repair Department"). We will notify you by mail of
theamount of the charge for service and require you to pay in advance for the repair or replacement. For Products Purchased in the USA, but Used in Canada: You may return the product insured, packagedwith sufficient protection, and postage and insurance prepaid to the USA address listed below. Pleasenote that all customs duty / brokerage fees, it
any, must be paid by you and we will require you to pay thecost of customs duty / brokerage fees to us in advance of our performing any service. Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure
toenclose the following items with your appliance: any accessories related to your problem, your full returnaddress and daytime phone number, a note describing the problem you experienced, a copy of your salesreceipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted. To return the appliance, ship to:To
contact us, please write to or call: Attn: Repair Department708 South Missouri StreetP.O. Box 7366Macon, MO 63552Columbia, MO 65205-73661(800) 233-9054Limitation of Remedies: No representative or person is authorized to assume for Salton any other liabilityin connection with the sale of our products. There shall be no
claims for defects or failure of performanceor product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacementor refund shall be the sole remedy of the purchaser under this warranty, and in no event shall
Salton beliable for any incidental or consequential damages, so the above limitation or exclusion maynot apply to you. Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to
state.Printed in ChinaWNT #CE-SCGRD15 08/02 v.1Page 49CE_CEPC660_IB_21-6-056/21/056:05 PMPage 16 QT. PROGRAMMABLE ELECTRICPRESSURE COOKERMODEL CEPC660OWNER'S MANUALcook's essentials® is a registered trademark of QVC, Inc.Printed in ChinaP/N 617196/05 v.1 Page 2NOTES1IMPORTANT SAFEGUARDSWhen using
electrical appliances, basic safety precautions should ways be followed including the following: 1. Read all instructions. 2. Do not touch hot surfaces. Use handles or knobs. 3. To protect against electrical shock do not immerse cord, plugs, orappliance in water or other liquid. 4. Close supervision is necessary when any appliance is used by ornear
children.5. Unplug from outlet when not in use and before cleaning. Allow tocool before putting on or taking off parts.6. Do not operate any appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the appliance with a damaged cord or plug orafter the application or plug orafter the a
attachments not recommended by theappliance manufacturer may cause injuries.8. Do not use outdoors.9. Do not let cord hang over edge of table or counter, or touch hotsurfaces.10. Do not use outdoors.9. Do not let cord hang over edge of table or counter, or touch hotsurfaces.10. Do not use outdoors.9. Do not use outdoors
liquids.12. To disconnect, press the START/STOP Button until the redSTOP Light illuminates and the Pressure Cooker beeps. Thenremove plug from wall outlet13. Do not use appliance for other than intended use.14. Do not fill the unit above the MAX Fill Line. When cooking foods that expand during cooking, such as rice or driedvegetables, do not fill
the unit over 1/2 full. See COOKINGWITH YOUR PRESSURE COOKER Section in this manual.15. Do not cook foods such as applesauce, cranberries, pearlbarley, oatmeal or other cereals, split peas, pasta, or rhubarb. These foods tend to foam, froth and sputter, and may blockthe Steam Release Valve. 16. CAUTION: To reduce the risk of electric
shock, cook only in the Removable Cooking Pot. SAVE THESE INSTRUCTIONSFOR HOUSEHOLD USE ONLYCE_CEPC660_IB_21-6-05 6/21/05 6:05 PM Page 3Page 344Stuffed Apples6 large firm apples like Rome, Jonagold, Cortland or Winesap1/2 cup packed brown sugar1/3 cup chopped walnuts1/2 teaspoon cinnamon2 tablespoons unsalted butter?
cup apple juice or cider1. Place Removable Cooking Pot in Pressure Cooker.2. Core apples, cutting to, but not through the bottoms. 3. Combine the apples and place in the Removable Cooking Pot. Dot the apples with the butter. Sprinkle anyremaining sugar mixture over apples.
Pour the apple juice orcider into the Removable Cooking Pot.4. Place Lid on Pressure Cooker. Slide the Safety Lock to LOCK position. 5. Turn the Pressure Regulator Knob to PRESSURE.6. Press the PRESSURE MODE Button for LOW PRESSURE.7. Press COOK TIME Button until 12 minutes appears on the Display. 8. Press the START/STOP Button
until the green START IndicatorLight appears. The green LOW PRESSURE Indicator Rod will rise as the pressure builds. Aftercooking under pressure 12 minutes, the Pressure Cooker willbeep three times. Press and hold the START/STOP Button until it
beeps.9. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the apples with a slotted spoon to small bowls. Drizzle with some of
the cooking liquid. If necessary, leaveapples in the Pressure Cooker on KEEP WARM program 5 to 10 minutes, covered with the Lid. Makes 6 servingsGROUNDED 3-CONDUCTOR PLUGThis appliance is equipped with a grounded-type 3-wire cord (3-prongplug). This plug will only fit into an electrical outlet made for a 3-prongplug. This is a safety
feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt todefeat this safety feature. SHORT CORD INSTRUCTIONSA short power-supply cord is provided to reduce the risk resulting frombecoming entangled in or tripping over a longer cord. Do not use an extension cord with this
product.PLASTICIZER WARNINGCAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken, permanentale may occur or stains
can appear.ELECTRIC POWERIf the electrical circuit is overloaded with other appliances, yourappliance may not operate properly. It should be operated on aseparate electrical circuit from other appliances. A NOTE REGARDING YOUR NEW COOK'S ESSENTIALS™ PROGRAMMABLE ELECTRIC PRESSURE COOKER FEATURING DUPONT®
TEFLON® WITH SCRATCHGUARD™ Congratulations on your purchase of Cook's Essentials™ Programmable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating on yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The special coating of yourProgrammable Electric Pressure Cooker featuring DuPont®Teflon® with ScratchGuard.™ The specia
coating make it safe for use with metal utensils. Please note that minor surface marring may occur, but will notaffect the non-stick performance. Care and cleaning of your Programmable Electric Pressure Cooker is a snap with the ScratchGuard™ coating, as it has been designed to be completely non-stick. Washing or rinsing withwarm, soapy water and
a sponge or a cloth is all that is needed. Do not use steel wool, coarse scouring pads or harsh abrasiveson any surface coated with ScratchGuard.™3CE CEPC660 IB 21-6-05 6/21/05 6:05 PM Page 7Page 442Risotto3 tablespoons unsalted butter1 small onion, finely chopped1 cup Italian arborio or other short grain rice2-1/4 cups chicken or vegetable
stock or canned, low-sodium broth1/3 cup grated Parmesan cheeseblack pepper1. Place Removable Cooking Pot in Pressure Cooker. Add butter.2. Press the COOK MODE Button for BROWN. Press the START/STOP Button. 3. Add the chopped onion and sauté until soft. Add the rice andsauté 2 minutes. Pour in the stock or broth and stir to mix.
PlaceLid on Pressure Cooker. Slide the Safety Lock to LOCK position. 4. Turn the Pressure Regulator Knob to PRESSURE. 5. Press the PRESSURE MODE Button until 10 minutes appears on the Display. 7. Press the START/STOP Button until the green START Indicator Light appears. The red HIGH
PRESSURE Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Endicator Rod will rise as the pressure Surface Button in Endicator Rod will blinkslowly and then faster as the pressure Surface Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Button in Endicator Rod will be START/STOP Button until it beeps. 8. Immediately press the START/STOP Button until it beeps. 8. Immediately press the START/STOP Button until it beeps. 8. Immediately press the START/STOP Button until it beeps. 8. Immediately press the START/STOP Button until it beeps. 9. Immediately press the START/STOP Button until it beeps. 9. Immediately press the START/STOP Button until it beeps. 9. Immediately press the START/STOP Button until it beeps. 9. Immediately press the START/STOP Button until it beeps. 9. Immediately press the START/STOP Button until it beeps. 9. Immediately press the START/STOP Button until it beeps. 9. Immediately press the START/STOP Button until it beeps. 9. Immediately press the START/STOP Button until it beeps. 9. Immediately press the START/STOP Butt
shortbursts. Steam will emit from the Steam Release Valve. The Pressure Indicator Rod will drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and removethe Lid. Stir in the Parmesan cheese and black pepper to taste. Makes 4 servings 56.2.311.16.13.12.5.4.9.1.7.8. REAR VIEW OFREMOVABLE COOKING
POTRearCenteringGuide13.14.Slot for RearCentering Guide15.17.10.18.MAX FILLLINEGETTING TO KNOW YOUR CEPC660 6 QT. PROGRAMMABLE ELECTRIC PRESSURE COOKER1. Power Cord and Plug2. Housing3. Lower Housing Handles4. Centering Guide5. Removable Cooking Potcoated with DuPont®Teflon®withScratchguard™(P/N
22689)6. Rubber Gasket (P/N 21321)7. Quick Steam Release Button Rod 13. Pressure Regulator Knob 10. Steam Release Valve 11. Safety Valves (2)14. Self Locking Grips 16. Control Panel 17. Heating Element Pins 18. Cleaning Brush (P/N 21300A) Figure
1Figure 2CE CEPC660 IB 21-6-05 6/21/05 6:05 PM Page 11Page 540Candied Yams3 long strips orange peeld-1/2 teaspoons ground cinnamonpinch salt1 cup orange juice1-1/2 tablespoons butter1. Place the Removable Cooking Pot in the Pressure
Cooker.2. Place orange peel in bottom of pot. Add sweet potato slices inlayers, sprinkling each layer with brown sugar and cinnamon, ending with a final layer of brown sugar and cinnamon. Sprinklewith salt and drizzle with the orange juice. Dot with butter.3. Place Lid on Pressure Cooker. Slide the Safety Lock to LOCK position. 4. Turn the Pressure
Regulator Knob to PRESSURE.5. Press the PRESSURE MODE Button for LOW PRESSURE.6. Press COOK TIME Button until 8 minutes appears on the Display. 7. Press the START/STOP Button until the green START Indicator Light willblink slowly and then faster as the cooking countdown
begins; the Pressure Indicator Rod will rise as the pressure builds. Aftercooking under pressure 8 minutes, the Pressure Cooker will beepthree times. Press and hold the START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Valve. The Pressure Indicator Rod will rise as the pressure times. Press and hold the START/STOP Button until it beeps. 8. Immediately press the Quick Steam Release Valve. The Pressure Indicator Rod will rise as the pressure times.
drop when all the steam has been released. Slide the Safety Lock to UNLOCK position and remove the sweet potatoes with a spatula to a servingbowl. Pour any accumulated syrup over the sweet potatoes are not tender, leave in the Pressure Cooker. Press KEEP WARM Button and let food remain
covered with thelid for 5 to 10 minutes. Season with salt to taste. Makes 6 servings 7 CONTROL PANEL OPTIONS (Continued) Once pressure is reached, the unit will beep 3 times when the cooking time has elapsed. The Pressure Cooker will beep 3 times when the cooking time has elapsed. The pressure is reached, the unit will beep 3 times when the cooking time has elapsed. The pressure is reached, the unit will beep 3 times when the cooking time has elapsed. The pressure is reached, the unit will beep 3 times when the cooking time has elapsed. The pressure is reached, the unit will beep 3 times when the cooking time has elapsed. The pressure is reached, the unit will beep 3 times when the cooking time has elapsed. The pressure is reached, the unit will beep 3 times when the cooking time has elapsed. The pressure is reached, the unit will be a serving a cooking time has elapsed. The pressure is reached, the unit will be a serving a cooking time has elapsed. The pressure is reached, the unit will be a serving a cooking time has elapsed. The pressure is reached, the unit will be a serving a cooking time has elapsed. The pressure is reached, the unit will be a serving a cooking time has elapsed. The pressure is reached, the unit will be a serving a cooking time has elapsed. The pressure is reached, the unit will be a serving a cooking time has elapsed. The pressure is reached, the unit will be a cooking time has elapsed and the unit will be a serving a cooking time has elapsed a cooking time 
this, press and hold the START/STOP Button until it beeps. Let the pressure drop on itsown by using the QUICK STEAM RELEASE Buttondown, as hot liquids may be
ejected. Press in short bursts untilpressure is reduced.NOTE: To cancel or stop cooking before time has elapsed, press andhold the START/STOP Button until the red STOP Light illuminatesand the Pressure Cooker beeps.4. COOK TIME: Use this Timer when using the COOK MODE(STEAM) or the PRESSURE MODE (HIGH or LOW) settings
PressCOOK TIME Button to set the desired cooking time. 5. DELAY TIME: Allows you to begin cooking food up to 2 hours laterin 1/2 hour increments. 6. START/STOP: After choosing the desired MODEs: KEEP WARM, COOK MODE: (HIGHor LOW), and if appropriate, the COOK TIME, press the START/STOP
an Idle MODE. If you input a COOK TIME and/or DELAY TIME, but forget to select a program or if you forget to show that the program is incomplete. The "--"signal indicates that the Pressure Cooker is not programmed properly and will not run. You can
proceed with the program where you left offby pressing the COOK TIME or DELAY TIME Button. Your selectedtime will reappear. If this time does not appear, or if it is incorrect, simply enter the correct time and then press the START/STOP Button.CE CEPC660 IB 21-6-05 6/21/05 6:05 PM Page 15Page 639Italian Meat Sauce3 tablespoons olive oil1
large onion, minced2 carrots, minced2 ribs celery, minced1-1/2 pounds lean ground beef1/3 cup minced parsley8 cups tomato purée1-1/2 teaspoons sugar2 teaspoons
onion, carrot, and celery and sauté until soft. Add the ground beef and parsley. Brown until the meat is no longer pink. Press COOK position. 4. Turn the Pressure Regulator Knob to PRESSURE MODE Button for HIGH PRESSURE.6. Press COOK
TIME Button until 30 minutes appears on the Display. 7. Press the START/STOP Button until the green START Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Indicator Rod will rise as the pressure builds. Aftercooking under pressure 30 minutes, the
Pressure Cooker willbeep three times. Press and hold the START/STOP Button until itbeeps. Release pressure using the natural release feature. This will take approximately 30 to 45 minutes. 8. Once the Pressure Indicator Rod drops, slide the Safety Lock to UNLOCK position and remove the Lid. Makes 8 to 10 servings 8INSTRUCTIONS FOR
USEBEFORE USING FOR THE FIRST TIME1. Before using the Programmable Pressure Cooker for the first time, washthe Removable Cooking pot, the Self-Locking Lid and the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 2. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 2. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 2. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 3. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 3. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 3. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 3. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 3. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 3. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 3. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 3. Make sure the Rubber Gasket with warm soapy water. Rinse with clean water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket with water and dry thoroughly. 3. Make sure the Rubber Gasket water and dry thoroughly. 3. Make sure the Rubber Gasket water and dry thoroughly wat
of the Rubber Gasket, fill the Removable CookingPot 2/3 full with water and run on HIGH PRESSURE for 15 minutes, then release pressure by pressing on the QUICK STEAMRELEASE Button in short bursts. The Pressure Indicator Rod will drop.Let the appliance cool to room temperature. Pour out the water. Rinseand towel dry the
Removable Cooking Pot. The Pressure Cooker is nowready for use. BEFORE YOU BEGIN COOKING EACH TIMEFor best results, always check that the Pressure Regulator Knob, Pressure Indicator, Steam Release Valve and Safety Valves are in good working orderand that there are no foreign particles blocking the Valve openings on theunderside of
the Lid. See CARE &CLEANING INSTRUCTIONS.IMPORTANT: The Rubber Gasket must beplaced properly over the four hooks in the Lid as shown in Figure 4.POWER SURGE PROTECTIONFEATUREThis Pressure Cooker has a Back-Up Feature to prevent malfunction in theevent of power surges. If the Pressure Cooker is unplugged or switched
off, allow at least 30 seconds for the program to clear before turning the unitback on REMOVABLE COOKING POT NON-STICK DUPONT® TEFLON® WITH SCRATCHGUARD™ COATING The special ceramic fillers in the coating make it safe for use withmetal utensils. Please note that minor surface marring may occur, butwill not affect the non-stick
performance. Do not use steel wool, coarse scouring pads or harsh abrasives on any surface coatedwith ScratchGuard. Poperation the Removable Cooking Pot in the Housing so that its RearCentering Guide slides into the Slot for Centering Guide on the
inside of the Housing. (See Illustration on page 5.)3. Choose the desired program by pressing either KEEP WARM, COOKMODE: (HIGH or LOW). HookRubber GasketLidFigure 4CE CEPC660 IB 21-6-05 6/21/05 6:05 PM Page 741Stuffed Artichokes 1 cup water 1/2 teaspoon salt 1 bay leaf 4 medium-
sized artichokes2 extra-large eggs, beaten3 tablespoon sired Pecorino Romano cheese1 clove garlic, peeled and minced1 tablespoon minced parsleypinch black pepper1 tablespoon minced parsleypinch black pepper1 tablespoon minced parsleypinch black pepper1 tablespoon olive oil1. Place Removable Cooking Pot in Pressure Cooker. Add the water, salt, and bay leaf. 2. Cut off stems from artichokes. Tear off and discard the top two orthree
layers of tough, outer leaves. Cut off 1/2-inch to 1-inch from the center choke. Pull out and remove any thornyleaves. With a teaspoon, scoop out and discard any fuzzy matterfrom the center choke. Place artichokes in Removable CookingPot, standing upright.3. Combine the eggs,
grated cheese, garlic, parsley, and blackpepper in a small mixing bowl. Drizzle an equal amount of eggmixture over each artichoke. Drizzle with the olive oil. 4. Place Lid on Pressure Regulator Knob to PRESSURE.6. Press the PRESSURE MODE Button for HIGH PRESSURE.7. Press
COOK TIME Button until 7 minutes appears on the Display.8. Press the START/STOP Button until the green START Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Indicator Rod will rise as the pressure builds. Aftercooking under pressure 7 minutes, the
Pressure Cooker will beepthree times. Press and hold the START/STOP Button until it beeps.9. Immediately press the Quick Steam Release Button in shortbursts. Steam will emit from the Steam Release Button in shortbursts. Steam Release Button in shortbursts.
Carefully remove the artichokes with a slotted spoon to smallbowls. Pour some cooking liquid over each artichoke. Makes 4 servingsCONTROL PANEL OPTIONS1. KEEP WARM Button the red Indicator Light illuminates.
PressSTART/STOP to activate. The red KEEP WARM is working. To cancel or stop, pressand hold the START/STOP Button until the red STOP Lightilluminates and the Pressure Cooker beeps.2. COOK MODE (BROWN or STEAM): For the BROWN MODE, pressCOOK MODE Button until the red Indicator
Light next to BROWNis lit. Press the START/STOP Button until the green STARTIndicator Light illuminates and the PressureCooker is in the BROWN MODE and the appliance will begin toheat immediately and will remain hot until the START/STOP Buttonis pressed
again to end the BROWN MODE. For the STEAM MODE and to bring water to a boil, press COOK TIME Button until green START Indicator Light next to STEAM Illuminates. Press COOK TIME Button to enter the STEAM TIMEdesired. The COOK TIME red Indicator Light will be lit. Then pressthe START/STOP Button, the green START Indicator Light next to STEAM Illuminates.
Lightilluminates and the green STEAM Indicator Light will flash. The unitwill begin to count down in minutes, and will beep 3 times and theSTOP Light will illuminate when finished. PRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE, press PRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For cooking food under LOWPRESSURE MODE (HIGH or LOW): For c
PRESSURE, press until red Indicator Light will be lit. Press the COOK TIME Button to select the desired cooking time. The press the START/STOP Button to select the desired red Indicator Light will flash.
6123456TimerDisplayFigure 3CE CEPC660 IB 21-6-05 6/21/05 6:05 PM Page 13Page 843Golden Spanish Rice3 tablespoons olive oil1 large onion, chopped5 cloves garlic, minced15 ounces yellow rice mix, available in the Latin food section ofmost supermarkets2 (14.5-ounce) cans diced tomatoes with
garlic 1 (14-ounce) can artichoke hearts, drained1-1/2 cups frozen green peaswater (amount called for on rice mix package), plus 1/2 cupOptional: 1 pound cooked shrimp1. Place Removable Cooking Pot in Pressure Cooker. Add oil.2. Press the COOK MODE Button for BROWN. Press theSTART/STOP Button. Add the chopped onion, red pepper,
andgarlic and sauté until soft. Add the dry rice mix, tomatoes, artichokes, and peas. Pour in the amount of water called for onthe rice mix package. Stir to mix. Place Lid on Pressure Regulator Knob to PRESSURE.4. Press the PRESSURE MODE Button for HIGH PRESSURE.5. Press
COOK TIME Button until 25 minutes appears on the Display. 6. Press the START/STOP Button until the green START Indicator Light will blinkslowly and then faster as the cooking countdown begins; the Pressure Indicator Rod will rise as the pressure builds. Aftercooking under pressure 25 minutes,
the Pressure Cooker willbeep three times. Press and hold the START/STOP Button until it beeps. 7. Release the pressure using the natural release feature. Slide theSafety Lock to UNLOCK position and remove the Lid. Add theoptional cooked shrimp, if desired, and stir. Makes 6 servings4INTRODUCTIONCongratulations! You are about to learn how to
cook and preparedelicious, home made meals in a fraction of the time it normally takes, without sacrificing flavor or nutrition. Your Programmable Pressure Cooker is quick, safe and easy to use. And best of all, it can shorten thetraditional cooking time of most foods by up to 70 percent. 1. Your Programmable Pressure Cooker is quick, safe and easy to use. And best of all, it can shorten thetraditional cooking time of most foods by up to 70 percent. 1. Your Programmable Pressure Cooker is quick, safe and easy to use. And best of all, it can shorten thetraditional cooking time of most foods by up to 70 percent. 1. Your Programmable Pressure Cooker is quick, safe and easy to use. And best of all, it can shorten the traditional cooking time of most foods by up to 70 percent. 1. Your Programmable Pressure Cooker is quick, safe and easy to use. And best of all, it can shorten the traditional cooking time of most foods by up to 70 percent. 1. Your Programmable Pressure Cooker is quick, safe and easy to use. And best of all, it can shorten the traditional cooking time of most foods by up to 70 percent. 1. Your Programmable Pressure Cooker is quick, safe and easy to use and the programmable Pressure Cooker is quick, safe and easy to use and the programmable Pressure Cooker is quick, safe and easy to use and the programmable Pressure Cooker is quick, safe and easy to use and the pressure Cooker is quick, safe and easy to use and the pressure Cooker is quick, safe and easy to use and the pressure Cooker is quick, safe and easy to use and the pressure Cooker is quick, safe and easy to use and the pressure Cooker is quick, safe and easy to use and the pressure Cooker is quick, safe and easy to use and the pressure Cooker is quick, safe and easy to use and the pressure Cooker is quick, safe and easy to use and the pressure Cooker is quick, safe and easy to use and ea
Pressure Cooker by combining steam heat and pressure for faster cookingtimes. Since an air tight seal is formed when the Lid is closed andlocked, the heat and steam builds and the pressure rises, the cookingtemperature will get as hot as 250° F, which is 38° F hotter than whenfood is
cooked in a standard pot with liquid. This combination of highheat and pressure cooks the food faster while retaining water solublenutrients and flavor. 2. Your Pressure is reached inside the Removable Cooking Potand
automatically adjusts the heat and triggers the timer tobegin. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments. These computerized functions eliminate the need to make heat adjustments and pressure. These computerized functions eliminate the need to make heat adjustments and pressure. These computerized functions eliminate the need to make heat adjustments and pressure. These computerized functions eliminate the need to make heat adjustments and pressure. The need to make heat adjustments and pressure and pre
up quickly and evenly. 5. The Programmable Pressure Cooking Potbefore cooking under pressure with the simple push of a Button. Press this RELEASEButton in short bursts to prevent ejection of
hot liquid along with steam. 7. The STEAM MODE heats cooking Pot to a boil in a matter of minutes for steaming anendless variety of foods like vegetables and shellfish, as well as rice.8. The software incorporates a CANCEL Feature for both COOK TIME during setup. If it becomes necessary to cancel
orreset the time before cooking has begun, simply press the COOKTIME and START/STOP Buttons simultaneously to reset the Delay Time to "00".9. The KEEP WARM MODE holds and keeps cooked food warm foran unlimited period of time.10. The
sturdy, brushed stainless steel and molded Programmable Pressure Cooker Housing is both attractive and functional. CE CEPC660 IB 21-6-05 6/21/05 6:05 PM Page 9Page 9NOTES2ADDITIONAL IMPORTANT SAFEGUARDSCAUTION HOT SURFACES: This appliance generates heat andescaping steam during use. Proper precautions must betaken to
prevent the risk of burns, fires, or other injury topersons or damage to property.1. A person who has not read and understood all operating andsafety instructions is not qualified to operate this appliance. Allusers of this appliance falls or
accidentally becomes immersed inwater, unplug it from the wall outlet immediately. Do not reachinto the water!3. When using this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.4. To
reduce the risk of fire, do not leave this appliance unattended during use. 5. If this appliance begins to malfunctioning appliance should only be plugged into a 120VAC electrical wall outlet. 7. Do not use this appliance in an unstable
position. 8. To relieve the pressure of this Programmable Pressure Cooker, follow the instructions in this manual for either Quick SteamRelease or Natural Steam Release. DO NOT ATTEMPT TOCOOL OR RELEASE PRESSURE USING WATER.9. Do not lift the Removable Cooking Pot containing food byusing Lid Handles.CE CEPC660 IB 21-6-05
6/21/05 6:05 PM Page 5Page 10LIMITED ONE YEAR WARRANTYWarranty: This product is warranted by Salton, Inc. ("Salton") to be free from defects in materials orworkmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchase of the product. Neither the retailer nor any
other company involved in the sale or promotion of this product is a co-warranty on Coating. This product features DuPont® ScratchGuard™ Coating as you own this product. Under normal household use, it
will never chip, crack, or peel. Warranty Duration: All materials and workmanship, other than the non-stick coating, are warranty to verage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use,
misuse, neglect, improper service, commercial use, repairs by unauthorized person-nel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes notarising out of defects in materials or workmanship. This warranty is effective only if the product is pur-chased and operated in the USA, and does not extend to any
units which have been used in violation ofwritten instructions furnished with the product or to units which have been altered or modified or to dam-age to products or parts thereof which have been altered or modified or to dam-age to products or parts thereof which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to dam-age to product or to units which have been altered or modified or to units which have been altered or modified or to units which have been altered or modified or to units which have been altered or modified 
HAVE ARE LIMITED INDURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations onhow long an implied warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a
reconditioned comparable model (at Salton's option) when the product will be in warranty period and an additional one-month peri-od. No charge will be made for such repair or replacement. Service and
Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stat-ing that you are a consumer with a problem. Please refer to model number when you call. In-Warranty Service (USA): For an appliance covered under the
warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054). Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include $15.00(U.S.) for return shipping and handling (payable to "Repair Department"). We will notify you by mail of theamount of the charge for service.
and require you to pay in advance for the repair or replacement. For Products Purchased in the USA, but Used in Canada: You may return the product insured, packagedwith sufficient protection, and postage and insurance prepaid to the USA address listed below. Pleasenote that all customs duty / brokerage fees, if any, must be paid by you and we
will require you to pay thecost of customs duty / brokerage fees to us in advance of our performing any service. Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure toenclose the following items with
your appliance: any accessories related to your problem, your full returnaddress and daytime phone number, a note describing the problem you experienced, a copy of your salesreceipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted. To return the appliance, ship to: To contact us, please write to or call:
Attn: Repair Department Repair
performanceor product failure under any theory of tort, contract or commercial law including, but not limited to negli-gence, gross negligence, strict liability, breach of warranty, and in no event shall Salton beliable for any incidental or
consequential damages, losses or expenses. Some states do not allow the exclusion or limitation or exclusion maynot apply to you. Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Printed in China WNT #CE-
SCGRD15 08/02 v.1Warranty CE-SCGRD15 IB 16-8-02 17/8/02 12:03 PM Page 11 6 QT. PROGRAMMABLE ELECTRICPRESSURE COOKERMODEL CEPC660 UB 21-6-05 6/21/05 6:05 PM Page 1
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