



Multifunction Electric Pressure Cooker

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** multifunction electric pressure cooker. Before using this product, please read the user care and instruction manual carefully.

"The joy of cooking starts with the right tools and ends at the table, surrounded by family and friends."

Ricardo



Thank you for purchasing the **RICARDO** multifunction electric pressure cooker.

This pressure cooker will help you to cook wonderful meals, with unbelievable speed and fabulous flavor!

Due to the high pressure that builds up inside the machine, foods will cook faster than traditional cooking methods – saving you time!

Since pressure cooking shortens the cooking time, nutrients are preserved better than other cooking methods – making nutritious meals!

Your **RICARDO** multifunction electric pressure cooker will save you meal preparation time and you can enjoy nutritious meals with your family for years to come!

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE USE.

- ::: This appliance should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself, there are no user serviceable parts inside. If there is a problem, please call 1-833-751-4101.
- ::: **Before operating, ensure the sealing ring and pressure release valve are properly installed. Also ensure the lid is tightly closed.**
- ::: Always ensure the pressure release valve is in sealing position when using pressure cooking functions.
- ::: **Always check the pressure release valve, anti-blocking nut and float valve for clogging before use.**
- ::: Always make sure the outside of the cooking pot is dry prior to use. If the pot is returned to the appliance when wet, it may damage or cause the product to malfunction.
- ::: This appliance cooks under pressure. **Ensure the minimum quantity of food and liquid is at least 1/5 full. Do not fill the appliance over 4/5 full. Refer to markings inside the cooking pot. Do not overfill the appliance as it may clog the pressure release valve and develop excess pressure. These fill level warnings do not apply to non-pressure cooking programs.**
- ::: **ATTENTION** Burn hazard! This appliance becomes hot during use. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury. Always use lid handle or side handles.
- ::: Do not touch, cover or obstruct the pressure release valve as it is extremely hot and may cause scalding.
- ::: **Allow the appliance to completely cool down and make sure internal pressure is released before opening the lid. If the float valve is still up or the lid is difficult to turn, it is an indication that the appliance is still pressurized. DO NOT force it open as it may cause serious injuries.**
- ::: Use extreme caution when opening the lid and releasing steam manually as hot steam will escape and may cause scalding. Use protective oven mitts to avoid burns or serious personal injury. Always use utensils to handle hot food.
- ::: Lift and open the cover carefully to avoid scalding and to allow hot condensation to drip back into the condensation collector.
- ::: It is important to empty the condensation collector after each use.
- ::: DO NOT use the appliance to pressure fry with oil. This may cause serious injuries.

- ::: Use the product in a well-ventilated area. DO NOT operate the appliance directly under kitchen cabinets.
- ::: Do not let the cord hang over edge of a table or counter or touch hot surfaces, as user may trip and fall or cause the hot contents of the appliance to spill and possibly cause burns or injuries.
- ::: Do not place the product on or near a hot gas or electric burner, or in a heated oven as it may cause the appliance to melt.
- ::: Do not attempt to move the appliance when it is operating under pressure or containing hot liquids.
- ::: Always place the product on a flat, stable surface. It is not recommended to use the appliance on temperature sensitive surfaces.
- ::: Unplug from electrical outlet before cleaning or when not in use. Allow the unit to cool down completely before assembling, disassembling, relocating.
- ::: Do not leave the product unattended while it is in use.
- ::: Do not plug or unplug the product into/from the electrical outlet with a wet hand.
- ::: Do not use attachments not recommended or sold by the product manufacturer as they may cause injuries.
- ::: This product is intended for indoor, non-commercial use. Do not use outdoors or for anything other than its intended use. This appliance is intended for countertop use only.
- ::: Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, press the CANCEL button, then remove the plug from wall outlet. Connect the power plug to an easily accessible outlet so the appliance can be unplugged immediately in the event of an emergency.
- ::: Do not use the appliance with a programmer or timing device that switches it on automatically. The use of such devices is dangerous and can cause a fire risk.
- ::: To protect against electrical shock, do not immerse power cord, plug or pressure cooker base in water or any other liquid.

CAUTION: To protect against damage or electric shock, do not cook in the base unit. Cook only in the provided inner cooking pot.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Please ensure that proper precautions are taken to prevent the risk of burns, fires or other injury to persons or damage to property.

- ::: While in use, provide adequate space above and around the appliance for air circulation.
Do not operate this appliance while it is near or touching curtains, wall coverings, dish towels, clothing or other flammable materials.
- ::: If this appliance begins to malfunction during operation, immediately unplug the cord from the outlet. Do not attempt to repair or use a malfunctioning appliance.
- ::: If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water! It will cause an electric shock.
- ::: The cord for this appliance should be plugged into a 120V AC electrical wall outlet.

IMPORTANT SAFEGUARDS FOR THE COOKING POT

Always use trivets or oven mitts when handling the pot. Direct contact may cause burns to hands or limbs.

- ::: DO NOT place the hot pot on countertop, as it will stain or burn the countertop.
Use a protective trivet.
- ::: The cooking pot is designed for use with this appliance only. DO NOT place the pot on a stovetop, any range top burner, under a broiler, microwave browning element or in a heated oven.
- ::: DO NOT strike utensils against rim of pot to dislodge food, as it will scratch it.
- ::: Never cut or use sharp edged tools in the cooking pot as to avoid damages to the non-stick surface.
- ::: DO NOT use metal utensils with this appliance. Use wooden, silicone or nylon utensils to prevent chipping of the cooking pot.
- ::: DO NOT use the pot to caramelize sugar, pop corn, or make candy.
- ::: DO NOT use the pot to reheat food or for general food storage.
- ::: Never put cold water into hot cooking pot. Sudden changes of temperature may cause metal to warp, resulting in an uneven bottom. Let the pot cool down on its own before cleaning.
- ::: DO NOT use scouring pads, abrasive cleaners or any object that will scratch the cookware or accessories.
- ::: DO NOT use or repair any pot that is cracked, chipped or broken.

NOTES ON THE PLUG

As a safety feature, the appliance is equipped with a grounded plug, which will only fit into a three-prong outlet. Do not alter the plug. Do not attempt to defeat this safety feature. Improper connection of the grounding conductor may result in the risk of electric shock. Contact a qualified electrician if there is doubt as to whether the outlet is properly grounded.

SPECIAL INSTRUCTIONS:

A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
- ::: The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

ELECTRIC POWER

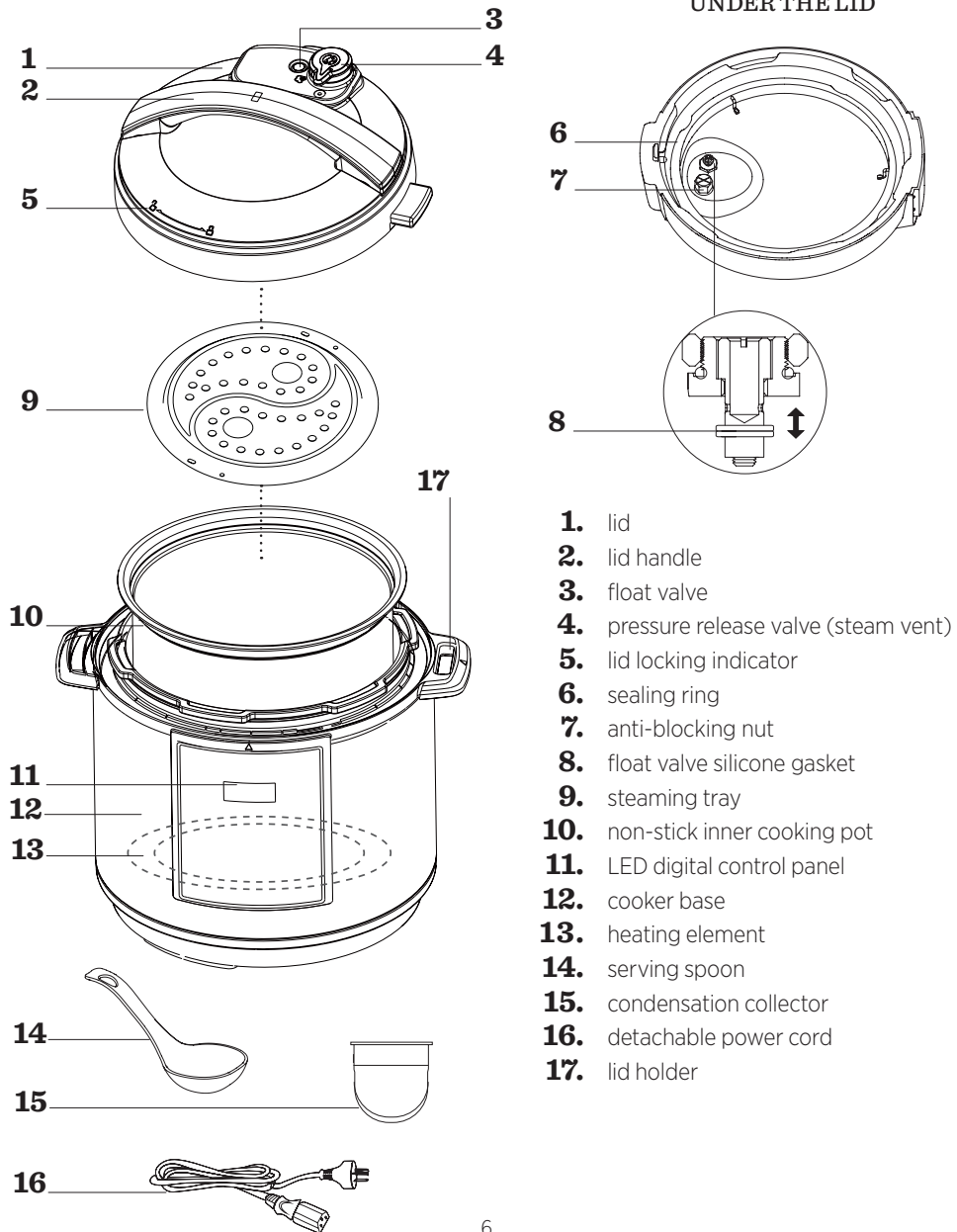
If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

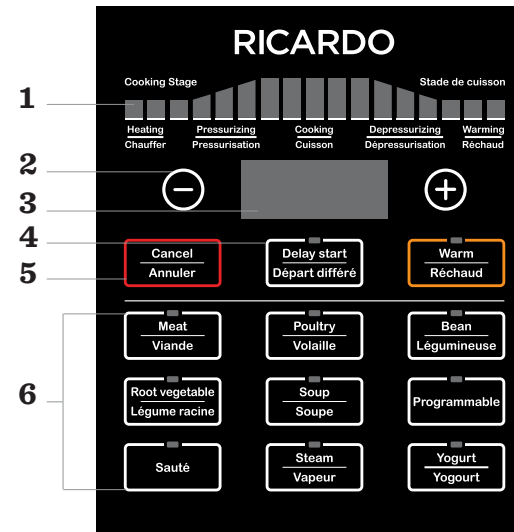
Main voltage: 120V / Frequency: 60Hz / Power consumption: 1000 watts

PARTS IDENTIFICATION

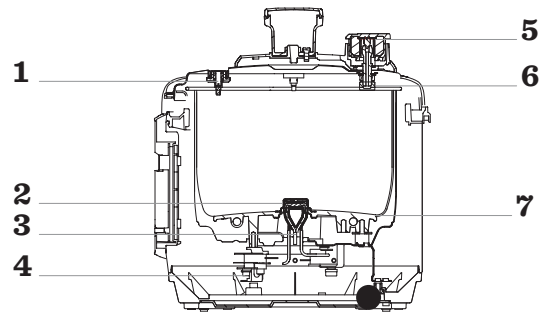
Products may vary slightly from diagram.



CONTROL PANEL



BUILT-IN SAFETY MECHANISMS



1. Special safety lid mechanism

The appliance is equipped with a locking lid mechanism that prevents the appliance from operating if lid is not properly locked. Locking mechanism also prevents the lid from opening when appliance is pressurized.

2. Automatic temperature control

The appliance will automatically stop heating if the cooking pot is missing, empty or operating without enough liquids.

3. Overheat safety device

The appliance will automatically disconnect if excessive temperature is build up inside the cooking pot.

4. Extreme pressure control

The appliance will automatically disconnect if it reaches extreme pressure level.

5. Automatic pressure control

If the internal pressure exceeds maximum pressure value, the appliance will automatically start releasing pressure through the pressure release valve.

6. Anti-blocking steam vent device

A specially designed cover avoids food particles from blocking the pressure release valve (under the lid) while in operation and ensure steam exhausts smoothly during the cooking process.

7. Extreme pressure protection

If the automatic temperature and pressure control safety devices become invalid and the pressure inside the pot reaches maximum value, the appliance will automatically start releasing pressure from the lid.

BEFORE FIRST USE

::: Read all instructions and important safeguards.

::: Remove all packaging materials and ensure that all items have been received in good condition.

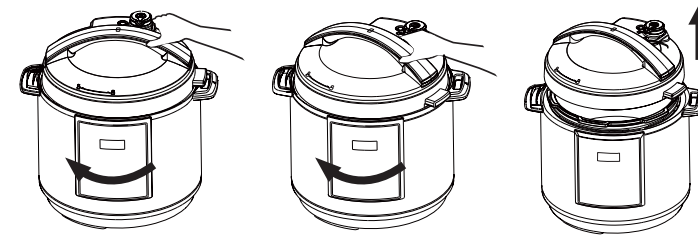
::: Remove the protective film on the control panel and ensure no packaging materials remain on the inner cooking pot or the heating plate.

::: Tear up all plastic bags as they can pose a risk to children.

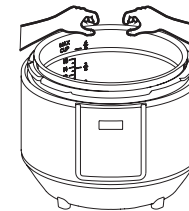
::: Disassemble the pressure cooker to clean it thoroughly before using for the first time.

1- HOW TO OPEN THE LID

Rotate the lid clockwise and lift upward.



2- HOW TO REMOVE / REPLACE THE COOKING POT INSIDE THE BASE



Lift the inner cooking pot from the cooker base to wash or fill with food.

Insert the cooking pot back inside the appliance and slightly rotate left and right to make sure it is in contact with the heating plate.

Always ensure the outside of the cooking pot is dry and clean before replacing inside the appliance.

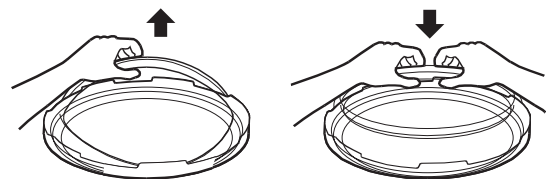
3- HOW TO REMOVE / INSTALL THE PRESSURE RELEASE VALVE



To remove, lift the valve upward. Insert the pressure release valve back into the outlet. It is normal that the valve fits loose it is required for pressure and temperature regulation.

Always point the valve to “sealing” position (●) when operating and to “release” position (●) to manually release the pressure after cooking stage is completed. Pressure won’t build inside the appliance if the pressure valve is not sealed properly.

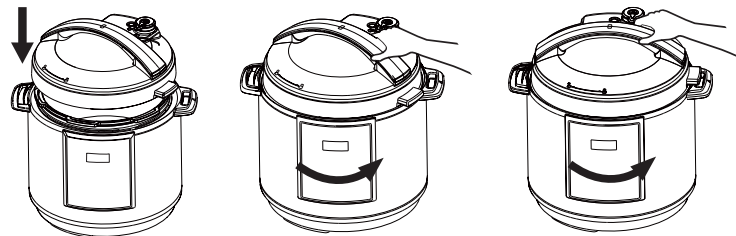
4- HOW TO REMOVE / INSTALL THE SEALING RING



The sealing ring is located under the lid. Remove the sealing ring from the rack section by section. **Ensure the sealing ring is properly reinstalled back into the rack before using the appliance.** Never operate the appliance with a damaged sealing ring.

5- HOW TO CLOSE THE LID

Place the lid on the appliance and align the ▼ symbol with the unlocked icon on the body and turn counter clockwise to align the ▼ symbol with the locked icon. Close the lid securely until a “click” is heard. The appliance is equipped with a locking lid mechanism that prevents the appliance from operating if lid is not properly locked.



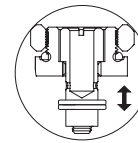
6- CLEANING

WARNING: Ensure the appliance is unplugged from the electrical outlet and allow it to cool down completely before handling or cleaning it.

WARNING: DO NOT immerse body, electrical cord or plug in water or any other liquid.

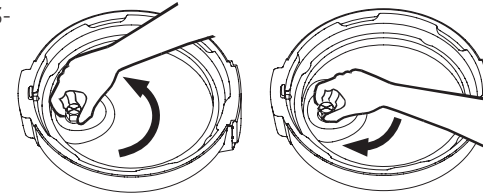
- 1- Remove the inner cooking pot, the pressure release valve, the sealing ring and wash in hot soapy water with all other accessories. Rinse and dry thoroughly. Wash after each use.

- 2- Use a cleaning brush to clean the float valve (under the lid). Move the float valve up and down to dislodge any food debris. If necessary, remove the silicone gasket from the float valve end.



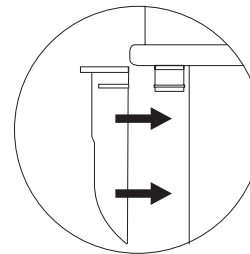
NOTE: Reinstall the silicone gasket to the float valve, making sure the silicone sits in the groove.

- 3-



Remove the anti-blocking nut by rotating counter clockwise. Rinse it to dislodge any food debris and replace tightly. **Ensure the anti-blocking nut is properly reinstalled before using or storing the appliance.**

- 4- Rinse the lid with hot water and dry thoroughly.
- 5- Wipe body with a damp cloth and dry thoroughly.
- 6- Install the condensation collector at the rear of the pressure cooker by aligning the top of the collector with the guides on the cooker.



- 7- Reassemble the appliance.

NOTE

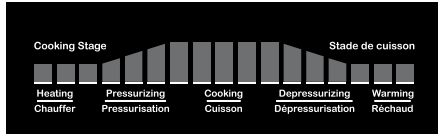
⋮ **ALWAYS ensure the sealing ring is properly reinstalled under the lid and the pressure release valve is back in the outlet.**

⋮ Do not use abrasive cleaners or scouring pads or any other object that could scratch.

⋮ The inner cooking pot, serving spoon and steaming tray are dishwasher safe.

DIGITAL COOKING PROGRESS DISPLAY

The **RICARDO** electric pressure cooker is designed with a unique feature that allows to cook any meal with peace of mind. The digital cooking progress display allows to follow the cooking stage every step of the way!



HEATING

Heating will start immediately after a cooking function is selected. Heating stage will light up and display will show rolling bars [] indicating that the heating stage has started. During the heating stage, the appliance will gradually reach maximum temperature. Heating time may vary depending on food and quantity as well as external factors such as ambient temperature.

PRESSURIZING

Once heating stage is completed, pressurizing stage will light up and pressure will start to build inside the appliance. Display will continue showing rolling bars []. Pressurizing time may vary depending on food and quantity as well as external factors such as ambient temperature (between 7-10 minutes). The float valve (red button on the lid) will rise indicating the appliance is pressurized.

COOKING

The appliance will switch to cooking stage once the set pressure or temperature is reached. Display will show the pre-set cooking time for the selected function and will start counting down. Cooking time displayed represents the time required for the cooking stage only, not total time. Float valve will remain up indicating the appliance is pressurized. **Do not open the lid while the appliance is in use. When in operation, hot steam can escape from the steam vent, do not place unprotected skin over the steam release valve.**

DEPRESSURIZING

The appliance will beep 5 times when cooking time is over and will automatically switch to depressurizing mode. Depressurizing stage will light up and the display will show rolling bars [] indicating that the appliance has started releasing internal pressure. This may take between 15-30 minutes depending on food and quantity. **Do not try to force the lid open, allow the appliance to cool down completely. Do not place unprotected skin over the steam release valve when depressurizing.**

For a quick manual release, using protective oven mitts, carefully turn the pressure release valve to the “release” position . **Always ensure the float valve is down before opening the lid.**

WARMING

Once the pressure inside the appliance is completely released, float valve will drop down and appliance will automatically switch to warm mode. Warming stage will light up, timer will display 00:00 and will start counting up by increment of 1 minute for up to 24 hours. Once maximum time is reached, appliance will beep and automatically turn off. Use extreme caution when opening the lid to avoid scalding.

COOKING TIME CHART

COOKING FUNCTIONS	PRESET COOKING TIME (minutes)	ADJUSTABLE COOKING TIME RANGE	PRESSURE / TEMPERATURE	WARM
Meat	25	1 to 60 min	60 Kpa	24 hours
Poultry	15	1 to 60 min	60 Kpa	
Bean	30	1 to 60 min	60 Kpa	
Root vegetable	17	1 to 60 min	60 Kpa	
Soup	20	1 to 60 min	60 Kpa	
Sauté	20	1 to 60 min	170 - 175 °C	
Steam	8	1 to 60 min	97 - 100 °C	
Yogurt	480	4 to 20 h	35 - 40 °C	
Programmable	20	1 to 60 min	High: 65 Kpa Low: 50 Kpa	
Warm	Timer counts up to 24 hours	-	65 - 75 °C	

USING THE ELECTRIC PRESSURE COOKER

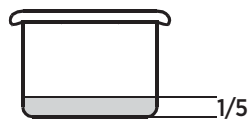
During first use of the appliance, smoke or light vapors may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear.

- 1- Place appliance on a flat, level, stable and heat-resistant surface.
- 2- Open the lid, take out the cooking pot and add all ingredients to the inner cooking pot.

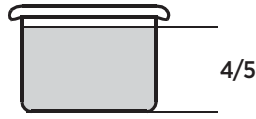
NOTE: Always add at least 375 ml of water or other liquids so enough steam can be generated when cooking under pressure. These include cooking sauces, wine, beer, stocks, juices of fruits and vegetables. Oil-based sauces and thick cooking sauces do not have enough water content and do not account for the required liquid volume.

NOTE: Ensure the minimum quantity of food and liquid is at least 1/5 full. Do not fill the appliance over 4/5 full. Refer to markings inside the cooking pot. Do not fill the appliance over 3/5 full when cooking food that expands such as grains and dried vegetables.

MINIMUM



MAXIMUM



- 3- Place the cooking pot inside the appliance.

NOTE: Always wipe dry exterior of cooking pot. If the pot is returned to the appliance when wet, it may damage or cause the product to malfunction. **Make sure there is no food debris on the bottom side of the inner pot nor on the cooking element.**

- 4- Ensure the sealing ring is properly installed and close the lid securely until a “click” is heard.
- 5- Position the pressure release valve to the “sealing” position ☉.
- 6- Plug the power cord into a 120V AC wall outlet. Appliance will beep and display will show 00:00.
- 7- Select the desired cooking function. A red indicator light will appear above the selected function and blink for 10 seconds indicating that the appliance is on standby mode. The display will show the pre-set cooking time. During standby mode, the pre-set cooking time can be adjusted using ⊖ or ⊕ buttons. Each press will adjust the cooking timer by increment of 1 minute and can go from 1 to 60 minutes. Holding down on the button will increase the timer faster. After the 10 second period elapsed, the red indicator light above the function button will stop flashing and stay lit. Rolling bars [] will appear indicating that the heating stage has started.
- 8- Refer to the “Digital cooking progress display” section for more details about every cooking stages.
- 9- Once cooking time is over, appliance will beep 5 times and automatically switch to depressurizing mode. Let the appliance depressurize completely before opening the lid. This may take between 15-30 minutes depending on food and quantity. **Do not try to force the lid open, allow the appliance to cool down completely.** The float valve will drop down when the pressure will be completely released.

For a quick manual release, using protective oven mitts, carefully turn the pressure release valve to the “release” position ☼. **Always ensure the float valve is down before opening the lid.**

- 10- Once the pressure inside the appliance is completely released, appliance will automatically switch to warm mode up to 24 hours. Once maximum time is reached, appliance will beep and automatically turn off.
- 11- Turn off the appliance by pressing the CANCEL button and unplug from electrical outlet.

NOTE

- ∴ After a cooking function is being selected, the other function buttons will be locked and cannot be selected. If the selected function is incorrect, press CANCEL, another function can then be selected.
- ∴ At any moment while the appliance is in use, press on CANCEL button to stop operation. Display will show “00:00” indicating cooking time is canceled.
- ∴ Do not operate the appliance directly under kitchen cabinets. Provide adequate space above and around the appliance for air circulation.
- ∴ Always use nylon, silicone or wooden utensils inside the cooking pot to avoid scratching the cookware.
- ∴ Always unplug the product when not in use or when it will be left unattended.

WARNING: Use extreme caution when opening the lid and releasing steam manually as hot steam will escape and may cause scalding. Use protective oven mitts to avoid burns or serious personal injury. Always use utensils to handle hot food.

PRE-SET COOKING FUNCTIONS

PRESSURE COOKING PROGRAMS

The following cooking functions use pressure. Always position the pressure release valve to the “sealing” position ☉ when operating.

MEAT / POULTRY / BEAN / ROOT VEGETABLE

Add all ingredients and liquid inside the cooking pot. **Ensure there is enough thin liquid.** (minimum liquid requirement is 375 ml). Close the lid securely until a “click” is heard. Position the pressure release valve to the “sealing” position ☉. Plug the appliance and select the desired cooking function. Appliance will beep, light indicator will blink for 10 seconds (standby mode) and display will show pre-set pressure cooking time (refer to Cooking time chart). Use ⊖ or ⊕ buttons during the standby mode to adjust cooking time. After standby mode, rolling bars will appear indicating the appliance is heating.

WARNING: If not enough thin liquid is used, the bottom of the pot may become too hot and cause the bottom layer to burn.

... **DO NOT mix thick, saucy ingredients such as tomato paste or tomato sauce with other ingredients.** Simply layer the thick sauce on top of the other ingredients before closing the lid and starting pressure cooking.

... **DO NOT mix a large quantity of thickeners** such as cornstarch, flour, arrowroot or potato starch with the other ingredients before cooking. If needed add thickener **after** the pressure cooking stage.

SOUP

This function is programmed to cook a wide variety of soup and broth. Add all ingredients and liquid inside the cooking pot. Close the lid securely until a “click” is heard. Position the pressure release valve to the “sealing” position (⊖). Plug the appliance and press SOUP. Appliance will beep, light indicator will blink for 10 seconds (standby mode) and display will show pre-set pressure cooking time 0:20. Use ⊖ or ⊕ buttons during the standby mode to adjust cooking time. After standby mode, rolling bars will appear indicating the appliance is heating. **DO NOT use the quick manual pressure release method as liquid will splatter through the steam vent.** Allow the appliance to depressurize naturally on its own until the float valve drops down.

PROGRAMMABLE

This function allows to adjust the pressure level (high or low) and cooking time according to favourite recipes or cooking habits. Add all ingredients and liquid inside the cooking pot. **Ensure there is enough thin liquid** (minimum liquid requirement is 375 ml). Close the lid securely until a “click” is heard. Position the pressure release valve to the “sealing” position (⊖). Plug the appliance and press on PROGRAMMABLE button. Appliance will beep, light indicator will blink for 10 seconds (standby mode) and display will show LO. Press again on PROGRAMMABLE button to repeatedly switch the pressure level indicated on the display between HI and LO (high or low). Once desired pressure level appears on the display, wait 5 seconds and display will show pre-set pressure cooking time 00:20. Use ⊖ or ⊕ buttons to adjust cooking time. After standby mode, rolling bars will appear indicating the appliance is heating.

NON-PRESSURE COOKING FUNCTIONS

The following cooking functions DO NOT use pressure. Therefore, the cooking stages on the digital cooking chart will consecutively light up from HEATING, COOKING and WARMING. The pressurizing and depressurizing stages will not light up since no pressure is used.

SAUTÉ

This function is programmed to sauté vegetables or brown meat. **Do not use the lid while sautéing.** Plug the appliance and press SAUTÉ. Appliance will beep, light indicator will blink for 10 seconds (standby mode) and display will show pre-set cooking time 0:20. Use ⊖ or ⊕ buttons during the standby mode to adjust cooking time. After standby mode, rolling bars will appear indicating the appliance is heating. Once the cooking stage light up, add butter or oil, chopped vegetables or meat inside the cooking pot. Cook to your personal preference. Press CANCEL at any moment to stop operation. Once cooking time is over, appliance will beep 5 times and automatically switch to warm mode.

WARNING: The inner cooking pot becomes hot during use. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury.

WARNING: DO NOT mix thick, saucy ingredients such as tomato paste or tomato sauce with other ingredients while sautéing. DO NOT mix a large quantity of thickeners such as cornstarch, flour, arrowroot or potato starch with the other ingredients before cooking. If needed add thickener **after** the pressure cooking stage.

STEAM (VEGETABLES AND FISH)

This function is programmed to steam vegetables and fish. Fill cooking pot until line 1/5 marking inside the pot is reached. Insert the provided steaming tray inside the appliance and place the food to be steamed on the tray. Close the lid until a “click” is heard. **Turn pressure release valve to the “release” position (⊕).** Plug the appliance and press STEAM. Appliance will beep, light indicator will blink for 10 seconds (standby mode) and display will show pre-set cooking time 0:08. Use ⊖ or ⊕ buttons during the standby mode to adjust cooking time. After standby mode, rolling bars will appear indicating the appliance is heating. Once the water has come to a boil, the timer will begin to countdown. Once cooking time is over, appliance will beep 5 times and automatically switch to warm mode. Press CANCEL at any moment to stop operation.

STEAMING CHART

VEGETABLES	STEAMING TIME
Broccoli / Cauliflower	8 to 10 minutes
Green beans	6 to 8 minutes
Baby potatoes	15 minutes

NOTE: This steaming chart is for reference only. Actual cooking times may vary.





YOGURT

This function is programmed to prepare yogurt. Pour the milk inside the cooking pot and close the lid until a “click” is heard. Ensure the pressure release valve is to “sealing” position (⊖). Plug the appliance and press YOGURT. Appliance will beep, light indicator will blink for 10 seconds (standby mode) and display will show pre-set cooking time 8:00. Use ⊖ or ⊕ buttons during the standby mode to adjust cooking time. After standby mode, rolling bars will appear indicating the appliance is heating. One hour later, the appliance will beep indicating the starter culture must be added into the cooking pot. Open the lid, incorporate the powdered starter culture inside the cooking pot to the warm milk and stir. Close the lid until a “click” is heard. Once cooking time is over, appliance will beep 5 times and automatically switch to warm mode. Press CANCEL at any moment to stop operation.

WARM

This function can be used as a buffet to keep food warm up to 24 hours. Press WARM button, display will show 00:00 and timer will start counting up by increment of 1 minute for up to 24 hours. Once maximum time is reached, appliance will beep and automatically turn off.

DELAY START

This function allows to program auto power on up to 24 hours in advance. Press on DELAY START, display will show pre-set delay time 02:00. During the 10 second standby period, use  or  buttons to adjust delay time by increment of 30 minutes from 30 minutes to 24 hours. After delay time is set, press on the desired cooking function. Appliance will beep, a red indicator light will appear above the selected function and blink for 10 seconds indicating that the appliance is on standby mode. The display will show the pre-set cooking time. If needed, use  or  buttons to adjust cooking time. After standby mode, display will show the delay time and will start counting down. Once the delay time is over, the appliance will automatically start heating. Rolling bars will appear indicating that the heating stage has started.

NOTE

::: The delay start is not recommended with thick liquids.

::: The delay start is not recommended for meat and dairy products beyond 2 hours to avoid contamination.

STORAGE

Ensure all pieces are clean and dry before storing. Place the inner cooking pot inside the pressure cooker. **Ensure the pressure release valve, the sealing ring and the anti-blocking nut are properly reinstalled before storing the appliance.**

Store appliance in a dry, clean place. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY (Applies only in Canada)

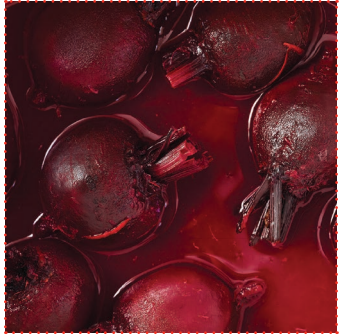
This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent.

Please do not return this product to the store. For assistance, please contact 1-833-751-4101. If you have any questions regarding this product, please contact our customer service:

::: by e-mail: customerservice@ricardocuisine.com

::: by phone: 1-833-751-4101



orange braised beets

PREPARATION 10 minutes

COOKING 25 minutes

SERVINGS 8

- 2.2 lb (1 kg) red or yellow beets, left whole and unpeeled
- 2 cups (500 ml) water
- 1 orange, zest removed with a peeler
- 2 tbsp (30 ml) white wine vinegar

- 1 Place all of the ingredients in the pressure cooker. Season with salt. Cover and select the **Root Vegetable** function. If the beets are large, increase the cooking time to 25 minutes.
- 2 Let the pressure release and remove the lid. Remove the beets. Discard the cooking liquid and orange zest. Let the beets cool, then peel and cut into thin wedges or cubes. Delicious in a salad or browned in a skillet. The beets will keep in an airtight container for 2 weeks in the refrigerator.

beef stroganoff

PREPARATION 25 minutes

COOKING 45 minutes

SERVINGS 4 to 6

- 1 1/2 lb (675 g) beef sirloin, cut into strips
- 2 tbsp (30 ml) oil
- 2 onions, thinly sliced
- 3 garlic cloves, chopped
- 1 lb (450 g) small white mushrooms
- 2 tbsp butter
- 2 tbsp unbleached all-purpose flour
- 1/2 cup (125 ml) red wine
- 1 cup (250 ml) beef broth
- 2 tbsp (30 ml) whole-grain mustard
- 1 tsp sweet paprika
- 1/2 lb (225 g) egg noodles
- 3/4 cup (180 ml) plain 10% yogurt
- 1/4 cup (10 g) chives, finely chopped

- 1 In a large non-stick skillet over medium-high heat, brown 1/3 of the meat at a time in the oil. Season with salt and pepper.
- 2 Meanwhile, preheat the pressure cooker on the **Sauté** function for 2 minutes. Add the onions, garlic, mushrooms and butter to the pressure cooker and cook just until the vegetables start to brown. Sprinkle with the flour and cook for 1 minute while stirring. Season with salt and pepper. Deglaze with the wine. Add the broth, mustard, paprika and meat. Mix well, cover and select the **Meat** function.
- 3 In a pot of salted boiling water, cook the noodles until al dente. Drain and lightly oil.
- 4 Let the pressure release and remove the lid. Add the yogurt and adjust the seasoning. Ladle the stroganoff over the egg noodles and sprinkle with the chives.





barbecue pulled pork

PREPARATION 10 minutes

COOKING 1 hour

SERVINGS 8

Sauce

3/4 cup (180 ml) ketchup

1/4 cup (60 ml) cider vinegar

1/4 cup (55 g) brown sugar

2 tbsp (30 ml) Dijon mustard

2 tbsp (30 ml) Worcestershire sauce

2 tbsp chili powder

2 tsp onion powder

1 tsp (5 ml) Tabasco sauce

1/2 tsp garlic powder

1 boneless pork shoulder roast, about 3 1/2 lb (1.6 kg), rind removed, cut into 8 pieces

Sauce

1 Combine all of the ingredients in the pressure cooker.

2 Add the meat and coat well with the sauce. Season with salt and pepper. Cover and select the **Meat** function. Set the machine to cook for 40 minutes.

3 Let the pressure release and remove the lid. Transfer the meat to a plate and shred, making sure to remove any excess fat.

4 Meanwhile, select the **Sauté** function and reduce the sauce for about 10 to 20 minutes or until thick (see note). Return the shredded meat to the pressure cooker and mix well to coat in the sauce. Adjust the seasoning. Serve with cornbread, polenta or in a sandwich.

[NOTE] To save time, you can skip step 4 and serve the shredded meat with a few spoonfuls of the sauce as is.

spaghetti sauce

PREPARATION 25 minutes

COOKING 1 hour

MAKES 12 cups (3 litres)

*** FREEZES WELL ***

1 lb (450 g) lean ground beef

3/4 lb (340 g) Italian sausage meat

1/4 cup (60 ml) olive oil

2 small onions, finely chopped

2 carrots, diced

2 celery stalks, diced

2 garlic cloves, finely chopped

1 can (28 oz/796 ml) diced Italian tomatoes

1 can (28 oz/796 ml) tomato sauce or crushed tomatoes in purée

1/2 cup (125 ml) chicken broth

1 tsp dried oregano

1/2 tsp celery salt

1 clove

1 can (5.5 oz/56 ml) tomato paste

1 Preheat the pressure cooker on the **Sauté** function for 2 minutes. Brown the beef in 2 tbsp (30 ml) of the oil, breaking it up with a wooden spoon. Season with salt and pepper. Set aside in a bowl.

2 Brown the sausage meat, breaking it up with a wooden spoon and adding more oil as needed. Add the onions, carrots, celery and garlic and cook for 5 minutes. Season with salt and pepper.

3 Add the tomatoes, tomato sauce, broth, oregano, celery salt, clove and ground beef. Mix well, then add the tomato paste without stirring. Cover and select the **Meat** function.

4 Let the pressure release and remove the lid. Adjust the seasoning and mix well to combine. Serve with your favourite pasta.



whole poached chicken and chicken broth

PREPARATION 15 minutes

COOKING 1 hour

MAKES 11 cups (2.75 litres) chicken broth

MAKES 5 cups (1.25 litres) cooked chicken

*** FREEZES WELL ***

- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 onion, quartered
- 2 bay leaves
- 1 clove
- 1 chicken, about 3 1/2 lb (1.6 kg)
- 1/2 tsp peppercorns
- 9 cups (2.25 litres) water (see note)

- 1** Place all of the ingredients in the pressure cooker. Season with salt. Cover and select the **Poultry** function. Set the machine to cook for 30 minutes.
- 2** Let the pressure release and remove the lid. Transfer the chicken to a plate and let cool before deboning. Strain the chicken broth through a sieve and discard the vegetables and spices. The broth will keep in an airtight container in the refrigerator for 4 days or in the freezer for 6 months. Use in soups, risotto or sauces. Use the cooked chicken in salads, sandwiches, rice, pasta, quesadillas or soups.

[NOTE] Add just enough water to reach the line on the inside of the pressure cooker that indicates maximum capacity.

lemon chicken tajine

PREPARATION 30 minutes

COOKING 55 minutes

SERVINGS 6

- 2.2 lb (1 kg) skinless, boneless chicken thighs
- 2 tbsp (30 ml) olive oil
- 1 onion, thinly sliced
- 2 garlic cloves, chopped
- 1 tsp ground coriander
- 1 tsp ground turmeric
- 1/2 tsp ground cumin
- 1/2 tsp ground ginger
- 2 celery stalks, cut in pieces on an angle
- 1 sweet potato, peeled and cut into 6 slices
- 1 red bell pepper, seeded and cubed
- 1 can (14 oz/398 ml) diced tomatoes
- 3/4 cup (180 ml) chicken broth
- 1/4 cup (35 g) raisins
- 2 tbsp confit lemon peel, diced (or the zest of 1 lemon)
- 1/4 cup (10 g) cilantro, finely chopped
- 1 1/2 cups (300 g) couscous

- 1** Preheat the pressure cooker on the **Sauté** function for 2 minutes. Brown half of the chicken at a time in the oil. Season with salt and pepper. Set aside on a plate.
- 2** Brown the onion, adding oil, if necessary. Add the garlic and spices. Cook for 1 minute while stirring. Add the chicken, vegetables, tomatoes, broth, raisins and lemon peel. Cover and select the **Poultry** function.
- 3** Let the pressure release and remove the lid. Add the cilantro and adjust the seasoning.
- 4** Using a ladle, remove 1 1/2 cups (375 ml) of the cooking liquid and place in a small pot. Bring to a boil and add the couscous. Cover and let sit for 5 minutes off the heat. Fluff the grains with a fork. Serve the couscous with the chicken tajine.





two-meat chili

PREPARATION 25 minutes
SOAKING 12 hours
COOKING 1 hour 15 minutes
SERVINGS 6 to 8

- 1 cup (200 g) dried red kidney beans, rinsed and drained (see note)
Water, for soaking
- 1 lb (450 g) pork shoulder, excess fat removed, cut into large dice
- 2 tbsp (30 ml) olive oil
- 1 lb (450 g) lean ground beef
- 1 large onion, finely chopped
- 1 jalapeño pepper, seeded and finely chopped
- 2 garlic cloves, finely chopped
- 3 tbsp chili powder
- 1 tbsp cocoa powder
- 1 tbsp sweet paprika
- 1/2 tsp ground cumin
- 1 can (28 oz/796 ml) diced tomatoes
- 1 cup (250 ml) chicken broth
Cayenne pepper, to taste

- 1** Place the red beans in a bowl. Generously cover with water and let soak overnight at room temperature. Add water as needed to ensure the beans remain covered. Rinse and drain.
- 2** Preheat the pressure cooker on the **Sauté** function for 2 minutes. Brown the pork in the oil. Season with salt and pepper. Set aside on a plate.
- 3** Brown the beef in the pressure cooker, breaking it up with a wooden spoon and adding more oil as needed. Season with salt and pepper. Add the onion, jalapeño, garlic and spices. Cook for 3 minutes while stirring. Add the red beans, pork, tomatoes and broth. Cover and select the **Bean** function. Set the machine to cook for 35 minutes.
- 4** Let the pressure release and remove the lid. Adjust the seasoning and add the cayenne, to taste.
- 5** Serve over rice, with corn chips or as a filling for baked potatoes.

[NOTE] The dried red beans can be replaced with 1 can (19 oz/540 ml) of red kidney beans. In this case, reduce the chicken broth to 1/2 cup (125 ml) and select the **Meat** function instead of the **Bean** function.

black bean quesadillas

PREPARATION 20 minutes
SOAKING 12 hours
COOKING 45 minutes
SERVINGS 4

Black Bean Filling

- 1 cup (200 g) dried black beans, rinsed and drained
Water, for soaking
- 1 cup (250 ml) chicken or vegetable broth
- 1 cup (250 ml) store-bought salsa
- 1 1/2 cups (225 g) fresh or frozen corn kernels
- 1/2 cup (25 g) cilantro, finely chopped

Quesadillas

- 8 large 10-inch (25 cm) tortillas
- 3 1/4 cups (325 g) mozzarella cheese, grated
- 2 tbsp (30 ml) olive oil
Sour cream, for serving
Store-bought salsa, for serving

Black Bean Filling

- 1** Place the black beans in a bowl. Generously cover with water and let soak overnight at room temperature. Add water as needed to ensure the beans remain covered. Rinse and drain.
- 2** In the pressure cooker, combine the beans with the broth and salsa. Season with salt and pepper. Cover and select the **Bean** function.
- 3** Let the pressure release and remove the lid. Select the **Steam** function. Add the corn and cilantro. Continue cooking, uncovered, for 5 minutes. Adjust the seasoning. Drain if the mixture is too liquid.

Quesadillas

- 4** Lay the tortillas on a work surface. Sprinkle 3 tbsp of cheese over one half of each tortilla. Top with 1/2 cup (125 ml) of the black bean filling and another 3 tbsp of cheese. Fold the tortillas in half over the filling, pressing down lightly.
- 5** In two large non-stick skillet over medium-low heat, brown four quesadillas at a time in the oil, about 2 to 3 minutes on each side. Cut into triangles. Serve with sour cream and salsa.

[NOTE] The black bean filling is even better the next day, when it has soaked up all of the flavours. You can prepare the filling in advance (it will keep in an airtight container in the refrigerator for 4 days) and serve it in quesadillas any night of the week.





lentil and kale soup

PREPARATION 30 minutes

COOKING 45 minutes

SERVINGS 6 to 8

- 1 leek, thinly sliced
- 3 garlic cloves, chopped
- 1 tbsp (15 ml) olive oil
- 2 cups (300 g) sweet potatoes, peeled and cubed
- 1 cup (200 g) dried green lentils, rinsed and drained
- 4 oz (115 g) kale leaves, stems removed, chopped
- 5 cups (1.25 litres) vegetable broth
- 1 can (14 oz/398 ml) diced tomatoes
- 2 tbsp (30 ml) red wine vinegar

- 1 Preheat the pressure cooker on the **Sauté** function for 2 minutes. Soften the leek and garlic in the oil.
- 2 Add the remaining ingredients. Season with salt and pepper and stir to combine. Cover and select the **Soup** function
- 3 Let the pressure release and remove the lid. Adjust the seasoning. Add more broth for a more liquid soup.

Tonkinese soup

PREPARATION 15 minutes

COOKING 55 minutes

SERVINGS 4

MAKES 10 cups (2.5 litres) broth

* **BROTH FREEZES WELL** *

Broth

- 1 1/2 lb (675 g) beef bones cut into 2-inch (5 cm) pieces
- 2 tbsp (30 ml) olive oil
- 1 tsp sesame oil
- 1 onion, halved
- 1 piece fresh ginger, about 2 inches (5 cm) long, halved
- 10 cups (2.5 litres) water
- 3 tbsp (45 ml) hoisin sauce
- 3 tbsp (45 ml) soy sauce
- 1 tbsp (15 ml) fish sauce
- 1 star anise

Garnishes

- 2 packages (85 g each) instant noodles (see note)
- 1/2 lb (225 g) thin slices fondue beef
- 2 cups (150 g) bean sprouts
- 1/2 cup (15 g) cilantro leaves
- 2 green onions, thinly sliced
- Lime wedges, for serving
- Thai basil leaves, for serving
- Sriracha, for serving

Broth

- 1 Preheat the pressure cooker on the **Sauté** function for 2 minutes. Brown the bones on one side in both of the oils for 5 minutes. Flip the bones over and add the onion and ginger. Cook until the bones are deeply caramelized.
- 2 Add the water, sauces and star anise. Mix well. Cover and select the **Soup** function.



Garnishes

- 3 Let the pressure release and remove the lid. Using a slotted spoon, remove the bones, onion, ginger and star anise from the broth and discard (see note).
- 4 Select the **Steam** function. Add the noodles and cook, uncovered, for 5 minutes or until tender.
- 5 Divide the beef slices, bean sprouts, cilantro and green onions among four bowls. Top with the hot broth. Serve with lime wedges, Thai basil leaves and Sriracha.

[NOTE] Any marrow left in the beef bones after cooking can be added to the soup.

This basic Asian-inspired beef broth can be used as a starting point for other recipes.

Instant noodles are often sold with a seasoning packet, which you will not need to add to this recipe.



pea soup

PREPARATION 20 minutes

COOKING 50 minutes

SERVINGS 6

- 2 oz (55 g) salt pork, rind removed, cut into small pieces
- 1 tbsp (15 ml) olive oil
- 1 large onion, finely chopped
- 2 carrots, diced
- 2 celery stalks, diced
- 1 1/2 cups (330 g) split peas, rinsed and drained
- 5 cups (1.25 litres) chicken broth
- 1 bay leaf
- 5 oz (170 g) cooked ham, diced or torn into pieces (optional)

- 1** Preheat the pressure cooker on the **Sauté** function for 2 minutes. Brown the pork in the oil. Add the onion, carrots and celery. Cook for 5 minutes. Add the split peas, broth and bay leaf. Season with pepper.
- 2** Cover and select the **Bean** function. Set the machine to cook for 20 minutes.
- 3** Let the pressure release and remove the lid. Discard the bay leaf and add the ham, if using. Adjust the seasoning. Add more broth for a more liquid soup.

homemade yogurt or Greek yogurt

PREPARATION 5 minutes

FERMENTATION 8 hours

CHILLING 4 hours

MAKES 8 cups (2 litres)

- 8 cups (2 litres) 3.25% whole milk (see note)
- 2 packets (5 g each) powdered yogurt starter (see note)

- 1** Pour the milk into the pressure cooker. Cover and select the **Yogurt** function.
- 2** After 1 hour, open the pressure cooker and stir in the yogurt starter. Cover and let ferment for 7 hours.
- 3** Remove the bowl of the pressure cooker and pour the yogurt into an airtight container. Cover and refrigerate for 4 hours or until completely chilled. The yogurt will keep for 2 weeks in the refrigerator.
- 4** For Greek yogurt, line a large sieve with coffee filters and set it over a bowl. Pour the hot yogurt into the lined sieve. Cover with plastic wrap and let drain in the refrigerator for 4 hours or until completely chilled. Discard the liquid. Transfer the chilled yogurt to an airtight container. The Greek yogurt will keep for 2 weeks in the refrigerator.

| NOTE | For a richer, creamier result, replace 1 cup (250 ml) of the 3.25% milk with the same quantity of 35% cream.

Depending on the type of yogurt starter used, the fermentation time may run up to 8 hours (for the orange box) or even 15 hours (for the green box).





applesauce

PREPARATION 20 minutes

COOKING 25 minutes

MAKES 7 cups (1.75 litres)

*** FREEZES WELL ***

4.4 lb (2 kg) McIntosh apples, cored and cubed

1 cup (250 ml) water

1/2 cup (105 g) sugar (optional)

1 Place the apple cubes and water in the pressure cooker. Cover and select the **Programmable** function. Set the machine to cook on high pressure for 5 minutes.

2 Let the pressure release and remove the lid.

3 In a blender, purée until smooth half of the apples at a time with half of the sugar, if using. The applesauce will keep in an airtight container for 3 weeks in the refrigerator.