

PORODO
LIFESTYLE



Porodo Lifestyle

1300W Multi-Cuisine Pressure Cooker

SKU: PDFLFSTA13GY

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Product Overview

The Porodo 1300W Multi-Cuisine Pressure Cooker is a versatile kitchen appliance designed to simplify cooking with its advanced features and high-quality material. It offers autopilot cooking settings, making it easy to prepare a variety of dishes like meat, rice, beans, poultry, porridge, and desserts without the complexity. The one-pot design is perfect for busy lifestyles, allowing you to cook complete meals with minimal preparation and cleanup. With customizable cooking programs, you can tailor cooking times and settings to suit your recipe, ensuring each dish turns out just right. The cooker features a user-friendly LED display, a pressure release button, and one-touch control for easy operation. With 12 preset functions, including options for soups, braised meats, steamed fish, chicken, stews, and porridge, this multi-cuisine pressure cooker offers convenience and flexibility for a variety of cooking needs.

Specifications

Model number	PDFLFSTA13
Rated Voltage	220V
Rated Frequency	50Hz
Rated Power	1300W
Power Plug	UK 3-Pin Plug
Capacity	6L

Product Features

- A. 1300W Power:** Ensures fast cooking times, delivering efficient performance for a wide range of dishes.
- B. 12 Preset Functions:** Offers easy cooking options for soup, braised meats, steamed fish, chicken, stew, and porridge, simplifying meal preparation.
- C. Customizable Cooking Programs:** Allows you to adjust cooking times and settings to suit your specific recipes, ensuring perfect results every time.
- D. One-Pot Design:** Ideal for easy meal preparation and cleanup, reducing the need for multiple cooking vessels.
- E. LED Display:** Features a clear, easy-to-read interface for smooth operation and convenient monitoring.
- F. Pressure Release Button:** Provides a safe and quick way to release pressure once cooking is complete, ensuring safety.
- G. One-Touch Control:** Streamlines the cooking process, making it effortless to use with a single button press.
- H. 6L Capacity:** Offers ample space for preparing large meals, perfect for families or gatherings.
- J. High-Quality Materials:** Built with durable materials that ensure long-lasting use and consistent cooking performance.

Safety Precautions

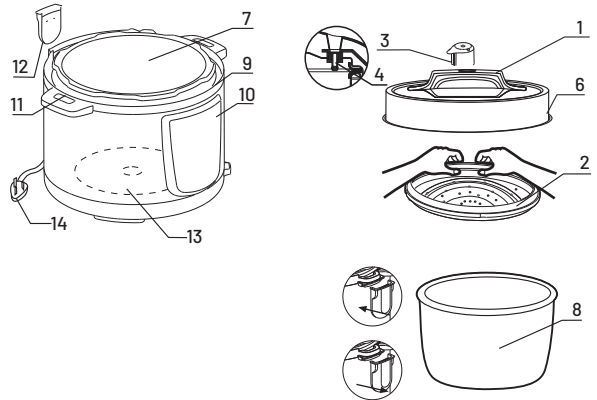
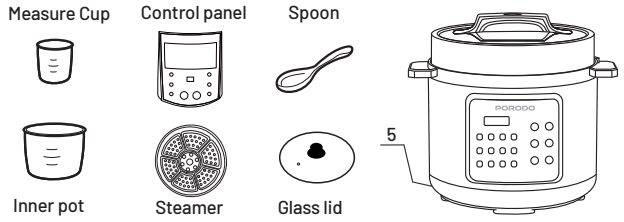
- 1. Handle with Care:** Do not touch hot surfaces. Use handles only.
- 2. Supervise Children:** Close supervision is required when the pressure cooker is used around children. This appliance is not intended for use by children.
- 3. Do Not Open Lid While Operating:** Never attempt to open the lid while the unit is operating. Ensure the cooker is fully cooled and all pressure is released before opening. If the lid is difficult to open, do not force it.
- 4. Avoid Heating on Stovetops:** Do not place the pressure cooker on a heated oven or stovetop.

- 5. Exercise Caution When Moving:** Be careful when moving the cooker, especially when it contains liquids or food.
- 6. Use Only for Intended Purposes:** Do not use the pressure cooker for tasks other than its intended use.
- 7. Close Securely Before Operating:** Ensure the unit is properly closed before use. Improper closure can lead to injuries from hot steam or food.
- 8. Do Not Overfill:** Never fill the cooker more than $\frac{5}{3}$ full. Overfilling may cause excessive pressure and blockage.
- 9. Avoid Electrical Shock:** Do not immerse electrical components in water or other liquids to avoid electrical shock.
- 10. Unplug When Not in Use:** Always unplug the appliance when not in use or before cleaning. Allow it to cool before handling parts.
- 11. Inspect for Damage:** Do not use the appliance if the cord or plug is damaged.
- 12. Avoid Hanging Cords:** Do not let the cord hang off the edge of a counter or touch hot surfaces.
- 13. Use Only Recommended Accessories:** Use only accessories recommended by the manufacturer to avoid damage to the unit.
- 14. Avoid Outdoor Use:** Do not use the pressure cooker outdoors.
- 15. Prevent Blockage:** Always check for blockage in the pressure release valve before use.
- 16. Attach Plug Before Turning On:** Always attach the appliance plug to the outlet before turning on the cooker. To disconnect, turn the control to "Cancel" and remove the plug from the outlet.
- 17. Check for Pressure Release Blockage:** Ensure the pressure release valve is free of blockages before use.
- 18. Avoid Frying with the Pressure Cooker:** Do not use the pressure cooker for frying oil.

NOTE: A short power supply cord is provided to minimize the risk of entanglement or tripping over a longer cord. If a longer extension cord is needed, ensure it is used carefully. The extension cord must have a marked electrical rating equal to or greater than the appliance's rating. Additionally, the extension cord should be arranged in a way that prevents it from hanging over the tabletop where it could be pulled by children.

Product Design

1. Handle
2. Seal ring
3. Pressure limit valve
4. Floater valve
5. Bottom plate
6. Lid
7. Shell
8. Inner pot
9. Middle layer
10. Control manual
11. Middle ring
12. Condensation collector
13. Heating plate
14. Plug



First Use

1. Unbox and Inspect:

Remove any packaging materials from your electric pressure cooker. Ensure all parts are present before discarding the packaging materials. Keep the box and packing materials for future use if necessary.

2. Clean the Cooker:

Before the first use, wipe away any dust from shipping using a damp cloth. Clean the lid and inner pot with warm, soapy water. Rinse thoroughly with clean water, towel dry, or let air dry.

3. Setup:

a. Place the cooker on a clean, flat surface where you intend to cook.

b. Attach the condensation collector to the rear of the unit, ensuring it clicks into place (refer to diagram above).

c. Secure the pressure limit valve on the lid as shown in the image below. (Note: the valve may feel loose, but it is safely secured when it doesn't click or lock into place.)

Usage Instructions

1. Removing the Lid:

To remove the lid, grasp the lid handle, turn clockwise, and lift.

2. Adding Ingredients:

Remove the inner pot from the pressure cooker. Add food and liquids, ensuring the total volume does not exceed 80% of the inner pot's capacity. The remaining space allows for pressure development. For foods such as dried items, ensure adequate space for proper pressure buildup.

3. Adding Food and Liquid:

When cooking vegetables, beans, rice, or grains, ensure the total volume does not exceed 60% of the inner pot capacity. Always add at least 20% liquid when pressure cooking. For example, the maximum amount of rice you can add for different pot sizes is:

4L: 8 cups

5L: 10 cups

7L: 12 cups

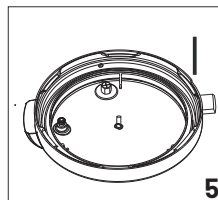
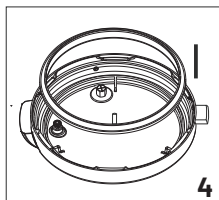
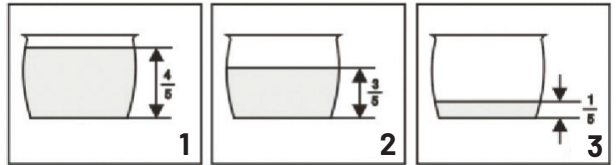
8L: 14 cups

16 cups for larger sizes.

Normally, use one cup of water per cup of rice, but adjust according to your taste.

4. Locking the Lid:

To lock the lid, remove any food residue from the upper rim of the inner pot to ensure a proper seal. Make sure the sealing ring is positioned correctly on the cover. Hold the knob on the sealing ring supporting cover and press it firmly into the center of the inner lid to secure it. Place the lid on the pressure cooker and turn it counterclockwise into position.

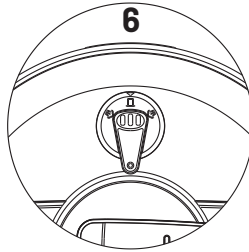


5. Positioning the Pressure Limit Valve:

Position the pressure limit valve as shown in the diagram (Picture 6), ensuring it is set to the "seal" position. The valve may not click or lock into place, but even if it feels loose, it is securely sealed. The float valve must be fully down to properly seal the pot before cooking.

6. Plugging In the Cooker:

Plug the power cord into the pressure cooker and then into the wall outlet. The LED display will show "00:00."



Operating Instructions

Before using the electric pressure cooker each time, check to be sure that the rubber gasket and the pressure regulator valve are clean and positioned properly.

Plug the cord into a wall outlet, and you will hear a "BEEP" sound, which means your cooker is properly connected.

1. Button functions:

Function button: This button includes 12 functions.

Touch this button to select the desired function you want. After selecting the function, the cooker will automatically start operating after 5 seconds.

(Note: All menu functions' cooking time can be adjusted. If you need a different cooking time, you can use the "Taste" or "Down"/"Up" button to change your desired cooking time.)

Cooking Time Table

Function	Cooking time	Adjust time	Timer
Rice	12m	8-16m	24 Hours
Multigrain	16m	12-20m	24 Hours
Porridge	20m	15-30m	24 Hours
Steam	1m	1-10m	24 Hours
Meat	30m	15-40m	24 Hours
Open lid cooking	15m	20-25m	24 Hours
Chicken	20m	10-30m	24 Hours
beef/Mutton	35m	25-45m	24 Hours
Bake	20m	10-30m	24 Hours
Soup	25m	15-35m	24 Hours
Bean/Tendon	40m	30-60m	24 Hours
Cake	18m	12-30m	24 Hours

Removing the Lid

1. Natural Pressure Release

Use this method when the appliance is at the "Keep Warm" stage. The pressure will gradually drop over time (depending on the amount of liquid in the pressure cooker). This process takes around 12-30 minutes. Once the pressure is fully

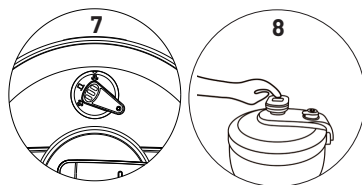
released, the floater indicator will drop, and the lid will unlock, allowing you to open it.

2. Quick Pressure Release

This method is used when the pressure cooking process finishes, and you hear a series of beeping sounds. Turn off the pressure cooker and push the pressure limit valve forward (as shown in Picture 7). Avoid using your hands—use tongs or another tool. Steam will release immediately through the valve. Keep your face and hands away from the steam. Once the pressure is fully released, the floater indicator will drop, and the lid will unlock.

3. One-Key Release Pressure

To safely release pressure, press the button on the lid cover (as shown in Picture 8). When the pressure is fully released, the floater indicator will drop, and the lid will unlock for easy opening.



Safety Features

1. Float Valve Protection

When the lid is placed correctly, pressure inside the inner pot pushes the float valve up. The pin of the float valve locks the lid in place, preventing it from turning or being removed under pressure.

2. Pressure Limit Valve

The pressure limit valve automatically releases air if the internal pressure exceeds 90 kPa, ensuring safe operation.

3. Anti-Blockage Vent

A specially designed vent shield prevents food particles from blocking the steam release vent, ensuring continuous steam flow.

4. Automatic Pressure Control

The pressure sensor maintains the operating pressure between 40 kPa and 70 kPa, optimizing cooking conditions.

5. High Temperature Warning

If the cooker operates without sufficient water or moisture, pressure will not build up, and overheating may occur. In such cases, the cooker will stop heating and display an E3 error code with a beeping sound.

6. Extreme Power Protection

The electric pressure cooker is equipped with a special fuse that disconnects power if the temperature exceeds 142°C, or if an extremely high electrical current is detected, indicating the cooker is not safe for use.

7. Pressure Regulator Protection & Excess Pressure Protection

a. If the pressure exceeds 90 kPa, the pressure limit valve will release steam to reduce pressure safely.

b. If the pressure becomes too high and the pressure regulator protection malfunctions, the cooker's internal protection mechanism will activate, shifting the inner pot downwards to create a gap between the lid and the pot. Steam will be released into the internal chamber, and heating will stop.

8. Extreme Temperature Protection

If the temperature exceeds the safe limit, all protective mechanisms will activate, causing the cooker to shut off automatically to prevent damage.

Cleaning

1. Unplug the power cord before cleaning.

2. Clean the outer body with a soft cloth, such as a paper towel or microfiber cloth. Avoid immersing the outer body in water or pouring water into it.

3. Rinse with warm water the underside of the lid, including the sealing rings, pressure limit valve, anti-block shield, and float valve. Dry thoroughly.

4. Clean the area under the upper ring with a dampened cloth or microfiber cloth. Avoid using chemical cleaners.

5. Clean the inner pot (aluminum with coating – not dishwasher safe) by wiping it with a soft cloth or sponge. Be careful not to damage the inner coating.

6. To clean the sealing ring, hold the knob on the sealing ring supporting cover and pull the sealing ring up. After cleaning, reinstall the sealing ring and cover.

Note: Ensure the knob faces outward when reinstalling.

7. To clean the rubber grommet in the center of the sealing ring supporting cover, carefully remove the sealing ring supporting cover and clean the grommet with soapy water, then replace it.

8. To clean the condensation collector, remove it, wash it with soapy water, and reinstall it.

<h2>Troubleshoot</h2>		
Symptom	Possible Reasons	Solutions
Food Stuck	<ol style="list-style-type: none"> 1. The machinery timer stopped working, or the knob jammed. 2. The set time of the machinery timer is unreasonable (too long). 3. The temperature sensor is not standard (should be $70^{\circ}\text{C} \pm 5^{\circ}\text{C}$). 4. Air escapes (Pressure switch continues working and heating without disconnecting). 5. A microcomputer sensor detects an extreme temperature. 	<ol style="list-style-type: none"> 1. Replace the timer and knob to reduce friction between the knob and the control box. 2. Adjust the cook time (according to the instructions). 3. Replace the temperature sensor. 4. Eliminate air escapes. 5. Replace the sensor.
Air escapes from the rim of the lid	<ol style="list-style-type: none"> 1. No sealing ring installed, food residue on the sealing ring, sealing ring worn out, or lid not locked properly. 2. Inner pot deformed. 3. The aluminum panel is placed incorrectly. 4. Spring could not return to the desired position. 	<ol style="list-style-type: none"> 1. Install the sealing ring, clean the sealing ring, replace the sealing ring, and rotate the lid fully. 2. Replace the inner pot. 3. Put the aluminum panel in place correctly. 4. Replace the spring.
Rice is Half-Cooked	<ol style="list-style-type: none"> 1. Cooking time is very short. 2. The pressure is very low. 3. Use Less water. 	<ol style="list-style-type: none"> 1. Adjust the standard cook time. 2. Adjust the pressure. 3. Add the appropriate amount of water.
The Float Will Not Rise	<ol style="list-style-type: none"> 1. The pressure limit valve is not placed correctly. 2. The lid was not placed in the locked position. 3. Air escaping from the rim of the lid and the pressure limit valve. 	<ol style="list-style-type: none"> 1. Place the device in "Seal." 2. Rotate the lid to the fully sealed position. 3. Check the sealing ring of the lid and the float valve.

Troubleshoot

Symptom	Possible Reasons	Solutions
Cannot Open the Lid After Air Exhaust	<ol style="list-style-type: none"> 1. The float is still up (no pressure). 2. The push rod is not smooth. 3. The pressure inside is very high. 	<ol style="list-style-type: none"> 1. Press the float down. 2. Replace the push rod. 3. Do not open the lid until the float is down after the electric pressure cooker cools down.
Air Escapes from the Pressure Limit Valve	<ol style="list-style-type: none"> 1. The pressure limit valve was broken or placed incorrectly. 2. The plastic ring of the valve pole or the valve pole itself was broken. 3. The valve pole is not straight. 	<ol style="list-style-type: none"> 1. Replace the pressure limit valve or put the valve into the "seal" position. 2. Replace the plastic ring of the valve pole or the valve pole. 3. Adjust the valve pole.
The Middle Layer is Voiced When Cooking	<ol style="list-style-type: none"> 1. The screws of the spring have become loose. 2. The fixed screws between the middle layer and the heating plate are not tight. 	<ol style="list-style-type: none"> 1. Disassemble the heating plate and tighten the screws of the spring (re-adjust the pressure). 2. Tighten the screws.
E1	The sensor was disconnected.	Insert the two terminals of the sensor firmly
E2	The sensor was short-circuited.	Replace the sensor or motherboard.
E3	Excessive temperature.	Cut off the power to cool down, and it will recover automatically.
E4	<ol style="list-style-type: none"> 1. The pressure switch could not work properly. 2. The Cords of pressure switch are not firm. 	<ol style="list-style-type: none"> 1. Replace the pressure switch (re-adjust the pressure). 2. Insert the cords of the pressure switch tightly.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.

Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at <https://www.porodo.net/warranty> and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:
<https://www.porodo.net/warranty>

Contact Us

If you have any questions about this Privacy Policy, please contact us at:

info@porodo.net

Website: <https://www.porodo.net/>

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