

PORODO
LIFESTYLE



Porodo Lifestyle

**1300W Multi-Cuisine
Pressure Cooker**

SKU: PD-LFST070

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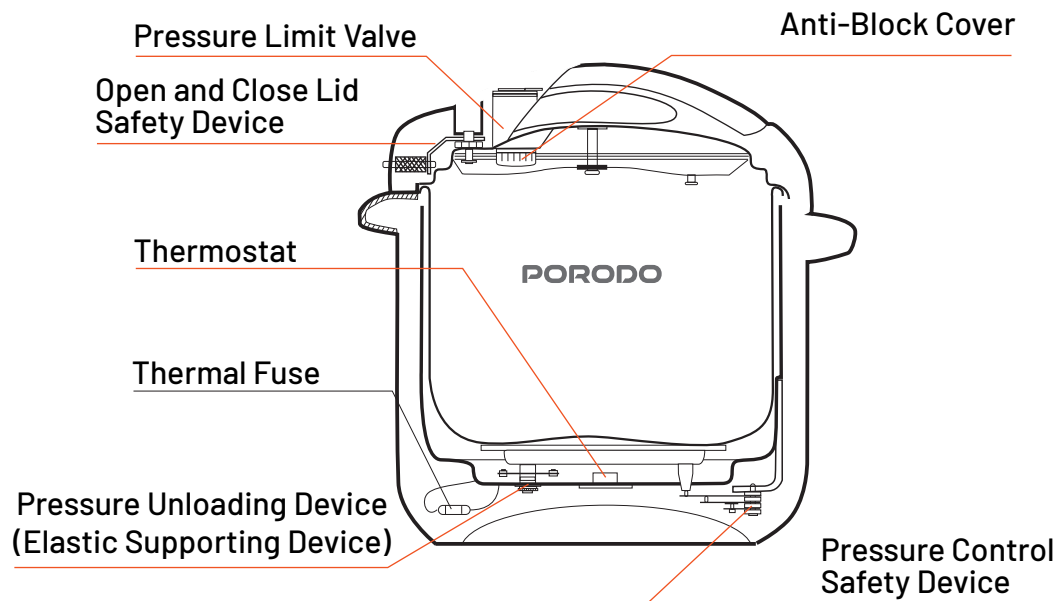
Overview

The Porodo Multi-Cuisine Pressure Cooker represents a new style of cooking appliance that integrates advanced technology and combines the benefits of pressure cookers, electric rice cookers, and braising cookers while addressing their limitations. This appliance features automatic microcomputer control that adjusts cooking humidity, pressure, and time based on the type of food being prepared. With its advanced structure, innovative design, safety, reliability multifunctionality, ease of use, time and energy efficiency, and scientific cooking approach, it is an ideal cooking appliance for the modern home.

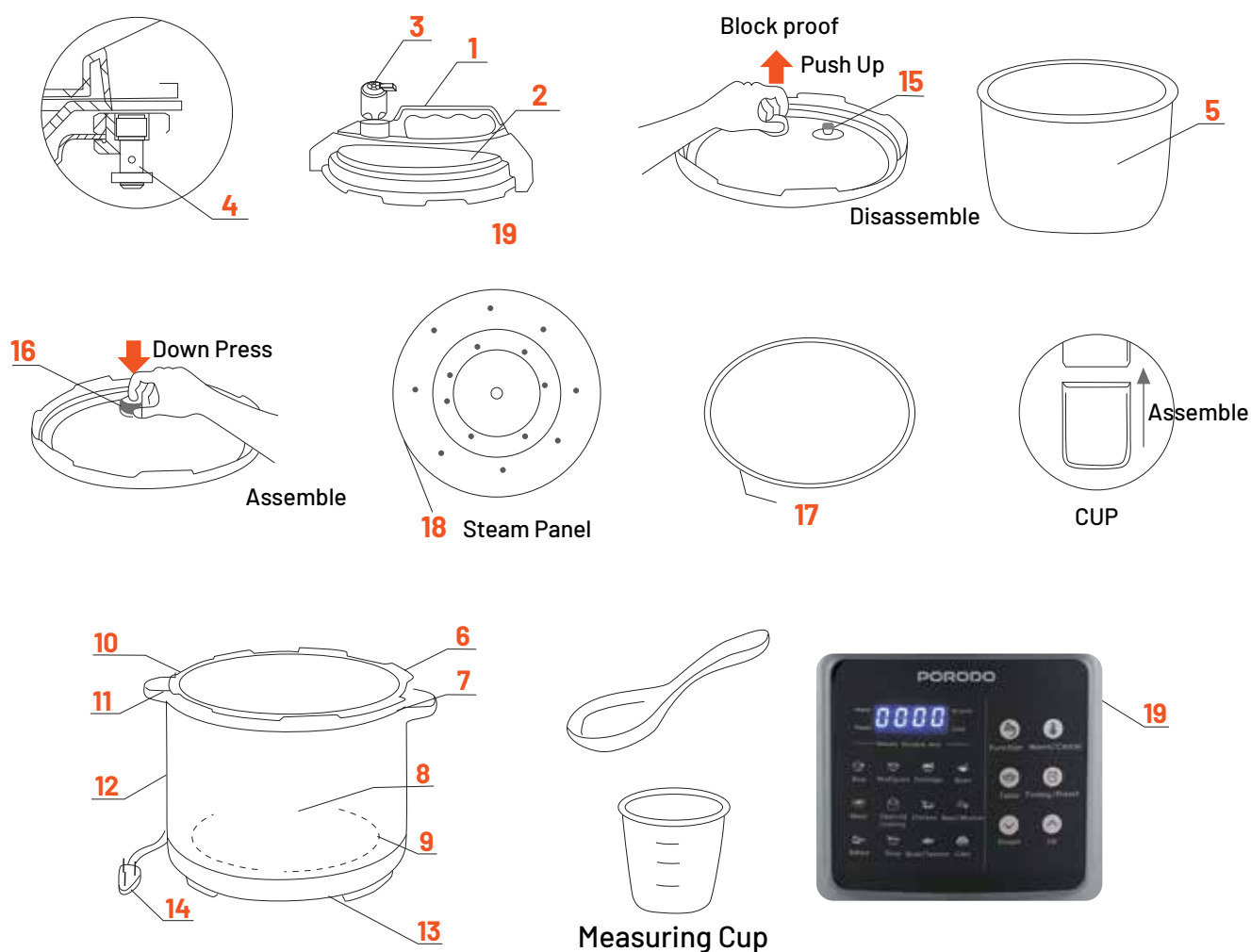
Features

- 1.** The Microcomputer Electric Multi-Cooker can cook rice, congee, soup, and braise food, among other dishes.
- 2.** Depending on the type of food, personal taste, and cooking experience, you can select the cooking time freely. Once the food is cooked, the cooker automatically switches to the "KEEP WARM" function.
- 3.** The provision function allows you to set the cooking time beforehand. The cooker will then automatically track the time and complete the cooking process as scheduled.
- 4.** Due to its high thermal efficiency, the Microcomputer Electric Pressure Cooker can save more than 60% of the electricity used by traditional electric rice cookers and reduce cooking time by 40% when making congee, soup and braised dishes.
- 5.** A specially designed sealing ring ensures excellent airtightness, making the lid easy to close and open.

Schematic View



Thermal Fuse: This component disconnects the circuit if the electric pressure cooker exceeds its maximum temperature threshold. This components is non-restorable automatically.

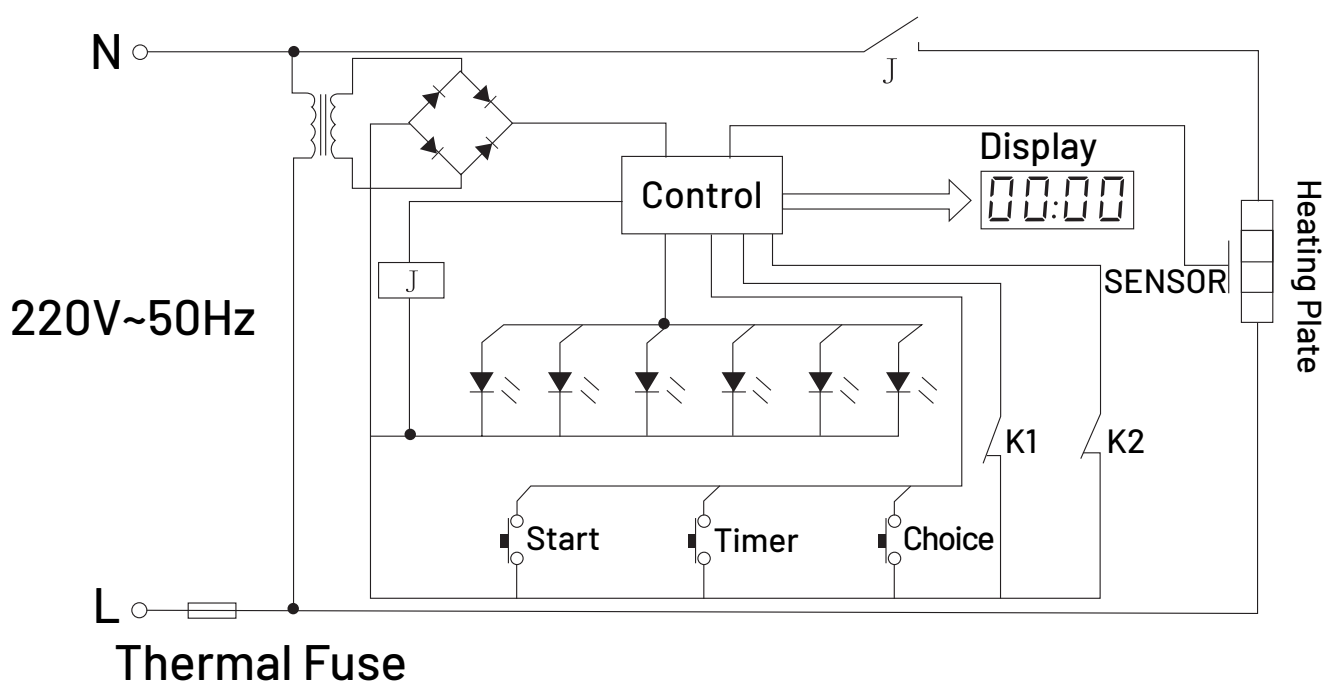


1. Lid Handle	11. Handle
2. Steel Lid	12. Outer Body
3. Pressure Limit Valve	13. Base
4. Float	14. Power Cord
5. Pot	15. Float Valve Sealing Ring
6. Inner Pot	16. Anti-block Stainless Steel Cover
7. Middle Ring	17. Sealing Ring Supporting Cover
8. Switch Control Panel	18. Steaming Plate
9. Heating Plate	19. Control Panel
10. Dew Collector	

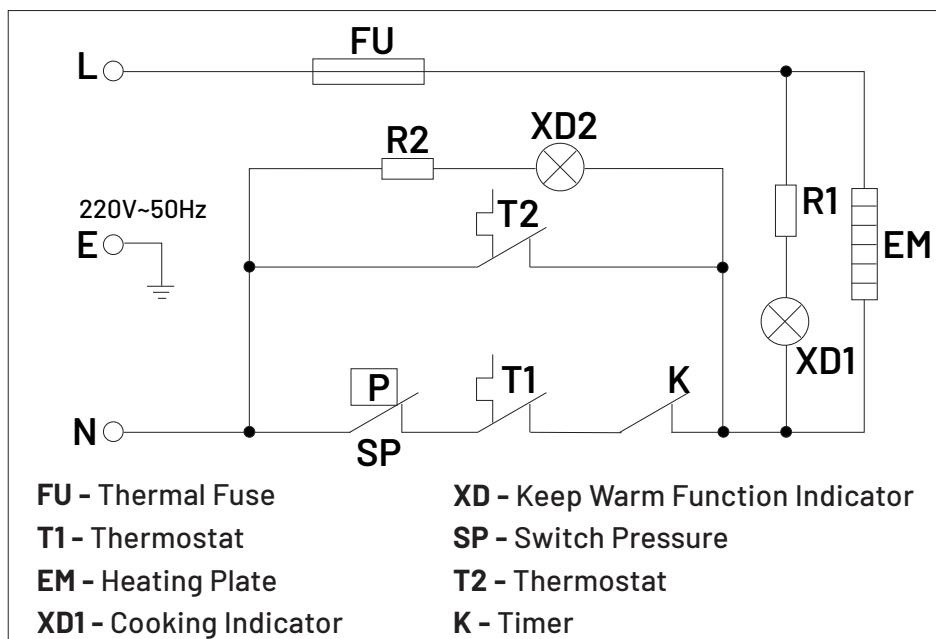
Specifications

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

Electrical Diagram



Circuit Diagram

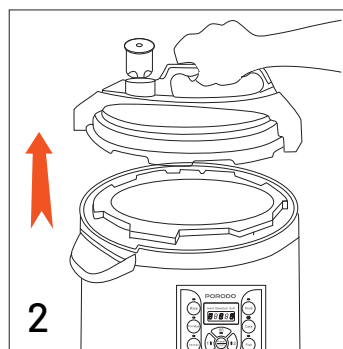
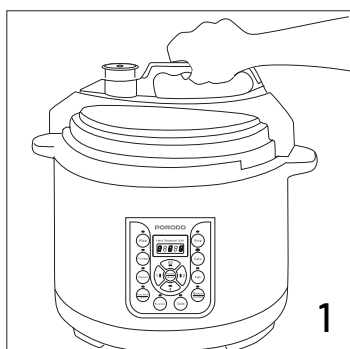


Control Panel



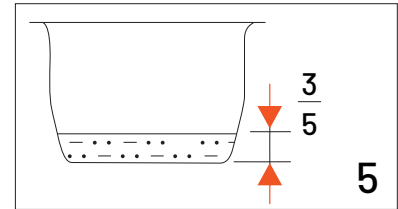
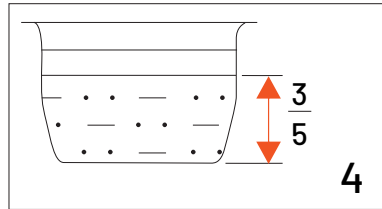
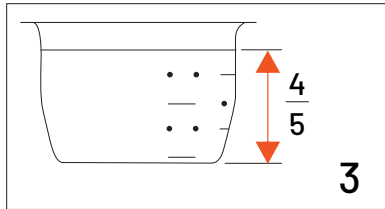
Instruction for Use

1. Grasp the handle of the lid and rotate it clockwise to the position limit, then lift the lid upwards. (Refer to pictures 1 and 2)

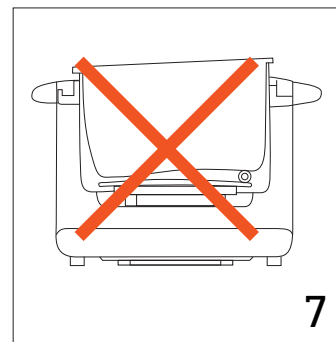
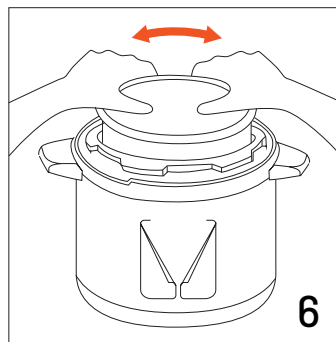


2. Remove the inner pot, add food and water into it. Ensure that the combined volume of food and water does not exceed 80% of the inner pot's height. For hydratable foods, do not fill beyond 60% of the pot's height, and maintain a minimum fill of 20%. (See pictures 4 ,3, and 5)

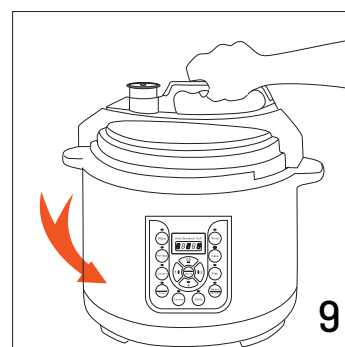
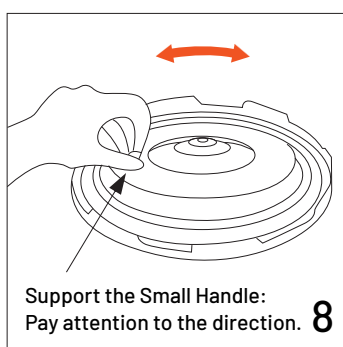
Note: For automatic electrical 6L pressure cooker, the maximum rice capacities is 12 cups.



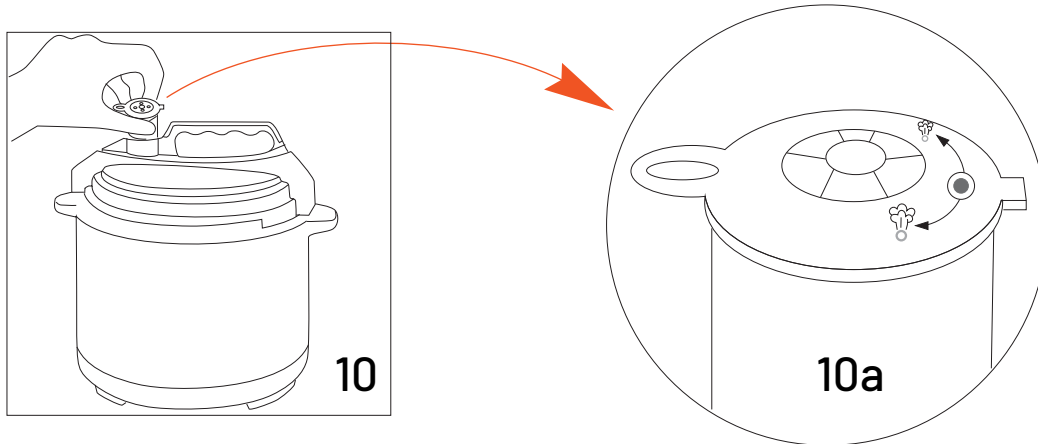
3. Thoroughly wipe the inner pot and the heating plate. Ensure there are no foreign objects in the outer shell or on the heating plate before placing the inner pot back into the outer shell. (Refer to pictures 6 and 7)



4. Ensure that the sealing ring is properly installed inside the lid. Rotate the sealing ring in both directions to confirm that it is securely attached to the lid. Grasp the lid handle, align it with the position limit level on the side, then rotate it counterclockwise to the lock position. Listen for a clicking sound which indicates that the lid is securely locked. (Refer to pictures 8 and 9)



5. Position the pressure limit valve correctly, ensuring it is properly seated. Verify that the float valve is in the lowered position before beginning to cook. (Refer to pictures 10 and 10a)



6. Plug in the cord and check the display. **Attention:** Ensure the power cord is fully inserted to avoid electric sparks that could damage the sockets and cause accidents.

Cleaning Instructions

To maintain hygiene and prevent contamination, clean all surfaces that come into contact with food or liquids, such as the water reservoir, brewing chamber, and carafe, after each use. Use a soft cloth or sponge with warm water and mild detergent.

- 1.** Unplug the cord before beginning any cleaning.
- 2.** Children should not clean the appliance without supervision. Ensure that the appliance is cleaned only by responsible adults.
- 3.** Wipe the body with a damp cloth. Do not immerse the appliance in water or any other liquid to prevent electrical components from being damaged.
- 4.** Use a sponge or a non-metallic soft brush to clean the inner pot, then dry it with a cloth. Employ wooden or plastic utensils to avoid damaging the non-stick coating of the inner pot.
- 5.** Do not damage the seal ring, substitute it with another rubber ring, or use an additional ring to enhance airtightness.
- 6. Warning:** Always keep the anti-block cover clean and ensure the pressure limit valve and float valve are unobstructed.
- 7.** Regularly clean the bottom of the inner pot and the heating plate.

Do not heat the inner pot with any external thermal sources or substitute it with another pot.

Precautions

1. Ensure that children are kept away from the automatic electric pressure cooker while it is in operation.
2. The product should not be operated by unaccompanied children or individuals with disabilities without proper supervision.
3. Children should not play with the product.
4. **Danger:** Do not open the lid until the float valve has dropped.
5. The surface of the heating element or other hot parts remains hot even after the appliance is turned off. Allow sufficient cooling time before touching any parts that are in contact with the heating element to avoid burns or injury.
6. To minimize the risk of burns, handle with care after use and allow it to cool completely before cleaning or handling.
7. To avoid damage to the electrical components, do not immerse the appliance in water.
8. Clean the appliance with a damp cloth and nonabrasive cleaners, ensuring that no water enters the electrical sections.
9. Move the cooker using its designated handles, not by the lid handle.
10. Avoid placing foreign objects on the pressure limit valve or replacing it with any non-specified item.
11. **Warning:** Do not use a cloth to cover the rim of the lid or the exterior of the outer pot.
12. **Danger:** Since the emitted steam is very hot, keep your face and hands away from the steam vent. Avoid touching the lid during cooking.
13. If the cooker malfunctions, immediately unplug the cord and send the cooker to a service center for repair.
14. If the power cord is damaged, it must be replaced by a professional technician.
15. Do not disassemble the cooker or attempt to replace any components yourself. Always refer the product to an authorized service center.

16. If you encounter a problem during use, immediately unplug the cord and cease operation. Try to troubleshoot by checking the troubleshooting table and handling the issue accordingly. If the problem persists, send the cooker to a service center for repair.

17. Warning: Never place the ice coffee maker in a closed cabinet or enclosed space while it is in operation.

18. Ensure that the appliance has adequate ventilation during use to prevent overheating and ensure safe operation.

Troubleshooting

Problem	Possible Cause	Solution
Can Not Lock the Lid	The sealing ring is not installed properly.	Reinstall the sealing ring.
	The float is seized up by the rod.	Push the rod with your hands.
Air Leak from the Rim of the Lid	The seal ring is not installed.	Install the sealing ring.
	Victuals stick to the seal ring.	Clean the sealing ring.
	The sealing ring has worn out.	Replace the sealing ring.
	The lid does not lock properly.	Re-lock the lid.
Air Leak from the Float Valve	Victuals stick to the seal ring for the float valve.	Clean the sealing ring for the float valve.
	The seal ring for the float has worn out.	Replace the seal ring for the float.
The Float Cannot Rise Up	The pressure limit valve is not in the correct position.	Position the pressure limit valve correctly.
	There is not enough food and water.	Add enough food and water to the inner pot.
	There is an air leak from the rim of the lid or the pressure limit valve.	Send the product to a service center for repair.
E1	Sensors have access to undesirable elements.	Reconnect the sensors' sockets.
E2	Sensors are experiencing a short circuit.	Check the sensors' ends or replace them.
E3	Overheating is occurring.	Add more water.
E4	The pressure is insufficient or the pressure switch is aging.	After assessing the situation proceed with changes.

Usage Guideline Notes

1. The appliance maintains temperatures between 60°C and 65°C for up to 24 hours.
2. Set a timer from 0.5 to 24 hours for delayed cooking.
3. If an open circuit is detected in the temperature sensor, a trouble code E1 is displayed. The system will delay for 60 seconds.
4. A short circuit in the temperature sensor triggers fault code E2, followed by a 3-second delay.
5. Should the temperature exceed 210°C, certain functions may disable the alarm. This situation generates trouble code E3 and initiates a 3-second delay.
6. If the temperature falls below 75°C and the pressure switch disconnects fault code E4 is issued with a brief 0.5-second delay.
7. The cooking sequence resumes and continues until the selected menu is fully cooked. The power-off memory is effective for a duration of 0.5 to 2 hours. However, this does not apply to the self-check mode. Additionally the fault state and other operational states are also equipped with a memory function to ensure continuity.

Notes on General Functions

- [1]** Standby State: The middle of the nixie tube displays "—."
- [2]** Heating Display: Upon starting the program, the selected function light activates. The first two digits display "00," while the last two digits show the cooking time. The ":" in the middle flashes during reheating. If the pressured cooking time exceeds 1 hour, it displays "2400".
- Note:** The heating will stop if the pressure switch is disconnected under any circumstances.
- [3]** During the pressure maintaining process, the "P" icon appears on the digital display. The ":" in the middle flashes. For instance, if the pressure is held for 12 minutes, it displays as "P:12"; for 2 hours, it displays as "P2:00" and for rice wine pressure holding, it displays "24:00" with the middle ":" flashing.
- [4]** Preset Time: Press and hold the Timing button for 5 seconds after

selecting the function to cycle through preset times from 0.5 to 24 hours. Pressing Up button adds 30 minutes, pressing Down button subtracts 5 minutes, and long pressing Up and Down buttons cycles rapidly through times. Both the reservation light and the selected function indicator illuminate simultaneously.

Note: Special functions like cake making do not allow for reservations.

[5] Keep Warm Functions: After completion, the unit enters the keep warm mode, the device emits a sounds 5 times, the keep warm indicator lights up and the digital tube shows "bb" while displaying the pot's temperature. If the temperature exceeds 80°C, the heat-preserving lamp flashes. If below 80°C, it remains steadily on.

A. Keep Warm/Cancel Button:

In standby state, pressing "Keep Warm/Cancel" activates the keep-warm function, maintaining a temperature between 60°C and 65°C. The first two digits of display "00" when heating, scrolling from bottom to top, and the last two digits display "Bb." The maximum function time is 24 hours, after which it automatically returns to standby.

B. Cancelling Work State:

Pressing this button in any state other than standby cancels the ongoing operation and returns the unit to standby mode.

Self-Check Feature

- 1.** Upon powering on, the unit provides a 10-second window for effective self-check.
- 2.** Press the keep warm/cancel key within this window to immediately initiate the self-check function.
- 3.** If the keep warm/cancel key is pressed after 10 seconds from power on the unit will enter the normal keep warm function, not self-check.
- 4.** The self-check sequentially tests for faults E1, E2, E3, and E4. If any faults are detected, the unit will halt operations, sound an alarm 10 times and display the relevant fault code.

5. If no faults are found, the unit quickly transitions into the heat preservation mode, with the digital tube displaying "bb".
6. The relay engages to heat the unit. Heating continues if the temperature is below 60°C and stops when it exceeds 65°C.
7. The self-inspection procedures specific to the board manufacturer must be documented and approved, with no exceptions.

Suggested Cooking Timing

Rice	8min (6 to 10min)
Meat	24min (12 to 30min)
Bake	40min (30 to 50min)
Soup	21min (15 to 40min)
Bean - Tendon	32min (25 to 50min)
Cake	30min (30 to 50min)
Barbecue	40min (30 to 50min)
Noodles	3min (3 to 8min)
French fries	10min (5 to 15min)
Heat/frying	10min (5 to 15min)
Pizza	30min (20 to 40min)
Grill	30min (20 to 40min)
Porridge	20min (15 to 25min)
Steam	8min (5 to 15min)

Cooking Temperature Guide

[A] Cooking

1. The appliances heats up to 75°C, then pause for 2 minutes to allow the rice grains to absorb water.
2. Resume heating until the temperature reaches 155°C and then stop heating (without countdown).

3. Wait until the temperature decreases to 145°C before continuing to heat.
4. Maintain the pressure at a constant 135°C, start the countdown, and continue to keep the pressure until the unit switches to the keep warm mode. The reheating time after pressure maintenance is not included in the countdown.
5. When the temperature is above 75°C, the cooker will initiate the pressure holding countdown. If the pressure switch opens, the cooker will pause it will resume heating when the switch closes.
6. Maintain a temperature between 130°C and 135°C during pressure holding phases.

[B] Bean Tendons, Meat, Soup, Barbecue, Baking, Noodles, Pizza, Porridge Steaming:

1. Heat until the pressure switch turns off, or the temperature reaches 160°C at which point it enters the pressure holding countdown.
2. After reaching pressure, maintain the temperature between 150°C and 155°C.

[C] Cake:

1. The appliances heats up to 130°C or the pressure switch turns off to initiate the holding pressure.
2. The appliance will stay in standby mode for 10 minutes. After the pressure is held, control the temperature between 120°C and 130°C.

Note: Do not make an appointment for this mode.

[D] French Fries, Hot Frying:

1. The appliances heats up 165°C or until the pressure if over 75°C is disconnected to start the pressure holding countdown.
2. Continue heating to maintain 160°C.

[E] Yogurt:

1. Alternate between heating for 5 seconds and stopping for 5 seconds.
2. Begin the countdown once the temperature reaches 100°C.
3. Maintain the temperature between 95°C and 100°C.

Note: Make an appointment available, but do not switch to heat preservation automatically.

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 **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:
porodo.net/warranty

Contact Us

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

info@porodo.net

Website: **porodo.net**

Service Support: **support@porodo.net**

Instagram: **porodo**