

ESSENOVA®



SMART PRESSURE COOKER SPC-018L

Before operating the appliance
please read this manual thoroughly and retain it for future reference

Thank you for your trust!

Congratulations on the purchase of your new “ESSENOVA” smart pressure cooker with multi cooking function.

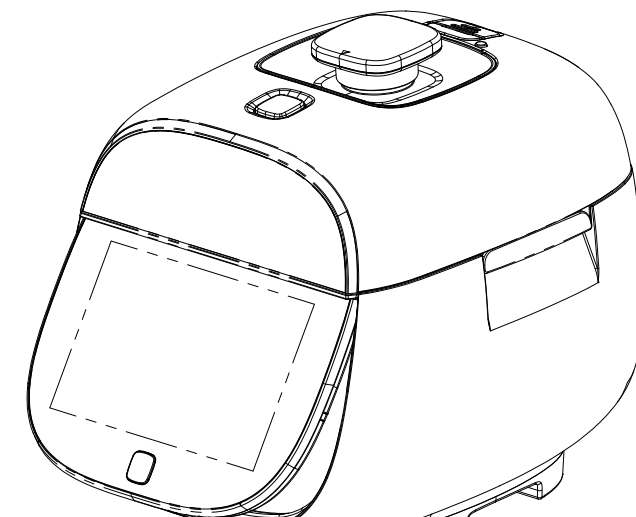
For a safe handling of the product and in order to get to know the entire scope of features:

- Thoroughly read these user instructions prior to initial use.
- Most importantly, observe the safety instructions!
- The device should only be used as described in these user instructions.
- Keep these user instructions for future reference.
- If you pass the device to someone else, please include this user instructions.
- The user instructions are a part of the product.

We wish you a lot of joy with “ ESSENOVA” product!

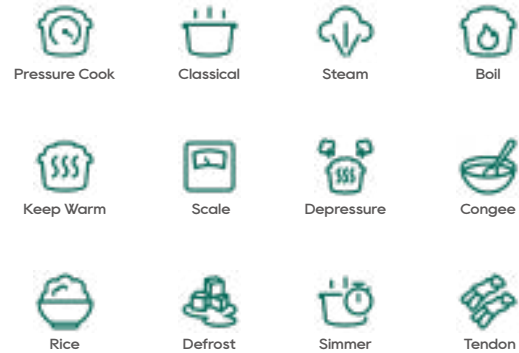
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1.0 INTRODUCTION

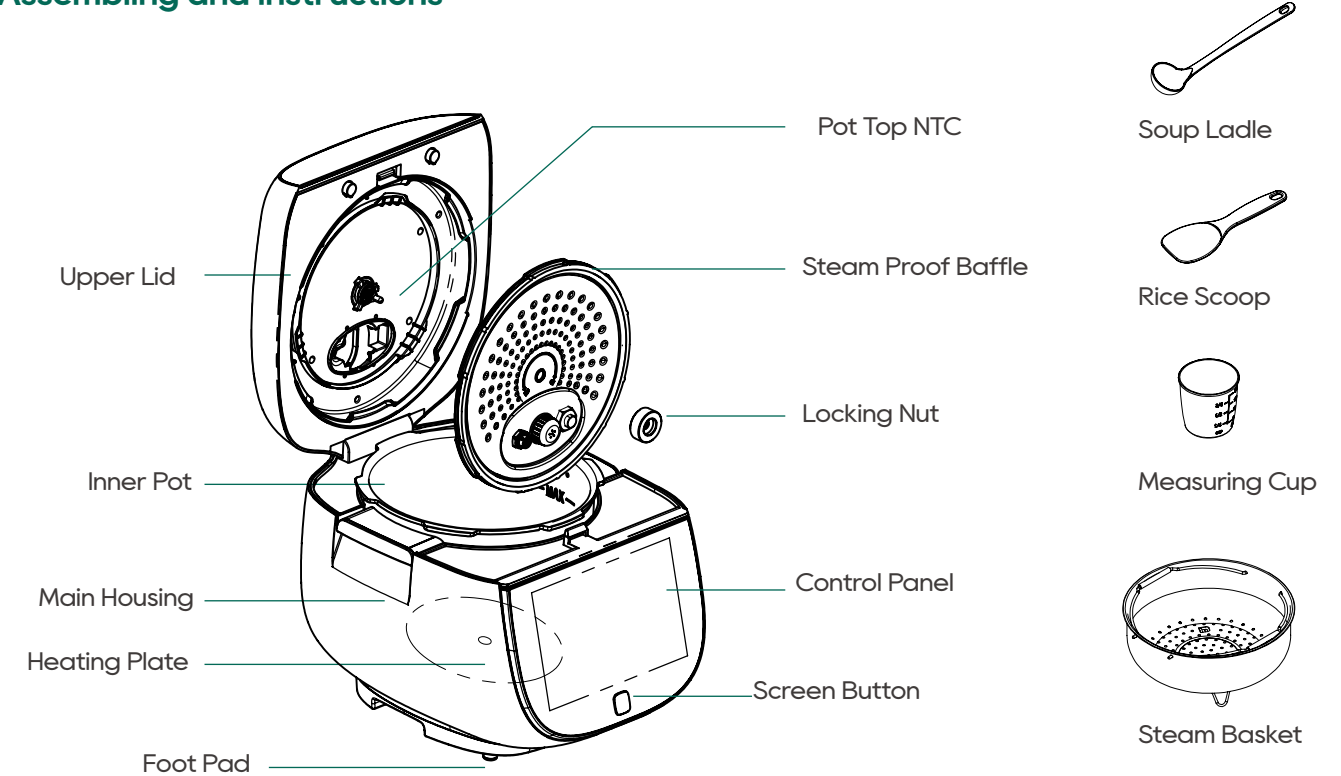
Essenova makes healthy cooking easy with our innovative kitchen machines. We believe everyone should have access to delicious and nutritious meals. Our machines simplify the cooking process and are constantly evolving to inspire creativity in the kitchen. Discover Essenova and start living a healthier and happier lifestyle.



These user manuals describe the basic functions.

- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments;
- This appliance is intended to be used in dry indoor areas only.
- No liability will be accepted for damages resulting from improper use or non-compliance with these instructions.
- Please fully read the "ESSENOVA" important safeguards and warnings.

Assembling and instructions



1.1 General information

Reading and storing the user manual.

- This user manual accompanies the Essenova Pressure Cooker SPC-018L (hereafter referred to as the “Pressure Cooker”), and contains important information on setup and handling.
- Before using the pressure cooker, all basic safety precautions included in the manual must be adhered to, in order to ensure the risk of fire, electric shock, and injury.
- Please read and follow the safety instructions carefully and use the pressure cooker only according to the instructions described in this user manual to avoid accidental injury or damage due to improper use.
- Make sure to include this user manual when passing the pressure cooker on to third parties.
- When using Essenova kitchen appliances, even if you are familiar with this equipment, please still read these instructions carefully.
- This guide does not cover all possible situations that may occur. Follow the indications to reduce the risk of fire, electric shock, and/or personal injury.

1.2 Explanation of symbols

The following symbols and signal words are used in this user manual, on the pressure cooker or on the packaging.

 Warning

This signal symbol/word designates a hazard with moderate risk, which may result in death or severe injury if not avoided.

 Caution

This signal symbol/word designates a hazard with low risk, which may result in minor or moderate injury if not avoided.

NOTE

This signal word warns of possible damage to property.

 Information

This symbol provides you with useful additional information on handling and use.

 Burn hazard

! Warming of hot surface.

1.3 Safety Proper Use

The pressure cooker is exclusively designed for both pressure and non- pressure cooking.

- It is only intended for private use and not suitable for commercial purposes.
- Only use the pressure cooker as described in this user manual.
- Any other use is considered improper and may result in personal injury or damage to property. Essenova and the manufacturer or vendor accepts no liability for damage caused by improper or incorrect use.

 Warning

- The pressure cooker can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- The pressure cooker shall not be used by children.
- Children shall not play with the appliance.
- Keep the pressure cooker and its cord out of reach of

children.

- To reduce the risk of burns, fire, electric shock, or injury to persons, do not leave the pressure cooker unattended while in operation.
- Make sure that children do not play with the plastic wrapping. They may get caught in it when playing and suffocate.
- The pressure cooker should not be used by anyone unfamiliar with the instructions or precautions of pressure cooking.

 Risk of electric shock

A faulty electrical installation, excessive line voltage, or incorrect operation may result in an electric shock.

- This appliance is intended to be plugged into a standard domestic power socket only (120V, 60Hz).
- 3 PRONG PLUG: The pressure cooker comes equipped with a 3-prong plug. It is recommended that you only plug this into an outlet that accepts the 3 prongs and that you do not try to defeat this feature as it is an important safety feature that protects you from electric shock if a

wire comes loose.

- If the supply cord is damaged, it must be replaced by Essenova and its manufacturer or its service center or similarly qualified persons in order to avoid a hazard.

Caution

- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- If electric circuit is overloaded with other appliances, the pressure cooker may not operate properly.
- The pressure cooker should be operated on a separate electrical circuit from other operating appliances.
- Never operate the pressure cooker when it has a damaged cord or plug, when it is not working properly, after it has been dropped or damaged, or after it has been dropped into water.
- Return the pressure cooker to Essenova service center for examination and repair.
- Only connect the pressure cooker to an easily accessible outlet so that you can quickly disconnect it from the power supply in the event of a problem.
- Please do not attempt to dismantle any panels or disassemble the pressure cooker.

- If you have any issues that cannot be resolved by referring to this user manual, please contact the customer service center in your country/region. Be sure to send the pressure cooker to an Essenova authorized service center for inspection.
- Do not attempt to repair the machine by yourself, otherwise the warranty will become invalid.
- Essenova and its manufacturer and its distributor will not be liable for personal injury and warranty claims when users repair it by themselves, make improper connections, or operate it incorrectly.
- The pressure cooker contains electrical and mechanical parts which are essential for providing protection against sources of danger.
- Only parts that comply with the original device data may be used for repairs.
- Always attach the plug to the pressure cooker first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from wall outlet.
- Do not pull the power plug out of the outlet by the cord; instead, always pull it out by the plug itself.
- Never move, pull, or carry the pressure cooker by its power cord.

- The pressure cooker must not be operated with an external timer or separate remote-control system.
- Never use the pressure cooker with an extension cord.
- To protect against electrical shock, do not immerse the base unit, power plug and power cord in water or other liquids.
- Do not allow the pressure cooker to be exposed to rain or moisture during use or storage.
- Do not use the pressure cooker in a damp room.
- Never touch the power plug with wet or damp hands.
- Keep the pressure cooker and power cord away from open flames and hot surfaces.
- Lay the power cord so that it does not pose a tripping hazard.
- Do not kink the power cord and do not lay it over sharp edges.
- Do not let the power cord hang over the edge of the table or counter, or hot surfaces.
- Only use the pressure cooker indoors.
- Do not use outdoors.
- Always turn off the pressure cooker first and then unplug it from the socket when cleaning the pressure cooker, encountering a malfunction, or during a thunderstorm.

- Do not place or store the pressure cooker where it can be pulled into a tub or sink.
- Never reach to retrieve the pressure cooker if it has fallen into water. In such a case, immediately disconnect the power plug.
- Never insert any objects into the interior of the pressure cooker, like its body, heating plate, etc.
- Never operate the pressure cooker with the air openings blocked or while on a soft surface, such as a bed or couch, where it is possible for the air openings to be blocked. Keep the air openings free of lint, hair, and similar objects.
- If you do not intend to use the pressure cooker for an extended period of time, disconnect it from the power source.
- The pressure cooker is only completely without current when the power plug has been pulled out of the wall outlet.
- Unplug the pressure cooker from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- To reduce the risk of electric shock, cook only in removable container.

2.0 Important Safeguagrds

When using pressure cookers, basic safety precautions should always be followed:

- The pressure cooker cooks under pressure. Improper use may result in scalding injury. Make certain the unit is properly closed before operating.
- The surface of the pressure cooker is liable to get hot during use. Do not touch the heating surfaces like the housing, the body of the pot, or the handle directly.
- When necessary, take appropriate protective measures to protect your hands when using the handle to avoid burns.
- The heating element surface of pressure cooker is subject to residual heat after use. Please do not touch the element at this moment.
- Do not place the pressure cooker in a heated oven, a microwave, on or near a hot gas or electric burner. Handles, valves and safety features will be damaged by the high temperatures.
- Extreme caution must be used when moving a pressure cooker containing hot oil or other hot liquids.
- Do not use the pressure cooker for a purpose other than

the one for which it is intended.

Warning

Overflowing food may cause severe burns.

- After cooking meat with a skin (e.g., ox.) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.
- When cooking doughy or pasty foods, gently shake the pressure cooker before opening the lid to prevent food from spraying out of the steam vent and causing burns.
- Before each use, check that the valves are not obstructed.
- Do not frying with the pressure cooker which is under pressure.
- Never use your pressure cooker without adding water, this would seriously damage it.
- The pot should be filled at least to the minimum mark.
- Do not fill the unit over 2/3 capacity.

- When cooking foods which expand during cooking such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.
- Over filling may cause a risk of clogging the vent pipe and developing excess pressure.
- Below foods should not be cooked in a pressure cooker. Certain foods such as apple sauce, cranberries, pearl barley, or other cereals, split peas , noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent).
- Always check the float valve for clogging before use.
- Never attempt to open the lid when the pressure cooker is under pressure.
- Do not open the pressure cooker until the unit has cooled and all internal pressure has been released.
- If the handles are difficult to push apart, this indicates that the cooker is still pressurized – Do not force it open.
- Any pressure in the cooker can be hazardous.
- When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
- Do not tamper with any the safety systems beyond the maintenance instructions specified in the instructions for

use.

- Do not try to interfere with any of the safety features with the exception of the cleaning and maintenance procedures listed in the user manual.
- Warning to avoid spillage on the connector
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

Warning

Risk of injury! If you do not use the pressure cooker correctly, there is an increased risk of injury.

- The pressure cooker is for HOUSEHOLD USE and COUNTERTOP USE only.
- Spilled food can cause serious burns.
- Check the correct functioning of the float valve and silicone sealing ring each time before using.
- Always check the silicone sealing ring is correctly positioned before use.
- Please read the corresponding instructions in the user manual for the placement of the silicone sealing ring.
- Replace parts showing signs of wear regularly. Parts that are clearly discolored, have split or show other signs of

damage or do not fit correctly must be replaced with original spare parts.

- When reducing pressure, always keep your hands, head and body well away from the hot steam. You could injure yourself as steam escapes.
- During cooking, bursts of steam will be given off vertically.
- Do not come into contact with the hot steam.
- When releasing steam, keep hands and body out of the way of the steam.
- The use of accessory attachments not recommended by Essanova may cause injuries.

NOTE

Risk of damage ! Improper handling of the pressure cooker may result in damage to the pressure cooker.

- Place the pressure cooker on an easily accessible, level, dry, heat-resistant and sufficiently stable work surface.
- Do not place the pressure cooker on the edge of the work surface.
- The inner pot of the pressure cooker can only be used for heating in conjunction with the pressure cooker. Never use the pot on a gas or electric cooktop or an open

flame.

- Never place the pressure cooker on a gas or electric cooktop or an open flame.
- If necessary, place a heat resistant mat underneath the pressure cooker during use.
- Avoid the build-up of heat by not placing the pressure cooker directly up against a wall or under cupboards or similar. The steam that is emitted could damage furniture.
- Do not place food or liquid directly into the base unit.
- Only the pot is designed to contain food or liquid.
- Before placing the pot into the base unit ensure the bottom of the pot and the heating plate are dry and clean without water or food debris.
- Do not use the pressure cooker on or near a hot plate.
- Do not leave the rice spatula, soup ladle or measuring cup in the pot when the pressure cooker is in use.
- Stop using the pressure cooker if its plastic parts exhibit cracks or breaks or are deformed. Only replace damaged parts with corresponding original spare parts.
- Please keep this user manual for future reference !



FCC Compliance Statement

- This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:
(1) This device may not cause harmful interference, and
(2) This device must accept any interference received, including interference that may cause undesired operation.
- Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not

occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator & your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

HOW TO ASSEMBLE

3

3.0 Pre-Use Instructions:

- Remove all packaging materials and take out the main unit and all accessories
- Keep any packaging materials away from children to prevent potential risks such as suffocation.
- Check if the device has been damaged during transportation.
- Check the pressure cooker and accessories for any damaged. Any damaged, please contact the customer service.
- Check and clean all components and accessories as detailed in the "How to clean" chapter.
- Before connecting the appliance, check if the power supply voltage and current rating corresponds with the rating label.
- Connect the power supply to the power socket according to the relevant requirements. Once power is connected, the screen will light up.
- Read the user manual carefully and pay attention to the relevant matters.

Daily Use Instructions:

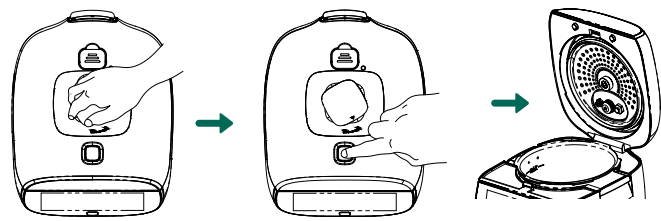
- Steam proof baffle, exhaust hood, control ball, safety valve, and water collection box must be kept clean and installed properly.
- The apertures of the exhaust hood and safety valve must be kept clear. If there is any blockage, be sure to clean it thoroughly.
- After daily wiping, correctly install the control ball on the exhaust hood. The exhaust hood must be properly assembled; otherwise, it may cause air leakage or inability to exhaust during operation.
- For disassembly and cleaning instructions, refer to the "How to Clean" chapter. After cleaning, please reinstall in the original position.

Warning

- Before each use, check the functionality of the exhaust hood, control ball, safety valve, and silicone sealing gasket.
- Before each use, ensure the correct positioning of the silicone sealing gasket. If the sealing gasket has been used for over two years or has significantly changed color, it is recommended to contact the dealer or the customer service for replacement of new parts.

3.1 Use of the device

Open the lid



- Grasp the square handle and rotate it counterclockwise to the "■" position to unlock;
- Press the lid open button
- The lid will open, then gently lift the upper lid to the highest position.

⚠ Caution

- Do not open the lid while the device is in operation to prevent steam from spraying out, which may cause burns.
- The lid handle cannot be opened when the device is operating or when there is pressure inside the pot. Do not forcibly twist it to avoid damage.
- After each using, be sure to clean the removable steam proof baffle, steam column, and other components to

prevent them from sticking again and making it difficult to close the lid.

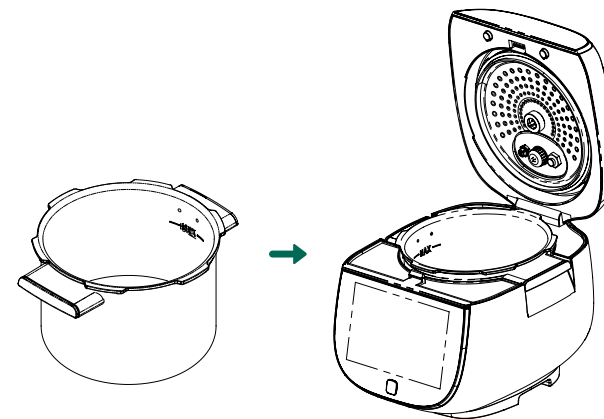
- Do not remove the steam proof baffle when there is hot food in the inner pot, as steam may burn you.
- Let the device cool down before disassembling for cleaning, or wear heat-resistant gloves to remove the steam proof baffle.

⚠ Caution

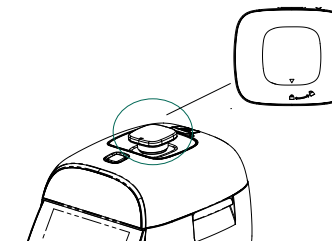
- To prevent sticky residue from accumulating on the surface of the lid due to long-term cooking and causing odor after deterioration, this product features a removable steam proof baffle design to maintain the cleanliness of the outer surface. Users are advised to disassemble and clean regularly (see the "How to Clean" chapter).
- If the steam proof baffle is not regularly disassembled or if a large amount of sticky fluid food causes the steam column to be stuck and unable to drop automatically, please clean it thoroughly before reinstalling the lid.

Place the inner pot into the main unit

- Before putting in the inner pot, ensure its surface and heating plate are dry and clean, and not contain any debris.
- Do not attempt to open the lid of the pressure cooker while it is still under pressure. Wait until the device has cooled down and all internal pressure has been released before opening the pressure cooker.
- If the handle is difficult to push open, it indicates that the pressure cooker is still pressurized – do not force it open.



Close the lid



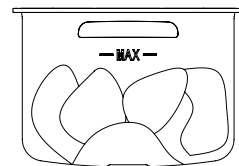
- Gently close down the upper lid
- Press the upper lid to click it to the main unit
- Rotate clockwise the square handle, until the "▲" symbol aligns with the "■" symbol.

⚠ Caution

- When entering the functional mode, if the lid is not securely closed, the display screen will show "Please close the lid", please fully close the lid before cooking.

Maximum use of the inner pot

- The total volume of food and water must not exceed $\frac{2}{3}$ of the inner pot's capacity, i.e. not exceed the maximum scale line of the inner pot.



Max volume of common food

- When cooking expandable foods, the total volume of food and water must not exceed $\frac{1}{2}$ of the inner pot's capacity.

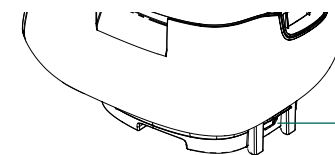


Volume of expandable foods

- Never use the pressure cooker without adding any ingredient, otherwise could cause severely damage. When cooking meats with skin that may swell under pressure (such as beef), avoid puncturing the meat while the skin is swollen to prevent burns.
- Do not move the pressure cooker when it filled with liquid.
- Do not cook certain foods that may foam or splatter in the pressure cooker, such as applesauce, cranberries, barley or other grains, peas, noodles, pasta, rhubarb, or spaghetti, to prevent blocking the pressure release device (steam vent).
- Do not use this pressure cooker for pressure frying with oil. After use, the surface of the heating element will retain heat. Touch the appliance surface only after it has cooled down.

Turn on the power

- Connect the power cord to the power socket, then plug it to 120V power.



power socket

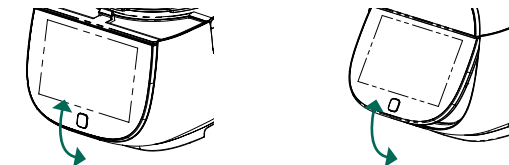
⚠ Caution

- Only connect the pressure cooker if the power voltage and current applicable.
- Do not use the pressure cooker in damp rooms or under the rain. Do not use it outdoors.
- Place the pressure cooker on a level, dry, heat-resistant, and stable working surface.
- Do not place the pressure cooker on the edge of a working surface.
- Do not allow children to use the pressure cooker. Keep children away from the pressure cooker and power cord.

Angle adjustment of control screen

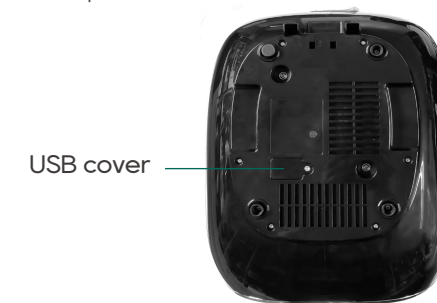
Gently lift the panel to adjust the screen angle.

Do not touch the screen with wet or sticky fingers.



USB cover on bottom

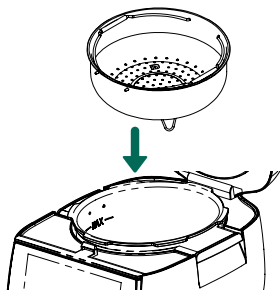
- The USB ports are covered by a cover, and locked by special screw. It's not for user purpose. Do not open the cover.



USB cover

3.2 Use of accessories

Steamer Basket



- For steaming ingredients or filtering liquids after cooking.

How to Use the Steamer Basket:

- Fill some water to the inner pot
- Place food in the steamer basket.
- Put the steamer basket into the inner pot.
- Cover with the lid and select the cooking function.
- Once cooking is complete, carefully remove the steamer basket.

⚠ Caution

- To remove the steamer basket from the pot, allow the liquid to drain off, then place the steamer basket on a heat-resistant plate or surface.

⚠ Warning

- To avoid steam burns, do not place any part of your body on the lid or pot, and do not reach into the steam release vent on the lid.
- The steamer basket handle will become hot after cooking. Handle with careful and consider wearing oven gloves if necessary.
- Do not use the steamer basket for high-pressure cooking or stir-frying.
- The food in the steamer basket should not exceed 80% of its capacity.
- When using the steamer basket, ensure the liquid level is above the minimum mark on the steamer basket.
- When using the steamer basket, ensure the liquid level in the pot is not less than the minimum mark on the pot.

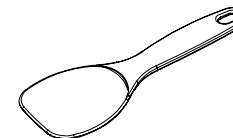
Measuring Cup

- For measuring ingredients and adding liquids to food, with a maximum capacity of 180ml.



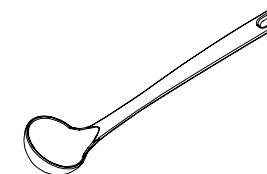
Rice Scoop

- Used to remove solid foods from the pot.



Soup Ladle

- Used to remove liquid foods from the pot.



⚠ Caution

- If the food in the pot is very hot, it's recommended to let it cool slightly before using the rice scoop or soup ladle to avoid burns.
- Do not leave the rice scoop, soup ladle, or measuring cup in the pot when using the pressure cooker.

4 OPERATING INSTRUCTIONS

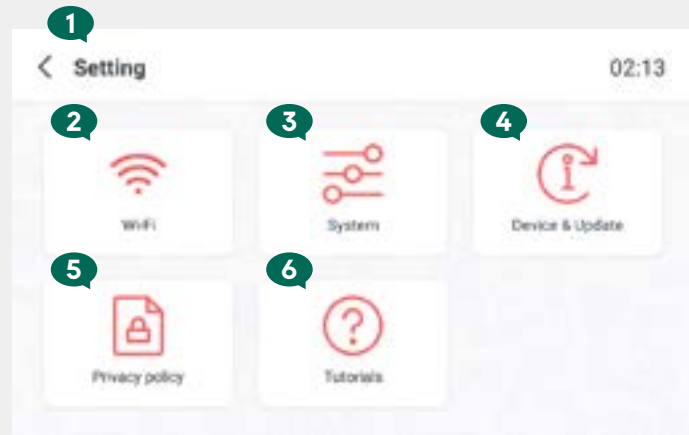
Touch Control Screen



- 1** Wi-Fi Status;
Tap to quickly adjust
brightness & volume

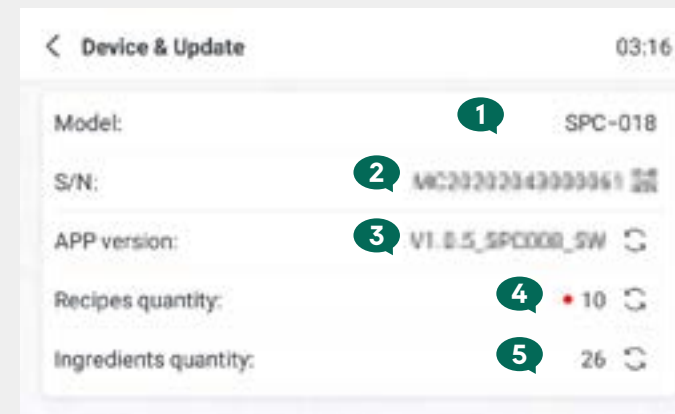
Home button

- The appliance will enter into sleep mode after 5 mins consecutive no operation. Pressing this button to wake it up (tapping the screen also can wake it up).
- When the appliance is running, press it to choose exit the current page or cooking in background.
- When the screen show other page, press it to go back to Home page.



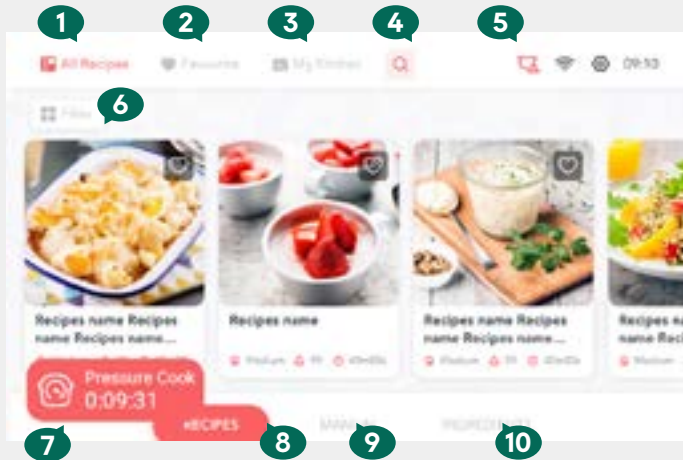
SETTING

- 1 Tap the < icon, go to previous page
- 2 Close/Open, connect or disconnect to Wi-Fi
- 3 Adjust the language, brightness, volume, weight/temperature/time format
- 4 Check and update the APP and recipes version
- 5 Privacy policy
- 6 Know more about the operation skills



Device & Update

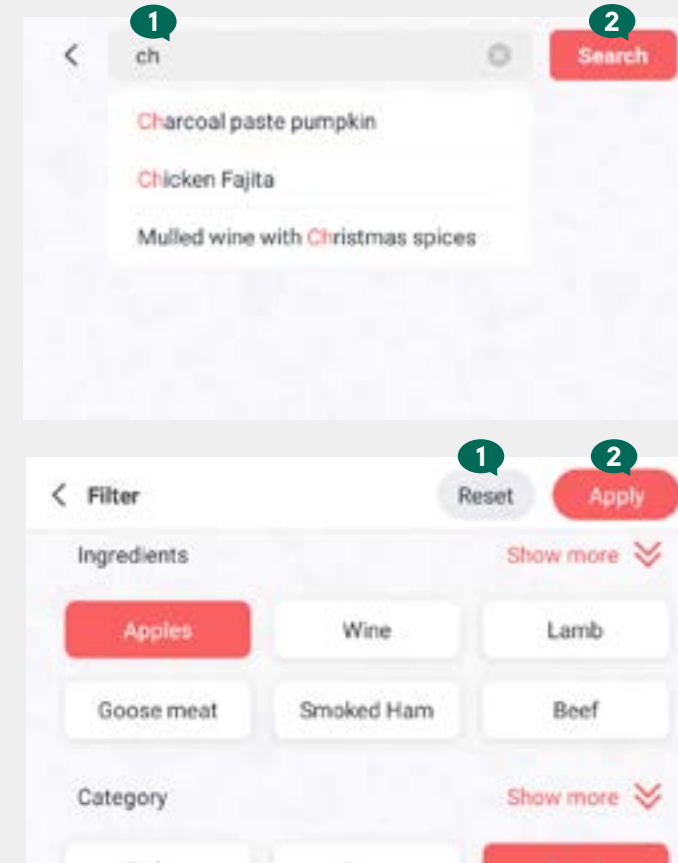
- 1 Model number
- 2 Serial number
- 3 APP version: if an update is available, the indicator will appear, tap to update
- 4 Recipe quantity: if an update is available, the indicator will appear, tap to update
- 5 Ingredients quantity: if an update is available, the indicator will appear, tap to update



Recipes Guiding

- 1 Tap to show all recipes
- 2 Your favorite recipes
- 3 Your cooking history
- 4 Search recipes
- 5 Waring icon
- 6 Recipes filter
- 7 Currently cooking process
- 8 Recipes mode
- 9 Preset functions
- 10 Cook by ingredients

Recipes Mode

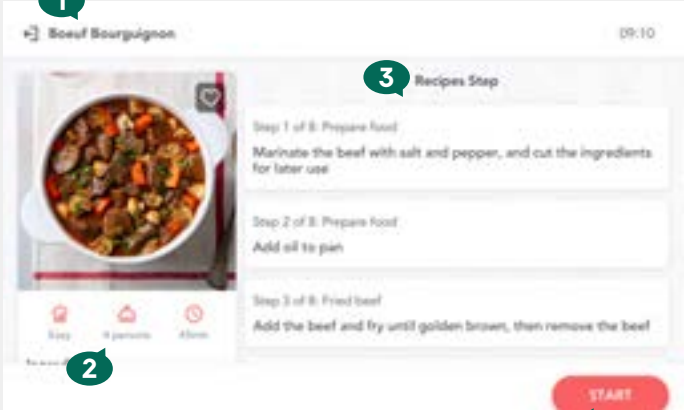


Recipes searching function

- 1 Enter the recipe name to search
- 2 Tap and searching

Recipes filtering function

- 1 Reset the filtering criteria
- 2 Confirm and filtering

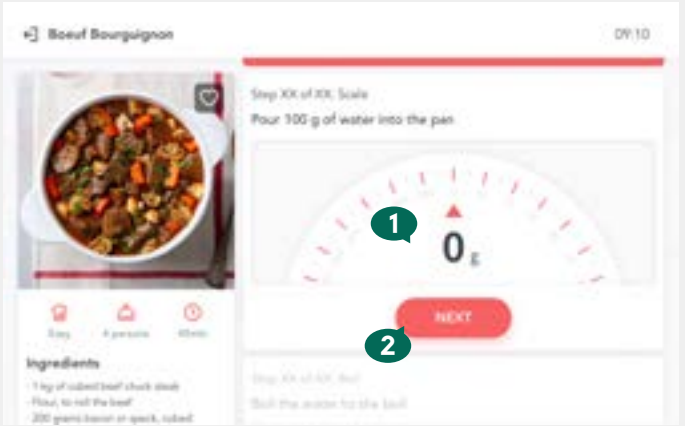


1 Recipe name

2 Features

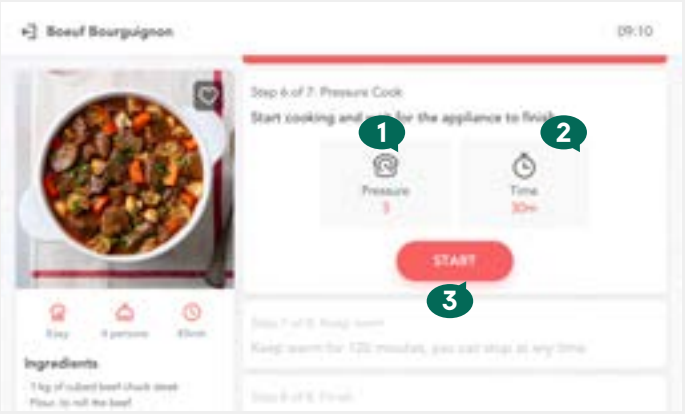
3 Guiding steps

4 Start cooking



1 Ingredients weight

2 To next step



1 Pressure level

2 Preset time

3 Start cooking

Rreset Functions

- 

Pressure Cook

The mode is intended for pressure cooking, with low/middle/high pressure level
- 

Classical

The mode is intended for open lid to cooking, with low/middle/high heat level
- 

Steam

The mode is intended for steaming
- 

Boil

The mode is intended for close lid to cooking
- 

Keep Warm

The mode is intended to keep cooked dishes warm
- 

Scale

The mode is intended for weighing ingredients

- 

Depressure

The mode is intended for pressure relief
- 

Tendon

The mode is intended for cooking at high pressure
- 

Rice

The mode is intended for cooking rice
- 

Congee

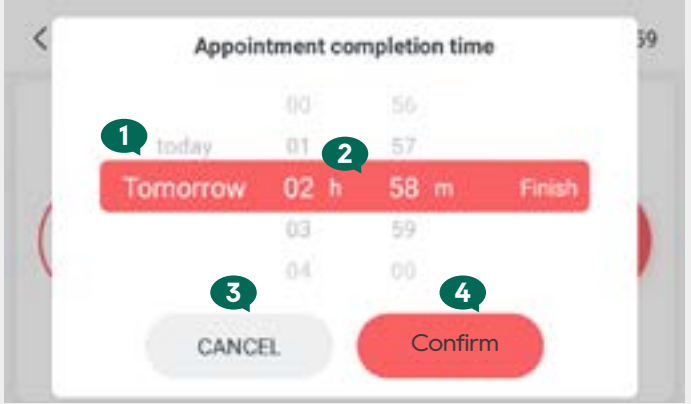
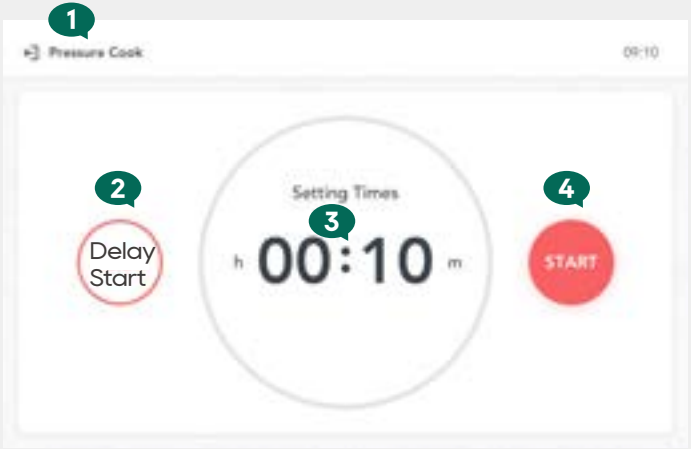
The mode is intended for cooking congee
- 

Simmer

The mode is intended for slow cook
- 

Defrost

The mode is intended for defrost



Cook mode

- 1 Currently process
- 2 Delay start: tap to choose the desired finish time
- 3 Select by cooking time
- 4 Start

Delay Start function

- 1 Select the desired finish date
- 2 Select the desired finish time
- 3 Cancel currently setting
- 4 Confirm



Cooking by ingredient function

Cooking by different type

Such as: Meat, Seafood, Vegetable, Grain

Cooking by different shapes

Such as: Big chunks, Small chunks, With boned, Whole

Cooking by portion

Such as: Gram, Piece

Cooking by process

Such as: Boil by hot water, Steam by hot water, Boil by cool water, Steam by cool water



HOW TO CLEAN

5

5.0 CLEANING INSTRUCTIONS

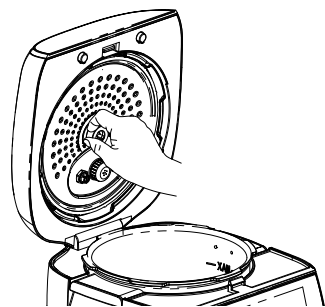
⚠ Caution

- Please unplug the power cord first, wait for the pot to cool down before cleaning, and do not immerse the appliance directly in water!

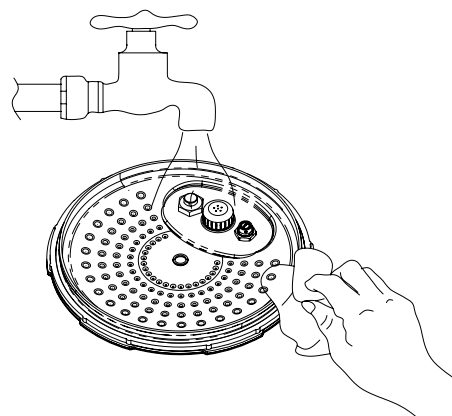
5.1 Basic cleaning

5.1.1 Cleaning the Steam Proof Baffle

- Disassemble and Install the steam proof baffle.

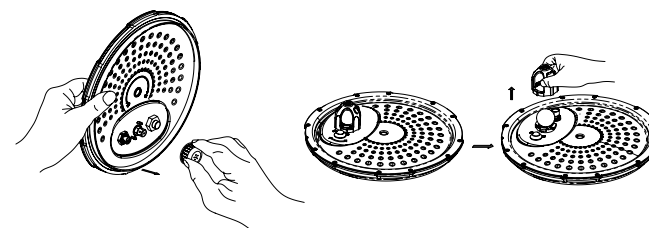


- Cleaning the Steam proof baffle.
 - Place the removable steam proof baffle under the faucet for rinsing, or use warm soapy water to clean it. Wipe the inside, including the sealing gasket, with a damp soft cloth. Also, check if the steam column holes and exhaust valve holes are blocked. If so, clean them using a fine needle or brush.

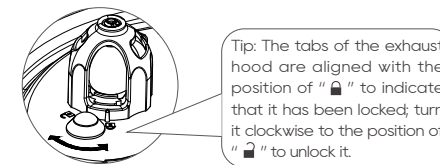
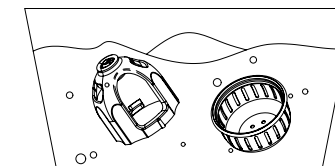


5.1.2 Cleaning the Exhaust Hood and Metal Cover

- Disassemble the exhaust hood and metal cover.
 - Open the lid and remove the removable steam proof baffle.
 - Grasp the metal cover fastener and rotate counterclockwise to remove it. Then clean it with warm soapy water, wipe dry, and rotate clockwise to reposition it.
 - Remove the exhaust hood assembly from its fixed position, disassemble the components, clean any dirt inside, wash with warm soapy water, and reinstall in the original position.



- Cleaning the exhaust hood and metal cover.
 - Place the metal cover and exhaust hood in a cleaning basin, use warm soapy water to clean them, and wipe with a damp soft cloth. Wait for them to dry and then press them back into place.

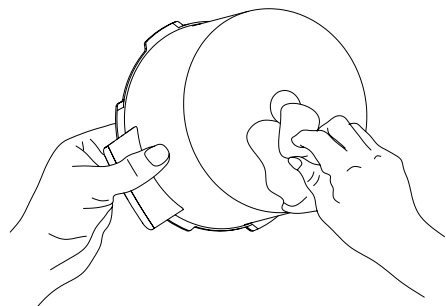


⚠ Warning

- Do not use abrasive materials like steel wool to scrub the surface, as this could damage it and affect its functionality!

5.1.3 Cleaning the Inner Pot

- Please use warm soapy water or a solution with mild detergent to clean the inner pot. Please clean the inner pot promptly after use and do not soaked for a long time.

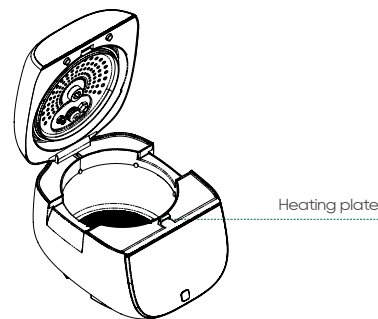


⚠ Caution

- The inner pot should be held gently to avoid deformation after collision.
- To prevent damage, do not strike, hit, or scrub the inner pot with sharp utensils, abrasive powders, steel wool, or nylon brushes.

5.1.4 Cleaning the Heating Plate

- After several times of uses, there might be debris adhering to the surface of the heating plate. Please wipe it off with a dry, soft cloth.

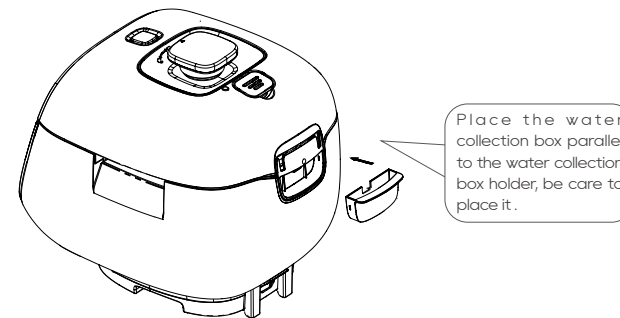


⚠ Caution

- Do not strike the heating plate with hard objects to avoid damaging its functionality.

5.1.5 Cleaning the Water Collection Box

- Pull the water collection box out from the pot parallelly. Wash it with water and detergent, **dry it and fit it back in place.**



⚠ Caution

- Do not strike the heating plate with hard objects to avoid damaging its functionality.

5.1.6 Cleaning the External Housing

- Use a clean cloth to wipe off any water droplets from both the inside and outside of the appliance.
- Place it in a dry and well-ventilated area for storage until the next use.

5.1.7 Cleaning the Components

- The inner pot, steamer basket, measuring cup, rice scoop, and soup ladle can be cleaned in a dishwasher.
- It is recommended to hand wash the measuring cup, rice scoop, and soup ladle with a warm detergent solution.

⚠ Caution

- Clean the inner pot and components after every use.

6.0 TROUBLE SHOOTING

You might face the problems during use. If you find the problem same as below list, it may help you to find the possible cause and the solution.

 Warning

- Some problems may be caused by glitches that you can fix yourself. For this reason, follow the instructions in the table below. If you still cannot solve the problem, please contact customer service.
- Do not attempt to open the housing of pressure cooker. Contact customer service for repairs.
- Do not attempt self-repair. Users who perform self-repairs waive corresponding responsibilities and warranty claims.

 DANGER! RISK OF ELECTRIC SHOCK!

Do not attempt to open and repair the appliance by yourself under any circumstances !

Abnormal phenomenon	Possible causes	Solution
The handle of lid does not rotate smoothly or does not open, causes the lid not to fail to open.	Even the pressure in the pot has been relieved, but the surface of the steam float may be stuck to sticky food and cannot be lowered automatically.	Allow it to cool down sufficiently and be sure to test and clean the steam float well before using it again.
Unable to exhaust properly	Exhaust appliance not installed properly	Send to customer service for repair or replacement with new parts.

Abnormal phenomenon	Possible causes	Solution
Cannot close the lid	The pot is hot, there is still steam pressure in it	Wait for all steam to escape from the pot and cool down
	Steam float is stuck and cannot be lowered	
Gas leaking form the sealing ring cause to pressure leakage.	Sealing ring not installed properly? Sealing ring damaged?	Send to customer service for repair or replacement with new parts.
There is a small amount of intermittent gas relief during the cooking process.	To balance the temperature in the pot.	Normal phenomenon
Steam float does not rise	There may be an object stuck at the sealing silicone	Clean up foreign objects and close the lid.
The display shows " Top NTC open circuit and cannot working ".	The top sensor is faulty	Re-check if the power connector is correctly plugged in;Send to customer service department for repair.
The display shows " Bottom NTC open-circuit and cannot working ".	The bottom sensor is faulty	Re-check if the power connector is correctly plugged in;Send to customer service department for repair
Over temperature warning pops up on the screen during normal operation	Possibly no water in the pot	Stop operating and fill the pot with water, or disconnect the power supply to let the pot cool down.

7.0 DISPOSAL

If the product is no longer suitable for use, dispose of it in an environmentally friendly manner.



Products identified with this symbol may not be discarded with normal household waste, but must be taken to a collection point for recycling electric and electronic appliances. Recycling helps to reduce the consumption of raw materials and protect the environment. For more information, please contact the local authority or your retailer where you purchased the product.



This recycling symbol marks e.g. an object or parts of the material as valuable for recycling. Recycling helps to reduce the consumption of raw materials and protect the environment.

Packaging

When disposing of the packaging, make sure you comply with the environmental regulations applicable in your country.

8.0 TECHNICAL SPECIFICATIONS

Model No.	SPC-018L
Rating	120V 60Hz 1200W
Volume of inner pot (L)	5L
Work Pressure	20-80Kpa
Safety pressure	130(Kpa)
Thermal Relief Pressure	180-200(Kpa)
Holding temperature	60-80(°C)

9.0 HELP AND SUPPORT

How to Order Accessories

On our website you can find information regarding the accessories that can be reordered.

 <https://www.getessenova.com>

10.0 WARRANTY

ESSENOVA product is provided with a two years warranty starting with the purchase date.

Warranty conditions

Please keep the original purchase receipt in a safe place. This document is required to verify the purchase.

ESSENOVA warrants to the original owner that our products will be free from defect in workmanship and material for a period of **TWO YEARS** from the date of purchase.

ESSENOVA warrants to the original owner that our products accessory will be free from defect in workmanship and material for a period of **SIX MONTHS** from the date of purchase.

ESSENOVA will be responsible for replacement of the defective unit and accessory only.

Warranty period and statutory claims for defects.

The warranty period is not extended when the warranty has been claimed. This also applies to replaced and repaired parts. Any damages and defects already existing at the time of purchase must be reported immediately upon unpacking. No new warranty period starts with a repair or replacement of the product.



SMART PRESSURE COOKER
SPC-018L



NOTE

This manual may contain pictures or content that are different from the model you purchased, and the manufacturer can change this manual at any time.



11.0 WARRANTY CARD



ESSENOVA product is provided with two years warranty starting with the purchase date.

Product Name: _____

Model No: _____

Date of Purchase: _____

Invoice No: _____

Cause: _____



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