

Chef[®]
TESTED ✓

by **Montgomery Ward**[®]

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One-pot
cooking for
fast, easy,
delicious
meals!

by **Montgomery Ward**[®]

6-qt. Electric Pressure Cooker



Instruction Manual

MODEL: EPC-668
120V, 60Hz, 1000W

Montgomery Ward Customer Service
3650 Milwaukee Street, Madison, WI 53714
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

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by **Montgomery Ward**

Thank you for purchasing your Chef Tested 6-qt. Electric Pressure Cooker by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy clean-up and durability you rely on from Wards.

With your new pressure cooker you'll be spending less time in the kitchen while plating up some of your best fork-tender meals ever. The steam, heat and pressure lock-in vital nutrients and flavors, and you can make up to 6-8 servings in much less time than a traditional stovetop or oven. When meal time is over, simply put the nonstick cooking pot in the dishwasher and wipe the outer shell clean. It's that easy!

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PLEASE SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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Important Safeguards

PLEASE READ THESE INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using your electric pressure cooker, especially when children are present.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING OR CLEANING.

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electrical hazards, do not immerse cord, plugs or the appliance in water or any other liquid.
3. Keep the appliance out of the reach of children! Do not allow children to play with the appliance.
4. Unplug from outlet when not in use. Before cleaning, allow to cool before putting on or taking off parts.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
6. The use of accessory attachments is not recommended and may cause safety hazards or injury.
7. Do NOT use outdoors.
8. Do NOT let cord hang over edge of table or counter, or touch hot surfaces.
9. Do NOT place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot liquids.
11. To disconnect, remove plug from wall outlet.
12. CAUTION: This appliance generates heat and escaping steam during use. Proper precaution must be taken to prevent the risk of burns, fires or other damage to persons or property.
13. This appliance generates steam. Do NOT operate uncovered.
14. Do NOT leave this appliance unattended during use.
15. This appliance is for household use only. Do NOT use appliance for other than intended use.
16. Do NOT place the inner bowl on other heat sources (e.g. cooking stove) as it may become deformed.

Important Safeguards (cont'd)

- Do NOT block the floating valve.
- During or immediately after cooking, the area near the steam vent hole is at a high temperature. To avoid burns do not touch this area.
- Appliance shall only be used with rated voltage and frequency.
- Do NOT disconnect the appliance with wet hands.
- Do NOT move the appliance by pulling the supply cord.
- Use the appliance only in the prescribed manner.
- Pay attention! The appliance will be hot.
- The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
- The container must not be opened until the pressure has been exhausted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Appliances must not be immersed in water or any other liquid.

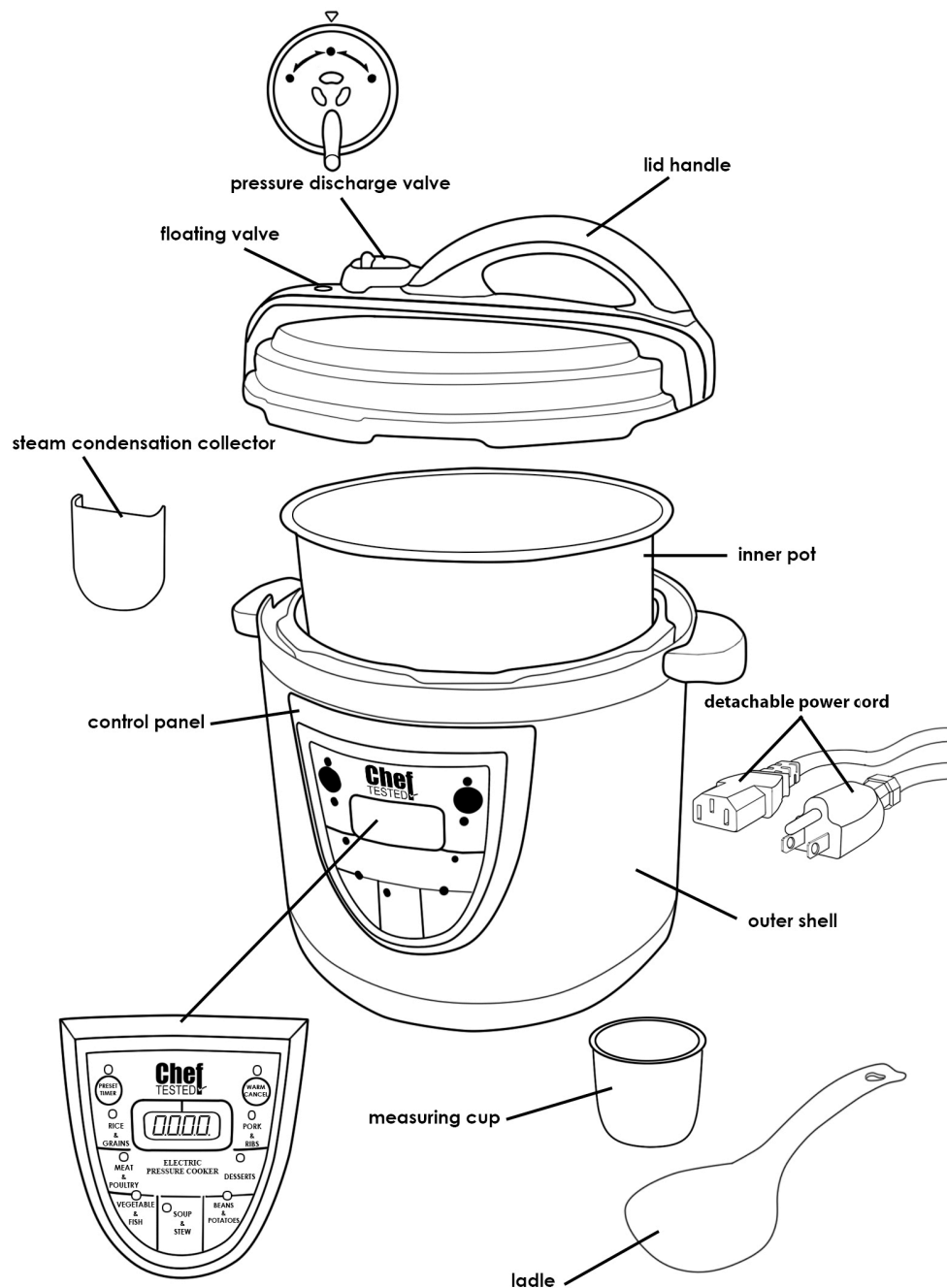
Detachable Plug

This appliance is equipped with a detachable power cord and utilizes a 3-prong plug. Please plug into the appropriate socket type.

Short Cord Purpose

- A short power-supply cord is provided to reduce the risk of injuring yourself from becoming entangled in, or tripping over, a longer cord.
- Longer extension cords are available and may be used if you exercise caution during use.
- If a longer cord is used, please note the following:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.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 unintentionally.

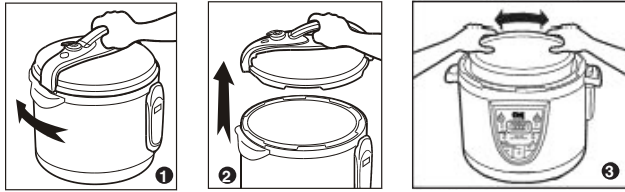
Parts & Identification



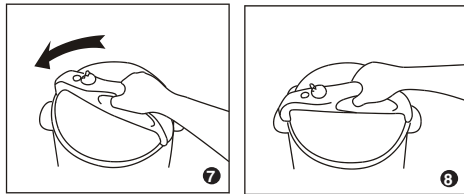
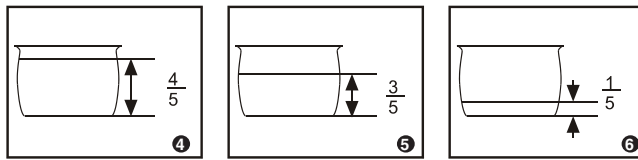
1. Remove packaging materials such as cardboard, plastics or styrofoam and discard appropriately.
2. Clean all of the parts by wiping with a soft, damp cloth or sponge and dry thoroughly.

LID ASSEMBLY:

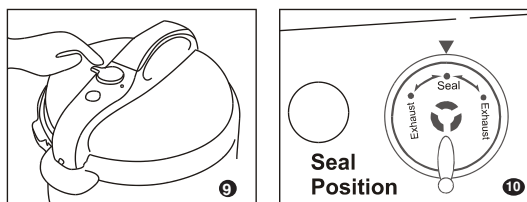
1. Open the lid: grasp the handle firmly and then turn the lid clockwise until it loosens. (See Figures 1 & 2)



2. Clean the Inner Pot and Heating Plate before placing the Inner Pot inside the Pressure Cooker (see Figure 3).
3. Take out the Inner Pot and add desired ingredients. Food and water should be no higher than 4/5 and no lower than 1/5 of the height of the Inner Pot, and for expandable food, no higher than 3/5 (see Figures 4–6).



4. Install the lid and turn it counter-clockwise until it locks with a clamping sound (see Figures 7–8). Installed within the lid is a sealing gasket. The purpose of this gasket is for sealing pressure within the pressure cooker and it should be periodically inspected for damage after use.
5. Put the Pressure Discharge Valve in its position, then set to “Seal,” and be sure that the Floating Valve is in the downward position. (See Figure 9 & 10)



PRESET MENU BUTTONS:

This pressure cooker has 7 food specific preset menu buttons. Each preset has a default start time with minimum and maximum cooking times allowed for each setting. Please see the chart below for reference:

Menu Presets	Default Start Time (Minutes)	Minimum Time (Minutes)	Maximum Time (Minutes)
Rice/Grains	10	10	15
Meat/Poultry	20	20	60
Vegetables/Fish	5	5	15
Soup/Stew	30	1	99
Pork/Ribs	35	1	50
Desserts	1	1	15
Beans/Potatoes	35	1	90

Pressing a preset menu button once will automatically program the default cooking time. Each additional push of the selected preset button will increase the cooking time by 1-minute increments until the maximum allotted time for the preset is reached. Once the maximum cooking time is reached, pushing the preset menu button again will reset the cooking time to the minimum setting.

1. Secure the lid onto the unit, turn it counter-clockwise to lock into place.
2. Make sure the Pressure Discharge Valve is set to the “Seal” position.
3. Plug in the power cord.
4. The LED screen will display: **0.0 00**.
5. Select your desired preset. The cooking time will display for each selection. The pressure cooker will automatically start once you have selected the desired preset menu function.
6. When proper pressure is achieved, the LED screen will display **P0 05** (for cooking RICE as an example) and the pressure cook-time will begin to count down.
7. When the unit has pressurized, it will begin to pressure-cook the food. You may hear quiet hissing or sizzling sounds coming from inside of the unit during this time.
8. When cooking has completed, the pressure cooker will beep 3 times and automatically go to “Keep Warm” mode. The display will read **b00**.
9. The “Keep Warm” indicator light will begin to flash/flicker. This means the pressure cooker is naturally releasing the pressure. This will take approx. 10-15 min.
10. If you wish to “Quick Release” the pressure, rotate the Pressure Discharge Valve to the “Vent” position to release pressure until the Float Valve sinks.

CAUTION: Keep hands and face away from the Pressure Discharge Valve while in the “Vent” position. Failure to comply may result in serious injury.

DELAY TIMER:

1. Prepare desired food and place into cooking pot.
2. Secure the lid onto the unit, turn it counter-clockwise to lock it in place.
3. Make sure the Pressure Discharge Valve is set to the "Seal" position.
4. Plug in the power cord.
5. The LED screen will display **0.0 00**.
6. Press the "Delay Timer" button to increase the timer by 0.5-hour increments for up to 9 hours. The maximum preset period is 9 hours, programmed in half-hour increments. Pressing the "Delay Timer" button again after reaching a 9-hour setting will automatically reset the delay timer to zero. (The time that displays on the LED screen shows how long the user wants the unit to wait before the cooking process begins.)
EXAMPLE: If you wish to program the pressure cooker to automatically turn on in 3 hours, press the "Delay Timer" button, then the "Delay Timer" button 5 more times until the LED screen displays **3.0 00**.
7. After choosing the desired delay time, choose your preset menu cooking time. Select one of the seven preset menu buttons. Once you have selected your desired preset, the pressure cooker will count down the delay time and then start cooking.
8. When cooking has completed, the pressure cooker will beep 3 times and automatically go to "Keep Warm" mode. The display will read **b00**.
9. The "Keep Warm" indicator light will begin to flash/flicker. This means the pressure cooker is naturally releasing pressure. This will take approx. 10–15 min.
10. If you wish to "Quick Release" the pressure, rotate the Pressure Discharge Valve to the "Vent" position to release pressure until the Float Valve sinks.

CAUTION: Keep hands and face away from the Pressure Discharge Valve while in the "Vent" position. Failure to comply may result in serious injury.

BROWN/SAUTÉ WITH YOUR PRESSURE COOKER:

Certain recipes suggest that you brown meat or sauté vegetables to ensure juices are retained during cooking. It also provides nice coloring when meat or vegetables are cooked and ready to serve. To brown or sauté:

1. Open and/or remove the lid (depending on your preference).
2. Select the "RICE" setting and press "Start" to manually begin the heating process.

Put food into the Inner Pot and cook to brown or sauté to desired consistency.

THE WARM/CANCEL BUTTON:

The "Warm/Cancel" button has 2 functions:

1. Pressing the "Warm/Cancel" button during programming mode or during cooking will CANCEL current operation.
2. Food can be prepared at an earlier time and be kept warm inside the pressure cooker using the "Keep Warm" function. It is not recommended to keep food warm for over 4 hours. Additional time may cause a change in flavor or appearance and cause food to spoil.
 1. Prepare desired food and place into the Inner Pot.
 2. Secure the lid onto the unit and turn it counter-clockwise to lock it in place properly.
 3. It is recommended to set the Pressure Discharge Valve to "Vent" at this time since you are only keeping food warm and not pressurizing.
 4. Press the "Keep Warm" button. The indicator light will illuminate solid. It should not be blinking.
 5. The Pressure Cooker will start maintaining a lower temperature to keep warm.
 6. To cancel, simply press the "Keep Warm/Cancel" button until the indicator light is no longer illuminated.
 7. Remove food and serve.
 8. Unplug power cord and allow to cool completely before dismantling and cleaning.

Cleaning & Care

1. Always make sure the Pressure Cooker is unplugged, depressurized and completely cooled down before dismantling.
2. Use a non-abrasive sponge or damp wash cloth to clean the exterior surface of the pressure cooker.
NEVER immerse the pressure cooker in any liquids.
3. Remove the Steam Condensation Cup and rinse it thoroughly and let dry. Clean the rim and interior of the pressure cooker with a damp sponge or wash cloth.
4. Clean the lid with warm, soapy water, including the Rubber Seal Ring, Pressure Discharge Valve, Filter, Vent and Floating Valve and let dry thoroughly.
 - The Pressure Discharge Valve pops off easily by gently reaching underneath it and lifting upwards. Be careful not to damage the thin wire spring under it.
 - On the underside of the lid below the Pressure Discharge Valve is a small, metal filter cap which can be removed easily to clean.
5. Inner Pot and Ladle are dishwasher safe.
6. Let parts dry completely before reassembling.
7. Clean the Pressure Discharge Valve and the holes with a small brush to ensure smooth flow of steam during the release cycle.

Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.

Chef[®]
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1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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