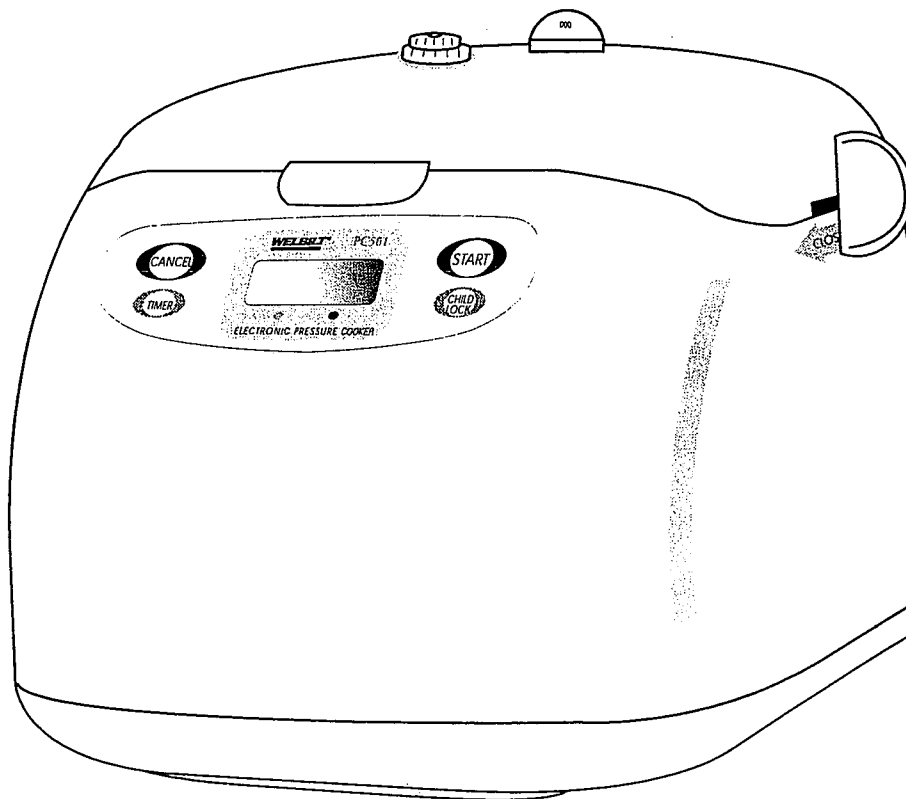


ELECTRONIC PRESSURE COOKER

MODEL PC501



INSTRUCTION MANUAL

WELBILT®

HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions carefully.
2. Do not touch hot surfaces. Use locking handles or knobs and a potholder.
Do not close or clog the SAFETY VALVES under any circumstances.
3. To protect against electrical shock, do not immerse power cord, plugs, or any other part of this Pressure Cooker, in water or liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the appliance when not in use, or before cleaning. Allow to cool before putting on or taking off any parts.
6. Do not use or operate the appliance with a damaged power cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended or sold by the manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of table or counter, or touch hot surfaces.
10. Do not place the appliance on or near hot gas or electric burners, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot contents or liquids.
12. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
13. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full.
14. Do not cook foods such as applesauce, cranberries, pearl barley, oatmeal, rhubarb. These foods tend to foam, froth, and sputter, and may block the pressure release devise.
15. Do not open the lid while red "COOK" light is illuminated.
16. Do not use this pressure cooker without liquid, it could damage the pressure cooker severely.

17. To disconnect, press CANCEL, then remove plug from wall outlet. Grip plug and pull from wall outlet. Never pull on the cord.
18. Do not use the Pressure Cooker for other than intended use.
19. Avoid contact with moving parts during operation.
20. Do not operate this appliance in the presence of explosive and/or flammable fumes.
21. This appliance is intended for HOUSEHOLD USE ONLY and not for commercial or industrial use.
22. Do not clean with metal scoring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
23. Do not use pressure cooker for storage purposes nor insert any utensils, as they may create a fire or electric shock.

SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician for assistance. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if precautions are taken in their use. If an extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
2. The 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 accidentally.

Table of Contents

OPERATING INSTRUCTION SECTION

Important Safeguards	1-2
About Your Electronic Pressure Cooker	4-5
Before Your First Use	6
Care And Cleaning	7-8
Principal Parts and Functions	9
Control Panel	10
Using Your Electronic Pressure Cooker	11-12

RECIPES	13-21
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HELP SECTION

Troubleshooting	22-23
Replacement Parts	24
Limited Warranty	25

About Your Electronic Pressure Cooker

"Pressure Cooking Without the Pressure of Cooking"

For those of you who are familiar with pressure cooking, you're going to be amazed at the ease and relaxation associated with using the WELBILT® ELECTRONIC PRESSURE COOKER. No more worrying over the pot until it reaches pressure, reducing the heat until the valve sets, timing the recipe, removing it from the heat, and releasing the pressure – whew!

With WELBILT® ELECTRONIC PRESSURE COOKER, you just add the ingredients, set it and forget it. It cooks your meal and signals you when it's time to eat. And if you're not ready, don't worry, your meal will stay hot until you are ready.

For those of you new to pressure cooking, you're going to be amazed at how fast you can make delicious recipes that normally take hours to make and require constant pot atching.

The pressure cooker can also be used in concert with other cooking tools to make traditional, gourmet recipes in a fraction of the time usually required. For example, pressure cook pork ribs before you charcoal grill them. They'll be "fallin' off the bone" tender.

As with other appliances, use your pressure cooker for the things it does best and don't try to make it do everything. After a few trial recipes you'll find that the worry-free, WELBILT® ELECTRONIC PRESSURE COOKER will become an integral part of your everyday meal planning.

Additionally, you'll save water and energy, two commodities that are becoming increasingly rare and precious.

- The WELBILT® ELECTRONIC PRESSURE COOKER features 4 safety relief valves. The pressure releases automatically when cooking is complete.
- The pressure cooker features easy-to-use touch pad controls. See Control Panel, page 10.
- The pressure cooker features CHILD LOCK. This function is a safety feature used to protect children.
- A PRESSURE SENSOR keeps LID locked while under pressure.
- POT and inside lid have a durable non-stick coating. POT can be put in dishwasher. The appliance must be cleaned regularly.
- The pressure cooker features insulating characteristics that keep food warm for hours after cooking is complete.
- The pressure cooker can be used with LID open for braising or cooking a variety of foods.
- Cord conveniently wraps under unit and out of the way.
- A STEAM TRAY has been provided and is especially helpful when cooking vegetables.
- A POT HANDLE is provided to remove the NON-STICK PAN.
- A WRENCH is provided to release inside pressure manually.

Before Your First Use

Enjoy using the WELBILT® ELECTRONIC PRESSURE COOKER. Before your first use, please take a few minutes to read this Instruction Manual and keep it handy for reference. Pay particular attention to the safety instructions we have provided for your protection.

Carefully unpack the pressure cooker and remove all packaging materials. Remove any dust that may have accumulated during the packing. Wipe the pot, the inside of the lid, and the outside surface of the pressure cooker with a clean, damp cloth. Do not use scouring pads or any abrasives on any part of this appliance.

Plug the CORD into a 120-volt AC outlet. The cord length of this electronic pressure cooker was selected to reduce the possibility of tangling or tripping over a longer cord. If more cord length is needed, use a UL certified extension cord rated no less than 15 amperes and 120 volts. The longer cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over.

Check to be sure the PRESSURE INDICATOR PIN moves up and down freely. From the inside of the lid, push the PIN (use oven mitt if hot) to see if it moves. If it does not, disassemble and clean. Refer to Care And Cleaning, page 7.

Care and Cleaning

CAUTION: To prevent electrical shock, unplug the unit before cleaning. Allow the pressure cooker to cool before cleaning. Do not immerse or splash the body or lid in any liquid as this may cause damage and/or electric shock. For best performance and maintenance clean this appliance after each use as follows:

TO CLEAN VALVES

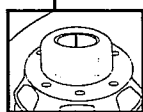
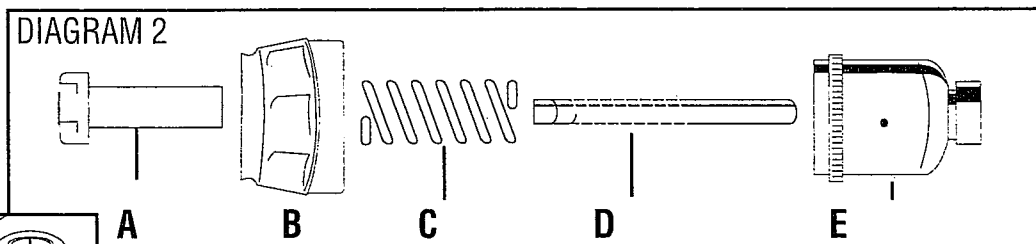
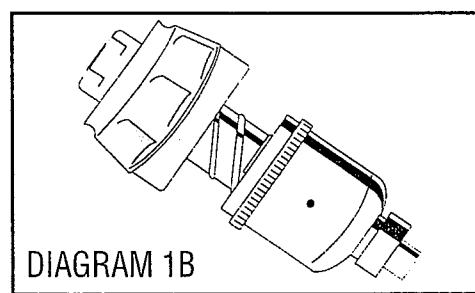
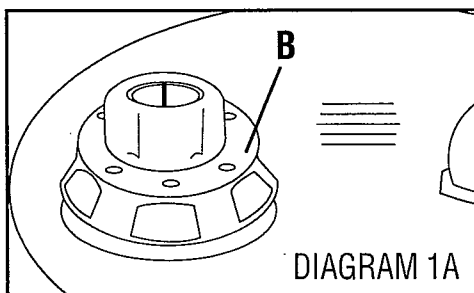
After a couple of uses, (especially after cooking food high in starch content) operate the pressure cooker using one cup of clean water (one tablespoon of vinegar is optional). Let it go through a complete cycle with steam being emitted at the end.

If PRESSURE INDICATOR PIN does not move freely:

Turn part B (see diagram #1A) counterclockwise and remove it from the pressure cooker. Soak the valve in soapy warm water and rinse well before reinstalling it in the pressure cooker. Ensure that the PRESSURE COOKER INDICATOR PIN (part D) moves freely. If the pin does not move freely up and down, disassemble valve (see diagram #2).

If part E does not unscrew, you may need to hold part A with a small flat head screwdriver while you turn part E. Once the valve is disassembled, soak all parts in warm soapy water. Rinse and reassemble ensuring that the pin moves freely up and down before re-installing into the pressure cooker.

CAUTION: Do not lose any part of the valve.



* Insert screwdriver if necessary

COOL-TOUCH BODY, LID & COOKING CHAMBER

Use a damp cloth or slightly dampened sponge to wipe the COOL-TOUCH BODY, LID, and COOKING CHAMBER. Dry thoroughly.

NON-STICK POT

The NON-STICK POT has a non-stick finish. Do not use any harsh cleaners, abrasive materials, or utensils that may scratch the surface. Wash the NON-STICK POT with warm, soapy water.

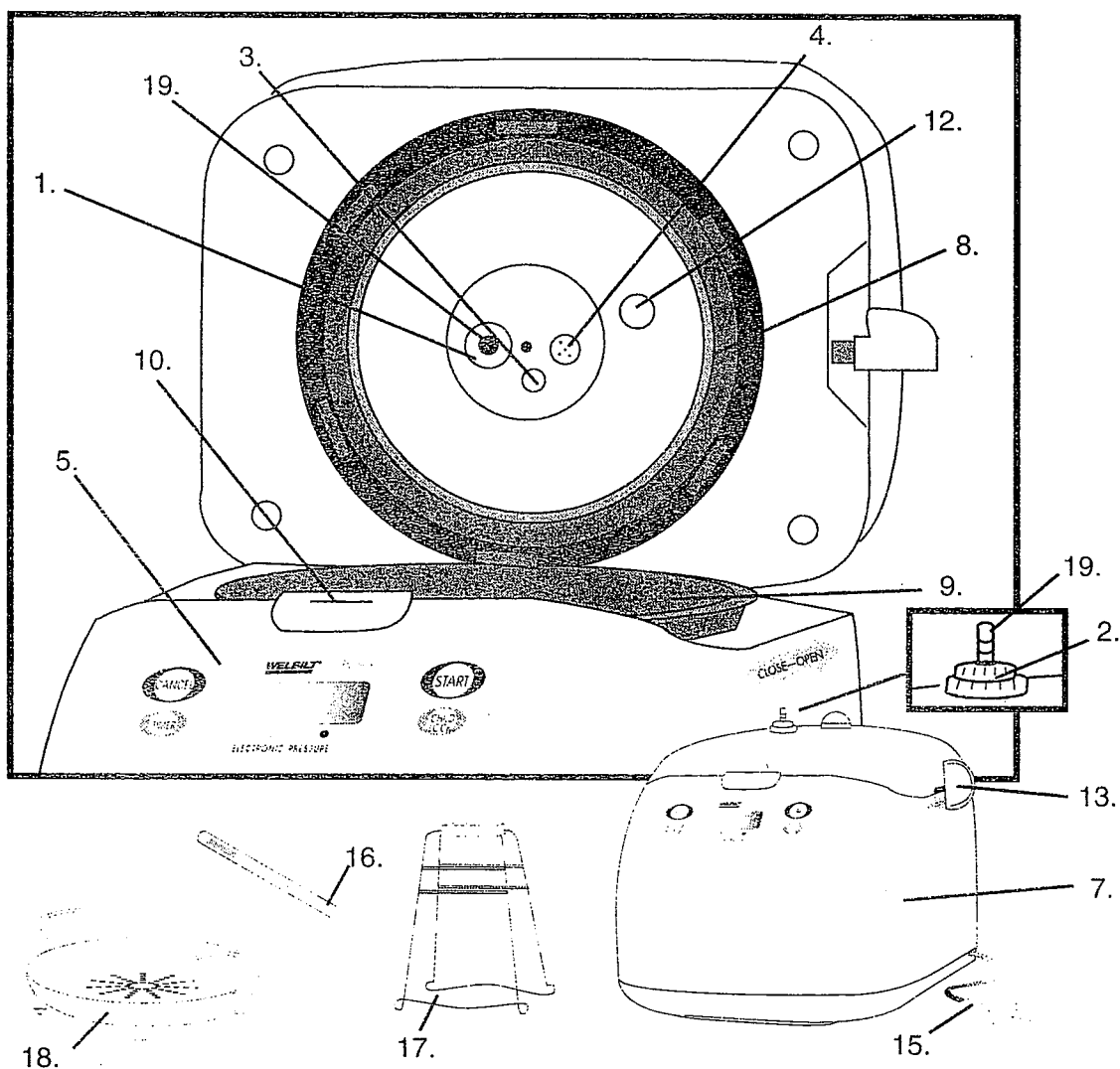
DO NOT use any of the following to clean your ELECTRONIC PRESSURE COOKER:

- Paint thinner
- Benzine
- Steel Wool Pads
- Polishing Powder
- Chemical Dustcloth

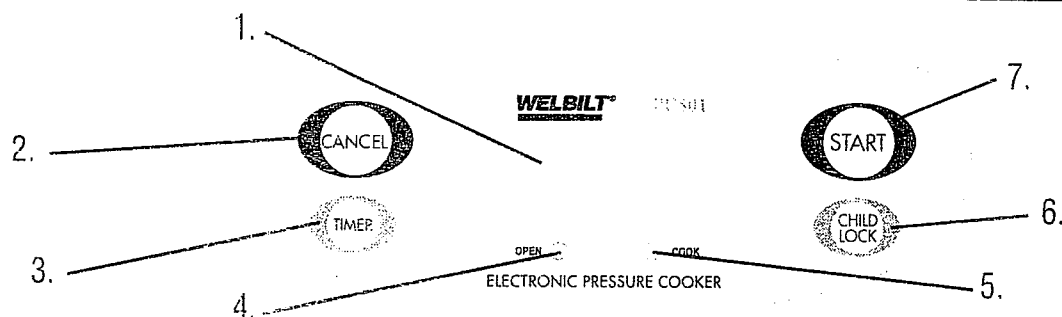
CAUTION: Do not place any part or parts of the ELECTRONIC PRESSURE COOKER in the dishwasher.

Principal Parts and Functions

- | | |
|--|---|
| 1. PRESSURE/SAFETY VALVE
(2 valves to monitor and release pressure as needed) | 10. FRONT LATCH |
| 2. MANUAL RELEASE VALVE (pressure can be manually released with wrench if needed) | 11. TEMPERATURE SENSOR (not shown) |
| 3. SAFETY VALVE (in the unlikely event pressure rises too high) | 12. PRESSURE SENSOR AND LOCKING PIN |
| 4. SOLENOID/SAFETY VALVE (automatically releases pressure at end of cooking cycle) | 13. LOCKING HANDLE |
| 5. CONTROL PANEL | 14. HEATER PLATE (not shown) |
| 6. WATER RESERVOIR CUP (not shown) | 15. PLUG |
| 7. COOL-TOUCH BODY | 16. WRENCH |
| 8. SILICON RUBBER GASKET | 17. POT HANDLE |
| 9. NON-STICK POT | 18. STEAM TRAY |
| | 19. PRESSURE INDICATOR PIN
(rises to indicate cooker is operating properly under pressure) |
| | 20. CORD WRAP (not shown) |



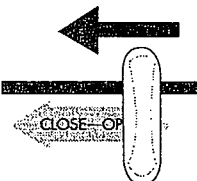
Control Panel



1.	LED DISPLAY WINDOW	<ul style="list-style-type: none"> Shows the inside temperature. Shows remaining cooking time. Displays error message, Err.
2.	CANCEL	<ul style="list-style-type: none"> Press to cancel cooking at any time while the unit is operating. Press to reset Timer. Clear the inside pressure in case you cannot open the lid.
3.	TIMER	<ul style="list-style-type: none"> Press to set the time according to your own recipe or the recipe provided. It will move time up in 30-second increments (From 30 sec. To 99 min., 30 sec.). Press and hold button for faster movement.
4.	OPEN LIGHT	<ul style="list-style-type: none"> When illuminated, it indicates the lid can be opened.
5.	COOK LIGHT	<ul style="list-style-type: none"> When on, the pressure cooker is cooking under pressure. LID is locked by PRESSURE SENSOR VALVE.
6.	CHILD LOCK	<ul style="list-style-type: none"> Press and hold for 3 seconds to lock the control panel. The whole control panel will be disarmed when the CHILD LOCK is armed. However, the unit will continue to cook. WARNING! THE LID CAN BE OPENED WHEN THE CHILD LOCK IS ARMED. Press and hold the button for three seconds to release CHILD LOCK.
7.	START	Press to begin cooking.

Using Your Electronic Pressure Cooker

Follow these instructions carefully:

1.	<p>Move the LOCKING HANDLE to the OPEN position, and then press the FRONT LATCH to open the LID. Put the food into the NON-STICK POT.</p> <p>Always check to ensure PRESSURE INDICATOR PIN moves freely up and down before each use.</p>	<p>CAUTION: Use pressure cooker with at least one cup of liquid. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full.</p>
2.	<p>Close the LID and move the LOCKING HANDLE to the CLOSE position.</p> 	<p>SPECIAL NOTE: Make sure that the LOCKING HANDLE is firmly pushed to CLOSE position. If the LOCKING HANDLE is not in CLOSE position, the message "OPEN" will appear in the LED DISPLAY WINDOW.</p>
3.	<p>Connect the PLUG to a 120-Volt AC-only outlet. Press the TIMER key and the LED DISPLAY WINDOW will show "00:00". If the LED DISPLAY WINDOW shows "OPEN," it reminds you to move the LOCKING HANDLE to the CLOSE position. The CONTROL PANEL is disarmed if the locking handle is not in the CLOSE position.</p>	<p>CAUTION: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician for assistance.</p>
4.	<p>Press TIMER button to set the cooking time according to the recipe. It will move time up in 30-second increments. (From 30 sec. to 99 min., 30 sec.)</p>	<p>SPECIAL NOTE: Press the CANCEL button to reset the cooking time. Press and hold button for faster movement.</p>
5.	<p>Press START to begin cooking and COOK LIGHT will illuminate. The pressure cooker builds up pressure automatically. The LED DISPLAY WINDOW will show the inside temperature. When the temperature reaches 220°F, the time set will</p>	<p>SPECIAL NOTE: PRESSURE INDICATOR PIN should rise to the first or second line. (The distance and the exact time the pin rises will depend on the amount of food and liquid on</p>

5.	appear in the LED DISPLAY WINDOW and will begin counting down. The PRESSURE INDICATOR PIN should begin to rise, indicating that pressure is increasing and that the pressure cooker is operating properly. If the PRESSURE INDICATOR PIN does not rise, refer to the Trouble Shooting Guide, page 22. Approximately 9 seconds prior to the end of the cooking cycle, the beeper will sound and the LED PLAY will flash "OUT" while the pressure releases.	the amount of food and liquid contained in the POT.) If a power failure occurs or if plug is disconnected, steam will be automatically released. If steam still does not release, use WRENCH to open valve. See Trouble Shooting Guide, page 23.
6.	LED DISPLAY shows "END" when all pressure is released. After "END" disappears from the LED DISPLAY and OPEN LIGHT illuminates, move the LOCKING HANDLE to the OPEN position, and open the LID by pushing the FRONT LATCH.	CAUTION: If LOCKING HANDLE does not operate, press CANCEL button to release inner pressure completely.
7.	After cooking cycle is complete, the beep will sound three times every minute for 10 minutes.	SPECIAL NOTE: No beep will sound if the CANCEL button has been released or the LOCKING HANDLE is moved to the OPEN position.
8.	To remove the NON-STICK PAN, use the POT HANDLE provided or oven mitts. The NON-STICK PAN has a non-stick finish, so do not use metal utensils to remove food, as they may scratch the non-stick surface.	SPECIAL NOTE: Make sure the POT HANDLE arms are placed securely under the rim of the POT.
9.	DURING COOKING: To prevent children from tampering with CONTROL PANEL, press and hold CHILD LOCK button for three seconds. When this function is active, the beep will sound twice and the LED display will flash the temperature.	SPECIAL NOTE: Press and hold the button for three seconds to release CHILD LOCK. CAUTION: The can be opened when the child lock is armed.
10.	A STEAM TRAY has been provided and is especially helpful when cooking vegetables.	
11.	COOKING WITHOUT PRESSURE: Braising/cooking with LID open—Food can be browned prior to cooking in the pressure cooker. Open the LID and put the LOCKING HANDLE in the CLOSE position. Set the TIMER, and press START.	Cook smaller portions at a time for better and quicker browning.

Recipes

EGGS

Soft boiled eggs

1-6 large eggs

1 cup water

Place eggs and water in the NON-STICK POT and close the LID. Move LOCKING HANDLE to the CLOSE position and set the TIMER for 2-3 minutes, depending on desired softness.

HARD BOILED EGGS

1-12 large eggs

1 cup water

Place eggs and water in the NON-STICK POT and close the LID. Move the LOCKING HANDLE to the CLOSE position and set the TIMER for 5 minutes.

PASTA

1/2 pound dried pasta (spaghetti, penne, linguini, etc.)

6 cups water

2 tablespoons cooking oil (very important – oil prevents the water from frothing up into the pressure release vents)

Place ingredients in the cooking chamber. If the noodles are too long to submerge in the water, break in half. Close the LID, move the LOCKING HANDLE to the CLOSE position. Set the TIMER for 10 minutes. Drain the noodles immediately after removing

Noodle Do

This is a great recipe for a quick meal, especially if you have children; they always love it. Browning the meat is optional.

1 pound lean ground beef, turkey, or sausage

1 cup elbow noodles, uncooked

1 small onion, chopped

1 can, 14.5 ounces, stewed tomatoes

1/2 cup water

Salt and pepper to taste

With the lid open, move the LOCKING HANDLE to the CLOSE position and set the TIMER to 6 minutes to activate the heating element. Crumble meat in cooking chamber and add onions. Set the timer for six minutes and sauté the meat until browned. Add the remaining ingredients.

Alternate Method: Place ingredients in the NON-STICK POT and close the LID. Move LOCKING HANDLE to the CLOSE position and set the TIMER for 15 minutes

Makes 4 Servings.

Simple Stroganoff

1 pound lean ground beef or thinly sliced sirloin steak
1 medium onion chopped
4-6 white mushrooms, thinly sliced
1 can, 10 ounces, cream of mushroom soup mixed with 1 can of water
1 tablespoon dried dill weed
Salt and pepper to taste

Cook exactly as directed in the Noodle\ Do recipe.

Makes 4 Servings.

MEAT RECIPES

Use these recipes as a guide for your own personal favorites. Use similar ingredients and amounts for best results.

Beef Stew

2-3 pounds lean round steak or rump roast, cubed or stew meat flour
2 tablespoons vegetable oil
4 tablespoons minced onions
4 cloves garlic, minced
1 small carrot, chopped
1 tablespoon dried Italian herbs
1 cup beef stock
1 cup dry red wine
1 cup stewed tomatoes
2 medium baking potatoes, peeled and cubed
2 carrots, trimmed and cut into 1-inch pieces
1 medium yellow onion, diced

With the lid open, move LOCKING HANDLE to the CLOSE position and set TIMER to 6

minutes to activate the heating element. Add the oil to the NON-STICK POT. Dust meat lightly with flour and sauté with minced onion, garlic, and carrot until browned. Add the herbs, stock, wine, and tomatoes. Close the LID. Move the LOCKING HANDLE to the CLOSE position and set the TIMER for 15 minutes. After the pressure is released, add the vegetables and pressure cook for an additional 15 minutes.

Makes 4 Servings.

Belgium Beer Stew

2 pounds rump roast, trimmed of fat and cut into 2-inch cubes
4 large yellow onions, sliced
12 ounces dark beer
Salt and pepper to taste
2 tablespoons brown sugar

Place all ingredients into the NON-STICK POT and pressure cook for 30 minutes.

Makes 4 Servings.

Barbecued Beef Brisket

3 pounds of brisket after trimming off the visible fat

Salt, pepper, garlic powder to taste

2 cups water

2 cups prepared barbecue sauce

Add the water to the NON-STICK POT. Rub the surface of the meat with salt and spices, and place in the cooking chamber. Close the LID and move the LOCKING HANDLE to the CLOSE position. Set the TIMER for 1 Hour. After the steam is released, pour out half of the liquid and add the barbecue sauce. Pressure cook for an additional 15 minutes or until the meat is tender. OR: After the first cooking time, remove the meat to a charcoal grill and baste with sauce. Grill for 10 minutes per side. OR: Place under your broiler and baste with sauce. Broil until both sides are slightly charred.

Makes 6-8 Servings.

Braised Ox Tails

Many people aren't familiar with this delicious recipe and those who are usually don't cook it because it takes so long. But with the electronic pressure cooker, cooking is a breeze! Next time you see ox tails at your market, try this dish.

1- 1 1/2 pounds ox tail sections

Flour, salt, and pepper to taste

2 tablespoons vegetable oil

1 carrot, peeled and cut into 1-inch pieces

1 medium yellow onion, diced

3 cloves garlic, minced

1 cup dry red wine

1 cup beef stock

1/2 pound white mushrooms, quartered

2 bay leaves

1/4 teaspoon dried thyme leaves

Chopped parsley

Lightly dust the meat with flour and place in the cooking chamber with the other ingredients, except the parsley. Close the LID, and move the LOCKING HANDLE to the CLOSE position. Set the TIMER for 40 Minutes.

Makes 4 Servings.

Corned Beef Brisket

3 pounds corned beef with juices and seasoning packet 4 cups water

Place all ingredients in the NON-STICK POT and pressure cook for 1 hour, 15 minutes. If not tender, cook for another 15 minutes.

If serving the meat with cabbage, add 4 wedges after the first cooking period and pressure cook for another 10 minutes. Use care not to fill the NON-STICK POT more than 2/3 full.

Makes 6-8 Servings.

Osso Buco

(Braised Veal Shanks)

This classic Italian dish is made very simply using the automatic pressure cooker and tastes as good as if made the old fashioned way.

2 1/2 pounds veal shanks, cut across the bone into 1-inch thick pieces
3 tablespoons vegetable oil
4 tablespoons chopped carrot
1 small yellow onion, chopped
1 package, Knorr™ ox tail soup mix
1 can, 14 ounces, diced tomatoes
1 cup dry white wine

With the LID open, move the LOCKING HANDLE to the CLOSE position and set the TIMER to 6 minutes to activate the heating element. Add the oil to the NON-STICK POT and brown the meat.

Add remaining ingredients and pressure cook for 40 minutes. Serve with risotto (page 22) and Gremolata.

Gremolata

Mix 1 tablespoon lemon zest, 1/2 cup chopped parsley, and 2 minced garlic cloves. Sprinkle over the osso buco.

Note: Substitute beef shanks or lamb shoulder chops for veal shanks, if desired.

Makes 4 Servings.

Steak and Kidney Pie

1 pound beef or calf kidney, trimmed of fat and membrane

1- 1 1/2 pounds lean sirloin or top round steak

2 tablespoons flour

3 tablespoons Worcestershire sauce

Salt and pepper to taste

1 medium yellow onion, diced

6 white mushrooms, quartered

1 cup beef stock

Frozen puff pastry or frozen pie shell

Cut the kidney and steak into 1-inch cubes and dust with flour. Place all ingredients, except the pastry, in the NON-STICK POT and pressure cook for 20 minutes. After the pressure is released, pour the mixture into a deep, 1-1 1/2 quart casserole dish and cover with a piece of pastry or pie dough. Pinch the dough around the outside of rim of the dish and place in a 400°F oven for about 10 minutes or until the crust is brown and flaky.

Makes 4 Servings.

Stuffed Cabbage Leaves

1 large green cabbage

1 cup water

1/2 pound ground beef, lamb turkey, or sausage

1 medium yellow onion, chopped

1 cup cooked white or brown rice

1/2 cup raisins

1/2 cup chopped peanuts

1/4 teaspoon each cinnamon and allspice

Salt to taste

1 can, 10 ounces, tomato soup

1 cup chicken stock

Pressure cook the whole cabbage and water for 10 minutes. In the meantime, in a large skillet, sauté the meat and onions until browned. Add the rice, raisins, spices, and nuts. Mix together. Remove the cabbage and pour water out of the NON-STICK POT. Pull off 10 of the outer leaves and cut out the thick center portion. Place an equal amount of the meat mixture on each leaf and roll into a tight pouch. Mix the soup and stock and pour into the cooking chamber. Lay the cabbage pouches, seam side down in the tomato mixture. Pressure cook for 15 minutes and serve the cabbage rolls with the sauce.

Makes 4 Servings.

POULTRY

Chicken Stew with Dumplings

2 pounds chicken pieces
1 carrot cut into 1-inch pieces
1 medium yellow onion, diced
Salt and pepper to taste
2 cups chicken stock

Place all ingredients in the NON-STICK POT and pressure cook for 15 minutes. Add the dumplings and pressure cook for another 5 minutes.

Dumplings

1 cup flour
1/2 cup cornmeal
1 tablespoon baking powder
Dill weed to taste
1 cup milk

Mix together and allow to sit until the

chicken is cooked. Add to the stew in heaping tablespoons and pressure cook for 5 minutes.

Makes 4 Servings.

Coq Au Vin (Chicken in Wine)

2 slices bacon, chopped
3 pounds chicken pieces, with or without the skin
4 cloves garlic, chopped
4 tablespoons chopped parsley
2 bay leaves
1/4 teaspoon dried thyme leaves
1 cup dry red wine
1/2 cup chicken stock

With the LID open, move the LOCKING HANDLE to the CLOSE position and set the TIMER to 6 minutes to activate the heating element. Fry the bacon and add the chicken pieces; sauté until browned. Add the other ingredients and pressure cook for 20 minutes.

Makes 4 Servings.

Turkey Wings

2 turkey wings, about 3.5 pounds
1 cup prepared barbecue sauce
1 cup dark beer
Hot sauce to taste, optional

Place everything in the cooking chamber and pressure cook for 20 minutes.

Makes 2 Servings.

Rabbit in Sour Cream Sauce

2 pounds rabbit, cut up
2 tablespoons vegetable oil
Salt and pepper to taste
2 tablespoons paprika
1 cup prepared wine base marinade
1 can pearl onions, drained
2 carrots cut into 1-inch pieces
8 white mushrooms, quartered
1 cup sour cream

With the lid open, move the LOCKING HANDLE to the CLOSE position and set the TIMER to 6 minutes that will activate the heating element. Heat the oil and brown the rabbit pieces. Add the seasonings and marinade and pressure cook for 15 minutes. Add the vegetables and pressure cook for another 10 minutes. After cooking, stir in the sour cream. Serve with buttered noodles.

Makes 2-4 Servings.

PORK Spareribs

Pressure cooked ribs can turn out to be very tender. But, we've found to make a really delicious recipe, pressure cook first and then finish the recipe under a broiler or on a charcoal grill.

3 pounds pork ribs
1 teaspoon each of salt, pepper, garlic powder and dry mustard
1/2 cup vinegar

1/2 cup prepared marinade
1 cup prepared barbecue sauce

Mix the spices and rub over the surface of the ribs. Cut the ribs into sections that will fit into the NON-STICK POT. The best way to arrange them is in a coil shape if they don't come near the pressure vents. If they have to be layed flat, place an onion between the slabs to keep separated. Add the vinegar and marinade, and pressure cook for 30 minutes or until tender. Spread with sauce and serve. OR: Baste with the sauce and broil or charcoal grill until slightly burned.

Makes 2-4 Servings.

Frozen Pork Shoulder Roast

You can cook frozen as well as thawed meats with the electronic pressure cooker. This concept is especially useful when you've forgotten to defrost meat or poultry for your recipe meal.

4 pound frozen pork roast
2 cups water
2 cups prepared barbecue sauce

Place the meat and water in the NON-STICK POT and pressure cook for 1 hour. Check to be sure the meat is cooked throughout by inserting an instant read thermometer into the center of the meat. It should be at least 160 degrees. Cut the roast apart and remove the fat. Chop into small pieces. Mix with the sauce and heat thoroughly. OR: Season the surface of

the meat with salt and pepper. Place in a 400 degree oven for about 15 minutes or until evenly browned over the surface. Slice and serve as a roast.

LAMB

Lamb can be substituted in all of the previous stew recipes.

Lamb Shanks

2-4 lamb shanks, about 1 pound each
Salt and pepper to taste
2 tablespoons vegetable oil
1 medium yellow onion, chopped
1 stalk celery, sliced
2 cloves garlic, minced
1 tablespoon dried Italian herbs
2 tablespoons tomato paste
1/2 cup each beef stock and dry red wine

Place all ingredients in the NON-STICK POT and stir to blend. Pressure cook for 30 minutes.

Makes 2-4 Servings.

Lamb Shanks with Lentils

Pressure cook the above recipe for 20 minutes. Add 1 cup dried lentils, 1 cup water, and pressure cook an additional 10 minutes.

SOUPS

Use recipes from any of your cookbooks, but pressure cook for only 1/3 of the time.

French Onion Soup

Here's a great way to make a classic French onion soup.

4 large yellow onions, sliced
1/2 cup water
4 tablespoons butter
2 tablespoons brown sugar
4 cups rich beef stock
4 Holland rusks or thick French bread cut to fit small deep soup bowls
2 cups shredded Swiss cheese

Place the onions and water in the NON-STICK POT and pressure cook for 10 minutes. With the LID open, move the LOCKING HANDLE to the CLOSE position and add the butter and sugar to the onions. Set the TIMER to 6 minutes. Sauté the onions until slightly browned. Add the stock and pressure cook for 5 minutes. Divide the soup into 4 deep soup bowls and top with a rusk and cheese. Place the bowls under the broiler for about 5 minutes or until browned.

RICE

Long Grain White Rice

Place 1 cup rice plus 2 cups water and 2 tablespoons vegetable oil in the NON-STICK POT and pressure cook for 10 minutes.

Brown rice

Place 1 cup rice plus 2 1/2 cups water and 2 tablespoons vegetable oil in the NON-STICK POT and pressure cook for 15 minutes.

Risotto

- 1 medium yellow onion, chopped
- 3 tablespoons olive oil
- 1 cup medium grain or Arborio type rice
- 1 cup dry white wine
- 1 cup chicken stock

With the LID open, move the LOCKING HANDLE to the CLOSE position and set the TIMER to 5 minutes. Sauté the onions and oil until soft. Add the other ingredients and pressure cook for 12 minutes.

Risotto Alla Milanese

After the above recipe is cooked, stir in:

- 4 tablespoons butter
- 1/2 cup milk or cream
- 1/2 cup grated Parmesan cheese
- Salt and pepper to taste
- Chopped parsley

VEGETABLES

Vegetables that take a long time to cook conventionally are the best ones to cook with the electronic pressure cooker. Use of the STEAM TRAY may be helpful for cooking and removing vegetables.

Corn on the Cob

- 4-6 ears of corn trimmed and stripped of husk and silk
- 1 cup of water

Place the water in the cooking chamber. Add the plastic insert and place the corn on top. Pressure cook for 3 minutes.

Corn on the Cob in the Husk

Cut off the stem and end of each ear and leave the husk and silk untouched. Place in the NON-STICK POT with 1 cup of water and pressure cook for 8 minutes. Allow to cool and strip off the husk and silk. They should separate from the corn very easily.

Artichokes

- 2-4 large chokes

Cut off the stem and 1/2 inch of the top of the choke and cut off all of the spikes at the end of the leaves. Place 1 cup of water in the NON-STICK POT and add the chokes stem end down. Drizzle olive oil over each choke and

pressure cook for 15 minutes. Insert a knife into the stem end to determine if they are soft and ready to serve.

Brussels Sprouts

1 pound of sprouts, trimmed
1 cup of water

Place the water in the cooking and add the plastic insert. Add the sprouts and pressure cook for 5 minutes

Cabbage

1 small head cut into 4 wedges and the core removed
1 cup of water

Place the cabbage and water in the NON-STICK POT and pressure cook for 10 minutes.

Sweet and Sour Cabbage

1 small head red cabbage, chopped
4 cloves garlic, chopped
2 tablespoons caraway seeds
1 bay leaf
1/2 cup wine vinegar
1/2 cup dry red wine
2-4 tablespoons sugar to taste

Place all ingredients in the NON-STICK POT and pressure cook for 10 minutes.

Colcannon

(Irish Cabbage And Potato Casserole)

Here's an authentic Irish recipe that is delicious and wonderful as a side dish to a hearty meal.

4 large potatoes, peeled and cubed
1/2 white cabbage, chopped
Salt and pepper to taste
1 cup water
2 tablespoons butter
1/2 cup milk or cream
4 scallions, thinly sliced

Place the potatoes, cabbage, and water in the NON-STICK POT and pressure cook for 15 minutes. Drain off the liquid and mix in the other ingredients.

Ratatouille

(Stewed Vegetable Casserole)

1 eggplant, cut into 2-inch cubes
1 yellow onion, diced
2 zucchini squash, cut into 1-inch pieces
1 green pepper, cored and chopped
4 cloves garlic, chopped
3 tablespoons flour
1/4 cup olive oil
1 can, 14 ounces, stewed tomatoes
Salt and pepper to taste

Place all ingredients in the NON-STICK POT and pressure cook for 20 minutes. With the LID open, move the LOCKING HANDLE to the CLOSE position and set the TIMER to 6 minutes. Sauté until the liquid is reduced.

Troubleshooting

Q: Why does the LED DISPLAY WINDOW show nothing after I plug it in?

A: Check that the NON-STICK POT is placed in the cooker. Press the TIMER button, and the LED DISPLAY WINDOW will show "OPEN" or "00:00".

Q: Why does the CONTROL PANEL disarm?

A: Check your LOCKING HANDLE position. The CONTROL PANEL doesn't work until you put the LOCKING HANDLE in the CLOSE position. The appliance may be in the CHILD LOCK mode. Press and hold the CHILD LOCK button for three seconds to release the CHILD LOCK mode.

Q: How can I reset the TIMER?

A: Press the CANCEL button & reset the timer

Q: Can I cancel the cycle in the middle of cooking?

A: Yes, you can. Press the CANCEL button, the pressure will release automatically.

Q: What does it mean when the LED DISPLAY WINDOW displays "Err"?

A: You have moved the LOCKING HANDLE to the OPEN position before the OPEN light has illuminated.

Q: Why can't I close the LID?

A: Move the LOCKING HANDLE to the OPEN position before you close the LID. If the LID still does not close, let the unit cool down for a few minutes. Residual steam may cause pressure when attempting to close the LID. This will prevent you from moving the LOCKING HANDLE to the CLOSE position.

Q: Why hasn't the PRESSURE INDICATOR PIN risen by the time count down has begun?

A: Make sure you have used at least one cup of liquid or the pot may be overfilled with food and not enough liquid. Sometimes if you have a very short cooking time entered, there is not enough time for the PRESSURE INDICATOR PIN to rise. Check to be sure the PRESSURE INDICATOR PIN moves up and down freely. From the inside of the lid, push the PIN (use oven mitt if hot) to see if it moves. If it does not, disassemble and clean. Refer to Care And Cleaning, page 8.

Q: How do I use the CHILD LOCK mode?

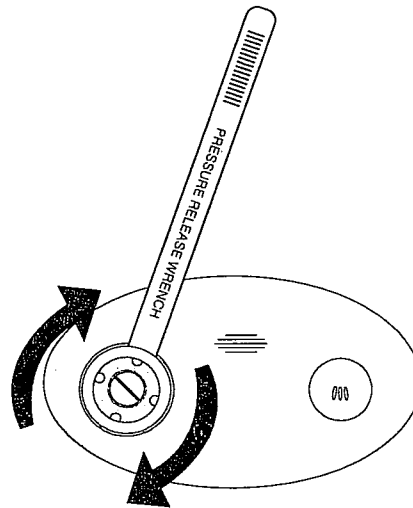
A: Press and hold CHILD LOCK button until you hear a beeping sound. To release, press and hold it again until you hear a beep sound. See Control Panel, page 10.

Q: Can I open the LID when the machine is in CHILD LOCK Mode?

A: Yes, you can. The LOCKING HANDLE is solely controlled by the PRESSURE SENSOR. The LOCKING HANDLE will be locked when the inside pressure is high.

Q: How can I release the inside pressure manually?

A: Use the WRENCH provided to turn the MANUAL RELEASE VALVE clockwise until the pressure is totally released.

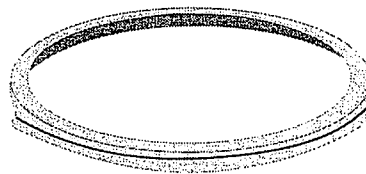


Replacement Parts

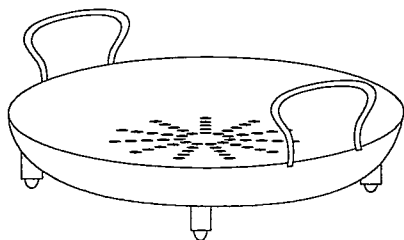
If you would like to order replacement or spare parts for your ELECTRONIC PRESSURE COOKER, please call ACA Consumer Relations at 1-800-872-1656. We accept VISA, MasterCard, or Discover. Please refer to **Model PC501** when placing your order.

1. SILICON RUBBER GASKET
2. STEAM TRAY
3. PRESSURE VALVE
4. WRENCH
5. POT HANDLE
6. NON-STICK POT

1.



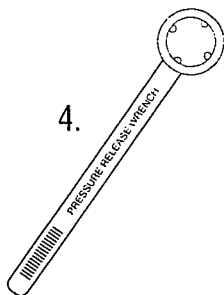
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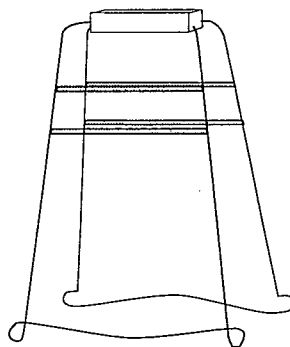
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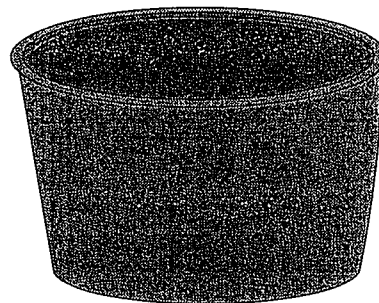
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Limited Warranty

What is Covered and For How Long?

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this Welbilt® product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

YOU MUST KEEP YOUR ORIGINAL PROOF-OF-PURCHASE TO OBTAIN WARRANTY SERVICE.

Who is Covered?

The original retail purchaser or gift recipient who can provide proof-of-purchase.

What Will Be Done?

During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

How Can You Get Service?

Call 1-800-872-1656, 24 hours a day, 365 days a year.

DO NOT RETURN THIS WELBILT® PRODUCT TO APPLIANCE CO. OF AMERICA, LLC

All service must be performed by an ACA authorized Service Center. A valid proof-of-purchase must be submitted to obtain warranty service. Maintain a copy of proof-of-purchase for your records. In the event service is required:

- a. ACA is not responsible for loss or damage during incoming shipment.
- b. Carefully package product for prepaid shipment and insure it with the carrier. Be sure to enclose any accessories related to your problem.
- c. Retain tracking information for your protection in case of loss or damage in shipment.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- * Damages from improper installation.
- * Damages in shipping.
- * Defects other than manufacturing defects.
- * Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- * Damage from service by other than an authorized dealer or service center.
- * Any transportation and shipping charges.

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ATTACH PROOF-OF-PURCHASE HERE

SECRET

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IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE
If you have any problem with the unit
contact ACA Consumer Relations for service
24 hours a day, 365 days a year
PHONE: 1-800-872-1656

**Please read operating instructions before
using this product**

**Please keep original box and packing materials
in the event that service is required**

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