

Galanz

Galanz

MODEL: GLPC06S2A15B
2-IN-1 AIR FRYER / ELECTRIC PRESSURE COOKER
USER MANUAL



Thank you for purchasing a Galanz product. Please read this manual carefully for correct usage and safety, and keep for future reference. For service, support and warranty information, call 800-562-0738.

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IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS THOROUGHLY BEFORE FIRST USE, EVEN IF YOU ARE FAMILIAR WITH THIS TYPE OF PRODUCT.

The safety precautions mentioned in this manual reduce the risk of burns, fire, electric shock and injury when correctly followed. Keep this manual in a safe place for future reference, along with the completed warranty card, purchase receipt and packaging. If applicable, pass these instructions on to the next owner of this appliance.

When using electrical appliances, to reduce the risk of personal injury or damage to property, basic safety precautions must be observed, including the following:

- Use only the Galanz Pressure Cooking lid and Galanz Air Fryer lid with the Galanz cooker base. Using any other Pressure Cooking lids or Air Fryer lids may cause injury and/or damage.
- To reduce the risk of pressure leakage, cook only in the authorized inner pot. DO NOT use the appliance without the removable inner pot installed.
- When using the Pressure Cooker do not open the appliance until it has depressurized, and all internal pressure has been released. If the float valve is still up and/or the lid is difficult to open, this indicates that the appliance is still pressurized—do not force it open. Any pressure in the appliance can be hazardous. **Refer to**

Depressurizing the Pressure Cooker (Venting Methods) for information on releasing pressure. Opening the appliance while it is still pressurized may lead to sudden release of hot contents and may cause burns or other injuries.

- Always operate the appliance on a stable, non-combustible, level surface.
- Do not use the appliance for anything other than its intended use. Failure to follow these instructions may result in injury or property damage.
- For household use only. Do not use outdoors. Not for commercial use.
- Do not place the appliance on or in close proximity to a hot gas burner, hot electric burner, or a heated oven. Heat from an external source will damage the appliance. Failure to follow these instructions may result in injury or property damage.
- Do not use the appliance near water or an open flame. Keep out of direct sunlight. Failure to follow these instructions may result in injury or property damage.
- Do not touch hot surfaces. Only use side handles for carrying or moving. Extreme caution must be used when moving the appliance containing hot liquids. Do not move the appliance when it is under pressure.
- The cooker base and air fryer lid contain electrical components. To avoid electrical shock, do not put liquid of any kind into cooker base or air fryer lid, and do not immerse power cord, plug, or the appliance in water or other liquid. Do not rinse the appliance under water.

IMPORTANT SAFEGUARDS

- Do not fill over PC MAX — 2/3 as indicated on the inner pot. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the inner pot over — 1/2 line. Overfilling may cause a risk of clogging the steam release pipe and developing excess pressure.
- Should the unit emit black smoke when using the air fryer lid, press Cancel and unplug the appliance immediately. Wait for smoking to stop before removing the lid, then clean thoroughly. For further information refer to Troubleshooting.
- Do not leave the appliance unattended while using the pressure cooking or air fry functions.
- Extreme caution must be used when the inner pot contains hot food, hot oil or other hot liquids. Improper use, including moving the air fryer lid or housing may result in personal injury. Do not move the appliance while it is in use.
- Oversized foods and/or metal utensils must not be inserted into the inner pot or air fryer basket as they may cause risk of fire and/or personal injury.
- Do not store any materials in the housing unit or inner pot when not in use.
- Do not place any combustible materials in the housing unit or inner pot, such as paper, cardboard, plastic, styrofoam or wood.
- Do not use the included accessories in a microwave, toaster oven, convection or conventional oven, or on a ceramic cooktop, electric coil, gas range, or outdoor grill.
- The removable inner pot can be extremely heavy when full of ingredients. Care should be taken when lifting the inner pot from the cooker base to avoid burn injury.

■ Use caution when removing the lid. Heat and steam will escape as soon as the lid is removed. Never place your face, hands or exposed skin over the appliance opening where heat and steam escapes when removing the lid.

OVERHEATING PROTECTION

- Should the inner temperature control system fail, the overheating protection system will be activated and the unit will not function. Should this happen, unplug the power cord. Allow time for the unit to cool completely before restarting or storing.

SPECIAL CORD SET INSTRUCTIONS

- A short detachable power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Cord should be a grounding-type 3 wire cord.
- If a longer detachable power supply cord or extension cord is used:
The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. 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 unintentionally.
If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3 wire cord.

WARNING

Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury or damage.

IMPORTANT SAFEGUARDS

WARNING

- To avoid injury, read and understand the instruction manual before using this machine.
- FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND THE IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.
- Electrical shock hazard. Use grounded outlet only. DO NOT remove ground. DO NOT use an adapter. DO NOT use an extension cord. Failure to follow instructions can cause injury.

PRODUCT SPECIFICATIONS

Model No.	GLPC06S2A15B
Power Consumption	120V, 60Hz
Pressure Cooker Rated Power	1000 W
Air Fryer Cooker Rated Power	1500 W
Volume	6QT
Product Dimension	335x325x325mm (With Pressure Lid) 13.18 x 12.79 x 12.79 inch (With Pressure Lid)
(LxWxH)	335x325x365mm (With Air Fry Lid) 13.18 x 12.79 x 14.37 inch (With Air Fry Lid)
Net Weight	7.48KGS/16.49LBS

HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

INITIAL SETUP

- Read all of the Important Safeguards in this User Manual before using the appliance. Failure to do so may result in property damage and/or personal injury.
- Use only the Galanz pressure cooking lid and air fryer lid with the Galanz cooker base. Using any other pressure cooker lids or air fryer lids may cause injury and/or damage.
- Remove all packaging material and accessories from within and around the appliance.
- Place the appliance on a stable, level surface, away from combustible material and external heat sources.
- Leave at least 5" / 13 cm of space around the appliance when using the air fryer lid.
- Do not remove the safety warning stickers from the lids, or the serial number or rating label from the cooker base.
- Follow Care and Cleaning instructions to wash the appliance before cooking.

CAUTION

- Do not place the appliance on a stovetop.
- Do not place anything on top of the appliance.
- Do not block or cover the steam release valve located on the pressure cooking lid.
- Do not block the air vents on the air fryer lid.

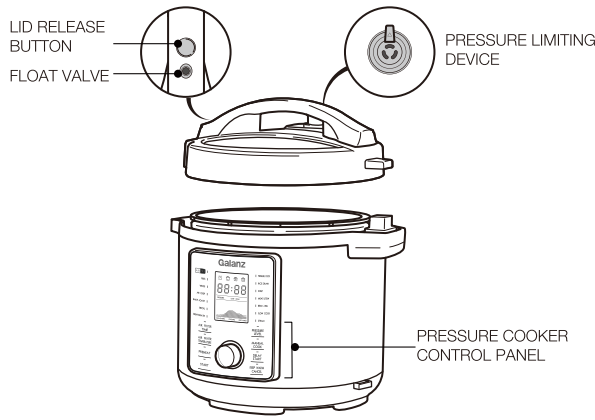
■ NOTE: Make sure the power cord is connected to the coupler of the housing unit base.

WHAT'S IN THE BOX

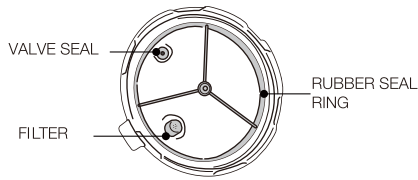
Before using the Galanz 2-In-1 Air Fryer / Electric Pressure Cooker verify that all parts are accounted for.

PRESSURE COOKING LID

Use the following programs with the pressure cooking lid: Pressure Cook, Rice/Grain, Soup, Meat/Stew, Bean/Chili, Slow Cook, Steam, Delay Start and Keep Warm. These programs do not air fry.

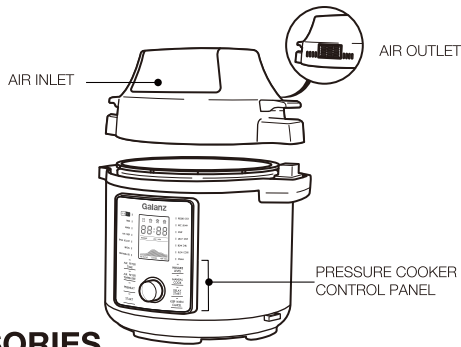


PRESSURE COOKER LID (BOTTOM VIEW)

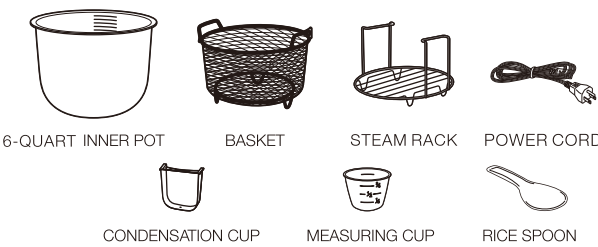


AIR FRYER LID

Use the following Auto Programs with the Air Fryer lid: Fries, Wing, Air Crisp, Bake/Roast, Broil, and Dehydrate.



ACCESSORIES

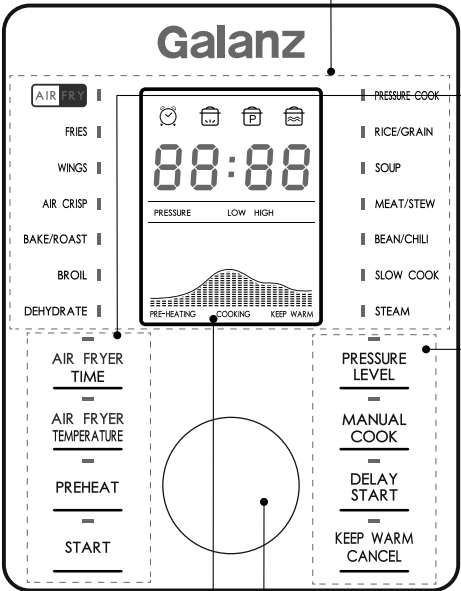


WARNING

The inner pot must always be used when using the Pressure Cook function or the Air Fry function. NEVER place food or liquid in the cooker base. Failure to follow these instructions will result in damage to the appliance.

CONTROL PANEL

CONTROL PANEL



Cooking Functions Indicator Light

Pressure Cooking Lid: • Pressure Cook • Rice/Grain • Soup • Meat/Stew • Bean/Chili • Slow Cook • Stew

Air Fryer Lid: • Air Fry • Fries • Wings • Air Crisp • Bake/Roast • Dehydrate

Air Fryer Time

After you press the Air Fryer Time button, use the Function knob to increase or decrease the time.

Air Fryer Temperature

After you press the Air Fryer Temperature button, use the Function knob to increase or decrease the time.

Preheat

After you press the Preheat button, use the Function knob to set the preheat time.

Start Button

After you have selected a function, press the Start button to begin cooking.

Pressure Level Button

Use the Pressure Level button to set the pressure level to either "low" or "high."

Manual Cook

Press the Function knob and Rotate the knob to manually adjust the time.

See the "Page 13 PRESSURE COOKING SETTING"

Delay Start Button

Use the Delay Start button to start cooking at a designated time in the future.

See the "Page 13 PRESSURE COOKING SETTING"

Keep Warm / Cancel Button

Use the Keep Warm/Cancel button to end the selected cooking function or to keep your food warm after cooking. Press it during cooking to cancel cooking.

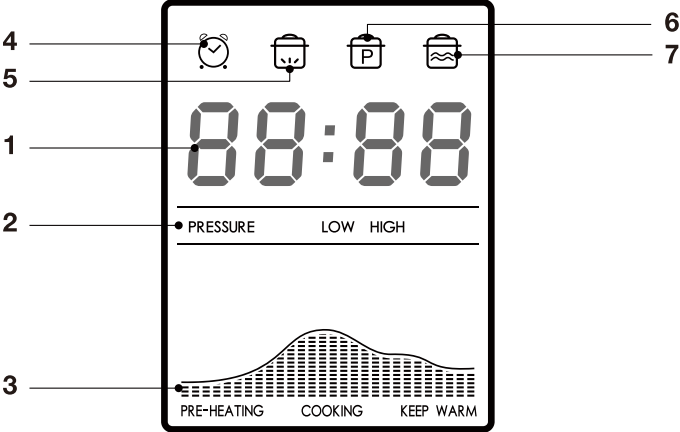
Function Knob

Rotate the Function knob to select the desired cooking function. Press the Function knob and Rotate it to increase or decrease the time or temperature.

LCD Display

CONTROL PANEL

CONTROL PANEL LCD DISPLAY



1. Time & Message Display: Depicts cook time or messages
2. Pressure Level Indicator: Low or High
3. Cooking Progress Indicator
4. Delay Start Icon
5. Progress Indicator: Preheating, Cooking
6. Pressurized Icon
7. Keep Warm Icon

LCD DISPLAY MESSAGES

00 00 The cooker is plugged in, but no programs are selected. Ready to use, and you can choose a program.

On Your cooker is ready to use, and it is preheating.

00:00 Timer indicating how much time is still left. Used for Cook Time, Delay Start or Keep Warm functions.

Lid Lid is not locked in place.

bb Product is in Keep Warm stage.

Air Product is in air fryer lid standby stage.

Open The lid is not connected in the right place. (If there is water, please wipe dry.)

NOTE:

Always double-check that you have pressed the correct button when making your selections.

You cannot turn off safety alert sounds.

Delay start is not available on Air Fryer mode.

PREPARING & USING YOUR PRESSURE COOKER

1. Place the appliance on a stable and level surface and plug it into a wall outlet.
 - Leave at least 5 inches of clearance around the appliance during operation.
 - Make sure the power cord has enough length to reach the outlet comfortably.

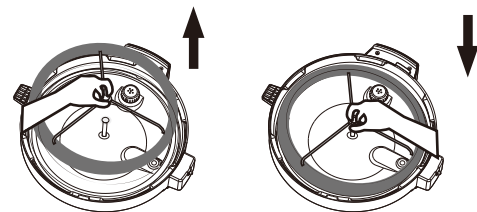


NOTE:

Clean accessories with hot water, dish soap, and a non-abrasive sponge before first use. Wipe inside and outside of appliance with a clean, dry cloth. Make sure all stickers and packing labels are removed.

BEFORE USING THE PRESSURE COOKER

1. Open the lid by holding down the red button on the handle and turning the handle counter-clockwise until the arrow icon on the lid is aligned with the unlock icon on the exterior. Follow these instructions in reverse to lock the lid.
2. Always ensure the rubber seal ring is securely fitted onto the metal Y-shaped ring inside the lid. Make sure the crease in the rubber seal ring meets with the outside of the Y-ring all the way around. Then, place the Y-ring and rubber seal ring back into the lid, making sure the hole in the center of the Y-ring's cross-section is lined up with the metal pin in the center of the lid. Press down firmly until the Y-ring is secured onto the lid.



3. Remove the inner pot and make sure that all parts are included.
4. For the first use, to ensure correct assembly of the rubber seal ring, it is recommended to fill the inner pot with water to the 2/3 line and program to pressure cook for 30 minutes. Once completed, pour out the water. Rinse and towel dry the inner pot. The pressure cooker is now ready for use.
5. Attach the condensation collector at the rear of the housing by sliding it into the matching slot.

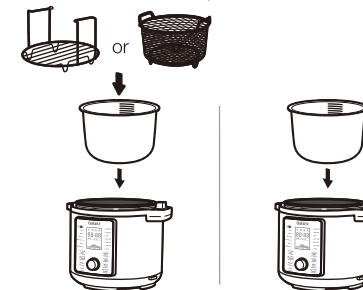
BEFORE USING THE AIR FRYER

1. Remove the Pressure Cooker lid and set it aside.
2. Wash the Air Fryer lid using a damp cloth and then dry it thoroughly. Use a damp cloth to wipe down the outer housing. Never immerse it in water or other liquids. If necessary, also clean the inner pot as described above.
3. Attach the Air Fryer lid by lining up the connecting pins on the underside with the matching pinholes on the housing of the appliance.

INSTRUCTIONS

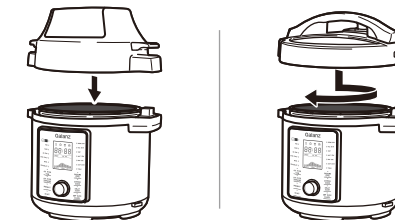
START TO COOK

1. Place ingredients in the desired accessory or directly into the cooking pot, then place in the inner pot.
 - Do not overload the accessory or pot.
 - Use oven mitts to insert the accessory/pot into the appliance.
 - Rotate the Function knob to select the desired cooking function, Press the Function knob and Rotate it to increase or decrease the time or temperature.

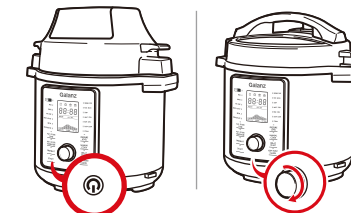


2. Select the appropriate lid to use appliance as an air fryer or pressure cooker.

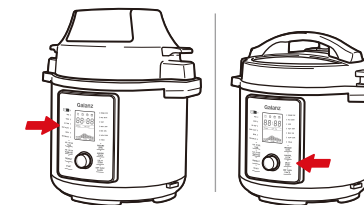
(LEFT) Place the air fryer lid on the appliance and the air fryer controls will illuminate. (Right) Place the pressure cooker lid on the appliance and turn it clockwise until it locks. The pressure cooker controls will illuminate.



3. Turn the function knob to turn the appliance on.



4. Select a preset cooking program and/or manually set cooking settings.



5. Press the start button to begin cooking.
 - If needed, pause cooking and add/remove ingredients

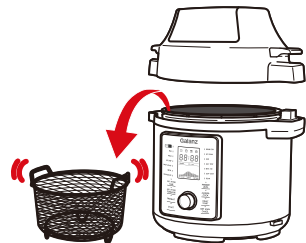


INSTRUCTIONS

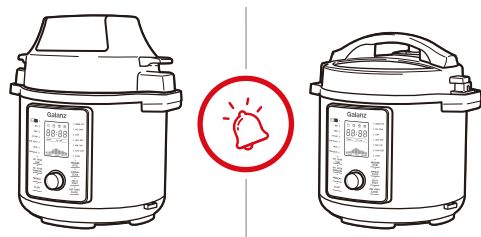
6. Shake or flip food

- Use oven mitts to pull pot out of the appliance and shake/flip the food.
- Insert the pot back into the appliance to continue cooking.

■ **NOTE Air Fryer:** Do the following to cook food evenly



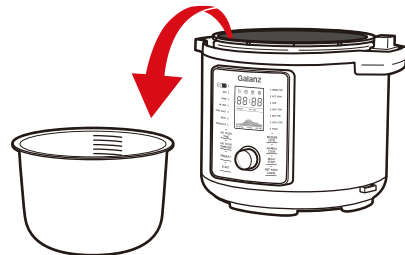
7. Cooking is finished when the timer hits 0. The appliance will beep and turn off or keep food warm.



8. Use oven mitts to pull out the accessory/pot and remove food.

NOTE:

Make sure to place accessory pot on a stable surface away from any combustible items.
Always switch off and unplug the appliance when you are done cooking. Do not move or store the appliance until it has completely cooled down.



INSTRUCTIONS

COOKING TIPS

Air Fryer Safety Precautions

- Be careful when removing the air fryer lid after cooking. It will be hot.
- Do not overfill the air fryer basket ; doing so can interfere with the fan.
- Please wear oven mitts or use a potholder when adding or removing food from the air fryer

Pressure Cooker Safety Precautions

- Always use caution when moving the steam release handle to the venting position after cooking. Keep your hands, face, and skin away from the steam release valve to avoid the risk of burns.
- Wait until the pressure inside the appliance is completely released before you open the lid. The lid will remain locked until the float valve drops, and the red button will not be able to be pushed. Never force the lid to open.
- The inner pot may stick to the lid when the lid is opened. This will happen when a vacuum seal has formed. To release the seal, turn the steam release handle to the venting position.
- If the float valve becomes stuck, turn the steam release handle to the venting position. After the steam has been released, push down the float valve using a utensil since it may be hot.

NOTE:

See the “Safety Instructions” for more information on safety precautions to observe.

How to use liquids in the Pressure Cooker

- Always add a minimum of 1 cup of water or other liquid to produce sufficient steam to cook under pressure. In addition to water, you can use liquids such as stock, juice, sauce, beer, or wine. Be aware that oils and oil-based sauces do not contain a high enough water content, and therefore they do not fulfill the minimum amount of liquid that is required for cooking.

Setting the Pressure Cooker Time

- Cooking time and pressurizing time will vary depending on the temperature you are using as well as the ingredients. If food is cold or frozen, it will take longer to cook.
- Do not use the Delay Start function for foods such as oatmeal, porridge, or other thick liquids because they may clog the steam valves. These types of foods should be monitored while they are cooking.

INSTRUCTIONS FOR AIR FRYER COOKING

The 2-in-1 Multi-Cooker lets you swap lids between the air fryer lid and the pressure cooking lid. Use the pressure cooker function to tenderize your food before using the air fryer lid to crisp your meal.

NOTE:
If you wish to use the pressure cooker function after air frying, you must wait at least 10 minutes for the appliance to cool.
The air fryer lid can be easily opened during cooking, allowing you to check on your meal. Removing the lid will pause the cooking; the appliance's memory function conveniently remembers where you left off. Once you return the lid, the timer will resume and the heating element will turn back on.

- 1. Plug the power cord into a wall outlet and attach the lid. Then, use the Function knob to cycle through the 7 presets. After selecting a preset or manually setting the time and temperature, use the Start button (bottom left hand corner) to begin the cooking process.
- 2. To manually set a new temperature, first click the Air Fryer Temperature button, then use the Function knob to manually set the temperature (turn left to decrease and turn right to increase). To manually set a new time, first click the Air Fryer Time button, then use the Function knob to manually set the timer (turn left to decrease and turn right to increase).

NOTE:
The manual temperature and time ranges will vary depending on which preset you have chosen. See the chart for the various time and temperature ranges. To return to the default settings, turn the air fryer off and on again.

- 3. With the pot inserted, place either the fry basket or the roast rack in the pot.

NOTE:
It is best to preheat for 5 minutes before adding ingredients to the pot. To do this, close the lid and press the Preheat button before continuing to the next step.

- 4. Add all ingredients to the fry basket or roast rack. Close the lid and press the Start button to begin cooking.
- 5. The unit will beep when cooking is complete. Note: Use oven mitts when handling a hot basket or rack.

INSTRUCTIONS FOR PRESSURE COOKING

You can pressure cook with the following programs: Rice/Grain, Soup, Meat/Stew, Bean/Chili, Steam. The other programs offered by the pressure cooker do not use pressure.

- 1. Add all ingredients to the inner pot. Do not put any food or liquid in the cooker base. Always add the minimum amount of liquid as described in "Cooking Tips". The inner pot should not be more than two-thirds full with precooked food and liquid. When cooking food that expands, such as rice, beans, or dried vegetables, only fill up to half of the pot.

- 2. Make sure that the housing unit, the inner pot, and the heating plate are all dry. Place the inner pot inside the housing unit.

NOTE:
Keep the power turned off.

- 3. Put the pressure cooker lid on the cooker and turn it clockwise until you hear a click to indicate that the lid is locked. Turn the steam release handle to the sealing position. Be sure that the float valve on the inside of the lid has dropped down. The float valve is what prevents the lid from being opened before it is safe to do so.

- 4. Plug the appliance into an outlet. It will enter standby mode.
- 5. Select the desired cooking function. The corresponding indicator light will illuminate. To select a different cooking function, press the Keep Warm/Cancel button and select a different function.

NOTE:
The non-pressure cooking functions are Slow Cook, and Keep Warm. The Pressure Level button is disabled for these functions.

- 6. The optional Delay Start function allows you to start cooking at a designated time in the future rather than immediately. You can delay the start time up to 24 hours and the time can be adjusted in 30-minute increments. To use this function, press the Delay Start button to set the desired delay time in 30-minute increments. Press the Start button to start the timer, and cooking will commence at the designated time.

WARNING:
Do not allow perishables such as meat, poultry, fish, or dairy products to sit at room temperature for more than 2 hours or more than 1 hour in high room temperatures. Do not use the Delay Start function for thick or foamy foods such as oatmeal.

- 7. After selecting a cooking function, you will hear three beeps. The display will show "preheating" while the pot warms up. Depending on your selections, preheating can take anywhere from a few minutes to more than 40 minutes. During preheating, steam may release, and the float valve will rise as the pressure builds.
- 8. When the appropriate amount of pressure and preheating has been reached, cooking will begin. The display will show "cooking," and the timer will start. You may hear a clicking sound during cooking; this is a normal occurrence.
- 9. At any time during the cooking process, you can adjust the pressure level or the cooking time, and you can turn the Keep Warm function on or off. You can press the Cancel button to stop the cooking process early.
- 10. When cooking has finished, you will hear a beep, and the cooker will enter Keep Warm mode if that function has been turned on. The cooker will automatically turn itself off and enter standby mode after 24 hours.

PRESSURE COOKING SETTINGS

The following settings can be adjusted after you have selected a cooking function.

NOTE:
Some settings cannot be adjusted once cooking has begun. Press Keep Warm/Cancel if you need to start over.

PRESSURE LEVEL

When using the pressure cooking functions, you can adjust the pressure level to “low” or “high” using the Pressure Level button.

MANUAL COOK

Use the Function knob to adjust the time when applicable. When pressing the MANUAL COOK, the default time is 10 minutes, you can press the Function knob and then rotate the Function knob to adjust the cooking time in 1-minute increments from 1 minute to 1 hour 39 minutes.

DELAY START

The Delay Start button will start the cooking at a designated time in the future. This setting must be selected before cooking begins. Set your desired delay time using the Delay Start button. When the display reads “00:00” (default), Delay Start is off. It will automatically turn on when set to any other setting. If you wish to turn the Delay Start function off, use the Keep Warm/Cancel button

KEEP WARM/CANCEL

The preset functions will automatically keep your meal warm after cooking has finished. Press the Keep Warm/Cancel button before or after cooking to manually warm your food when the Pressure Cooker is in standby mode. Pressing the Keep Warm/Cancel button during cooking will cancel your cooking function.

NOTE:
Be absolutely sure you want to cancel before pressing this button, as you will not be able to undo this action. When you have cancelled cooking, you must wait until pressure is released before opening the lid.

PRESSURE RELEASE

There are two pressure-release methods: quick release and natural release. The method that you should use depends on your recipe. Most recipes will indicate which method to use.

QUICK-RELEASE METHOD

This method releases pressure quickly in the form of steam. When cooking is complete, turn the steam release handle to the venting position to release the pressure. Hot steam will be released through the vent, so be sure to use extreme caution by wearing protective gloves and keeping your hands, face, and skin away from the valve to avoid the risk of burns. When all of the steam has been released and the float valve has dropped, carefully open the lid so that it is pointing away from you, be cautious of any lingering steam, oil, or water.

NATURAL-RELEASE METHOD

This method takes much more time than the quick-release method. Use this method for foods with a large volume of liquid, starch content, or ingredients that may produce foam, such as soup, pasta, oatmeal, and beans, to prevent liquid from splattering out. When cooking is complete, do not turn the steam release handle. Rather, let the pressure release on its own. This could take 10 to 40 minutes or longer. You can leave the cooker on the Keep Warm setting, or you can turn it off so the contents will cool more quickly. After about 10 to 15 minutes have passed, you can turn the steam release handle to the venting position to release pressure. Generally, this will not affect the ingredients. When the float valve has dropped, carefully open the lid so that it is pointing away from you.

CAUTION

- Never block the steam release vent or open the lid while the cooker is in operation or when it is releasing steam.
- Keep your hands, face, and skin away from the steam release vent while the cooker is in operation or when it is releasing steam.
- Never touch the lid or any metal parts of the appliance unless you are wearing mitts/gloves.
- Use utensils or wear protective mitts/gloves when using the quick-release method.
- See the “Important Safeguards” section on page 4 for more information on safety precautions to observe.

INSTRUCTIONS FOR NON-PRESSURE COOKING SETTINGS

Use the following programs to cook without pressure: Slow Cook, and Keep Warm. The Pressure Level button is disabled for non-pressure cooking functions.

USING THE SLOW COOK FUNCTION

The pressure lid is the recommended lid to use for the slow cook function.
You can cook ingredients slowly (from 30 minutes to 9 ½ hours) using the Slow Cook function. You should regularly monitor the cooking progress when using this function.

- 1. Make sure that the cooker base, the inner pot, and the heating plate are all dry. Add the ingredients to the inner pot, and place it inside the cooker base.

NOTE:
Keep the power turned off.

- 2. Press the Slow Cook button, to change the time, use the Function Adjust knob to cycle through the selections. The default cooking time is 6 hours, though you can use the Function Knob to adjust the cooking time from 30 minutes to 9.5 hours.
- 3. Press the Start button, and you will hear one beep. The display will show the remaining cooking time.
- 4. You can stop the function at any time by pressing the Cancel button. Otherwise, when the function has completed, the cooker will enter Keep Warm mode. The appliance will automatically shut off after 24 hours and enter standby mode.

USING THE KEEP WARM FUNCTION

The Keep Warm function is turned on by default and engages automatically when cooking has finished. You can press the Keep Warm/Cancel button to turn it off if desired.
You can also use this function independently to warm up food by pressing the Keep Warm/Cancel button.

FUNCTION SETTINGS FOR PRESSURE COOKER

The cooking times specified in this chart do not include the amount of time it takes for the cooker to reach the optimal temperature and pressure, nor the amount of time that it takes for pressure to release after cooking is complete. The amount of liquid and other ingredients in the pressure cooker determines the length of time needed for full pressure to build - generally 5 to 40 minutes.

PRESSURE COOKER SETTINGS

Functions	Adjust	Time	Manual Setting	Preset timer(Y/N)		Keep Warm Time
Rice	Normal	12min	1-99min	Y	0.5-24H	24H
Soup	Normal	15min	1-99min	Y	0.5-24H	24H
Meat/Stew	Normal	35min	20-99min	Y	0.5-24H	24H
Bean/Chili	Normal	40min	30-99min	Y	0.5-24H	24H
SlowCook	Normal	6hours	0.5-9.5hours	Y	0.5-24H	24H
Steam	Normal	5min	1-99min	Y	0.5-24H	24H
Manual Cook	Normal	10min	1-99min	Y	0.5-24H	24H

FUNCTION SETTINGS FOR AIR FRYER

The cooking times specified in this chart do not include the amount of time it takes for the cooker to reach the optimal temperature and pressure, nor the amount of time that it takes for pressure to release after cooking is complete.

FUNCTION	DEFAULT TIME	DEFAULT TEMPERATURE	ADJUSTABLE TEMPERATURE	ADJUSTABLE TIME
Fries	15 min.	400°F	160-400°F	1-60 min.
Wings	20min.	400°F	160-400°F	1-60 min.
Air Crisp	10 min.	360°F	160-400°F	1-60 min.
Bake/Roast	30 min.	320°F	160-400°F	1-60 min.
Broil	10min.	400°F	160-400°F	1-60 min.
Dehydrate	4 hours	160°F	Not Adjustable	1-60 min.

CLEANING AND CARE

Always unplug the appliance and allow it to cool completely before cleaning the appliance and its parts. Never use harsh chemicals or abrasive sponges on the appliance or its parts. Make sure everything is dried completely before use.

INNER POT, PRESSURE LID, AND SEALING RING:

Hand washing is recommended for the inner pot and sealing ring.

ANTI-BLOCK SHIELD:

The anti-block shield should be cleaned regularly to remove all food particles. Wash with warm water and mild dishwashing liquid.

STEAM-RELEASE VALVE:

The crevices on the steam-release valve and handle should be cleaned regularly. Wash with warm water and mild dishwashing liquid.

AIR FRYER UNIT, COOKER BASE, AND HEATING PLATE:

Use a dry or damp soft cloth (never wet) to wipe down the air fryer unit, cooker base (including the rim and slot), and heating plate. Never immerse or spray the base or heating plate with water or any liquid. If any debris or food particles are found near the sensor, remove them carefully with tweezers and do not press directly on the sensor.

WHAT CLEANING METHOD IS RECOMMENDED FOR THE FRY BASKET?

For the roast rack, hand washing is recommended.
For the fry basket, hand washing with water and mild dishwashing liquid is recommended.

CONDENSATION COLLECTOR, MEASURING CUP, AND SPOON:

Hand washing is recommended for the condensation collector. Wash the measuring cup and spoon with water and mild dishwashing liquid.

STORAGE

- 1. Unplug and clean unit.
- 2. Never store the Pressure cooker while it is hot or plugged in.
- 3. Store the body and accessories on the storage base.

ERROR CODES

Error code	Cause	Solution
E1	Temperature sensor open circuit.	Unplug the power cord and replug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.
POT	Temperature sensor short circuit.	Unplug the power cord and replug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.
	The pot is missing or positioned improperly.	Discontinue use and unplug the appliance. Properly position the inner pot.
E3	The temperature is too high, or the inner pot does not contain liquid. Display shows a blinking '00:XX'.	Unplug the power cord. Carefully remove the inner pot from the base and allow it to cool down. Add the appropriate amount of liquid. Wait 10 minutes before replugging the cord. If the error code remains, contact the manufacturer for a replacement part.
E4	A signal switch malfunction has occurred.	Unplug the power cord and replug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.

TROUBLESHOOTING

Issue	Cause	Solution
Steam continuously escapes from the steam-release valve.	Steam release handle is in the venting position.	Turn the steam-release handle to the sealing position.
	Pressure control failure.	Contact customer service.
Display shows 'Lid' and unit is beeping.	Lid is not locked.	Reposition and lock the pressure cooker lid or air fryer unit. When the air fryer lid is correctly placed, the body display will show 'AIRF', and the air fryer will resume its previous function.
Water is dripping from the unit.	Condensation collector is not installed.	Install the condensation collector.
Ticking or light cracking sound is heard.	Temperature is changing.	This is a normal occurrence. Inner pot is wet on its exterior bottom. Dry the exterior bottom of the inner pot.
Lid will not lock.	Sealing ring is not properly installed.	Remove and reinsert the sealing ring.
	Float valve is in raised position.	Press down the float valve.

TROUBLESHOOTING

Issue	Cause	Solution
Lid will not open.	Cooker contains pressure.	Release pressure using the quick-release method or natural release method.
Lid is leaking steam from its sides.	Sealing ring is not properly installed.	Remove and reinsert the sealing ring.
	Sealing ring has damage.	Replace the sealing ring.
	Sealing ring has food debris attached.	Wash the sealing ring.
	Lid is not locked.	Reposition and lock the lid.
The float valve is leaking steam for longer than 2 minutes.	Float valve and its seal have food debris attached.	Wash the float valve and its seal.
	Float valve seal is damaged.	Replace float valve seal. Contact customer service.
Float valve will not rise.	Not enough food or liquid in the inner pot.	Add ample water.
	Lid is not locked.	Reposition and lock the lid.

PRODUCT WARRANTY

This warranty applies to products sold by Galanz Americas in the U.S. This warranty is in lieu of any other warranty and expressly applies to the individual product only.

Galanz product is warrantied for one year following purchase for defects in material and workmanship. **Please save your receipt as proof of purchase is required to make a warranty claim.** During this warranty period, we will provide the replacement cost of this product, a replacement or the equivalent,or repair per our discretion.

The warranty cannot be transferred through resale, including the resale through a 3rd party unauthorized retailer and is only bestowed upon the original consumer purchaser upon purchase from an authorized retailer.

■ **This warranty does not cover and excludes damage or defects caused by:**

- Consumer misuse
- Abuse
- Neglect including the failure to clean and/or provide adequate regular maintenance as outlined in the user manual
- Commercial use
- Subjecting the product to any voltage outside the specified range
- Loss of parts
- The affixing of any attachments not provided with the product
- Accident, or
- Use in a manner not intended and outlined in the user manual.
- Any subsequent damages caused by the above listed exclusions will not be covered and any claims determined to meet the

above exclusions will be denied. All liability is limited to the purchase price and does not include any:
Retail offered extended warranties
Tax
Other charges(including postage to send required materials)
Incidental and/or consequential damages associated with the product in question.

Every implied warranty, including any statutory warranty of merchantability or fitness for a particular purpose is disclaimed except to the extent prohibited by law, in which case such warranty is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states do not allow limitations on implied warranties or special, incidental, or consequential damaged, so the above limitations may not apply to you.

If you have a claim under this warranty, please call our Customer Service number: 1-800-562-0738.

For faster service, please have the model number, serial number, and receipt ready for the operator to assist you.

WARRANTY REGISTRATION

Please mail this warranty card to address below within 30 days of purchase.

Galanz Americas, 55 Challenger Road, Suite 503, Ridgefield Park, NJ 07660.

PLEASE PRINT CLEARLY.

Name_____

Address_____

City_____State_____Postal Code_____

Phone_____Email_____

Model Number_____Serial Number_____

Purchase Location_____

You must attach a copy of your purchase receipt to validate your registration.