



PRESSURE COOKER INSTRUCTION MANUAL MODEL PDPC26L

Meet Paula Deen



Culinary icon Paula Deen is a self-made entrepreneur who learned her savory secrets from her grandmother. She started her career in the food industry with a small catering company called The Bag Lady, but business quickly outgrew her home kitchen. Taking a leap of faith, she opened her first restaurant, The Lady and Sons, which has since become a tourist hot spot in Savannah, GA. With her huge personality, delectable recipes and heart of gold, Paula next found herself in talks with TV execs after a friend introduced her to some influential people in the business. The rest, as they say, is history.

In addition to her television success, Paula has sold more than 11,000,000 copies of her 14 cookbooks and launched the Paula Deen Network, an interactive digital portal that combines cooking, lifestyle and game shows with great recipes, meal-planning tools and more.

WHAT'S INCLUDED



Pressure Cooker, Lid, Inner Pot, Power Cord, Rice Measuring Cup, Rice Spoon, Condensation Cup

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all the instructions.
- Intended for household use only.
- Do not use the appliance for anything other than intended use.
- Do not operate this unit in the presence of explosives and/or flammable fumes.
- Remove the unit and the instruction manual from the box and remove all packing materials.
- The inner pot should be washed before first use.
- Do not touch the lid or any of the stainless steel surfaces when in use, as these surfaces will become very hot during operation. Use the lid handle to adjust and remove the lid.
- When handling and lifting the pressure cooker, use the side handles and pot holders.
- Do not lift the pressure cooker by the lid handle.
- Do not leave the appliance unattended during operation. Close supervision is necessary when any appliance is used by or near children to avoid injury to themselves or others.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

- Once you have started the cooking cycle you can NOT remove the lid until all the pressure has been released. It is recommended that you follow the safe method for the pressure to release, which depends upon the contents or liquids inside.
- Do not place the unit on or near gas or electric cooktops or in a heated oven to avoid damage.
- Keep the pressure cooker away from flammable and explosive articles.
- Use only replacement parts provided by the manufacturer.
- To protect against electrical shock, do not immerse power cord, plugs, or the whole unit in water or any other liquid.
- A short power cord is provided to minimize the risks resulting from becoming entangled in or tripping over a longer cord.
- Never unplug directly from the unit when turning off, always unplug from the wall outlet first.
- The use of an extension cord is not recommended.
- Place the unit on a level surface away from walls and cupboards. Do not let the cord hang over the edge of a table or counter, or come into contact with hot surfaces.
- Always plug the cord into the appliance first, then plug the cord into a grounded three-prong wall outlet. To disconnect, make sure the unit is turned off, then unplug from the wall outlet.

- Unplug the pressure cooker when not in use and before cleaning. Allow to cool before cleaning or taking off parts.
- Make sure the unit is unplugged before moving the unit.
- Extreme caution must be used when moving an appliance containing oil or other hot liquids. Do not move the appliance during cooking.
- Always place ingredients in the inner pot of the pressure cooker to avoid damage to the heating element.
- Never use the pressure cooker without the inner pot provided.
- Do not place the inner pot of the pressure cooker onto a gas or electric burner.
- Do not use a damaged or cracked inner pot.
- Never operate the pressure cooker without food or liquid in the inner pot.
- If you are using plastic utensils, do not leave them inside the appliance when hot.
- Do not place the inner pot when hot on any surface that may be affected by heat.
- Do not place inner pot when hot into cold water or freezer.
- Do not place anything, other than the lid, on top of the pressure cooker when assembled, when in use and when stored.
- Make sure when filling the inner pot, do not fill past the 2/3 mark on the inner pot. When cooking foods





that expand such as rice or dried vegetables, do not fill the unit over the 1/2 mark on the inner pot. Over filling may cause a risk of clogging the exhaust pipe.

- This unit cooks under pressure. Improper use may result in a scalding injury, make sure the unit is properly closed before operating.
- Do not use the pressure cooker near or under surfaces that are heat sensitive or those that may be damaged by steam.
- To avoid scalding from escaping steam, carefully lift the lid angled away from yourself.
- Never forcefully open the lid as the contents are under pressure, extremely hot, and could cause burns. Wait until sufficient heat and pressure have subsided and the lid is unlocked to open the lid.
- If you use the quick release method by using the pressure release button steam and liquids will be released through the pressure relief valve. Use caution, as the steam and liquids will be very hot. Do not attempt to force open the lid as the contents are under pressure and extremely hot and could cause burns.
- Do not use outdoors.
- **SAVE THESE INSTRUCTIONS.**

PARTS IDENTIFICATION



Attachment

Spoon	Measuring cup	Condensation Cup	Power cable
			

Condensation Cup

Please note this does not come attached and will be located with the rice spoon and rice measuring cup. The condensation cup attaches to the outside of the pressure cooker (see photo to the right) to collect condensation while the unit is under pressure. The condensation cup needs to be installed before use. Please empty and clean after each use.



SUGGESTED COOKING TIMES

<u>INGREDIENT</u>	<u>TIME</u>
Soup	30 minutes
Rice	10 minutes
Cake	30 minutes
Yogurt	8 hours
Poultry	20 minutes
Meat	1 hour
Beans	25 minutes
Vegetables/Fish	5 minutes

BEFORE FIRST USE

1. Remove all packaging materials. Please locate the power cord before throwing away packaging materials.
2. Clean the inner pot and lid with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE

1. Plug the cord in. Then plug the cord into a wall outlet. Note: If a time is not set the unit will go into keep warm. **WARNING:** Always plug the cord into the unit first. Always unplug the cord from the wall outlet first.
2. Open the lid with the control panel facing you, grasp the lid handle and turn the lid clockwise until the arrow aligns with open position located on the unit. Lift up the lid. Note: The lid is able to stand up. See picture.



3. Following a recipe provided, add food and liquid into the cooking pot, while following the guidelines below.
 - Food and liquid cannot exceed $\frac{2}{3}$ of the cooking pot height.
 - For food that expands easily in water, the liquid level can not exceed $\frac{1}{2}$ of the cooking pot height.

4. Close the lid by lowering it onto the pressure cooker. With the arrow in the open position, grasp the lid handle and turn it counterclockwise until the arrow aligns with the close position on the unit.
 - WARNING: Never attempt to open the lid while pressure cooking. In the event the lid is not closed properly the unit will not build pressure, air will be leaking from the lid, if this happens unplug the unit, allow the unit to cool completely and release any pressure from the unit (this could take up to 30 minutes).
5. In order to cook under pressure, the lid must be on the unit and the pressure exhaust valve turned toward “Pressure”.

CAUTION

- When cooking food containing a high amount of liquid and/or the “Keep Warm” yellow indicator light is on, do not manually release the pressure, as food and liquid will spurt from the exhaust pipe.
- When the unit is under pressure keep hands and face away from the unit as it is extremely hot.

6. Turn the dial to the time specified for the recipe, the red heating light will illuminate. The countdown timer will start immediately. When pressure is reached the pressure light will illuminate.

Note: During the initial cooking cycle it is normal for air to come out of the float valve for 10 to 20 seconds. After the cold air is expelled, the remaining interior air temperature increases and the float valve will close.

7. After pressure cooking is complete the unit will go into the keep warm mode and the yellow “Keep Warm” light will illuminate.
8. If a recipe states that the pressure needs to be released on its own, unplug the cooker and let the unit sit for 10-30 minutes depending upon the contents inside. Then follow with pressing the pressure release button before opening the lid.

WARNING: Be careful when releasing pressure with recipes containing liquid such as soups or stews, as food and liquid will spurt from the exhaust pipe.

9. To use the manual release function, Unplug the pressure cooker and press the pressure release button until pressure is released. Use caution when releasing pressure as hot steam will be released.

10. When you no longer hear steam escape out of the exhaust valve the lid will open freely.
11. Remove the lid by grasping the handle and twisting the lid clockwise to the open position. The lid will rest on slot by the condensation cup on the unit. To completely remove the lid pull straight up. As noted, the lid will not open unless all the pressure is released. Never force open the lid if it does not open freely, the unit is still under pressure.
12. To turn the unit off, unplug the unit from the wall outlet.

Note: The unit will continue to cook food while in the keep warm function so it is important to turn off the unit if the food is completely cooked and there is no need to keep the food warm.

CLEANING

Clean after every use.

1. Before cleaning unplug the unit and allow to cool completely.
2. Wash inner pot, condensation cup and lid in hot water with dish liquid. Rinse and dry thoroughly. To clean the condensation cup, remove from the side of the unit, once cleaning is finished click the condensation back onto the side.
3. Wipe the external surface of the pressure cooker with a soft damp cloth and dry surfaces with soft dry cloth. Do not use detergent or abrasives as these may scratch the coating.

Note: Never immerse the pressure cooker housing in water.

To clean the Sealing Circle and Floater



Hold the aluminum cover plate handle



Take out the aluminum cover plate



Take out the sealing circle



Place the cover plate back on the lid.



Place the sealing circle back on.



Clean aluminum cover plate



Clean sealing circle

COOKING TIPS

- It is very important to have a liquid such as water, stock, juice, or wine in the pressure cooker in order to create steam. At least 1 to 2 cups are necessary to create adequate steam. Thicker sauces such as barbecue or tomato sauce will not create steam.
- When cooking a rice, bean, or pasta dish, do not fill the inner pot more than the 1/2 way mark. When cooking soup or stocks, do not exceed the 2/3 mark.
- If you live in higher altitudes, you may need to increase the cooking times slightly. It is suggested to extend the cooking time by 5% for every 1,000 feet above sea level.
- All the recipes were tested by weight, so if you wish to cook a larger piece of meat, you will need to increase the cooking time. Add 10 minutes to the suggested cooking time for every additional pound of meat.
- If your meat is not as tender as you would like it, simply add 1/2 cup of liquid and increase the cook time by 10 minutes.
- If you ever complete a recipe and the cooking liquid is thinner than you would like, simply reduce with the lid off until the desired consistency is achieved.

COOKING CHART

INGREDIENT	AMOUNT	TIME SUGGESTED (MINUTES)	LIQUID (CUPS)
Vegetables			
Artichokes, trimmed	3 Medium	14	2
Beans, Black	1 cup	20	2
Beans, Navy	1 cup	8	2- 2 1/2
Beans, Pinto	1 cup	15	3
Beans, Red Kidney	1 cup	5	3 1/2
Beans, String	1 lb.	3	1/2
Beets	6 medium	15	2
Cabbage Head, quartered	1 medium	10	2 1/2
Carrot, 2" pieces	2 cups	5	1 1/2
Corn on the cob	6 ears	4	1 1/2
Parsnips, cubed	2 cups	4	2
Squash, Acorn, halved	4 halves	13	1 1/2
Squash, Butternut 1/2" slices	8 slices	4	1/2
Meats, Poultry, Seafood			
Beef Brisket	3 lbs.	90	2-3
Beef Ribs	6 whole	15	2
Chicken, boneless, skinless pieces, frozen	4 whole	5	2

INGREDIENT	AMOUNT	TIME SUGGESTED (MINUTES)	LIQUID (CUPS)
Chicken, legs	5	20	2
Chicken, quartered	3 lbs.	20	2
Chicken, whole	3 lbs.	20	3
Chuck Roast	3 lbs.	20	2-3
Corned Beef	3 lbs.	90	3
Baby Back Ribs	2 slabs	20	2
Lamb Shanks	2-3 lbs.	30	2
Pork Chops (8-10oz. each)	3-4	12	2
Short Ribs	3 lbs.	35	2
Spare Ribs	1 slab	30	2
Stew Meat 1" pieces	3 lbs.	18	4
Turkey Breast	5 lbs.	45	3
Veal Shanks (8oz. each)	3	30	2
Potatoes			
Potato, Baking	4 large	15	2
Potato, Red Bliss	up to 20	7	2
Potato, White, cubed	3 cups	5	1/2

TROUBLE SHOOTING

Problem	Reason	Solution
It is difficult to close the lid.	The sealing ring is out of place.	Place the sealing circle properly.
	The float valve is stuck in the push rod.	Push the rod in place.
It is difficult to open the lid.	After releasing, the float valve has not gone down.	Press the float valve down.
Steam is leaking from the lid.	The sealing ring is out of place.	Install the sealing ring properly.
	There is food residue on the sealing ring.	Clean the sealing ring after every use.
	There is an abrasion on the sealing ring.	Replace the sealing ring.
Steam is leaking from the float valve.	The cover is not properly placed.	Close the lid properly.
	There is food residue on the sealing ring.	Clean the sealing ring after every use.
The float valve will not rise.	There is an abrasion on the sealing ring or the float valve.	Replace the sealing ring or float valve.
	There is not enough food or liquid in the pot.	Place enough liquid or food inside the pot.
	Steam is leaking from the lid or the float valve.	Please see points above about the lid or float valve leaking.

RECIPES

Hard Boiled Eggs

Serves 10

Essential for deviled eggs, Easter eggs, egg salad, Cobb salad, the list goes on... The pressure cooker prepares eggs perfectly every time without overcooking.

10 eggs

2 ½ cups water

Place eggs in pressure cooker, pour in water; secure lid.

Set the pressure cooker dial to 7 minutes.

When cook time is complete, and pressure is fully released, open lid with caution.

The Lady's Cheesy Mac

Serves 6-8

4 cups uncooked elbow macaroni
4 cups chicken stock
2 cups milk
4 cups grated cheddar cheese
5 eggs, beaten
1 cup sour cream
1 teaspoon salt
1 teaspoon pepper
4 tablespoons butter

Add macaroni and stock to pressure cooker. Secure lid and set dial to 8 minutes.

When cook time is complete, and pressure is fully released, carefully open lid.

Turn the dial to 5 minutes.

Stir in milk, sour cream and butter.

Stir in the cheese and stir till melted completely.

Stir in the beaten eggs until smooth and well blended.

Serve warm as a side dish or a main course.

Perfect Brown Rice

Serves 8

4 cups Brown Rice Rinsed and drained
8 cups water
1 teaspoon salt
1 tablespoon extra-virgin olive oil (optional)

Place all the ingredients to pressure cooker stir and secure lid.
Set the dial on the pressure cooker to 20 minutes.
When cooking is complete and pressure is fully released, use caution opening lid.
Fluff rice with a fork then serve.

Perfect White Rice

Serves 4

3 Cups Long Grain Rice rinsed
3 cups water
Pinch salt
1 teaspoon olive oil (optional)

Add all the ingredients to the pressure cooker, stir. Secure pressure cooker lid.
Set the dial on the pressure cooker to 8 minutes..
When cook time is complete and pressure has released naturally, open lid with caution.
Fluff rice and serve at once.

Old Fashioned Beef Stew

Serves 6 to 8

2 pounds stew meat, cut into 1-inch cubes
1 cup beef stock
1 medium onion, diced
2 sprigs thyme
1 teaspoon salt
1/2 teaspoon freshly ground pepper
3 tablespoons tomato paste
2 tablespoons red wine
1 pound small red potatoes, peeled and quartered
2 celery stalks, cut into 1-inch pieces
2 large Carrots peeled and cut into 1 inch pieces

Add beef stock, onions, thyme, salt, pepper tomato paste and wine into pressure cooker; secure lid.

Set the dial on the pressure cooker to 20 minutes.

When cooking is complete and pressure is fully released, use caution opening lid.

Add potatoes, celery, and carrots to pressure cooker; secure lid.

Set the dial to 5 minutes.

When cooking is complete and pressure is fully released, use caution opening lid.

Remove discard thyme sprig and serve.

Hearty Chili

Serves 4

2-pounds ground beef
½-pound hot Italian sausage, remove casings
2 medium onions, finely chopped
2 red bell peppers, chopped
4 cloves garlic, finely chopped
3 tablespoons chili powder
1 tablespoon ground cumin
1 teaspoon kosher salt
1 teaspoon black pepper
1 (24-ounce) can crushed tomatoes
1 (24-ounce) can diced tomatoes, with juice
1 (8-ounce) can tomato sauce
1 (15-ounce) can pinto beans, drained and rinsed
1 (15-ounce) can red kidney beans, drained and rinsed

Set pressure cooker dial to 15 minutes, add beef and sausage. Stir and brown, while breaking up with back of wooden spoon until crumbly and cooked through.

Drain off any excess fat and add onions, bell peppers and garlic. Sauté for 2-3 minutes, then sprinkle in chili powder, cumin, salt and pepper.

Stir in crushed tomatoes, diced tomatoes, tomato sauce, pinto beans and kidney beans.

Secure lid and set dial for 15 minutes.

When cook time is complete, and pressure is fully released, carefully open lid.

Serve warm.

BBQ Chicken

Serves 4-6

1 whole chicken, cut into 8 pieces
½ cup chicken stock
1 teaspoon salt
1 teaspoon freshly ground pepper
1 teaspoon dry mustard
1 teaspoon paprika
½ teaspoon cayenne pepper
1 medium onion, diced
3 garlic cloves, minced
2 tablespoons cider vinegar
¼ cup brown sugar
¼ cup ketchup
¼ cup molasses

Place all ingredients into the pressure cooker; secure lid.

Set the dial to 20 minutes.

When cook time is complete and pressure is fully released, open lid with caution.

Transfer the chicken to a broiler pan, skin side up.

Preheat the broiler on high.

To reduce the cooking liquid in the pressure cooker, with lid off turn on the pressure cooker and set dial 10 minutes; let cook with lid off until the liquid turns into a syrup like glaze.

While liquid is reducing, place the chicken under the broiler for 5 minutes on each side.

Pour barbecue sauce over the chicken and serve with additional sauce on the side.

Chicken and Dumplings

Serves 4-6

1 whole chicken, cut into 8 pieces
3 ribs celery, chopped,
1 large yellow onion, chopped
1 bay leaf
6 cups chicken stock
1 teaspoon Paula Deen House Seasoning
1 can (10 3/4-ounce) condensed cream of celery or cream of chicken soup
2 cups all-purpose flour, plus extra for dusting
1 teaspoon salt
1 cup ice water

Add chicken, celery, onion, bay leaf chicken stock and Paula Deen House Seasoning.

Secure lid and set dial to 20 minutes.

When cook time is complete, and pressure is fully released, carefully open lid.

Remove chicken to a cutting board and discard bay leaf.

When chicken is cool enough to handle, pick the meat off bones and discard bones and skin.

Set dial to 15 minutes, return chicken to pressure cooker, add canned soup and bring to a simmer.

In a medium bowl, mix flour with salt and mound together. Beginning in the center, drizzle about 2 tablespoons of ice water over flour.

Using your fingers, and moving from the center to the sides of the bowl, gradually drizzle flour with about $\frac{3}{4}$ cup water and incorporate.

Knead dough and form into a ball.

Dust a handful of flour onto a work surface. Roll out dough, (it will be firm), working from center, until it is 1/8-inch thick. Let dough relax for several minutes.

Once dough is nice and relaxed, cut into 1-inch squares. Pull each piece in half and drop in simmering soup.

Do not stir once the dumplings have been added or they may break apart. Gently scoop soup over dumplings instead. Cook until dumplings float and are no longer doughy, 3-4 minutes.

Ladle into bowls and serve.

Beef Short Ribs

Serves 6 to 8

- 1 tablespoon olive oil
- 4 to 6 pounds beef short ribs, cut into individual ribs
- 1 teaspoon salt
- 1 teaspoon fresh ground pepper
- 3 medium onions, chopped
- 4 large garlic cloves, minced
- 1 cup dry red wine
- 1 can (28 ounces) whole tomatoes with juice
- 2 tablespoons Worcestershire sauce
- 2 teaspoon rosemary leaves, chopped

Set the dial on the pressure cooker for 15 minutes. Add the oil and let heat for 2 minutes,

Add the ribs two at a time and brown ribs on each side, with salt and pepper..

Add the remaining ingredients to the pressure cooker with the short ribs. Secure the lid.

Set the dial on the pressure cooker to 45 minutes.

When cook time is complete, and pressure is fully released, open lid with caution.

Remove the ribs to a platter and de- fat the sauce. Pour sauce over short ribs and serve.

Delicious over warm mashed potatoes.

Braised Brisket

Serves 8

1 - 3 ½ pound beef brisket, trimmed
1 teaspoon salt
1 teaspoon black pepper
3 tablespoons olive oil
3 large Vidalia onions, thinly sliced
2 cups dry red wine
2 tablespoons fresh rosemary, chopped
2 bay leaves
1 (28-ounce) can diced tomatoes
2 tablespoons all-purpose flour

Sprinkle brisket all over with salt and pepper. Set dial to 10 minutes, add oil and heat.

Add brisket and brown on both sides, about 5 minutes per side. Remove brisket and set aside.

Set dial to 15 minutes, add onions and cook for 10-15 minutes, stirring frequently until onions are tender and caramel colored.

LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the electrical parts arising under normal use and care in this product for a period of one year 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 showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. 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. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10:00AM-4:00PM CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

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

- Damages from improper installation.
- Damages in transit.
- 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 authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

MODEL PDPC26L