



Instruction Manual

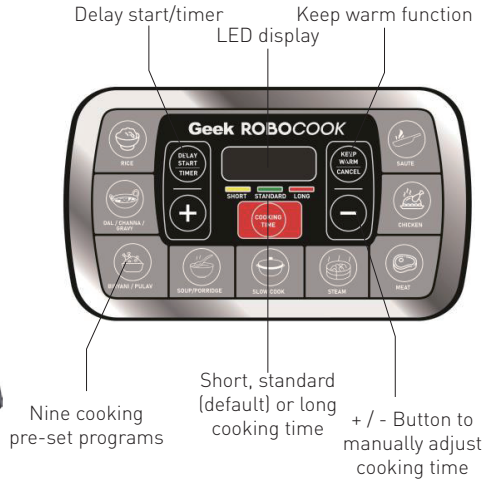
Electric Pressure Cooker

Model: TY8002



Thank you for choosing the Geek ROBOCOOK OVA 12 in 1 Cooker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

FEATURED PARTS



SAFETY FIRST

- Appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Always attach power cord to appliance first, then plug cord into the wall outlet. To disconnect, turn off by pressing KEEP WARM/CANCEL, then remove plug from wall outlet.
- Do not touch hot surfaces of appliance. Use side handles for carrying.
- Do not place appliance on or near a hot gas or electric burner, or in a heated oven.
- Intended for counter-top use only. Do not operate appliance on an unstable surface.
- Do not use appliance for anything other than intended use.
- Never deep fry or pressure fry in the appliance using oil.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not operate appliance with damaged cord or plug, after it has malfunctioned or if it has been damaged in any manner.
- Do not open appliance until it has cooled, and all internal pressure has been released. If floating pressure valve is still up or lid is difficult to turn, it is an indication that appliance is still pressurised. Do not force it open.
- Make sure pressure valve handle is in sealing position for all pressure-cooking functions.
- Unplug from power outlet when not in use and before cleaning.
- For all pressure-cooking functions, total amount of pre-cooked food and liquid in inner pot should not pass the 4/5 line. When cooking food that expands while cooking (like rice, beans or some vegetables) inner pot should not pass the 16 Cup line. Overfilling may risk clogging steam release and causing excess pressure. It may also cause leakage, personal injuries or damage to appliance. These fill level warnings do not apply to non-pressure-cooking functions.
- Do not immerse appliance base in water. To protect against electrical shock, do not immerse cord,

power plug or appliance in any liquid.

- Allow appliance to cool before putting on or taking off parts, and before cleaning.
- For indoor household use only. Not intended for outdoor use.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Appliance cooks under pressure. Improper use may result in scalding injuries. Make sure lid is properly closed before operating.
- Use of accessories and parts that are not supplied by the manufacturer may cause the appliance to malfunction or serious hazardous situations including personal injury.
- Be aware that certain foods including apple sauce, cranberries, pearl barley, oats/other cereals, split peas, noodles, macaroni, rhubarb and spaghetti can foam, froth, sputter and clog steam release. These foods should not be cooked under pressure functions unless as directed in cooker recipes.
- Always check pressure valve and float valve for clogging before use.
- If appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance.
- CAUTION: HOT SURFACES
Appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires and damage to property.

PACKAGING AND RECYCLING

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

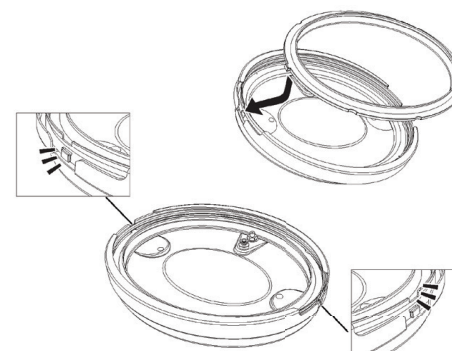
- REUSE
Keep packaging to safely store or transport your appliance, preventing damage.
- RECYCLE
Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- DISPOSE
Look for symbols on packaging components and dispose of materials accordingly.

PRE-PROGRAMMED FUNCTIONS

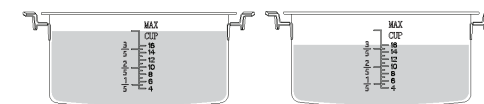
Function	Default taste	Time(minute)			Cooking time range	Pressure adjust	Keep warm adjust	Preset adjust
		Short	Standard	Long				
Rice	Standard	10	12	18	10-18	yes	yes	yes
Dal/Channa/Gravy	Standard	20	40	60	20-60	yes	yes	yes
Biryani/PULAV	Standard	5	15	25	5-25	yes	yes	yes
Soup/Porridge	Standard	15	25	45	15-45	yes	yes	yes
Slow cook	Standard	120	240	480	120-480	yes	yes	yes
Steam	Standard	02	05	12	01-60	yes	yes	yes
Meat	Standard	20	40	60	20-60	yes	yes	yes
Chicken	Standard	10	20	30	10-30	yes	yes	yes
Saute	Standard	20	30	40	20-40	yes	yes	yes
Keep warm	60-70							

OPERATING YOUR ROBOCOOK OVA

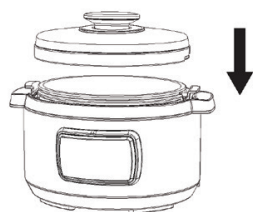
1. Before first use clean parts of appliance as described in the Cleaning section.
2. To open lid, grip easy lid lock handle and turn clockwise and lift upward.
3. Check silicone gasket is in place as pictured below.



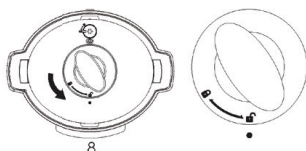
4. Ensure outside of inner pot is dry, and place it back inside the exterior pot, rotating it slightly to ensure proper contact with heating plate. Make sure there is no food or other matter in between the inner pot and exterior pot.
5. Plug in appliance. A beep will sound when power is on for the first time. Appliance will go into standby mode and the display shows **--:--**
6. Place ingredients inside inner pot. Monitor level of water and ingredients to ensure they do not exceed the MAX line marking on the inner pot. Rice, beans or other ingredients that expand during cooking should not be filled below the 16 Cup marking as shown below.



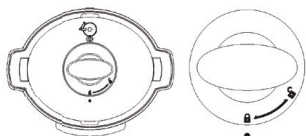
7. Place lid on top of appliance. Turn easy lid lock handle anti-clockwise to the lock position until lid locks in place as shown below.



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CAUTION

Make sure lid is closed and properly aligned before use. If not closed properly, cooker will not work and display will flash LID. Do not put lid on when using the SAUTÉ program.

8. Select desired function, see table for a guide. Screen will automatically show the STANDARD time for your chosen program.
9. To adjust time, select COOKING TIME button. This will let you select pre-programmed longer or shorter cooking time if you wish to deviate from standard. You can also manually adjust the time by using the \oplus and \ominus buttons.
10. Screen will show flashing "Waiting" (see below). This means that pressure is building.



11. Once pressure is reached, timer will start and floating pressure valve will have lifted.
12. Once timer has finished, three beeps will sound. Turn pressure valve to "VENTING" ☁ to release steam. Once the steam has released the float valve will have dropped and pressure has released. Unlock lid and food is ready.
13. To use the delay start function, select the Delay Start/Timer button. Delay is 30 minutes by default. To adjust the delay start time, press the \oplus or \ominus button to increase or decrease the time by 30 minutes increments. Select Cooking function, 5 seconds later your delay start will activate. Once the delay start time is complete your chosen cooking function will start. Cooking can be delayed for up to 24 hours (except for SAUTÉ function).
14. After cooking, the machine will automatically stay on "Keep Warm" at a temperature of 60-80 C.

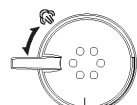
OPENING THE LID AFTER COOKING

- Before opening the appliance, ensure pressure cooking function has completed or press Warm/Cancel button to stop a program. There are two ways to release pressure before opening the lid:

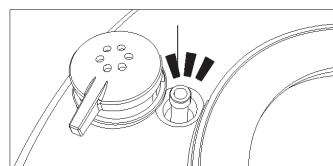
1. QUICK RELEASE

Turn pressure valve handle to VENTING ☁ position to let out steam until floating valve pressure drops down (see below).

Venting position



Pressure valve



Float valve

Caution: Keep hands and face away from hole on top of pressure valve when using, the quick release method. Escaping steam is very hot and can cause scalds. During pressure releasing process, protect your skin by avoiding any contact with escaping steam or stainless-steel portion of lid. Press down gently on lid and turn clockwise until lid meets resistance. Lift carefully and place aside. Avoid personal injury resulting from hot unit surfaces and dripping liquids. For food with large liquid volume or starch content (e.g. porridge or congee), use the natural release method instead as thick liquid may splatter out.

2. NATURAL RELEASE

Allow cooker to cool down naturally until pressure valve drops down. This may take up to 15 to 40 minutes, or even more, depending on the amount of food in cooker. After cooking has finished, make sure Keep Warm mode is switched off.

Caution: DO NOT try to open lid until pressure inside pot is completely released. As a safety mechanism, until the pressure valve drops down, lid is locked and cannot be opened.

WARNING

- Do not immerse appliance in water or other liquids. This could lead to electrical shocks.
- Clean exterior of appliance with a damp cloth once cooled.
- Remove the pressure valve and clean opening with a pin to remove any blockage that may have built up during cooking process.
- Hand wash inner pot, lid, steam rack, rice paddle and soup ladle.
- Soak inner pot in hot water and bicarbonate soda to remove resistant odours after cooking strong smelling foods.
- To clean the lid, remove the silicone gasket and hand wash separately in a mild detergent and dry thoroughly. Do not use abrasive scourers or cleaners.

TROUBLESHOOTING

Problem	Possible reasons	
Difficulty with closing the lid	Silicone gasket is not properly installed	Position the silicone gasket correctly
	Floating pressure valve in the popped-up position	Slightly press the float valve downward
Difficulty with opening the lid	Pressure exists inside the cooker	Position the steam release valve to the venting position to reduce the internal pressure. Open the lid after the pressure is completely released.
	Float valve stuck in the popped-up position	Press the float valve lightly with a pen or long utensil
Steam leaks from the rim of the lid	No silicone gasket (sealing ring)	Install the silicone gasket
Steam leaks from the floating pressure valve	Food debris attached to the silicone gasket	Clean the silicone gasket
	Lid not closed properly	Open then close the lid again
Float valve doesn't rise	Food debris on the valve silicone seal	Clean the valve silicone seal
	Float valve obstructed by the lid locking pin	Close the lid completely
Steam comes out from the pressure valve non-stop	Pressure valve not in sealing position	Turn the pressure valve handle to the sealing position
	Pressure control issue	Return to place of purchase with your receipt
Rice is half cooked or too hard	Too little water	Adjust dry rice and water ratio according to recipe
	Lid opened too early	After cooking cycle completes, leave the lid on for 5 more minutes
Display remains blank after connecting the power cord	Bad power connection or no power	Inspect the power cord to ensure a good connection, check if the power outlet is active
	Cooker's electrical fuse has blown	Return to place of purchase with your receipt
Occasional ticking or light cracking sound	Changing temperature of appliance	This is normal
	Bottom of the inner pot is wet	Wipe bottom of the inner pot dry before cooking (unplug)
Displays "E03" error code	Food burned on the bottom of inner pot	Clean the sticky or burned food off the inner pot
	Overheating, power board malfunction	Return to place of purchase with your receipt
Displays "E01", "E02" or "E04" error code	A malfunction	Return to place of purchase with your receipt