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Clerk, U.S. District Court, ILCD

UNITED STATES DISTRICT COURT
CENTRAL DISTRICT OF ILLINOIS
URBANA DIVISION

TAYLOR D. MORGAN,

Plaintiff,

v.

WALMART, INC., f/k/a WAL-MART STORES, INC.,

Defendant.

Docket No.: 2:26-cv-2019

COMPLAINT AND DEMAND FOR JURY TRIAL

COMPLAINT

Plaintiff, **TAYLOR D. MORGAN**, (hereafter referred to as "Plaintiff"), by and through her undersigned counsel, **JOHNSON BECKER, PLLC** and **TOMASIK KOTIN KASSERMAN LLC,** hereby submits the following Complaint and Demand for Jury Trial against Defendant **WALMART, INC., f/k/a WAL-MART STORES, INC.** (hereafter referred to as "Walmart" and "Defendant"), and alleges the following upon personal knowledge and belief, and investigation of counsel:

NATURE OF THE CASE

1. This is a product liability action seeking recovery for substantial personal injuries and damages suffered by Plaintiff, after Plaintiff was seriously injured by a Farberware 7-in-1 programmable pressure cooker (hereafter generally referred to as "pressure cooker(s)") exclusively sold and distributed by Defendant Walmart, Inc.. Specifically, the subject programmable pressure cooker is a sublicensed product owned by Walmart, which Walmart holds out as its own:

Identification plate of Plaintiff's pressure cooker.

2. On or about January 20, 2024, Plaintiff suffered serious and substantial burn injuries as the direct and proximate result of the pressure cooker's lid suddenly and unexpectedly exploding off the pressure cooker's pot during the normal, directed use of the pressure cooker, allowing its scalding hot contents to be forcefully ejected from the pressure cooker and onto Plaintiff.

3. Walmart touts the "safety"[1] of the subject pressure cookers, and states that they cannot be opened while in use. Despite Walmart's claims of "safety," it designed, imported, marketed, distributed, and sold a product that suffers from serious and dangerous defects. Said defects cause significant risk of bodily harm and injury to its consumers.

4. Specifically, said defects manifest themselves when, despite Walmart's statements to the contrary, the lid of the pressure cooker is removable with built-up pressure, heat, and steam still inside the unit. When the lid is removed under such circumstances, the pressure trapped within the unit causes the scalding hot contents to be projected from the unit and into the surrounding area, including onto the unsuspecting consumers, their families, and other bystanders. The Plaintiff in

[1] *See* Farberware 7-in-1 Programmable Pressure Cooker, Model No. WM-CS6004W User's Manual, p. 9. A copy of the User Manual is attached hereto as "Exhibit A" and is incorporated by reference.

this case was able to remove the lid while the pressure cooker retained pressure, causing her serious and substantial bodily injuries and damages.

5. Walmart knew or should have known of these defects, but has nevertheless put profit ahead of safety by continuing to sell its pressure cookers to consumers, failing to warn said consumers of the serious risks posed by the defects, and failing to recall the dangerously defective pressure cookers regardless of the risk of significant injuries to Plaintiff and consumers like her.

6. As a direct and proximate result of Defendant's conduct, Plaintiff in this case incurred significant and painful bodily injuries, medical expenses, physical pain, mental anguish, and diminished enjoyment of life.

PLAINTIFF TAYLOR D. MORGAN

7. Plaintiff **TAYLOR D. MORGAN** is a resident and citizen of the City of Oakwood, County of Vermilion, State of State of Illinois, and remains domiciled in the same. Plaintiff therefore is a resident and citizen of the State of Illinois for purposes of diversity pursuant to 28 U.S.C. § 1332.

8. On or about January 20, 2024, Plaintiff suffered serious and substantial burn injuries as the direct and proximate result of the pressure cooker's lid being able to be rotated and opened while the pressure cooker was still under pressure, during the normal, directed us of the pressure cooker, allowing its scalding hot contents to be forcefully ejected from the pressure cooker and onto Plaintiff. The incident occurred as a result of the failure of the pressure cooker's supposed "safety features,"[2] which purport to keep the consumer safe while using the pressure cooker. In addition, the incident occurred as a result of Walmart's failure to redesign the pressure cooker, despite the existence of economical, safer alternative designs.

[2] *Id*.

DEFENDANT WALMART, INC. f/k/a WAL-MART STORES, INC.

9. Defendant Walmart designs, markets, imports, distributes and sells a variety of consumer products, including the subject pressure cooker at issue in this case.

10. Walmart is, and was at the time of Plaintiff's injury, a corporation organized and existing under the laws of the state of Delaware with its headquarters and principal place of business located in Arkansas. Walmart does business in all 50 states. Walmart is therefore deemed to be a resident and citizen of both the State of Delaware and the State of Arkansas for purposes of diversity jurisdiction under 28 U.S.C. § 1332.

11. At all times relevant, Defendant Walmart substantially participated in the design, manufacture, marketing, distribution and sale of the subject pressure cooker, which caused Plaintiff's injuries and damages.

JURISDICTION AND VENUE

12. This Court has subject matter jurisdiction over this case pursuant to diversity jurisdiction prescribed by 28 U.S.C. § 1332 because the matter in controversy exceeds the sum or value of $75,000, exclusive of interest and costs, and there is complete diversity between the parties.

13. Venue is proper in this Court pursuant to 28 U.S.C. § 1391 in that all or a substantial part of the events or omissions giving rise to this claim occurred in this district.

14. Venue is also proper in this Court pursuant to 28 U.S.C. § 1391 because Defendant has sufficient minimum contacts with the State of Illinois and intentionally availed itself of the markets within the State of Illinois through the promotion, sale, marketing, and distribution of its products.

FACTUAL BACKGROUND

15. Walmart is engaged in the business of designing, warranting, marketing, importing, distributing, and selling the pressure cookers at issue in this litigation.

16. Walmart warrants, markets, advertises, and sells its Farberware pressure cookers as a

means "to take the guesswork out of the most common cooking tasks."[3]

17. It further boasts that its pressure cookers have a "large locking lid to prevents [sic] the cooker from opening while pressurized,"[4] which purports to keep the user safe while cooking.

18. According to the Owner's Manual accompanying each individual unit sold, the pressure cookers are equipped with a variety of "protection features,"[5] such as a lid with a "[m]echanical safety feature that locks the lid in place"[6] and ensures that the "[l]id can only be removed once [the] pressure level lowers to required levels."[7]

Lid (22)	Mechanical safety feature that locks the lid in place with the inner ring, once enough pressure builds up in the appliance	Lid can only be removed once pressure level lowers to required levels

See Exhibit A, p. 9.

19. The Owner's Manual further represents that, as pressure builds, the unit's float valve with rise up and will "not allow the lid to be opened"[8] until the pressure drops back down to safe levels.

20. By reason of the forgoing acts or omissions, the above-named Plaintiff used the pressure cooker with the reasonable expectation that it was properly designed and manufactured, free from defects of any kind, and that it was safe for its intended, foreseeable use of cooking.

21. Plaintiff used the pressure cooker for its intended purpose of preparing meals for herself and/or her family and did so in a manner that was reasonable and foreseeable by the Defendant.

22. However, the aforementioned pressure cooker was defectively and negligently designed in that it failed to properly function as to prevent the lid from being rotated, opened, or removed with

[3] https://www.walmart.com/ip/Farberware-Programmable-Digital-Pressure-Cooker-6-Quart/46543314
[4] *Id.*
[5] Ex. A, p. 9.
[6] *Id.*
[7] *Id.*
[8] *Id.*

normal force while the unit remained pressurized, during the ordinary, foreseeable and proper use of cooking food with the product; placing the Plaintiff, her family, and similar consumers in danger while using the pressure cookers.

23. The pressure cookers possess defects that make them unreasonably dangerous for their intended use by consumers because the lid can be rotated and opened while the unit remains pressurized.

24. Economic, safer alternative designs were available that could have prevented the pressure cooker's lid from being rotated and opened while pressurized.

25. As a direct and proximate result of Defendant's conduct, Plaintiff used an unreasonably dangerous pressure cooker, which resulted in significant and painful bodily injuries to Plaintiff.

26. Consequently, the Plaintiff in this case seeks compensatory damages resulting from the use of Defendant's pressure cooker as described above, which has caused the Plaintiff to suffer from serious bodily injuries, medical expenses, physical pain, mental anguish, diminished enjoyment of life, and other damages.

CLAIMS FOR RELIEF

COUNT I
STRICT LIABILITY

27. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

28. At the time of Plaintiff's injuries, Defendant's pressure cookers were defective and unreasonably dangerous for use by foreseeable consumers, including Plaintiff.

29. Defendant's pressure cookers were in the same or substantially similar condition as when they left the possession of Defendant when Plaintiff used her pressure cooker on January 20, 2024.

30. Plaintiff did not misuse or materially alter the pressure cooker, including through her use on January 20, 2024.

31. The pressure cookers did not perform as safely as an ordinary consumer would have expected them to perform when used in a reasonably foreseeable way.

32. Further, a reasonable person would conclude that the possibility and serious of harm outweighs the burden or cost of making the pressure cookers safe. Specifically:

a. The pressure cookers designed, manufactured, sold, and supplied by Defendant were defectively designed and placed into the stream of commerce in a defective and unreasonably dangerous condition for consumers;

b. The seriousness of the potential burn injuries resulting from the product drastically outweighs any benefit that could be derived from its normal, intended use;

c. Defendant failed to properly market, design, manufacture, distribute, supply, and sell the subject pressure cooker, despite having extensive knowledge that the aforementioned injuries could and did occur;

d. Defendant failed to warn and place adequate warnings and instructions on the pressure cookers;

e. Defendant failed to adequately test the pressure cookers; and

f. Defendant failed to market an economically feasible alternative design, despite the existence of the aforementioned economical, safer alternatives, that could have prevented the Plaintiff' injuries and damages.

33. Defendant's actions and omissions were the direct and proximate cause of the Plaintiff's injuries and damages.

WHEREFORE, Plaintiff demands judgment in her favor and against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT II
NEGLIGENT DESIGN DEFECT

34. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

35. Defendant is the designer, importer, distributor, marketer, supplier, and seller of the subject pressure cookers, which were negligently designed.

36. Defendant failed to exercise reasonable care in designing, developing, manufacturing, inspecting, testing, packaging, selling, distributing, labeling, marketing, and promoting its pressure cookers, which were defective and presented an unreasonable risk of harm to consumers, such as the Plaintiff.

37. As a result, the subject pressure cookers, including Plaintiff's pressure cooker, contain defects in their design which render them unreasonably dangerous to consumers, such as the Plaintiff, when used as intended or as reasonably foreseeable to Defendant, which causes an unreasonable increased risk of injury, including, but not limited to, first-, second-, and third-degree burns.

38. Plaintiff in this case used her pressure cooker in a reasonably foreseeable manner and did so as substantially intended by Defendant.

39. The subject pressure cooker was not materially altered or modified after being manufactured by Defendant and before being used by Plaintiff.

40. As a direct and proximate result of Defendant's negligent design of its pressure cookers, the Plaintiff in this case suffered injuries and damages described herein.

WHEREFORE, Plaintiff demands judgment in her favor and against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT III
NEGLIGENT FAILURE TO WARN

41. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

42. At the time in which the subject pressure cooker was purchased, up through the time Plaintiff was injured, Defendant knew or had reason to know that its pressure cookers were dangerous and created an unreasonable risk of harm to consumers.

43. Defendant had a duty to exercise reasonable care to warn consumers of the dangerous conditions or the facts that made its pressure cookers likely to be dangerous.

44. As a direct and proximate result of Defendant's failure to warn of the dangers of its pressure cookers, the Plaintiff in this case suffered injuries and damages described herein.

WHEREFORE, Plaintiff demands judgment in her favor and against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT IV
NEGLIGENCE

45. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

46. Defendant has a duty of reasonable care to design, manufacture, market, and sell non-defective pressure cookers that are reasonably safe for their intended uses by consumers, such as Plaintiff and her family.

47. Defendant failed to exercise ordinary care in the design, manufacture, import, warnings, quality assurance, quality control, distribution, testing, advertising, promotion, marketing, and sale of its pressure cookers in that Defendant knew or should have known that said pressure cookers created a high risk of unreasonable harm to the Plaintiff and consumers alike.

48. Defendant was negligent in the design, manufacture, import, distribution, testing, advertising, warning, marketing and sale of its pressure cookers in that, among other things, it:

a. Failed to use due care in designing and manufacturing despite having extensive knowledge that the aforementioned injuries could and did occur;

b. Failed to warn and place adequate warnings and instructions on the subject pressure;

c. Failed to adequately test the subject pressure cooker;

d. Failed to use due care in designing and manufacturing the subject pressure cooker to avoid the aforementioned risks to individuals;

e. Placed an unsafe product into the stream of commerce;

f. Was otherwise careless or negligent.

49. Despite the fact that Defendant knew or should have known that consumers were able to remove the lid while the pressure cookers were still pressurized, Defendant continued to market its pressure cookers to the general public (and continues to do so).

50. As a direct and proximate result of Defendant's negligence, the Plaintiff in this case suffered injuries and damages described herein.

WHEREFORE, Plaintiff demands judgment in her favor and against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT V
BREACH OF IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE

51. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

52. Defendant marketed, distributed, supplied, and sold its pressure cookers with an implied warranty that they were fit for the particular purpose of cooking quickly, efficiently and safely.

53. Members of the consuming public, including consumers such as the Plaintiff, were the intended third-party beneficiaries of the warranty.

54. Defendant's pressure cookers were not fit for the particular purpose as a quick, efficient, and safe means of cooking, due to the unreasonable risks of bodily injury associated with their use.

55. The Plaintiff in this case reasonably relied on Defendant's representations that its pressure cookers were a quick, effective and safe means of cooking.

56. Defendant's breach of the implied warranty of fitness for a particular purpose was the direct and proximate cause of Plaintiff's injuries and damages.

WHEREFORE, Plaintiff demands judgment in her favor and against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT VI
BREACH OF IMPLIED WARRANTY OF MERCHANTABILITY

57. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

58. At the time Defendant marketed, distributed, supplied, and sold its pressure cookers to the Plaintiff in this case, Defendant warranted that its pressure cookers were merchantable and fit for the ordinary purposes for which they were intended.

59. Members of the consuming public, including consumers such as the Plaintiff, were intended third-party beneficiaries of the warranty.

60. Defendant's pressure cookers were not merchantable and fit for its ordinary purpose, because they had the propensity to lead to the serious personal injuries as described herein in this Complaint.

61. Plaintiff used her pressure cookers with the reasonable expectation that it was properly designed and manufactured, free from defects of any kind, and that they were safe for its intended, foreseeable use of cooking.

62. Defendant's breach of implied warranty of merchantability was the direct and proximate cause of Plaintiff's injury and damages.

WHEREFORE, Plaintiff demands judgment in her favor and against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

DEMAND FOR JURY TRIAL

Plaintiff demands that all issues of fact of this case be tried to a properly impaneled jury to the extent permitted under the law.

PRAYER FOR RELIEF

WHEREFORE, Plaintiff demands judgment against the Defendant for damages, including exemplary damages if applicable, to which she is entitled by law, as well as all costs of this action, interest and attorneys' fees, to the full extent of the law, whether arising under the common law and/or statutory law, including:

a. judgment for Plaintiff and against Defendant;

b. damages in excess of $75,000 to compensate Plaintiff for her injuries, economic losses and pain and suffering sustained as a result of the use of the Defendant's pressure cookers;

c. pre and post judgment interest at the lawful rate;

d. a trial by jury on all issues of the case;

e. an award of attorneys' fees; and

f. for any other relief as this Court may deem equitable and just, or that may be available under the law of another forum to the extent the law of another forum is applied, including but not limited to all reliefs prayed for in this Complaint and in the foregoing Prayer for Relief.

Respectfully submitted,

Date: January 13, 2026 BY: */s/ Loren Legorreta, Esq.*
Attorney for Plaintiff

TOMASIK KOTIN KASSERMAN, LLC
Loren Legorreta, Esq. (loren@tkklaw.com)
161 North Clark Street, Suite 3050
Chicago, Illinois 60601
(312) 605-8800

In association with:

JOHNSON BECKER, PLLC

Adam J. Kress, Esq. (MN ID #0397289) *Pro Hac Vice to be filed*
Anna R. Rick, Esq. (MN ID #0401065) *Pro Hac Vice to be filed*
444 Cedar Street, Suite 1800
St. Paul, MN 55101
(612) 436-1800
akress@johnsonbecker.com
arick@johnsonbecker.com

Attorneys for Plaintiff

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EXHIBIT A

FARBERWARE®

7-IN-1 PROGRAMMABLE PRESSURE COOKER

Model Number: WM-CS6004W
UPC: 839724011821

Customer Assistance
1-855-451-2897 (US)

Please consider the option to recycle the packaging material.

IMPORTANT SAFEGUARDS

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

- **Read all instructions before use.**
- WARNING - to protect against electric shock, fire and personal injury:
  - do not immerse cord or plug in water or other liquid;
  - do not immerse the appliance or any electrical components in water or any other liquids;
  - always switch off and unplug the appliance before cleaning;
  - always let the appliance cool down before cleaning or moving it.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling, putting on or taking off parts, and before cleaning.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- Do not use outdoors or in a damp area.
- Do not operate the unit near water or fire. Do not expose the unit to direct sunlight.
- Do not place the appliance close to the edge of the countertop.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not place the appliance on an unstable surface. Never operate the appliance on or near flammable materials such as newspapers or paper plates.
- Do not use appliance for other than intended use.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- To disconnect, press **STOP** button, then remove plug from wall outlet.
- Do not touch hot surfaces. Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Do not move the appliance while it is switched on.
- Do not exceed **Max** indicator on removable container when placing food inside.
- Do not use the appliance in proximity to appliances generating magnetic fields.

SAVE THESE INSTRUCTIONS!

IMPORTANT SAFEGUARDS

- Always check the valves and steam release for clogging before each use.
- Do not cover valves, steam release and/or air vent of the appliance.
- During use and when opening the lid, hot steam is released. Keep hands and face clear.
- CAUTION - Risk of Electric Shock. Cook only in provided removable container.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- CAUTION - Never use the appliance for deep frying or pressure frying with oil. It is dangerous and may cause fire or serious damage.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating (↳ Operation).
- Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the lid is difficult to open, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous (↳ Operation).
- Do not fill the unit over ⅔ full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over ½ full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure (↳ Operation).
- Never place the removable container in cooker housing without food or water in it. If removable container is empty during operation it may change color, the bottom can distort or may become unusable.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Intended for countertop use only.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY.**

CAUTION:

- **DO NOT OPERATE THIS APPLIANCE, IF THE POWER CORD SHOWS DAMAGE OR APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

- A short power-supply cord is provided to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

Polarized plug

- 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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.
- Do not let children handle the electrical cord and do not let them put it into their mouths.

SAVE THESE INSTRUCTIONS!

PARTS

1a 1b
2
24
23
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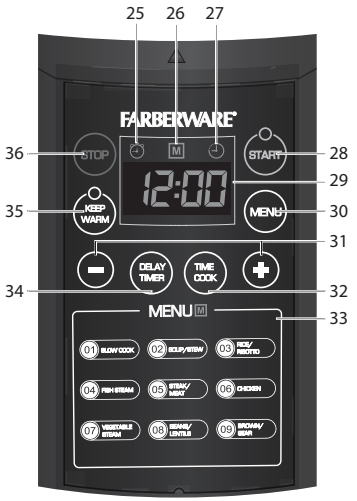
FARBERWARE
STOP
START
12:00
KEEP WARM
MENU
DELAY TIMER
TIME COOK
MENU

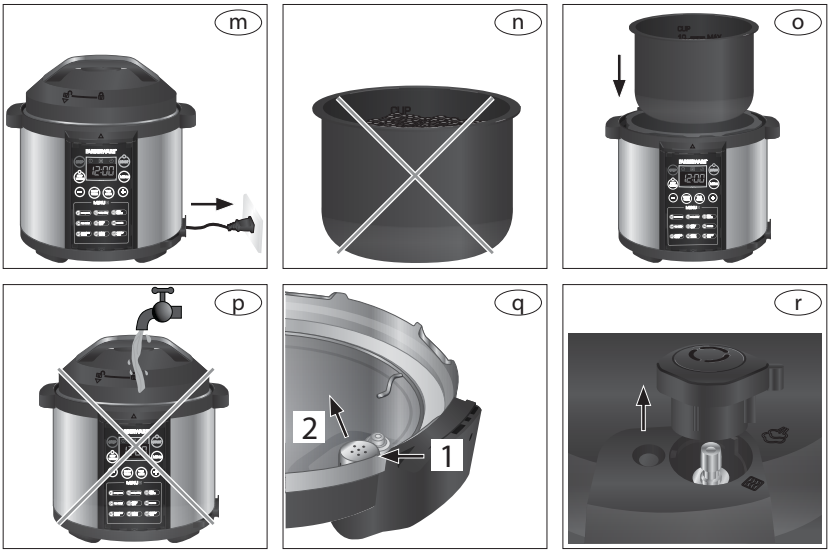
PARTS



1. a. Exhaust valve handle
   b. Exhaust valve
2. Float valve
3. Seal ring retainer
4. Seal ring
5. Valve protector
6. Float valve silicone cap
7. Inner exhaust valve
8. Spillover protection
9. Soup ladle
10. Rice scoop
11. Cooking stand
12. Measuring cup
13. Power cord with plug
14. Air vent
15. Heating element
16. Cooker housing
17. Control panel
18. Lid position mark
19. Appliance handles
20. Inner housing
21. Removable container
22. Lid
23. Lid position indicator
24. Lid handle
25. Delay timer symbol
26. Menu symbol M
27. Time cook symbol
28. **START** button
29. Display
30. **MENU** button
31. **+/-** button
32. **TIME COOK** button
33. Menu references
34. **DELAY TIMER** button
35. **KEEP WARM** button
36. **STOP** button

ILLUSTRATIONS

ILLUSTRATIONS



OPERATION

Before first use

- Remove all accessories from appliance.
- Remove all packaging materials, labels and/or stickers from your appliance.
- Check package contents for completeness and damage. Do not operate the appliance if package content is incomplete or appears damaged. Return the appliance to Walmart immediately.

Danger of suffocation!

- Packaging materials are not toys. Always keep plastic bags, foils and Styrofoam parts away from babies and children. Packaging material could block nose and mouth and prevent breathing.

NOTE:

- Ensure seal ring **(4)** is placed in lid **(22)** (ill. (a)).
- Ensure spillover protection **(8)** at the back of appliance is attached properly so that excessive liquid does not spill (ill. (b)).
- The appliance may produce an odor and / or emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard. Ensure ample ventilation.
- When using the appliance for the first time, it is recommended to operate the appliance, with removable container **(21)** in place and filled with at least 2 cups of water, for at least 10 minutes, with no lid nor food, until no odor or smoke is present (↳ Operation). During use, ensure ample ventilation.

OPERATION

- Clean your appliance and all accessories thoroughly before using for the first time (↳ Cleaning and Maintenance).

Protection features

This appliance uses both pressure and temperature to reduce cooking times. Follow instructions for safe use. Do not attempt to defeat any of the protection features.

Parts	Functions	Safety
Exhaust valve **(1)**	Mechanical feature that allows pressure built up inside the appliance	Automatically releases pressure in case of excessive pressure build-up
Float valve **(2)**	Comes out once enough pressure builds up inside the appliance. Valve drops down once pressure drops below required levels	Once it comes out, the valve does not allow the lid to be opened; Once the valve drops down, wait a while before opening the lid
Seal ring **(4)**	Creates an air tight seal to maintain pressure inside the appliance	If pressure levels exceed required levels, the seal ring expands to release pressure on the sides of the lid
Valve protector **(5)**	Sits on top of the inner exhaust valve Can be removed for cleaning purpose	Prevents food from entering and clogging the exhaust valve
Spillover protection **(8)**	Collects spillage and condensation from the cooking process	Prevents spillage and condensation to interfere with protection features
Lid **(22)**	Mechanical safety feature that locks the lid in place with the inner ring, once enough pressure builds up in the appliance	Lid can only be removed once pressure level lowers to required levels
Overheat protection	Electronic feature that prevents risks of fire and injuries	Switches off the appliance if the temperature exceeds the required level. Heating element, display and indicator lights will switch off at once

WARNING:

- Make sure all safety features are in place and free from obstruction or residue (↳ Assembly).
- Do not use the appliance if any safety feature is missing or shows wear or damage. Attach or replace before using the appliance again.

OPERATION

Assembly

- Attach float valve silicone cap **(6)** on bottom side of lid **(22)**.
- Place valve protector **(5)** over inner exhaust valve **(7)** (ill. c).
- Install seal ring **(4)** on bottom of lid **(22)** between seal ring retainer **(3)** and lid **(22)** inside (ill. a).
- Ensure surface of removable container **(21)** and heating element **(15)** are clean, dry and free of any foreign objects (ill. d).
- Ensure spillover protection **(8)** is attached properly to back of cooker housing **(16)** (ill. b).
- Place appliance on clean, flat and heat resistant surface (ill. e).

CAUTION:

- Ensure air vent **(14)** on bottom of appliance is free of foreign objects.
- To prevent accidents, do not place appliance on carpets, tablecloths or paper to avoid blocking the air vent **(14)**.
- Do not cover lid **(22)** with a rag or other material when appliance is connected to mains to prevent blocking of steam release.

Using the appliance

Use appliance to prepare soups and stews, rice, steamed fish or vegetables or to prepare chicken, steak or other meats in a healthy way, while saving energy at the same time. The appliance can also be used for slow cooking, warming food or for browning or searing (↳ Cooking programs P01 to P09).

CAUTION:

- Only use accessories recommended by the manufacturer. Do not place any other materials in the appliance.
- Do not cover or insert any objects into the air vent **(14)**.
- Never let power cord **(13)** come in contact with cooker housing **(16)** during use.
- Provide adequate headroom for the appliance when in use, hot steam is released from exhaust valve **(1b)** during cooking.
- ALWAYS add/use **at least 1 cup** liquid when using program P01 to P08.

Danger of burns!

- Always pay special attention when placing or removing accessories and food from the appliance. Never place your bare hand inside the appliance, or touch the lid **(22)** or cooker housing **(16)** when appliance is plugged in and switched on (ill. f). It is recommended to always use oven mittens.
- Escaping steam can burn.
- Always keep clear from exhaust valve **(1b)** when appliance is in use.
- When adjusting the exhaust valve handle **(1a)** exercise extreme caution, hot steam is released through the exhaust valve **(1b)**.

OPERATION

NOTE:

- The appliance has a rated power of 1000W. Before plugging it into the wall outlet, ensure the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V ~ 60Hz wall outlet.

Opening and closing lid

- To close, place lid **(22)** on cooker housing **(16)** (ill. g). Ensure lid position indicator 🔓 **(23)** is aligned with lid position mark ▲ **(18)** on cooker housing **(16)**. Ensure no food residue is stuck between lid **(22)** and cooker housing **(16)** (ill. h)
- Turn lid **(22)** clockwise to lock lid **(22)** with lid handle **(24)**. Lid position indicator 🔒 **(23)** on lid **(22)** is aligned with lid position mark ▲ **(18)** on cooker housing **(16)** (ill. i).
- To open, switch off appliance by pressing **STOP** button **(36)** and remove plug **(13)** from mains. Wait for appliance to cool down until the float valve **(2)** drops down. Turn lid handle **(24)** counterclockwise to unlock lid **(22)**. Lid position indicator 🔓 **(23)** is aligned with lid position mark ▲ **(18)** on cooker housing **(16)** (ill. j). Do not open lid **(22)** before internal pressure has been released completely. No excessive force should be required to turn lid **(22)**. If lid **(22)** cannot be moved easily, ensure exhaust valve handle **(1a)** is on venting position (ill. k) and float valve **(2)** has dropped down.

NOTE:

- Never detach the exhaust valve **(1b)** from appliance when moving the exhaust valve handle **(1a)**.
- After preparation of liquid foods (soup), do not move the exhaust valve handle **(1a)** or hot liquid vapor may spill out from the exhaust valve **(1b)**. Remove plug **(13)** from mains and let appliance cool down until float valve **(2)** drops down by itself.
- When preparing larger quantities of food, do not move the exhaust valve handle **(1a)** or hot liquid vapor may spill out from the exhaust valve **(1b)**. Remove plug **(13)** from mains and let appliance cool down until float valve **(2)** drops down by itself.
- To quickly open the lid, turn exhaust valve handle **(1a)** to venting position to quickly remove any internal pressure until the float valve **(2)** drops down (only use this opening method for non-liquid foods) (↳ Quick release method).

OPERATION

Filling with food

WARNING:

- Do not place food directly in the inner housing **(20)**.

- Fill the removable container **(21)** with the desired ingredients. Do not overfill the removable container **(21)**. Do not exceed the **MAX** level. It applies to both food and liquids, once combined. Do not fill the removable container **(11)** below the **2** cup marking. Take into account that some food might expand during the cooking process. Overfilling may cause a risk of clogging valves and developing excess pressure.

Food	Maximum volume (removable container capacity)	Example
Solid food	⅔	Meat, vegetables
Only liquids	½	Soup
Food that foams	½	Rice, pasta
Pulses	⅓	Beans, lentils

- Only use the removable container **(21)** provided with the appliance. Missing or use of another removable container may cause injuries and/or damage to the appliance!
- Fill the removable container **(21)** with at least 1 cup of liquid (water, juice…) as it is necessary to build up pressure inside the appliance. Use the measuring cup **(12)** for easy volume measurement. Follow the instructions from your recipe for details.
- Insert the removable container **(21)** into the appliance (ill. o).
- Dry the outside surface of the removable container **(21)** before inserting it into the appliance. Liquids may damage the heating element **(15)** during use.
- Ensure the removable container **(21)** is leveled with the cooker housing **(16)** and that no object remains between the removable container **(21)** and the inner housing **(20)**.
- Place the lid **(22)** onto the cooker housing **(16)** and rotate it counterclockwise all the way. Ensure it locks in place.
- Insert the plug **(13)** into a wall outlet (ill. m). The display **(29)** will switch on to the stand-by mode.

Alert sounds and tones

The appliance has several sounds to indicate different operations and notifications.

Operation	Sound
Connecting plug to wall outlet	one beep
Disconnecting plug from wall outlet	melody
Operational buttons	one beep
Start cooking operation	one long beep
Changing lid position while connected to mains	melody
Changing lid position while program running	continuous beeps
Finish cooking operation	three beeps (long third beep)
Error (↳ Troubleshooting)	continuous beeps

OPERATION

Cooking programs P01 to P09

Pro-gram	Application	Default cooking time (min)	Cooking time range	Delay timer function	Keep warm time after program ends
P01	SLOW COOK	240	30min - 20hrs	10min - 24hrs	12hrs
P02	SOUP/STEW	35	1min - 2hrs	10min - 24hrs	12hrs
P03	RICE/ RISOTTO	14 - 18	-	10min - 24hrs	12hrs
P04	FISH STEAM	10	1min - 2hrs	10min - 24hrs	12hrs
P05	STEAK/MEAT	30	1min - 2hrs	10min - 24hrs	12hrs
P06	CHICKEN	20	1min - 2hrs	10min - 24hrs	12hrs
P07	VEGETABLE STEAM	8	1min - 2hrs	10min - 24hrs	12hrs
P08	BEANS/ LENTILS	35	1min - 2hrs	10min - 24hrs	12hrs
P09	BROWN/ SEAR	30	-	-	-
	KEEP WARM	120	10min - 24hrs	-	-

NOTE:

- Cooking time starts when internal pressure is built up. The time required for internal pressure built up depends on quantity of food inside removable container.

- Ensure float valve **(2)**, valve protector **(5)**, float valve silicone cap **(6)**, inner exhaust valve **(7)** are not blocked, clean and free of any residue.
- Ensure seal ring **(4)** is attached properly before starting any operation (ill. a).
- Ensure air vent **(14)** on bottom of appliance is free of foreign objects.
- Ensure surface of removable container **(21)** and heating element **(15)** are clean, dry and free of any foreign objects.
- Ensure spillover protection **(8)** is attached properly to back of cooker housing **(16)** (ill. b).
- Place appliance on clean, flat and heat resistant surface (ill. e). Provide adequate headroom for the appliance when in use, hot steam is released from exhaust valve **(1b)** during cooking.

OPERATION

- Before connecting to mains ensure exhaust valve handle **(1a)** is on sealing position to prevent burns (ill. l)
- Insert plug **(13)** into wall outlet (ill. m). Display **(29)** turns on and shows four flashing bars "- - - -".
- Place removable container **(21)** on clean, flat and heat resistant surface.
- Fill removable container **(21)** with food. Do not place too much food in removable container **(21)** (ill. n). Ensure removable container **(21)** is free of residue on the outside before placing in inner housing **(20)** (ill. d).
- Carefully place removable container **(21)** in inner housing **(20)** (ill. o).
- Close lid **(22)** (↳ Opening and closing lid).

NOTE:

- When using P01 – P08, exhaust valve handle **(1a)** must be placed on sealing position (ill. l).
- When using P09, lid **(22)** should not be placed on appliance.
- Do not fill the unit over ⅔ full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over ½ full. Overfilling may cause a risk of clogging valves and developing excess pressure.

- Press **MENU** button **(30)** to select desired program. The display **(29)**, showing selected program and menu symbol M **(26)** and **START** button **(28)** indicator light are flashing.

NOTE:

- Program can alternatively be selected using **+/-** buttons **(31)**. Press **+** button **(31)** to select next program, press – button **(31)** to select previous program.

- While selected program is flashing on display **(29)**, default cooking time can be adjusted. Press **TIME COOK** button **(32)**, time cook symbol **(27)** flashes while cooking time is adjustable. Press **+** button **(31)** to increase or **-** button **(31)** to decrease cooking time (refer to cooking program table).
- For program 1, press **TIME COOK** button **(32)** once to adjust hours, press again to adjust minutes.

NOTE:

- When using P03 and P09, default cooking time cannot be adjusted.
- When using P09 and keep warm, delay timer cannot be adjusted (↳ Delay timer function).
- Place exhaust valve handle **(1a)** on either venting (ill. k) or sealing position (ill. l).

OPERATION

- Press **START** button **(28)** or wait for 10 seconds to start program with selected cooking time. The display **(29)** shows selected program and **START** button **(28)** indicator lights up. When using program P01, the display **(29)** shows remaining cooking time.

CAUTION:
- During use and when opening lid **(22)**, hot steam is released. Keep hands and face clear.
- Always keep clear and do not get close to exhaust valve **(1b)** when venting steam.
- Do not cover float valve **(2)**, inner exhaust valve **(7)**, exhaust valve **(1b)** and/or air vent **(14)** of the appliance.

NOTE:
- When appliance is pressurized, float valve **(2)** will rise and steam may be released periodically. This is no reason for concern and is normal during operation.

- When selected program is finished, press **STOP** button **(36)** to switch appliance off or appliance switches to keep warm function automatically (↳ Keep warm function).
- Place exhaust valve handle **(1a)** on venting position (ill. k) to release any remaining pressure before opening lid **(22)** (↳ Quick release method).

CAUTION:
- Before attempting to open lid **(22)**, wait for appliance to cool down and for float valve **(2)** to drop down.
- When moving the appliance, use appliance handles **(19)**, do not use lid handle **(24)** to carry or move the appliance.

- Open lid **(22)** (↳ Opening and closing lid).

Danger of burns!
- Always pay special attention when placing or removing accessories and food from the appliance. Never place your bare hand inside the appliance, or touch the lid **(22)** or cooker housing **(16)** when appliance is plugged in and switched on (ill. f). It is recommended to always use oven mittens.
- Escaping steam can burn.
- Always keep clear from exhaust valve **(1b)** when appliance is in use.
- When adjusting the exhaust valve handle **(1a)** exercise extreme caution, hot steam is released through the exhaust valve **(1b)**.

OPERATION

- Carefully remove lid **(22)** from cooker housing **(16)**.
- Carefully remove food and place onto suitable dish.
- Allow appliance to cool down completely before cleaning (↳ Cleaning and Maintenance). Clean after every use.

Keep warm function

Your appliance has a keep warm function to keep food warm for up to 24 hours. If cooking program is not stopped when completed, keep warm function will automatically start for 12 hours. Keep warm function can also be used without running another program before.

- Place removable container **(21)** on clean, flat and heat resistant surface.
- Fill removable container **(21)** with food. Do not place too much food in removable container **(21)**.
- Carefully place removable container **(21)** in inner housing **(20)**.
- Close lid **(22)** (↳ Opening and closing lid).
- Place exhaust valve handle **(1a)** in sealing position (ill. I).
- Press **KEEP WARM** button **(35)**. Display **(29)** shows default countdown "2:00". The hour and **KEEP WARM** indicator are flashing.
- Use **+/-** button **(31)** to adjust hour.
- Press **KEEP WARM** button **(35)** twice to adjust minutes with **+/-** buttons **(31)**.
- Press **START** button **(28)** or wait for 10 seconds to begin operation.
- Press **STOP** button **(36)** at any time to end keep warm function or wait until program has finished.
- Open lid **(22)** (↳ Opening and closing lid).

Danger of burns!

- Always pay special attention when placing or removing accessories and food from the appliance. Never place your bare hand inside the appliance, or touch the lid **(22)** or cooker housing **(16)** when appliance is plugged in and switched on (ill. f). It is recommended to always use oven mittens.
- Escaping steam can burn.
- Always keep clear from exhaust valve **(1b)** when appliance is in use.
- When adjusting the exhaust valve handle **(1a)** exercise extreme caution, hot steam is released through the exhaust valve **(1b)**.

- Carefully remove lid **(22)** from cooker housing **(16)**.
- Carefully remove food and place onto suitable dish.
- Allow appliance to cool down completely before cleaning (↳ Cleaning and Maintenance). Clean after every use.

OPERATION

Delay timer function

Your appliance has a delay timer function for delayed start of a selected program from 10 minutes up to 24 hours.

- Set desired program (↳ Cooking modes P01 to P09).
- Press **DELAY TIMER** button **(34)**. Display **(29)** shows default timer "2:00", menu symbol M **(26)**, delay timer symbol ⏲ **(25)** and **START** button **(28)** indicator light are flashing.
- Adjust delay timer function hour with **+/-** button **(31)**
- Press **DELAY TIMER** button **(34)** twice to adjust countdown minutes with **+/-** buttons **(31)**.
- Press **START** button **(28)** or wait for 10 seconds to begin delay timer function. When set time has passed, operation will begin according to selected program. **START** button **(28)** indicator light is flashing and display **(29)** shows delay timer symbol ⏲ **(25)** until cooking program starts.

General precautions when food preparation is complete

- Inspect seal ring **(4)** after use to ensure it is intact and does not show any deformation.
- Empty spillover protection **(8)** on back of cooker housing **(16)**. Replace after cleaning.
- Inspect valve protector **(5)**, exhaust valve handle **(1a)**, float valve **(2)** and inner exhaust valve **(7)**, clean if required (↳ Cleaning exhaust valve).

NOTE:

- When using P09 and keep warm, delay timer cannot be adjusted (↳ Cooking programs P01 to P09).

Quick release method

Once the cooking time has elapsed, the temperature and pressure inside the appliance will slowly reduce. However, in case of delicate food, it is possible to release the pressure more quickly in order to avoid overcooking.

- Rotate the exhaust valve handle **(1a)** clockwise to venting position to release the steam (ill. k). Steam will be released via the exhaust valve (**1b**) on top of the lid **(22)**. Always ensure the float valve **(2)** dropped down before attempting to open the lid **(22)**.

Danger of burns!

- Always use oven mitts as the exhaust valve **(1b)** and appliance housing **(16)** are hot and escaping steam can burn.
- Keep your face and hands clear of the exhaust valve **(1b)** before releasing pressure contained inside the appliance. Do not stand in the steam venting trajectory.
- Do not use the quick release method when cooking only liquids or liquids with a small amount of solid food. Liquids may be ejected with the steam through the exhaust valve **(1b)**.

HINTS AND TIPS

- This appliance can be used to have your breakfast, lunch or dinner ready and warm by the time you wake up, return from work or from outside activity with the help of delay timer function. Do not use **DELAY TIMER** and **KEEP WARM** functions for recipes which contain foods that can turn bad easily (e.g. raw eggs or raw fish).
- To avoid scratching of your appliance remove hard shells of crustaceans or shellfish before cooking.
- P09 does not allow selection of keep warm or delay timer function.
- P03 and P09 do not allow adjusting default cooking time.
- Smaller food normally requires less cooking time than larger food.
- **It is recommended to cook defrosted food and cook from a refrigerated temperature to shorten the cooking time.**
- It is recommended to only use nylon, heat-proof plastic or wooden cooking utensils. Metal utensils may become hot and damage the non-stick surface. Always remove utensils from the appliance. Do not leave them in the appliance during use.
- It is recommended to clean all accessories used after each use.
- Do not use the appliance with canned products.
- You can also use the appliance to reheat food. Place food into the appliance, and then select the **KEEP WARM** program. To create pressure and avoid burned food, add a small amount of liquid to the removable container **(21)** before closing the lid **(22)**, if required.
- Always ensure to add at least 1 cup of liquid into the removable container **(21)**. It creates steam that is necessary to build up pressure. Do not use oil or oil-based liquids under pressure. When using wine, add an equivalent amount of water as it evaporates too quickly.
- The cooking time countdown only starts when inner pressure / temperature reaches suitable levels.
- When cooking under pressure, the food continues to be cooked after the cooking time has elapsed. In case of uncertainty about the time needed to cook the food, reduce the cooking time and use the quick release method to shorten the cooking process and waiting time. Remove the lid **(22)** and check for doneness. Cook for longer, if required.
- When cooking beans, add a teaspoon of oil to the water to reduce the amount of foam.
- Meat cuts of lesser quality are tougher but better suited for cooking under pressure as it breaks down fibers and allows more tenderness.

CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

CAUTION:

- Always press **STOP** button **(36)** and remove plug **(13)** from wall outlet. Allow all parts of appliance to cool down completely.

NOTE:

- Do not immerse power cord and plug **(13)** or appliance into water or any other liquid (ill. (p)). Do not use abrasive cleaners, steel wool or scouring pads. Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing.

- Remove removable container **(21)** from inner housing **(20)**.
- Wipe cooker housing **(16)**, control panel **(17)**, inner housing **(20)** and heating element **(15)** of appliance with damp sponge, cloth or nylon scouring pad and some mild detergent if needed. Remove food residue with damp cloth or toothpicks.
- Soak removable container **(21)** and seal ring **(4)**, spillover protection **(8)**, measuring cup **(12)**, soup ladle **(9)** and rice scoop **(10)** in hot soapy water and clean with sponge. The removable container **(21)** is dishwasher safe.
- To remove float valve **(2)** for cleaning, take off float valve silicone cap **(6)** from bottom of lid **(22)** and turn lid upside down so the lid handle **(24)** is facing down. Float valve **(2)** should fall out without requiring force.
- Soak float valve **(2)** and float valve silicone cap **(6)** with soapy water and clean with sponge. Remove food residue with damp cloth or toothpicks.
- Replace float valve **(2)** into the lid **(22)**. While securing the float valve **(2)** with your hand, turn lid **(22)** upside down and place float valve silicone cap **(6)** onto underside of the float valve **(2)**.

Cleaning exhaust valve

NOTE:

- **Clean the exhaust valve and valve protector only if a build up of residue is noticeable.**

- Detach valve protector **(5)**. Hold with three fingers on upper side and gently pull away from seal ring retainer **(3)** towards middle of lid **(22)** (ill. (q)).
- Detach exhaust valve **(1b)** (ill. (r)).
- Inspect valve protector **(5)**, exhaust valve handle **(1a)**, float valve **(2)** and inner exhaust valve **(7)**, clean and remove any residue.

CLEANING AND MAINTENANCE

- Attach valve protector **(5)**. Place over float valve **(2)** and inner exhaust valve **(7)** and gently push down. If placed in position correctly, it should not be easily removable.
- Replace exhaust valve **(1b)**.

NOTE:

- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting appliance to wall outlet.

Storage

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord **(13)** are beyond reach of children or pets.

TROUBLESHOOTING

Problem	Cause	Solution
Appliance not working	Appliance not plugged in Wall outlet not energized Lid is not in place	Insert plug into wall outlet. Check fuses and circuit breaker Position lid correctly
Food not fully cooked	Cooking time too short Incorrect program used	Extend cooking time Change cooking program to suitable program
Food overcooked or burnt	Cooking time too long Incorrect program used	Reduce cooking time Change cooking program to suitable program
Rice too hard or too soft	Too little or too much water added to rice	Ensure correct amount of water is added according to recipe
Float valve does not rise	Not enough food in removable container Residue on float valve	Add food/water to removable container Clean float valve

TROUBLESHOOTING

Problem	Cause	Solution
Steam is released from exhaust valve without break	Exhaust valve handle is not in steam sealing position Pressure control is not working properly	Turn exhaust valve handle to sealing position Contact support
Lid cannot be closed easily	Seal ring is not installed correctly Float valve is standing out	Check and adjust seal ring position Lightly press float valve down
Lid cannot be opened easily	Appliance is still pressurized Float valve is stuck while standing out	Wait for appliance to cool down and use steam release to reduce internal pressure Use chopstick or handle of thin kitchen utensil to slightly push float valve down – do not use bare fingers, float valve may be hot and can cause burns
Steam is leaking from lid	Lid not closed properly Seal ring not installed Seal ring damaged or worn out Residue is preventing lid from closing properly	Ensure lid position mark ▲ and lid position indicator 🔒 are aligned Install seal ring Replace seal ring Clean lid and seal ring
Steam leaks from float valve for more than 2 minutes	Residue on float valve Float valve silicone cap worn out	Clean float valve Replace float valve silicone cap
The appliance heats up but the display and/or buttons do not light up	Damaged display and/or buttons	Press the **STOP** button, then disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance

TROUBLESHOOTING

Problem	Cause	Solution
The display and buttons light up but the appliance does not heat up	Malfunctioning appliance	Press the **STOP** button, then disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
The appliance produces an odor and emits smoke	Residues from the production process are eliminated during first use	Operate the appliance, with inner pot in place and filled with at least 2 cups of water, for at least 10 minutes, with no lid nor food, until no odor or smoke is present
	Malfunctioning appliance	Press the **STOP** button, then disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance

Error code	Error	Sound	Display
E1	Bottom sensor open circuit	continuous beeps	flashing
E2	Bottom sensor short circuit		
C1	Overheat protection		
E8	Pressure protection not working		

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897 (US).

TECHNICAL DATA

Rated voltage:	120V ~ 60Hz	Rated power input:	1000W
Rated pressure:	70kPa	Volume:	6 Quart

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ Product Name: _____

Customer Assistance Number 1-855-451-2897

Keep these numbers for future reference!

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Walmart store or call Customer Assistance at 1-855-451-2897.

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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OLLA A PRESIÓN PROGRAMABLE 7-EN-1

Número de modelo: WM-CS6004W
UPC: 839724011821

Atención al cliente
1-855-451-2897 (EE.UU.)

Por favor, considere la opción de reciclar el material de embalaje.

MEDIDAS DE SEGURIDAD IMPORTANTES

Cuando se utilizan aparatos eléctricos, se deben seguir las precauciones básicas de seguridad, incluyendo las siguientes:

- **Lea todas las instrucciones antes de usar.**
- No toque la superficie caliente. Utilice las asas o las perillas.
- ADVERTENCIA - para proteger contra descarga eléctrica, fuego y lesiones personales:
  - no sumerja el cable o el enchufe en agua o cualquier otro líquido;
  - no sumerja el artefacto ni sus componentes eléctricos en agua u otro líquido;
  - siempre apague y desenchufe el aparato antes de la limpieza;
  - siempre deje que el artefacto se enfríe antes de limpiarlo o moverlo.
- Es necesaria la supervisión cuando el producto es utilizado por o cerca de niños.
- Desenchufe cuando el aparato no esté en uso, antes de poner o quitar piezas y antes de limpiar. Deje que se enfríe antes de manipular, colocar o retirar piezas y antes de limpiar el aparato.
- El uso de accesorios no recomendados por el fabricante del aparato puede causar un incendio, descarga eléctrica o lesiones personales.
- No utilice el artefacto con el cable o el enchufe dañado ni si el artefacto funciona mal, si se ha caído o si se ha dañado de alguna manera. Llame a nuestro servicio de asistencia al cliente sin costo para informaciones sobre revisión, reparación o ajuste.
- No utilice en exteriores o en un lugar húmedo.
- No utilice la unidad cerca del agua o fuego. No exponga la unidad a la luz solar directa.
- No coloque el artefacto cerca del borde de la encimera.
- No permita que el cable eléctrico cuelgue del borde de la mesa o mostrador, ni que toque superficies calientes.
- No lo coloque en o cerca de gas caliente, un calentador eléctrico o un horno caliente.
- No coloque el artefacto sobre una superficie inestable. Nunca utilice el artefacto sobre o cerca de materiales inflamables, tales como periódicos o platos de cartón.
- No utilice este artefacto para fines que no sean los previstos.
- No lo limpie con estropajos de metal. Las piezas podrían entrar en el teclado y tocar partes eléctricas con riesgo de descarga eléctrica.
- Para desconectar, pulse el botón **STOP**, luego retire el enchufe del tomacorriente.

¡GUARDE ESTAS INSTRUCCIONES!

MEDIDAS DE SEGURIDAD IMPORTANTES

- No toque la superficie caliente. Utilice las asas o las perillas.
- Debe tener mucho cuidado cuando mueva un aparato que contenga aceite caliente u otros líquidos calientes. No mueva el artefacto sin supervisión si está encendido.
- No exceda el indicador **Max** en el contenedor extraíble al colocar alimentos en el interior.
- No utilice el artefacto en las proximidades de aparatos que generen campos magnéticos.
- Revise siempre las válvulas y el escape de vapor por obstrucciones antes de cada uso.
- No cubra las válvulas, el escape de vapor y/o la salida de aire del artefacto.
- Durante el uso y al quitar la tapa, se libera vapor caliente. Mantenga las manos y la cara libres.
- PRECAUCIÓN - Peligro de descarga eléctrica. Cocine sólo en el contenedor extraíble proporcionado.
- Tenga en cuenta que ciertos alimentos, como el puré de manzana, arándanos, cebada perlada, harina de avena u otros cereales, guisantes partidos, macarrones, ruibarbo o espaguetis pueden hacer espuma, y chisporrotear, y obstruir el dispositivo de liberación de presión. Estos alimentos no se deben cocinar en una olla a presión.
- PRECAUCIÓN - Nunca utilice el artefacto para freír o para fritura a presión con aceite. Es peligroso y puede causar un incendio o daños graves.
- Este artefacto cocina bajo presión. El uso inadecuado puede causar lesiones de quemaduras. Asegúrese de que la unidad esté bien cerrada antes de operarla (↳ Funcionamiento).
- No abra la olla a presión hasta que la unidad se haya enfriado y toda la presión interna se haya liberado. Si la tapa es difícil de abrir, esto indica que la olla sigue con presión - no la fuerce para abrirla. Cualquier presión en la olla puede ser peligrosa (↳ Funcionamiento).
- No llene la unidad más de ⅔. Para cocinar alimentos que se expanden durante la cocción como arroz o legumbres secas, no llene más de la mitad de la unidad. El sobrellenado puede causar un riesgo de obstrucción del tubo de ventilación y la formación de exceso de presión (↳ Funcionamiento).

¡GUARDE ESTAS INSTRUCCIONES!

MEDIDAS DE SEGURIDAD IMPORTANTES

- Nunca coloque el contenedor extraíble en la carcasa de la olla sin comida ni agua en ella. Si el contenedor extraíble está vacío durante el funcionamiento puede cambiar de color, el fondo se puede retorcer o puede quedar inutilizable.
- Este artefacto no ha sido concebido para personas (incluyendo niños) con capacidades físicas, sensoriales o mentales reducidas, o sin experiencia y conocimiento a menos que estén supervisados o hayan recibido instrucción sobre el uso del artefacto por una persona responsable de su seguridad.
- Destinado únicamente para uso en encimera.
- **ADVERTENCIA:** alimentos derramados pueden causar quemaduras graves. Mantenga el aparato y el cable alejado de los niños. Nunca coloque el cable sobre el borde de la encimera, nunca utilice un enchufe que se encuentre debajo de la encimera, y nunca lo utilice con un cable de extensión.

MEDIDAS ADICIONALES

Este aparato está **DISEÑADO SOLAMENTE PARA USO DOMÉSTICO.**

PRECAUCIÓN:

- **NO UTILICE ESTE APARATO SI EL CABLE DE ALIMENTACIÓN MUESTRA DAÑOS O ESTE APARATO FUNCIONA DE MANERA INTERMITENTE O DEJA DE FUNCIONAR POR COMPLETO.**

- Se proporciona un cable de alimentación corto para reducir el riesgo de que éste pueda ser tocado por niños, se puedan enredar en él, o puedan tropezar con un cable más largo.

Enchufe polarizado

- Este artefacto tiene un enchufe polarizado (una hoja es más ancha que la otra). Como medida de seguridad, este enchufe encaja sólo en un tomacorriente polarizado de una sola forma. Si el conector no cabe completamente en el enchufe hembra, gire el conector. Si aún así no entra, contacte a un electricista calificado. No intente anular esta medida de seguridad.
- No deje que los niños manipulen el cable eléctrico o se lo pongan en la boca.

¡GUARDE ESTAS INSTRUCCIONES!

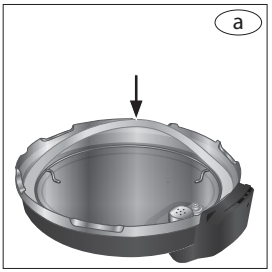
PARTES

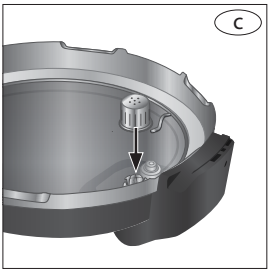
1a 1b
2
24
23
22
3
4
5
6
7
CUP
21
8
20
9
19
10
18
FARBERWARE
STOP
START
17
STEAM WARM
12:00
MENU
16
DELAY TIMER
TIME COOK
MENU
11
15
12
14
13

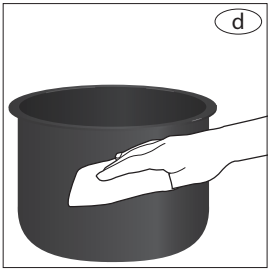
PARTES

1. a. Manija de la válvula de escape
   b. Válvula de escape
2. Válvula de flotador
3. Retén de la junta
4. Junta
5. Protector de la válvula
6. Tapa de válvula de flotador de silicona
7. Válvula de escape interior
8. Protección contra derrame
9. Cucharón de sopa
10. Cucharada de arroz
11. Soporte de cocción
12. Taza de medición
13. Cable eléctrico con enchufe
14. Rejilla de ventilación
15. Resistencia calentadora
16. Carcasa de la olla
17. Panel de control
18. Marca de posición de la tapa
19. Manijas del artefacto
20. Carcasa interior
21. Contenedor extraíble
22. Tapa
23. Indicación de la posición de la tapa
24. Mango de tapa
25. Símbolo del temporizador de retardo
26. Símbolo del menú M
27. Símbolo de tiempo de cocción
28. Botón **START**
29. Pantalla
30. Botón **MENU**
31. Botón **+/-**
32. Botón **TIME COOK**
33. Referencias del menú
34. Botón **DELAY TIMER**
35. Botón **KEEP WARM**
36. Botón **STOP**

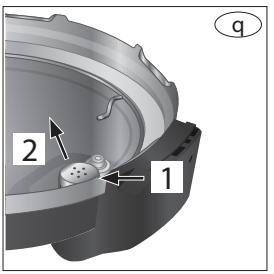
ILUSTRACIONES

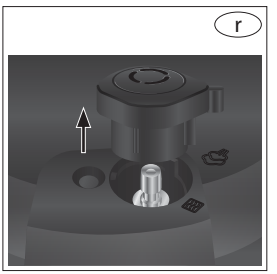






ILUSTRACIONES





FUNCIONAMIENTO

Antes del primer uso

- Retire todos los accesorios del artefacto.
- Retire todos los materiales de embalaje, etiquetas y/o calcomanías de su aparato.
- Compruebe que el contenido del paquete esté completo y que no haya daños. No utilice el aparato si el contenido del paquete es incompleto o parece estar dañado. Lleve la unidad inmediatamente al Walmart.

¡Peligro de asfixia!

- Los embalajes no son juguetes. Siempre mantenga las bolsas de plástico, láminas y piezas de espuma de poliestireno lejos de los bebés y los niños. El material de envasado podría bloquear la nariz y la boca y evitar la respiración.

NOTA:

- Asegúrese de que la junta **(4)** esté colocada en la tapa **(22)** (fig. a).
- Asegúrese de que el protector contra derrame **(8)** en la parte posterior del artefacto esté colocado correctamente para que el líquido en exceso no se derrame (fig. b).
- El aparato puede producir olor y emitir humo cuando se enciende por primera vez, ya que los residuos del proceso de producción se eliminan. Esto es normal y no indica un defecto o peligro. Asegure una ventilación adecuada.
- Al utilizar el aparato por primera vez, se recomienda operarlo, con el contenedor extraíble **(21)** en su lugar y llenarlo con al menos 2 tazas de agua, durante al menos 10 minutos, sin tapa ni alimentos, hasta que no produzca olor ni humo (↳ Functionamento). Durante su uso, asegure una ventilación adecuada.

- Limpie el artefacto y todos los accesorios antes de utilizarlos por primera vez (↳ Limpieza y mantenimiento).

Funciones de protección

Este aparato utiliza tanto la presión como la temperatura para reducir los tiempos de cocción. Siga las instrucciones para un uso apropiado. No intente anular las funciones de protección.

FUNCIONAMIENTO

Partes	Funciones	Protección
Válvula de escape **(1)**	función mecánica que permite la formación de presión dentro del aparato	libera automáticamente la presión en caso de excesiva acumulación de la misma
Válvula de flotador **(2)**	sale una vez que se haya acumulado suficiente presión dentro de la olla. La válvula cae hacia abajo una vez que la presión haya caído por debajo de los niveles requeridos	una vez fuera, la válvula no permite que se abra la tapa. Una vez que la válvula caiga hacia abajo , espere un tiempo antes de abrir la tapa
Junta **(4)**	crea un sello hermético para mantener la presión en el interior del aparato	si los niveles de presión exceden los niveles requeridos, la junta se expande para liberar la presión en los lados de la tapa
Protector de la válvula **(5)**	se encuentra en la parte superior de la válvula de escape interior; puede ser quitado con propósitos de limpieza	evita que los alimentos entren y obstruyan la válvula de liberación de presión
Protección contra derrame **(8)**	recoge la condensación del proceso de cocción	evita que la condensación interfiera en las funciones de protección
Tapa **(22)**	función mecánica que mantiene la tapa en su lugar con el anillo interior, una vez que se acumula suficiente presión en el aparato	la tapa sólo puede retirarse una vez el nivel de presión baja a los niveles requeridos
Protección contra sobre-calentamiento	función electrónica que evita riesgos de incendio y lesiones	apaga el aparato si la temperatura excede el nivel requerido. El elemento calefactor, la pantalla y las luces indicadoras se apagarán de una vez

PRECAUCIÓN:

- Asegúrese de que todas las funciones de protección están en su lugar y libres de obstrucción o residuos (↳ Montaje).
- No utilice el aparato si faltase alguna característica de protección o estuviese usada o dañada. Agregar o sustituir antes de utilizar el aparato nuevamente.

FUNCIONAMIENTO

Montaje

- Fije la tapa de la válvula de flotador de silicona **(6)** en el lado inferior de la tapa **(22)**.
- Coloque el protector de la válvula **(5)** sobre la válvula de escape interior **(7)** (fig. c).
- Instale la junta **(4)** en la parte inferior de la tapa **(22)** entre el retén de la de junta **(3)** y la tapa **(22)** en el interior (fig. a).
- Asegúrese de que la superficie del contenedor extraíble **(21)** y el elemento térmico **(15)** estén limpios, secos y libres de objetos extraños (fig. d).
- Asegúrese de que la protección contra derrame **(8)** esté colocada correctamente en la parte posterior de la carcasa de la olla **(16)** (fig. b).
- Coloque el artefacto sobre una superficie plana, seca y resistente al calor (fig. e).

PRECAUCIÓN:

- Asegúrese de que la salida de aire **(14)** en la parte inferior del artefacto esté libre de objetos extraños.
- Para evitar accidentes, no coloque el artefacto en alfombras, manteles o papel para evitar el bloqueo de la salida de aire **(14)**.
- No cubra la tapa **(22)** con un trapo u otro material cuando artefacto esté conectado a la red eléctrica para evitar el bloqueo del escape de vapor.

Uso del aparato

Use el artefacto para preparar sopas y guisos, arroz, pescado al vapor o verduras o para preparar pollo, carne u otras carnes de una manera saludable, mientras ahorra energía. El artefacto también se puede utilizar para cocinar lento, calentar alimentos o para tostar o dorar (programas de cocina P01 a P09).

PRECAUCIÓN:

- Utilice sólo los accesorios recomendados por el fabricante. No coloque ningún otro material en el aparato.
- No cubra ni inserte ningún objeto en la salida de aire **(14)**.
- Nunca deje que el cable de alimentación **(13)** entre en contacto con la carcasa de la olla **(16)** durante el uso.
- Proporcione espacio adecuado para el artefacto cuando esté en uso, el vapor caliente se libera por la válvula de escape **(1b)** durante la cocción.
- SIEMPRE añada **al menos 1 taza** de líquido al utilizar los programas P01 a P08.

FUNCIONAMIENTO

Peligro de quemadura!

- Siempre preste especial atención al colocar o retirar los accesorios y alimentos del aparato. Nunca coloque la mano descubierta dentro del artefacto, ni toque la tapa **(22)** o la carcasa de la olla **(16)** si el artefacto está enchufado y encendido (fig. f). Se recomienda siempre usar guantes para horno.
- El vapor de escape puede quemar.
- Manténgase siempre alejado de la válvula de escape **(1b)** cuando el electrodoméstico esté siendo usado.
- Para ajustar la manija de la válvula de escape **(1a)** tenga extrema precaución, el vapor caliente es liberado por la válvula de escape **(1b)**.

NOTA:

- El aparato tiene una potencia de 1000W. Antes de conectarlo a la toma de corriente, asegúrese de que el circuito eléctrico no esté sobrecargado con otros aparatos. Este electrodoméstico siempre debe ser operado en una toma de coriente de 120V ~ 60Hz aparte.

Tapa de apertura y de cierre

- Para cerrar, coloque la tapa **(22)** sobre carcasa de la olla **(16)** (fig. g). Asegúrese de que el indicador de posición de la tapa 🔓 **(23)** esté alineado con la marca de la posición de la tapa ▲ **(18)** en la carcasa de la olla **(16)**. Garantice que no queden residuos de alimentos atascados entre la tapa **(22)** y la carcasa de la olla **(16)** (fig. h).
- Gire la tapa **(22)** hacia la derecha para bloquearla **(22)** con el mango de la tapa **(24)**. El indicador de posición 🔒 **(23)** de la tapa **(22)** está alineado con la marca de la posición de la tapa ▲ **(18)** en la carcasa de la olla **(16)** (fig. i).
- Para abrir, apague el artefacto pulsando el botón **STOP (36)** y desenchufe de la red eléctrica **(13)**. Espere a que artefacto se enfríe hasta que la válvula de flotador **(2)** descienda. Gire el mango de la tapa **(24)** hacia la izquierda para desbloquear la tapa **(22)**. El indicador de posición de la tapa 🔓 **(23)** está alineado con la marca de la posición de la tapa ▲ **(18)** en la carcasa de la olla **(16)** (fig. j). No abra la tapa **(22)** antes de que la presión interna se haya liberado por completo. No ejerza ninguna fuerza excesiva para girar la tapa **(22)**. Si la tapa **(22)** no se puede mover con facilidad, verifique si la manija de la válvula de escape **(1a)** está en posición de aireación (fig. k) y la válvula de flotador **(2)** haya descendido.

FUNCIONAMIENTO

NOTA:

- Nunca desmonte la válvula de escape **(1b)** del artefacto para mover la manija de la válvula de escape **(1a)**.
- Después de la preparación de alimentos líquidos (sopa), no mueva la manija de la válvula de escape **(1a)** o vapor liquido caliente podría derramarse hacia fuera de la misma **(1b)**. Desenchufe **(13)** de la red eléctrica y deje que el artefacto se enfríe hasta que la válvula de flotador **(2)** descienda por sí misma.
- Para la preparación de grandes cantidades de alimentos, no mueva la manija de la válvula de escape **(1a)** o vapor liquido caliente podría derramarse hacia fuera de la misma **(1b)**. Desenchufe **(13)** de la red eléctrica y deje que el artefacto se enfríe hasta que la válvula de flotador **(2)** descienda por sí misma.

NOTA:

- Para abrir rápidamente la tapa, gire la manija de la válvula de escape **(1a)** la posición de ventilación para eliminar rápidamente cualquier presión interna hasta que la válvula del flotador **(2)** descienda (sólo utilice este método de apertura para los alimentos no líquidos) (↳ Método de liberación rápida).

Llenar con alimentos

PRECAUCIÓN:

- No coloque alimentos directamente en la carcasa interior **(20)**.

- Llene el contenedor extraíble **(21)** con la cantidad de ingredientes deseada. No llene en exceso el contenedor extraíble **(21)**. No exceda el nivel máximo **MAX**. Se aplica tanto a los alimentos como a los líquidos, una vez combinados. No llene el contenedor extraíble **(11)** por debajo de la marca de la **2** taza. Tenga en cuenta que algunos alimentos podrían expandirse durante el proceso de cocción. El llenado excesivo puede causar riesgo de obstrucción de las válvulas y provocar un exceso de presión.

Alimentos	Volumen máximo (capacidad contenedor extraíble)	Example
Alimentos sólid	⅔	Carne, verduras
Sólo líquidos	½	Sopa
Alimentos que hacen espuma	½	Arroz, pasta
Legumbres	⅓	Judías, lentejas

FUNCIONAMIENTO

- Utilice solamente el contenedor extraíble **(21)** provisto con el aparato. Que éste falte o la utilización de otro recipiente puede causar lesiones y / o daños en el aparato!
- Llene el contenedor extraíble **(21)** con al menos 1 taza de líquido (agua, zumo…) ya que es necesario aumentar la presión en el interior del aparato. Utilice la taza de medición **(12)** para una fácil medición de volumen. Para más detalles siga las instrucciones de su receta.
- Coloque el contenedor extraíble **(21)** en el aparato (fig. o).
- Seque la superficie exterior del contenedor extraíble **(21)** antes de colocarlo en el aparato. Los líquidos pueden dañar el resistencia calentadora **(15)** durante el uso.
- Asegúrese de que el contenedor extraíble **(21)** está nivelado con la carcasa de la olla **(16)** y que no quede ningún objeto entre el contenedor extraíble **(21)** y la carcasa interior **(20)**.
- Coloque la tapa **(22)** en la carcasa de la olla **(16)** y gírelo hacia la izquierda hasta el final. Asegúrese de que encaje en su lugar.
- Introduzca el enchufe **(13)** en la toma de corriente (fig. m). La pantalla **(29)** se encenderá en el modo stand-by.

Sonidos y tonos de alerta

El artefacto cuenta con varios sonidos para indicar diferentes operaciones y notificaciones.

Operación	Sonido
Enchufando al tomacorriente	un pitido
Desconectando el enchufe del tomacorriente	melodía
Botones operacionales	un pitido
Inicio de cocción	un pitido largo
Cambio de posición de la tapa mientras está conectado a la red eléctrica	melodía
Cambio de posición de la tapa mientras el programa se está ejecutando	pitidos continuos
La cocción terminó	tres pitidos (tercer pitido largo)
Error (↳ Resolución de problemas)	pitidos continuos

FUNCIONAMIENTO

Programas de cocción P01 a P09

Programa	Aplicación	Tiempo de cocción por defecto (min)	Rango de tiempo de cocción	Función de temporizador de retardo	Tiempo de mantener caliente después de finalizado el programa
P01	COCCIÓN LENTA	240	30min - 20hrs	10min - 24hrs	12hrs
P02	SOPA/ GUISADO	35	1min - 2hrs	10min - 24hrs	12hrs
P03	ARROZ / RISOTTO	14 - 18	-	10min - 24hrs	12hrs
P04	PESCADO AL VAPOR	10	1min - 2hrs	10min - 24hrs	12hrs
P05	FILETE/ CARNE	30	1min - 2hrs	10min - 24hrs	12hrs
P06	POLLO	20	1min - 2hrs	10min - 24hrs	12hrs
P07	VERDURAS AL VAPOR	8	1min - 2hrs	10min - 24hrs	12hrs
P08	FRIJOLES/ LENTEJAS	35	1min - 2hrs	10min - 24hrs	12hrs
P09	TOSTAR/ DORAR	30	-	-	-
	MANTENER CALIENTE	120	10min - 24hrs	-	-

NOTA:

- El tiempo de cocción se inicia al crearse la presión interna. El tiempo requerido para que se forme la presión interna depende de la cantidad de los alimentos dentro del contenedor extraíble.

FUNCIONAMIENTO

- Asegúrese de que la válvula de flotador **(2)**, el protector de la válvula **(5)**, la tapa de la válvula de flotador de silicona **(6)**, la válvula de escape interior **(7)** no estén bloqueados, estén limpios y libres de cualquier residuo.
- Asegúrese de que la junta **(4)** esté colocada correctamente antes de iniciar cualquier operación (fig. a).
- Asegúrese de que la salida de aire **(14)** en la parte inferior del artefacto esté libre de objetos extraños.
- Asegúrese de que la superficie del contenedor extraíble **(21)** y el elemento térmico **(15)** estén limpios, secos y libres de objetos extraños.
- Asegúrese de que la protección contra derrame **(8)** esté colocada correctamente en la parte posterior de la carcasa de la olla **(16)** (fig. b).
- Coloque el artefacto sobre una superficie plana, seca y resistente al calor (fig. e). Proporcione espacio adecuado para el artefacto cuando esté en uso, el vapor caliente se libera por la válvula de escape **(1b)** durante la cocción.
- Antes de conectar a la red eléctrica asegúrese de que la manija de la válvula de escape **(1a)** esté en posición de sellado para evitar quemaduras (fig. l).
- Conecte el enchufe **(13)** con una toma de corriente (fig. m). La pantalla **(29)** se enciende y muestra cuatro barras parpadeantes "- - - -".
- Coloque el contendor extraíble **(21)** sobre una superficie limpia, plana y resistente al calor.
- Llene el contenedor extraíble **(21)** con alimentos. No ponga demasiada comida en el contenedor extraíble **(21)** (fig. n). Asegúrese de que el contenedor extraíble **(21)** esté libre de residuos en el exterior antes de colocarlo en la carcasa interior **(20)** (fig. d).
- Coloque cuidadosamente el contenedor extraíble **(21)** en la carcasa interior **(20)** (fig. o).
- Cierre la tapa **(22)** (↳ Abrir y cerrar la tapa).

NOTA:

- Al utilizar los programas P01 - P08, la manija de la válvula de escape **(1a)** debe colocarse en la posición de sellado (fig. l).
- Cuando utilice el programa P09, no se debe colocar la tapa **(22)** en el artefacto.
- No llene la unidad más de ⅔. Para cocinar alimentos que se expanden durante la cocción como arroz o legumbres secas, no llene más de la mitad de la unidad El sobrellenado puede causar un riesgo de obstrucción de las válvulas y la formación de exceso de presión.

- Pulse el botón **MENU (30)** para seleccionar el programa deseado. La pantalla **(29)**, muestra el programa seleccionado y el símbolo de menú M **(26)** y la luz indicadora del botón de inicio **START (28)** parpadean.

FUNCIONAMIENTO

NOTA:

- El programa puede ser seleccionado alternativamente utilizando los botones **+/- (31)**. Pulse el botón **+ (31)** para seleccionar el siguiente programa, pulse el botón **- (31)** para seleccionar el programa anterior.

- Mientras el programa seleccionado parpadea en la pantalla **(29)**, se puede ajustar el tiempo de cocción por defecto. Pulse el botón **TIME COOK (32)**, el símbolo de tiempo de cocción **(27)** parpadea mientras que se puede ajustar el tiempo de cocción. Pulse el botón **+ (31)** para aumentar o el botón **- (31)** para disminuir el tiempo de cocción (consulte la tabla de programas de cocción).
- Para el programa 1, pulse el botón de tiempo de cocción **TIME COOK (32)** una vez para ajustar hora, pulse de nuevo para ajustar los minutos.

NOTA:

- Al utilizar los programas P03 y P09, el tiempo de cocción por defecto no se puede ajustar.
- Al utilizar el programa P09 y mantener caliente, no se puede ajustar el temporizador de retardo (↳ Función de temporizador de retardo).

- Coloque la manija de la válvula de escape **(1a)** en cualquiera de las posiciones ventilación (fig. k) o sellado (fig. l).
- Pulse el botón **START (28)** o espere 10 segundos para iniciar el programa con el tiempo de cocción seleccionado. La pantalla **(29)** muestra el programa seleccionado y el botón **START (28)** se ilumina. Cuando se utiliza el programa P01, la pantalla **(29)** muestra el tiempo restante de cocción.

PRECAUCIÓN:

- Durante el uso y al abrir tapa **(22)**, se libera vapor caliente. Mantenga las manos y la cara libres.
- Manténgase siempre alejado de la válvula de escape **(1b)** cuando se esté aireando vapor.
- No cubra la válvula de flotador **(2)**, la válvula de escape interior **(7)**, la válvula de escape **(1b)** y/o la salida de aire **(14)** del artefacto.

NOTA:

- Cuando el artefacto está bajo presión, la válvula de flotador **(2)** se levantará y puede que se libere vapor periódicamente. Esto no es motivo de preocupación y es normal durante el funcionamiento.

FUNCIONAMIENTO

- Cuando finalice el programa seleccionado, pulse el botón **STOP (36)** para apagar el artefacto o el artefacto cambiará automáticamente a la función de mantener caliente (↳ Función para mantener caliente).
- Coloque la manija de la válvula de escape **(1a)** en la posición de ventilación (fig. k) para liberar cualquier presión restante antes de abrir la tapa **(22)** (↳ Método de liberación rápida).

PRECAUCIÓN:

- Antes de intentar abrir la tapa **(22)**, espere que el artefacto se enfríe y que la válvula de flotador **(2)** baje.
- Cuando mueva el artefacto, utilice las manijas del artefacto **(19)**, no utilice mango de la tapa **(14)** para transportar o mover el artefacto.

- Cierre la tapa **(22)** (↳ Abrir y cerrar la tapa).

¡Peligro de quemadura!

- Siempre preste especial atención al colocar o retirar los accesorios y alimentos del aparato. Nunca coloque la mano descubierta dentro del artefacto, ni toque la tapa **(22)** o la carcasa de la olla **(16)** si el artefacto está enchufado y encendido (fig. f). Se recomienda siempre usar guantes para horno.
- El vapor de escape puede quemar.
- Manténgase siempre alejado de la válvula de escape **(1b)** cuando el electrodoméstico esté siendo usado.
- Para ajustar la manija de la válvula de escape **(1a)** tenga extrema precaución, el vapor caliente es liberado por la válvula de escape **(1b)**.

- Retire con cuidado la tapa **(22)** de la carcasa de la olla **(16)**.
- Retire con cuidado los alimentos y colóquelos en un plato adecuado.
- Deje que el aparato se enfríe completamente antes de limpiarlo (↳ Limpieza y mantenimiento). Limpie después de cada uso.

Función para mantener caliente

Su artefacto tiene una función para mantener calientes los alimentos hasta por 24 horas. Si el programa de cocción no se detiene una vez terminado, la función para mantener caliente se iniciará automáticamente durante 12 horas. La función mantener caliente también se puede utilizar sin que otro programa se haya iniciado antes.

FUNCIONAMIENTO

- Coloque el contendor extraíble **(21)** sobre una superficie limpia, plana y resistente al calor.
- Llene el contenedor extraíble **(21)** con alimentos. No ponga demasiada comida en el contenedor extraíble **(21)**.
- Coloque cuidadosamente el contenedor extraíble **(21)** en la carcasa interior **(20)**.
- Cierre la tapa **(22)** (↳ Abrir y cerrar la tapa).
- Coloque la manija de la válvula de escape **(1a)** en la posición de sellado (fig. I).
- Pulse el botón de mantener caliente **KEEP WARM (35)**. La pantalla **(29)** muestra la cuenta regresiva predeterminada "02:00". Los indicadores de la hora y de mantener caliente **KEEP WARM** parpadean.
- Use el botón **+/- (31)** para ajustar la hora.
- Pulse el botón mantener caliente **KEEP WARM (35)** dos veces para ajustar los minutos con los botones **+/- (31)**.
- Pulse el botón **START (28)** o espere 10 segundos para iniciar la operación.
- Pulse el botón **STOP (36)** en cualquier momento para finalizar la función mantener caliente o espere hasta que el programa haya terminado.
- Cierre la tapa **(22)** (↳ Abrir y cerrar la tapa).

¡Peligro de quemadura!

- Siempre preste especial atención al colocar o retirar los accesorios y alimentos del aparato. Nunca coloque la mano descubierta dentro del artefacto, ni toque la tapa **(22)** o la carcasa de la olla **(16)** si el artefacto está enchufado y encendido (fig. f). Se recomienda siempre usar guantes para horno.
- El vapor de escape puede quemar.
- Manténgase siempre alejado de la válvula de escape **(1b)** cuando el electrodoméstico esté siendo usado.
- Para ajustar la manija de la válvula de escape **(1a)** tenga extrema precaución, el vapor caliente es liberado por la válvula de escape **(1b)**.

- Retire con cuidado la tapa **(22)** de la carcasa de la olla **(16)**.
- Retire con cuidado los alimentos y colóquelos en un plato adecuado.
- Deje que el aparato se enfríe completamente antes de limpiarlo (↳ Limpieza y mantenimiento). Limpie después de cada uso.

Función de temporizador de retardo

Su artefacto tiene una función de temporizador de retardo para un inicio retardado del programa seleccionado entre 10 minutos y 24 horas.

FUNCIONAMIENTO

- Fije el programa deseado (↳ Modos de cocción P01 a P09).
- Pulse el botón **DELAY TIMER (34)**. La pantalla **(29)** muestra el temporizador por defecto "02:00", el símbolo del menú Ⓜ **(26)**, el símbolo del temporizador de retardo ⏲ **(25)** y la luz indicadora del botón **START (28)** parpadean.
- Ajuste la hora de función de temporizador de retardo con el botón **+/- (31)**
- Pulse el botón temporizador de retardo **DELAY TIMER (34)** dos veces para ajustar los minutos de cuenta regresiva con los botones **+/- (31)**.
- Pulse el botón **START (28)** o espere 10 segundos para iniciar la función de temporizador de retardo. Cuando haya transcurrido el tiempo establecido, la operación se iniciará de acuerdo al programa seleccionado. La luz indicadora del botón **START (28)** parpadea y la pantalla **(29)** muestra el símbolo del temporizador de retardo ⏲ **(25)** hasta que se inicie el programa de cocción.

Precauciones generales cuando la preparación de alimentos está terminada

- Inspeccione la junta **(4)** después de su uso para asegurarse de que esté intacta y no muestra ninguna deformación.
- Vacíe la protección contra derrame **(8)** en la parte posterior de la carcasa de la olla **(16)**. Vuelva a colocar después de la limpieza.
- Inspeccione el protector de la válvula **(5)**, la manija de la válvula de escape **(1a)**, la válvula de flotador **(2)** y la válvula de escape interior **(7)**, limpie, si es necesario (↳ Limpieza de la válvula de escape).

NOTA:
- P09 y **KEEP WARM** no permiten ajustar la hora de función de temporizador de retardo (↳ Programas de cocción P01 a P09).

Método de liberación rápida

Una vez que haya transcurrido el tiempo de cocción, la temperatura y la presión en el interior del aparato comenzarán a disminuir lentamente. Sin embargo, en el caso de alimentos delicados, es posible liberar la presión más rápidamente a fin de evitar la cocción excesiva.

- Gire la manija de la válvula de escape **(1a)** en sentido horario a la posición de ventilación para liberar el vapor (fig. k). El vapor será entonces expulsado a través de la válvula de escape **(1b)** en la parte superior de la tapa **(22)**. Asegúrese siempre de que la válvula de flotador **(2)** haya bajado antes de intentar abrir la tapa **(22)**.

¡Peligro de quemadura!
- Utilice siempre guantes de cocina ya que la válvula de escape **(1b)** y carcasa del aparato **(16)** están caliente y el vapor puede quemar.
- Mantenga la cara y las manos alejadas de la válvula de escape **(1b)** antes de liberar la presión contenida en el interior del aparato. No se pare delante del trayecto de salida del vapor.
- No utilice el método de liberación rápida cuando se cocinen solo líquidos o líquidos con pequeñas cantidades de alimentos sólidos. Los líquidos pueden ser expulsados con el vapor a través de la válvula de escape **(1b)**.

CONSEJOS Y SUGERENCIAS

- Este artefacto se puede utilizar para preparar el desayuno, el almuerzo o la cena y mantenerlos calientes para cuando se despierte, regrese del trabajo o de la actividad al aire libre con la ayuda de la función del temporizador de retardo. No utilice las funciones **DELAY TIMER** o **KEEP WARM** para las recetas que contienen alimentos que se pueden malograr fácilmente mal (por ejemplo, huevos crudos o pescado crudo).
- Para evitar rayar su artefacto retire las cáscaras duras de crustáceos o moluscos antes de cocinar.
- P09 no permite la selección de mantener caliente o la función de temporizador de retardo.
- P03 y P09 no permiten ajustar el tiempo de cocción por defecto.
- Pocas cantidades de alimentos requieren menos tiempo de cocción que grandes cantidades.
- **Se recomienda cocinar alimentos descongelados y cocerlos a temperatura de refrigeración para acortar el tiempo de cocción.**
- Se recomienda usar solo nylon, plástico resistente al calor o utensilios de cocina de madera. Los utensilios de metal pueden calentarse y dañar la superficie antiadherente. Retire siempre los utensilios del aparato. No los deje en el aparato durante su uso.
- Se recomienda lavar todos los accesorios después de su uso.
- No utilice el aparato con productos enlatados.
- También puede usar el aparato para recalentar los alimentos. Coloque los alimentos en el aparato, y luego seleccione el programa **KEEP WARM**. Para crear la presión y evitar que los alimentos se quemen añada una pequeña cantidad de líquido al contenedor extraíble **(21)** antes de cerrar la tapa **(22)**, si es necesario.
- Asegúrese siempre de añadir al menos 1 taza de líquido en el contenedor extraíble **(21)**. Se crea el vapor necesario para aumentar la presión. No utilice aceite o líquidos a base de aceites bajo presión. Cuando se utiliza vino, añada una cantidad equivalente de agua ya que se evapora demasiado rápido.
- La cuenta regresiva del tiempo de cocción sólo comienza cuando la presión interna / temperatura han alcanzado los niveles adecuados.
- Al cocinar a presión, los alimentos continúan cociéndose después de haber transcurrido el tiempo de cocción. En caso de duda respecto al tiempo de cocción de los alimentos, reduzca el tiempo de cocción y utilice el método de liberación rápida para reducir el proceso de cocción y el tiempo de espera. Retire la tapa **(22)** y verifique la cocción. Cocine durante más tiempo, si es necesario.
- Al cocinar judías, añada una cucharadita de aceite al agua para reducir la cantidad de espuma.
- Los cortes de carne de menor calidad son más duros, pero más adecuados para la cocción a presión, ya que rompe las fibras y resultan más tiernos.

LIMPIEZA Y MANTENIMIENTO

Un mantenimiento apropiado asegurará muchos años de servicio de su aparato. Limpie el aparato después de cada uso. El aparato no contiene piezas reparables por el usuario y requiere poco mantenimiento. Deje todo mantenimiento o reparación a personal cualificado.

PRECAUCIÓN:

- Pulse siempre el botón **STOP (36)**, luego retire el enchufe **(13)** del tomacorriente. Permitir que todas las partes del aparato se enfríen completamente.

NOTA:

- No sumerja el cable de alimentación y el enchufe **(13)** o el artefacto en agua o cualquier otro líquido (fig. (p)). Nunca utilice productos de limpieza abrasivos, esponja de acero u esponjitas para fregar. Seque bien todas las piezas después de la limpieza, antes de usar o guardar el dispositivo. Asegúrese de que no entre agua en la carcasa del aparato.

- Retire el contenedor extraíble **(21)** de la carcasa interior **(20)**.
- Limpie carcasa de la olla **(16)**, el panel de control **(17)**, la carcasa interior **(20)** y el elemento térmico **(15)** del artefacto con una esponja húmeda, trapo o estropajo de nylon y un poco de detergente suave si es necesario. Retire los residuos de alimentos con un paño húmedo o con palillos de dientes.
- Remoje contenedor extraíble **(21)** y la junta **(4)**, la protección de derrame **(8)**, la taza de medición **(12)**, la cuchara sopera **(9)** y la cuchara de arroz **(10)** en agua jabonosa caliente y limpie con una esponja. El contenedor extraíble **(21)** es apto para lavavajillas.
- Para retirar la válvula de flotador **(2)** para la limpieza, saque tapa de válvula de flotador de silicona **(6)** de la parte inferior de la tapa **(22)** y gire la tapa al revés de forma que el mango de la tapa **(24)** se encuentre hacia abajo. La válvula de flotador **(2)** debe caer sin necesidad de fuerza.
- Remoje la válvula de flotador **(2)** y la tapa de válvula de flotador de silicona **(6)** con agua jabonosa y limpie con una esponja. Retire los residuos de alimentos con un paño húmedo o con palillos de dientes.
- Sustituya la válvula de flotador **(2)** en la tapa **(22)**. Mientras asegura la válvula de flotador **(2)** con la mano, gire la tapa **(22)** de cabeza y coloque la tapa de válvula de flotador de silicona **(6)** en el lado inferior de la válvula de flotador **(2)**.

LIMPIEZA Y MANTENIMIENTO

Limpieza de la válvula de escape

NOTA:

- **Limpie la válvula de escape y el protector de la válvula sólo si se ve una acumulación de residuos.**

- Separe el protector de válvula **(5)**. Sostenga del lado superior con tres dedos y tire suavemente alejando del retén de la junta **(3)** hacia el centro de la tapa **(22)** (fig. q).
- Separe la válvula de escape **(1b)** (fig. r).
- Inspeccione el protector de la válvula **(5)**, la manija de la válvula de escape **(1a)**, la válvula de flotador **(2)** y la válvula de escape interior **(7)**, limpie y elimine cualquier residuo.
- Coloque el protector de válvula **(5)**. Coloque sobre la válvula de flotador **(2)** y la válvula de escape interior **(7)** y empuje suavemente hacia abajo. Si se coloca en la posición correcta, no debe ser fácil de quitar.
- Reemplace la válvula de escape **(1b)**.

NOTA:

- Seque todas las piezas y superficies a fondo antes de su uso. Asegúrese de que todas las piezas y las superficies estén completamente secas antes de conectar el aparato a una toma de corriente.

Almacenamiento

- Antes de guardar, siempre asegúrese de que el aparato se enfríe por completo, y que esté limpio y seco.
- Se recomienda guardar el aparato en un lugar seco.
- Guarde el aparato en un estante estable o en un armario. Para evitar accidentes, asegúrese de que tanto el aparato como el cable de alimentación está fuera del alcance de niños o mascotas.

SOLUCIÓN DE PROBLEMAS

Problema	Causa	Solución
El aparato no funciona	El aparato no está conectado Toma de corriente de pared no energizada La tapa no está en su lugar	Conecte el conector al enchufe de pared Compruebe los fusibles y disyuntores Posicione la tapa correctamente
La comida no está completamente cocida	El tiempo de cocinado es muy corto Se está utilizando el programa incorrecto	Extienda el tiempo de cocción Cambie el programa de cocción por el programa adecuado
Comida sobre cocinada o quemada	Tiempo de cocción demasiado largo Se está utilizando el programa incorrecto	Reduzca el tiempo de cocción Cambie el programa de cocción por el programa adecuado
El arroz está demasiado duro o demasiado blando	Se ha añadido muy poca o demasiada agua al arroz	Asegúrese de agregar la correcta cantidad de agua según la receta
La válvula de flotador no sube	No hay suficientes alimentos en el contenedor extraíble Hay residuos en la válvula de flotador	Añada alimentos/agua al contenedor extraíble Limpie la válvula de flotador
El vapor se libera de la válvula de escape sin interrupción	La manija de la válvula de escape no está en posición de sellado de vapor El control de presión no funciona correctamente	Gire la manija de la válvula de escape a la posición de sellado Contacte al soporte

SOLUCIÓN DE PROBLEMAS

Problema	Causa	Solución
La tapa no se puede cerrar fácilmente	La junta no está instalada correctamente La válvula de flotador sobresale	Revise y ajuste la posición de la junta Apriete ligeramente la válvula de flotador
La tapa no se puede abrir fácilmente	El artefacto aún tiene presión La válvula de flotador está atorada y sobresale	Espere a que el artefacto se enfríe y use la liberación de vapor para reducir la presión interna Utilice un palillo o un mango de utensilio de cocina delgado para empujar ligeramente la válvula de flotador hacia abajo - no use los dedos descubiertos, la válvula de flotador puede estar caliente y causar quemaduras
El vapor se escapa por la tapa	La tapa no cierra correctamente La junta no está instalada La junta está dañada o desgastada Residuos impiden que la tapa se cierre correctamente	Asegúrese que la marca de ▲ posición de la tapa y el indicador de posición 🔒 tapa estén alineados Instale la junta Reemplace la junta Limpie la tapa y la junta
Hay fugas de vapor por la válvula de flotador por más de 2 minutos	Hay residuos en la válvula de flotador Tapa de válvula de flotador de silicona está desgastada	Limpie la válvula de flotador Reemplace la tapa de válvula de flotador de silicona

SOLUCIÓN DE PROBLEMAS

Problema	Causa	Solución
El aparato calienta pero la pantalla y/o el botón no se enciende	Pantalla y/o botones dañados	Pulse el botón **STOP**, a continuación, desconecte el aparato de la toma de corriente y póngase en contacto con personal cualificado para comprobar y reparar el aparato
La pantalla y los botones se iluminan, pero el aparato no calienta	Mal funcionamiento del aparato	Pulse el botón **STOP**, a continuación, desconecte el aparato de la toma de corriente y póngase en contacto con personal cualificado para comprobar y reparar el aparato
El aparato produce olor y humo	Los residuos del proceso de producción se eliminan durante el primer uso	Utilice el aparato, con la olla interior en su lugar y lleno con, al menos 2 tazas de agua, durante al menos 10 minutos, sin tapa ni alimentos, hasta que no haya más olor ni humo
	Mal funcionamiento del aparato	Pulse el botón **STOP**, a continuación, desconecte el aparato de la toma de corriente y póngase en contacto con personal cualificado para comprobar y reparar el aparato

Si necesita asistencia adicional, por favor póngase en contacto con nuestro Servicio de atención al cliente en el 1-855-451-2997 (EE.UU.).

DATOS TÉCNICOS

Tensión nominal: 120V ~ 60Hz
Potencia nominal de entrada: 1000W
Presión nominal: 70kPa
Volumen: 6 cuartos

ASISTENCIA AL CLIENTE

Si tuviera una queja respecto a esta garantía, por favor llame a nuestro número de asistencia al cliente. Para un servicio más rápido, por favor tenga el número de modelo y nombre del producto preparados para que el operador pueda asistirle. Puede encontrar este número en la parte inferior de su aparato y en la página frontal de este manual.

Número de modelo: _____ Nombre del producto: _____

Número de asistencia al cliente 1-855-451-2897 (EE.UU.)

¡Guarde estos números para referencia futura!

Garantía limitada de dos años

¿Qué cubre su garantía?

- Cualquier defecto material o de fabricación.

Por cuanto tiempo después de la compra?

- Dos años.

¿Qué haremos?

- Proporcionarle un producto nuevo.
- Para los artículos bajo garantía pero descatalogados, WAL-MART se reserva el derecho de sustituirlos por productos de marca FARBERWARE similares o de valor superior.

¿Como hacer su reclamación de garantía?

- Guarde su comprobante de compra.
- Embale correctamente su aparato. Recomendamos usar la caja y los materiales de embalaje originales.
- Devuelva su producto a su tienda Walmart más próxima o llame a asistencia al cliente al Assistance at 1-855-451-2897 (EE.UU.).

¿Qué no cubre su garantía?

- Partes sujetas a desgaste, incluyendo, no exclusivamente, partes de cristal, contenedores de cristal, colador/cortador, hojas de corte, sellos, junturas, cepillos de motor o agitadores, etc.
- Uso comercial o cualquier otro uso no especificado en las instrucciones impresas.
- Daños por uso indebido, abuso, negligencia, incluyendo el no limpiar el aparato regularmente de acuerdo con las instrucciones del fabricante.

¿Como se comporta la ley estatal en relación a esta garantía?

- Esta garantía le aporta derechos legales específicos, y puede también tener otros derechos que varían dependiendo de su estado o provincia.
- Esta garantía está en lugar de cualquier otra garantía o condición, ya sea expresa o implícita, escrita u oral, incluyendo no exhaustivamente cualquier garantía reglamentaria o condición mercantil o adecuabilidad para un propósito en particular.
- WAL-MART, FARBERWARE y el fabricante del producto renuncian expresamente a cualquier responsabilidad para daños especiales, incidentales y sus consecuentes pérdidas causadas por el uso de este aparato. Cualquier responsabilidad está expresamente limitada a una cantidad igual al precio dencompra pagado ya esté la reclamación, establecida en cualquier forma, basada o no en contrato, indemnización, garantía, agravio (incluyendo negligencia), responsabilidad estricta. Algunos estados o provincias no permiten esta exclusión o limitación de pérdidas incidentales o consecuenciales, por lo tanto la renuncia precedente puede no ser aplicable en su caso.

¿Qué pasa si encuentra un problema con este producto al usarlo fuera del país de compra?

- La garantía es válida solo en el país de compra, y si sigue el proceso de reclamación de garantía tal como se describe.

FARBERWARE®

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CIVIL COVER SHEET

The JS 44 civil cover sheet and the information contained herein neither replace nor supplement the filing and service of pleadings or other papers as required by law, except as provided by local rules of court. This form, approved by the Judicial Conference of the United States in September 1974, is required for the use of the Clerk of Court for the purpose of initiating the civil docket sheet. *(SEE INSTRUCTIONS ON NEXT PAGE OF THIS FORM.)*

I. (a) PLAINTIFFS

TAYLOR D. MORGAN

(b) County of Residence of First Listed Plaintiff VERMILION, IL
(EXCEPT IN U.S. PLAINTIFF CASES)

(c) Attorneys *(Firm Name, Address, and Telephone Number)*

TOMASIK KOTIN KASSERMAN, LLC, 161 N. Clark St., Suite 3050, Chicago, IL 60601; 312-605-8800

DEFENDANTS

WALMART, INC. f/k/a WAL-MART STORES, INC.

County of Residence of First Listed Defendant
(IN U.S. PLAINTIFF CASES ONLY)

NOTE: IN LAND CONDEMNATION CASES, USE THE LOCATION OF THE TRACT OF LAND INVOLVED.

Attorneys *(If Known)*

II. BASIS OF JURISDICTION *(Place an "X" in One Box Only)*

- [ ] 1 U.S. Government Plaintiff
- [ ] 3 Federal Question *(U.S. Government Not a Party)*
- [ ] 2 U.S. Government Defendant
- [x] 4 Diversity *(Indicate Citizenship of Parties in Item III)*

III. CITIZENSHIP OF PRINCIPAL PARTIES *(Place an "X" in One Box for Plaintiff and One Box for Defendant)*
(For Diversity Cases Only)

	PTF	DEF		PTF	DEF
Citizen of This State	[x] 1	[ ] 1	Incorporated *or* Principal Place of Business In This State	[ ] 4	[ ] 4
Citizen of Another State	[ ] 2	[ ] 2	Incorporated *and* Principal Place of Business In Another State	[ ] 5	[x] 5
Citizen or Subject of a Foreign Country	[ ] 3	[ ] 3	Foreign Nation	[ ] 6	[ ] 6

IV. NATURE OF SUIT *(Place an "X" in One Box Only)*

Click here for: Nature of Suit Code Descriptions.

CONTRACT
- [ ] 110 Insurance
- [ ] 120 Marine
- [ ] 130 Miller Act
- [ ] 140 Negotiable Instrument
- [ ] 150 Recovery of Overpayment & Enforcement of Judgment
- [ ] 151 Medicare Act
- [ ] 152 Recovery of Defaulted Student Loans (Excludes Veterans)
- [ ] 153 Recovery of Overpayment of Veteran's Benefits
- [ ] 160 Stockholders' Suits
- [ ] 190 Other Contract
- [ ] 195 Contract Product Liability
- [ ] 196 Franchise

REAL PROPERTY
- [ ] 210 Land Condemnation
- [ ] 220 Foreclosure
- [ ] 230 Rent Lease & Ejectment
- [ ] 240 Torts to Land
- [ ] 245 Tort Product Liability
- [ ] 290 All Other Real Property

TORTS

PERSONAL INJURY
- [ ] 310 Airplane
- [ ] 315 Airplane Product Liability
- [ ] 320 Assault, Libel & Slander
- [ ] 330 Federal Employers' Liability
- [ ] 340 Marine
- [ ] 345 Marine Product Liability
- [ ] 350 Motor Vehicle
- [ ] 355 Motor Vehicle Product Liability
- [ ] 360 Other Personal Injury
- [ ] 362 Personal Injury - Medical Malpractice

PERSONAL INJURY
- [x] 365 Personal Injury - Product Liability
- [ ] 367 Health Care/ Pharmaceutical Personal Injury Product Liability
- [ ] 368 Asbestos Personal Injury Product Liability

PERSONAL PROPERTY
- [ ] 370 Other Fraud
- [ ] 371 Truth in Lending
- [ ] 380 Other Personal Property Damage
- [ ] 385 Property Damage Product Liability

CIVIL RIGHTS
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- [ ] 441 Voting
- [ ] 442 Employment
- [ ] 443 Housing/ Accommodations
- [ ] 445 Amer. w/Disabilities - Employment
- [ ] 446 Amer. w/Disabilities - Other
- [ ] 448 Education

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Habeas Corpus:
- [ ] 463 Alien Detainee
- [ ] 510 Motions to Vacate Sentence
- [ ] 530 General
- [ ] 535 Death Penalty

Other:
- [ ] 540 Mandamus & Other
- [ ] 550 Civil Rights
- [ ] 555 Prison Condition
- [ ] 560 Civil Detainee - Conditions of Confinement

FORFEITURE/PENALTY
- [ ] 625 Drug Related Seizure of Property 21 USC 881
- [ ] 690 Other

LABOR
- [ ] 710 Fair Labor Standards Act
- [ ] 720 Labor/Management Relations
- [ ] 740 Railway Labor Act
- [ ] 751 Family and Medical Leave Act
- [ ] 790 Other Labor Litigation
- [ ] 791 Employee Retirement Income Security Act

IMMIGRATION
- [ ] 462 Naturalization Application
- [ ] 465 Other Immigration Actions

BANKRUPTCY
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- [ ] 423 Withdrawal 28 USC 157

INTELLECTUAL PROPERTY RIGHTS
- [ ] 820 Copyrights
- [ ] 830 Patent
- [ ] 835 Patent - Abbreviated New Drug Application
- [ ] 840 Trademark
- [ ] 880 Defend Trade Secrets Act of 2016

SOCIAL SECURITY
- [ ] 861 HIA (1395ff)
- [ ] 862 Black Lung (923)
- [ ] 863 DIWC/DIWW (405(g))
- [ ] 864 SSID Title XVI
- [ ] 865 RSI (405(g))

FEDERAL TAX SUITS
- [ ] 870 Taxes (U.S. Plaintiff or Defendant)
- [ ] 871 IRS—Third Party 26 USC 7609

OTHER STATUTES
- [ ] 375 False Claims Act
- [ ] 376 Qui Tam (31 USC 3729(a))
- [ ] 400 State Reapportionment
- [ ] 410 Antitrust
- [ ] 430 Banks and Banking
- [ ] 450 Commerce
- [ ] 460 Deportation
- [ ] 470 Racketeer Influenced and Corrupt Organizations
- [ ] 480 Consumer Credit (15 USC 1681 or 1692)
- [ ] 485 Telephone Consumer Protection Act
- [ ] 490 Cable/Sat TV
- [ ] 850 Securities/Commodities/ Exchange
- [ ] 890 Other Statutory Actions
- [ ] 891 Agricultural Acts
- [ ] 893 Environmental Matters
- [ ] 895 Freedom of Information Act
- [ ] 896 Arbitration
- [ ] 899 Administrative Procedure Act/Review or Appeal of Agency Decision
- [ ] 950 Constitutionality of State Statutes

V. ORIGIN *(Place an "X" in One Box Only)*

- [x] 1 Original Proceeding
- [ ] 2 Removed from State Court
- [ ] 3 Remanded from Appellate Court
- [ ] 4 Reinstated or Reopened
- [ ] 5 Transferred from Another District *(specify)*
- [ ] 6 Multidistrict Litigation - Transfer
- [ ] 8 Multidistrict Litigation - Direct File

VI. CAUSE OF ACTION

Cite the U.S. Civil Statute under which you are filing ***(Do not cite jurisdictional statutes unless diversity)***:
28 U.S.C. 1332

Brief description of cause:
Personal injury product liability action involving a defective pressure cooker

VII. REQUESTED IN COMPLAINT:

[ ] CHECK IF THIS IS A **CLASS ACTION** UNDER RULE 23, F.R.Cv.P.

DEMAND $

CHECK YES only if demanded in complaint:
JURY DEMAND: [x] Yes [ ] No

VIII. RELATED CASE(S) IF ANY

(See instructions): JUDGE _____ DOCKET NUMBER _____

DATE
01/13/2026

SIGNATURE OF ATTORNEY OF RECORD
/s/ Loren M. Legorreta

FOR OFFICE USE ONLY

RECEIPT # _____ AMOUNT _____ APPLYING IFP _____ JUDGE _____ MAG. JUDGE _____

INSTRUCTIONS FOR ATTORNEYS COMPLETING CIVIL COVER SHEET FORM JS 44

Authority For Civil Cover Sheet

The JS 44 civil cover sheet and the information contained herein neither replaces nor supplements the filings and service of pleading or other papers as required by law, except as provided by local rules of court. This form, approved by the Judicial Conference of the United States in September 1974, is required for the use of the Clerk of Court for the purpose of initiating the civil docket sheet. Consequently, a civil cover sheet is submitted to the Clerk of Court for each civil complaint filed. The attorney filing a case should complete the form as follows:

I.(a) **Plaintiffs-Defendants.** Enter names (last, first, middle initial) of plaintiff and defendant. If the plaintiff or defendant is a government agency, use only the full name or standard abbreviations. If the plaintiff or defendant is an official within a government agency, identify first the agency and then the official, giving both name and title.

(b) **County of Residence.** For each civil case filed, except U.S. plaintiff cases, enter the name of the county where the first listed plaintiff resides at the time of filing. In U.S. plaintiff cases, enter the name of the county in which the first listed defendant resides at the time of filing. (NOTE: In land condemnation cases, the county of residence of the "defendant" is the location of the tract of land involved.)

(c) **Attorneys.** Enter the firm name, address, telephone number, and attorney of record. If there are several attorneys, list them on an attachment, noting in this section "(see attachment)".

II. **Jurisdiction.** The basis of jurisdiction is set forth under Rule 8(a), F.R.Cv.P., which requires that jurisdictions be shown in pleadings. Place an "X" in one of the boxes. If there is more than one basis of jurisdiction, precedence is given in the order shown below.
United States plaintiff. (1) Jurisdiction based on 28 U.S.C. 1345 and 1348. Suits by agencies and officers of the United States are included here.
United States defendant. (2) When the plaintiff is suing the United States, its officers or agencies, place an "X" in this box.
Federal question. (3) This refers to suits under 28 U.S.C. 1331, where jurisdiction arises under the Constitution of the United States, an amendment to the Constitution, an act of Congress or a treaty of the United States. In cases where the U.S. is a party, the U.S. plaintiff or defendant code takes precedence, and box 1 or 2 should be marked.
Diversity of citizenship. (4) This refers to suits under 28 U.S.C. 1332, where parties are citizens of different states. When Box 4 is checked, the citizenship of the different parties must be checked. (See Section III below**; NOTE: federal question actions take precedence over diversity cases.**)

III. **Residence (citizenship) of Principal Parties.** This section of the JS 44 is to be completed if diversity of citizenship was indicated above. Mark this section for each principal party.

IV. **Nature of Suit.** Place an "X" in the appropriate box. If there are multiple nature of suit codes associated with the case, pick the nature of suit code that is most applicable. Click here for: Nature of Suit Code Descriptions.

V. **Origin.** Place an "X" in one of the seven boxes.
Original Proceedings. (1) Cases which originate in the United States district courts.
Removed from State Court. (2) Proceedings initiated in state courts may be removed to the district courts under Title 28 U.S.C., Section 1441.
Remanded from Appellate Court. (3) Check this box for cases remanded to the district court for further action. Use the date of remand as the filing date.
Reinstated or Reopened. (4) Check this box for cases reinstated or reopened in the district court. Use the reopening date as the filing date.
Transferred from Another District. (5) For cases transferred under Title 28 U.S.C. Section 1404(a). Do not use this for within district transfers or multidistrict litigation transfers.
Multidistrict Litigation – Transfer. (6) Check this box when a multidistrict case is transferred into the district under authority of Title 28 U.S.C. Section 1407.
Multidistrict Litigation – Direct File. (8) Check this box when a multidistrict case is filed in the same district as the Master MDL docket.
PLEASE NOTE THAT THERE IS NOT AN ORIGIN CODE 7. Origin Code 7 was used for historical records and is no longer relevant due to changes in statute.

VI. **Cause of Action.** Report the civil statute directly related to the cause of action and give a brief description of the cause. **Do not cite jurisdictional statutes unless diversity.** Example: U.S. Civil Statute: 47 USC 553 Brief Description: Unauthorized reception of cable service.

VII. **Requested in Complaint.** Class Action. Place an "X" in this box if you are filing a class action under Rule 23, F.R.Cv.P.
Demand. In this space enter the actual dollar amount being demanded or indicate other demand, such as a preliminary injunction.
Jury Demand. Check the appropriate box to indicate whether or not a jury is being demanded.

VIII. **Related Cases.** This section of the JS 44 is used to reference related cases, if any. If there are related cases, insert the docket numbers and the corresponding judge names for such cases.

Date and Attorney Signature. Date and sign the civil cover sheet.