



Toastmaster

—Quality in the kitchen since 1921—

6 QUART PRESSURE COOKER

INSTRUCTION MANUAL



Toastmaster®

MODEL TM-670PC



90+ YEAR HISTORY
ESTABLISHED 1921



GOLD STANDARD
PRODUCT QUALITY



DURABLE BY DESIGN
BUILT TO LAST



INNOVATIVE PRODUCT
FOUNDED ON CREATIVITY



QUALITY GUARANTEED
1 YEAR LIMITED WARRANTY

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. Do not leave appliance unattended while in use.
6. Unplug from outlet when not in use and before cleaning or storing. Allow to cool before cleaning and putting on or removing parts.
7. Do not operate any electrical appliance with a damaged cord or plug or after appliance malfunctions or has been dropped or damaged in any manner. Return appliance to nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place appliance on or near a hot gas or electric burner, or in a heated oven or microwave.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach plug to appliance first then plug the cord into the wall outlet. To disconnect, turn any control off then remove the plug from the wall outlet.
14. Do not use the appliance for other than its intended use.
15. CAUTION-Risk of electric shock. Cook only in removable container.
16. This appliance cooks under pressure. Improper use may result in scalding or other injury. Make certain product is properly closed before operating. See "Operating Instructions" and "Using the Pressure Cooker".
17. Do not fill above the MAX line of the inner pot. See image B under "Operating Instructions". When cooking foods that expand when cooking such as rice or dried vegetables, do not fill over ½ full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure.
18. Be aware that certain foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
19. Always check the pressure release devices for clogging before use.
20. Do not open the pressure cooker until the product has cooled and all internal pressure has been released. If the lid is difficult to rotate, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See "Operating Instructions" and "Using the Pressure Cooker".
21. Do not use this pressure cooker for pressure frying with oil.
22. FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

ADDITIONAL SAFEGUARDS

- When pressure is building or being released and when removing the lid, hot steam will be released. Keep hands and face clear. Use extreme caution when releasing steam or removing the lid.
- **CAUTION HOT SURFACES.** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
- Do not place any of the following materials in the appliance: paper, cardboard, plastic.
- Ensure a minimum distance around the appliance of at least 4 inches to other objects, cupboards and walls when in operation. Do not place any item on top of the appliance when in operation.
- A fire may occur if the appliance is covered or touches flammable material, including curtains, draperies, walls, and the like.
- When in operation the Pressure Cooker requires sufficient air space on all sides including top and bottom. Never operate the appliance near any flammable materials such as dish towels, paper towels, curtains, paper plates, etc.
- This appliance has been designed for use with a 3 prong, grounded, 120V electrical outlet only. Do not use any other electrical outlet.
- Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
- If this unit falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not operate this appliance on an unstable surface.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance.
- **NEVER FORCE THE PRESSURE COOKER OPEN.** To open the pressure cooker, press the "KEEP WARM/CANCEL" button until the program is cancelled. Slide the steam release switch to the open position to fully release pressure. When all steam is safely released the safety valve will drop into the plastic housing of the lid. Carefully turn the lid handle to the open position. Tilt the lid away from you when removing to avoid skin contact with excess steam.
- **CAUTION: TO REDUCE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE REMOVABLE INNER POT.**
- **NEVER** pour cold water into a hot pressure cooker.
- The **DELAY TIMER** feature is not suitable for all foods. **NEVER** leave raw meats, raw poultry, raw fish or any dairy based recipes (milk, etc) in the pressure cooker to cook with the **DELAY TIMER** setting.

This appliance is for **HOUSEHOLD USE ONLY**. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

GROUNDING INSTRUCTIONS

This appliance has a grounded plug and must be grounded while in use. Do not ignore the grounding pin while using. Do not remove the grounding pin or attempt to modify the plug in any way.

WARNING: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Never use with an extension cord.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

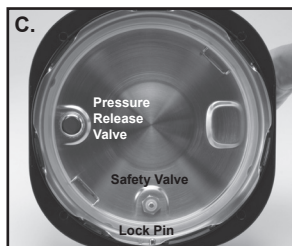
DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

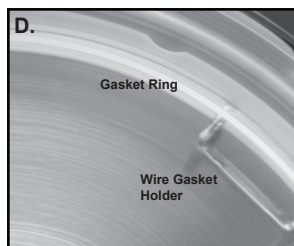
IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS





BEFORE USING

Solid surface counter tops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, use precautions when using this product.

Carefully unpack the pressure cooker and all parts. Remove all packaging materials, including any corrugate inserts, plastic bags, stickers or labels.

IMPORTANT: The pressure valve is not attached to the pressure cooker lid inside the box. To attach the pressure valve line it up with the metal post in the handle and gently press down until it is engaged (image A).

Clean the interior and exterior surfaces of the pressure cooker main body with a damp cloth or sponge. Wipe dry with a soft cloth. Wash the removable inner pot and the inside of the lid with warm soapy water. Rinse the inner pot and lid and dry thoroughly. **NOTE:** If there is heavy buildup, the rubber gasket ring can be removed from the wire gasket holder on the inside of the lid (image D). To replace it firmly work the channel in the center of the rubber gasket ring back around the wire gasket holder in a single spot and continue to press the gasket back under the wire gasket holder around the entire inner lid.

NEVER IMMERSE THE PRESSURE COOKER OR CORD IN WATER OR ANY OTHER LIQUID.

For best performance check all parts before each use. Make sure that the pressure valve on the handle, the sliding pressure release switch, the safety valve integrated into the lid and the rubber gasket ring are all clean and that there is nothing blocking any valve.

Position the pressure cooker on a dry, level, heat-resistant surface. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

USING THE PRESSURE COOKER

1. Place the pressure cooker on a clean, dry, level, stable, and heat-resistant surface in the center of the countertop.
2. Prepare ingredients in advance and add them to the nonstick removable inner pot. NEVER fill the inner pot above the MAX marking (image B). Place inner pot into the pressure cooker.
3. Connect the power cord to the pressure cooker and plug cord into a 120 volt wall outlet.
4. The pressure cooker will emit a single audible tone, the entire function panel will blink three times and then the display screen will show four dashes “- - - -”.
5. If selecting a mode that will cook under pressure, secure the pressure cooker lid.
6. To secure the lid, align the indicator mark on the edge of the lid with the left indicator triangle. Press down firmly so the gasket seals and rotate the handle counterclockwise until the indicator mark on the edge of the lid is aligned with the right indicator triangle (image E).
7. Press the button for the desired pressure cooking mode. When a button is pressed, there will be a single audible tone, the light on the button will blink and the display screen will show the default cook time for the specific mode selected. **Reference the cooking chart for specific information on cooking functions, default times and pressure settings.**
8. While the light on the button is blinking, the cook time may be adjusted by pressing the “+” or “-” buttons. The pressure may be adjusted by pressing the “TIME/PRESSURE” button and using the “+” or “-” buttons.
9. After about 10 seconds of inactivity, there will be three audible tones and the pressure cooker will begin heating. **NOTE:** If the lid is not on the pressure cooker, the pressure cooker will heat but will not begin building pressure.

DELAY TIMER FEATURE: After selecting a cook mode, it is possible to delay the start of the cooking process.

- Press the DELAY TIMER button after the cook mode has been set. **NOTE:** the default delay start is 6 hours.
- The time in the display will be 6:00 and the “6” will blink.
- Use the “+” and “-” buttons to set the delay start time. The delay start time range is 10 minutes to 6 hours.
- After toggling to the desired delay start time, the display will continue blinking until there is approximately 10 seconds of inactivity. The pressure cooker will emit three audible tones and the delay timer will begin counting down. When the display reaches “0:00” the cook cycle will begin.
- The DELAY TIMER feature is not suitable for all foods. NEVER leave raw meats, raw poultry, raw fish or any dairy based recipes (milk, etc) in the pressure cooker to cook with the DELAY TIMER setting.

NOTE: The cook time selected does not include the time required for the pressure cooker to build up to the pressure level selected. The time will start counting down once the pressure level is reached.

10. During a cook cycle, it is possible to adjust both the time and pressure level. To adjust, press the "TIME/PRESSURE" button to display the setting that will be adjusted and use the "+" and "-" buttons to make the adjustment. After three seconds of inactivity, the adjusted time will be shown in the display.
11. Once the cook time has elapsed, the pressure cooker will emit 10 audible tones indicating the cooking is finished. The pressure cooker will enter KEEP WARM mode. The KEEP WARM light will illuminate and the display will show the amount of time that has passed since the cook cycle ended and the pressure cooker entered KEEP WARM mode.
12. The cook cycle can be stopped at any time by pressing the "KEEP WARM/CANCEL" button. Stopping the cook cycle puts the pressure cooker in standby mode. To begin cooking again, new mode, time and pressure selections must be made.

WARNING: Before the lid will open all steam and pressure must be released from the pressure cooker. When releasing steam and pressure keep all body parts, especially exposed skin, away from the valves and gaps where pressure and steam will be released.

13. Release the pressure by sliding the release switch toward the steam release valve (image G).

CAUTION: Escaping steam can burn, take precautions to avoid contact with the steam during use.

14. Once the pressure is released, the pressure safety pin will drop into the lid and the lid can be opened safely (image C).
15. To remove the lid hold the handle and rotate the lid clockwise until the indicator line on the lid is aligned with the left indicator triangle (image F).
16. Use caution and open the lid away from yourself to avoid any steam inside the inner pot. Remove lid slowly to allow condensation to drip back into the inner pot.
17. If removing the inner pot, use oven mitts or a pot holder and place the inner pot on a hot pad or heat-resistant surface.

WARNING: To avoid damage to surfaces, never place the hot removable pot directly on a tabletop or counter top. It is recommended to use a heat-resistant trivet or cutting board.

18. If cooking is complete, unplug the cord plug from the wall outlet and allow the pressure cooker and all parts to cool completely before moving, putting on or taking off parts, or cleaning.

CAUTION: FOOD, INNER POT AND OTHER PARTS WILL BE VERY HOT. DO NOT ATTEMPT TO REMOVE FOOD FROM THE INNER POT WITH YOUR HANDS.

PRESSURE COOKER GUIDE

MODE	DEFAULT TIME	DEFAULT PRESSURE*	MIN - MAX TIME	MIN - MAX PRESSURE	NOTES
SOUP	30 min	60 kPa	5 min - 2 hrs	10 - 80 kPa	
MEAT / STEW	40 min	80 kPa	5 min - 2 hrs	10 - 80 kPa	
BEANS / CHILI	30 min	60 kPa	5 min - 2 hrs	10 - 80 kPa	
SLOW COOK	8 hours	---	2 hrs - 24 hrs	---	Slow cooking does not require pressure. If the lid is in place pressure may build but with the pressure protection, it will not exceed 30 Kpa.
CANNING / STEAM	10 min	80 kPa	5 min - 2 hrs	10 - 80 kPa	The steam mode heats liquids to a boil in a few minutes to steam foods.
RICE	15 min	50 kPa	5 min - 2 hrs	10 - 80 kPa	
MULTI-GRAIN	40 min	80 kPa	5 min - 2 hrs	10 - 80 kPa	
OATMEAL	20 min	80 kPa	5 min - 2 hrs	10 - 80 kPa	
SAUTÉ	15 min	---	5 min - 30 min	---	Use sauté to sear or brown foods directly in the inner pot before cooking an entire meal under pressure. When sautéing it is not necessary to use the pressure cooker lid.
YOGURT	8 hours	---	2 hrs - 48 hrs	---	
CHICKEN	20 min	70 kPa	5 min - 2 hrs	10 - 80 kPa	

MODE	DEFAULT TIME	DEFAULT PRESSURE*	MIN - MAX TIME	MIN - MAX PRESSURE	NOTES
KEEP WARM	10 hours	---			After a selected cook mode ends, the pressure cooker shifts to a KEEP WARM mode. KEEP WARM can also be used independently.

* The pressure levels programmed into the logic of this pressure cooker are measured in kPa. The kPa unit of measurement is different from PSI (pounds per square inch). 1 PSI is approximately 7 kPa.

TIPS AND HINTS

- Never load the inner pot above the MAX line (image B).
- The pressure levels programmed into the logic of this pressure cooker are measured in kPa. The kPa unit of measurement is different from PSI (pounds per square inch). 1 PSI is approximately 7 kPa.
- Use the SAUTE setting to sear or brown foods directly in the inner pan before cooking a full meal on a setting with pressure.
- If cooking frozen foods without defrosting the foods, adjust the cooking time to add an additional 10 minutes.
- Pressure cooking requires the addition of some form of liquid. Reference recipes online for suggested food to liquid ratios.
- The selected cook time does not include the time required to build to pressure.
- When the pressure cooker enters KEEP WARM mode, the display indicates the time that has passed since the cook cycle was completed and the pressure cooker entered KEEP WARM mode.
- NEVER pour cold water into a hot pressure cooker.
- If the lid is in the closed position and excess steam is noticed between the lid and pressure cooker housing, it is possible the lid is not seated properly and the rubber gasket ring has not formed a full seal. Try pushing down the lid firmly. The safety valve may also be stuck. It is important to regularly check the safety valve when the pressure cooker is not in use to make sure it moves up and down and the silicone ring meets the inner lid without gaps.
- The condensation container will help to drain any excess liquid that gathers around the rim of the pressure cooker body. Insert and remove the condensation container by sliding it on and off of the rails (image I).
- The pressure cooker housing includes a convenient spoon slot to store the plastic spoon (image J).

TROUBLESHOOTING GUIDE

FAULT	POSSIBLE CAUSE	SUGGESTED CORRECTION
Lid will not close	Gasket is not in place or missing	Adjust or insert gasket
	Lid is not properly aligned with pressure cooker base	Align the indicator line on the edge of the lid with the left indicator triangle and rotate the lid counterclockwise
Lid will not open	Pressure cooker is still pressurized	Slide the pressure release switch to the release position and let out any remaining pressure
	Safety valve at the back of the lid is caught in the lock (up) position	Using a long utensil, gently press the safety valve until it releases and drops
Excess steam leaking between the lid and the pressure cooker housing	Damaged gasket	Replace the gasket
	Missing gasket	Insert the gasket
	Build up or debris on gasket	Remove the gasket and clean it according to instructions
	Lid not properly attached	Ensure lid is aligned and closed. Gently push down on the lid handle.
Safety valve will not rise (lock) so pressure can-not build	Not enough liquid added to the recipe	Remove lid and add liquid
	Silicone stopper on safety valve is dirty or worn out	Clean safety valve and silicone stopper / replace silicone stopper
Occasional popping noise coming from pressure cooker	The control board component cycles with the thermostat during use	This is normal
	The inner pot is wet	Make sure the inner pot and the inside of the pressure cooker are completely dry before use
Excessive steam coming from the steam release valve	Steam release valve not properly connected	Remove the steam release valve according to instructions and replace it on the metal post
Rice is too soft	Too much water added	Adjust the rice to water ratio to use less water

FAULT	POSSIBLE CAUSE	SUGGESTED CORRECTION
Rice is not fully cooked (too hard)	Not enough water added	Adjust the rice to water ratio to use more water
	Lid removed	After the cook cycle has ended leave the lid in place for an additional 5 minutes
Pressure cooker won't energize	Power cord is disconnected from pressure cooker	Ensure cord is secured to the pressure cooker
	Wall outlet is faulty	Check the GFI on the wall outlet or try another outlet

CARE AND CLEANING

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

The pressure cooker should be cleaned thoroughly following each use to maintain optimal performance and avoid any staining from food build-up or residue.

1. Before cleaning, unplug from outlet and allow pressure cooker and all parts to cool completely.
2. The removable inner pot can be washed in hot soapy water or in a dishwasher. Wipe the inside and outside of the pressure cooker as well as the lid with a slightly damp, soft cloth and mild detergent if needed. **NEVER IMMERSE THE PRESSURE COOKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. **NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE PRESSURE COOKER, AS THOSE MAY DAMAGE THE SURFACES.**
4. If there is any excess build-up or food residue, the rubber gasket ring on the inside of the lid can be removed for cleaning. Gently remove the rubber gasket ring from the wire gasket holder on the inside of the lid. To replace it firmly work the channel in the center of the rubber gasket ring back around the wire gasket holder in a single spot and continue to press the gasket back under the wire gasket holder around the entire inner lid (image D).
5. The pressure valve on the lid handle should be removed regularly for cleaning. To remove the pressure valve, grasp the valve and gently pull up. It should disengage from the metal post in the handle. Apply a drop of mild detergent and thoroughly rinse under warm running water. After the pressure valve is completely dry, put it back in place by lining it up with the metal post in the handle and gently press down until it is engaged (image A).

RUBBER GASKET RING: On occasion it may be necessary to replace the rubber gasket ring. The gasket ring may need replacement simply due to frequent use. The gasket ring may also need to be replaced if the pressure cooker is not used for a long period of time and the gasket has hardened or cracked. The rubber gasket ring should only be replaced with a suitable gasket ring of the same type and size.

To store, be sure all parts are clean and dry. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; disconnect it from the appliance and keep it loosely coiled in the inner pot or nearby.

ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. This warranty does not apply to product sold by third party resellers. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

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