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20 **UNITED STATES DISTRICT COURT**
21 **CENTRAL DISTRICT OF CALIFORNIA**

22 **GARY CRAIG SMITH**, an individual,
23
24 Plaintiff,

25 v.

26 **CONAIR CORPORATION d/b/a**
27 **CUISINART**, a Connecticut Corporation;
28 Defendant.

Case No.:

COMPLAINT AND DEMAND FOR JURY TRIAL

1. Strict Products Liability
2. Negligent Products Liability
3. Breach of Express Warranty
4. Breach of Implied Warranty of Merchantability
5. Breach of Implied Warranty of Fitness for a Particular Purpose

1 Plaintiff, **GARY CRAIG SMITH** (hereafter referred to as “Plaintiff”), by and through his
2 undersigned counsel, **JOHNSON BECKER, PLLC** and **HARLAN LAW, P.C.**, hereby submits
3 the following Complaint and Demand for Jury Trial against Defendant **CONAIR**
4 **CORPORATION d/b/a CUISINART** (hereafter referred to as “Defendant Cuisinart” or
5 “Defendant”) alleges the following upon personal knowledge and belief, and investigation of
6 counsel:

7 **NATURE OF THE CASE**

8 1. Defendant designs, manufactures, markets, imports, distributes and sells consumer
9 kitchen products, including the subject “Cuisinart Electric Pressure Cooker,” which specifically
10 includes the Model Number CPC-600 (referred to hereafter as “pressure cooker(s)”) that is at issue
11 in this case.

12 2. Defendant touts the “safety”¹ of its pressure cookers, and states that they cannot be
13 opened while in use. Despite Defendant’s claims of “safety,” they designed, manufactured,
14 marketed, imported, distributed and sold a product that suffers from serious and dangerous defects.
15 Said defects cause significant risk of bodily harm and injury to consumers.

16 3. Specifically, said defects manifest themselves when, despite Defendant’s statements,
17 the lid of the pressure cooker is removable with built-up pressure, heat and steam still inside the
18 unit. When the lid is removed under such circumstances, the pressure trapped within the unit causes
19 the scalding hot contents to be projected from the unit and into the surrounding area, including onto
20 the unsuspecting consumers, their families and other bystanders. Plaintiff in this case was able to
21 remove the lid while the pressure cooker retained pressure, causing him serious and substantial
22 bodily injuries and damages.

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

27 _____
28 ¹ See, e.g. Cuisinart Pressure Cooker Owner’s manual, pgs. 6 and 7. A copy of the Owner’s manual
is attached hereto as “Exhibit A”.

1 **JURISDICTION AND VENUE**

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

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

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

11 **FACTUAL BACKGROUND**

12 14. Defendant are engaged in the business of designing, manufacturing, warranting,
13 marketing, importing, distributing and selling the pressure cookers at issue in this litigation.

14 15. According to the Owner’s Manual accompanying each individual unit sold, the
15 pressure cookers purport to be designed with a “Safety System,”³ which includes the misleading the
16 consumer into believing that the pressure cookers are reasonably safe for their normal, intended use.
17 Said “Safety System” includes, but is not limited to, the following:

- 18 a. **Open-and-Close Lid Safety Device:** The appliance will not start pressurizing until
19 the lid is closed and locked properly. **The lid cannot be opened if the appliance is**
20 **filled with pressure.**
- 21 b. **Pressure Control Device:** The correct pressure level is automatically maintained
22 during the cooking cycle.
- 23 c. **Pressure Limit Valve:** The pressure limit valve will release air automatically when
24 the pressure inside exceeds the preset temperature.
- 25 d. **Anti-Block Cover:** Prevents any food material from blocking the pressure limit
26 valve.

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³ *Id.*

- 1 e. **Pressure Relief Device:** When the pressure cooker reaches the maximum allowable
- 2 pressure and temperature, the cooking pot will move down until lid separates from
- 3 the sealing ring, releasing air pressure.
- 4 f. **Thermostat:** The power will automatically shut off when the cooking pot
- 5 temperature reaches the preset value, or the pressure cooker is heating without any
- 6 food inside.
- 7 g. **Thermal Fuse:** The circuit will be opened when the pressure cooker reaches the
- 8 maximum temperature.
- 9 (emphasis added).

10 16. By reason of the forgoing acts or omissions, the above-named Plaintiff had the

11 reasonable expectation that the pressure cooker was properly designed and manufactured, free from

12 defects of any kind, and that it was safe for its intended, foreseeable use of cooking.

13 17. Plaintiff used the pressure cooker for its intended purpose of preparing meals and did

14 so in a manner that was reasonable and foreseeable by the Defendant.

15 18. However, the aforementioned pressure cooker was defectively and negligently

16 designed and manufactured by the Defendant in that it failed to properly function as to prevent the

17 lid from being removed with normal force while the unit remained pressurized, despite the

18 appearance that all the pressure had been released, during the ordinary, foreseeable and proper use

19 of cooking food with the product; placing the Plaintiff and similar consumers in danger while using

20 the pressure cookers.

21 19. Defendant's pressure cookers possess defects that make them unreasonably

22 dangerous for their intended use by consumers because the lid can be rotated and opened while the

23 unit remains pressurized.

24 20. Further, Defendant's representations about "safety" are not just misleading, they are

25 flatly wrong, and put innocent consumers like Plaintiff directly in harm's way.

26 21. Economic, safer alternative designs were available that could have prevented the

27 Pressure Cooker's lid from being rotated and opened while pressurized.

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1 expressly warranted that the lid of the Pressure Cooker could not be removed while the unit remained
2 pressurized. Specifically:

3 a. **“Open-and-Close Lid Safety Device:** The appliance will not start pressurizing
4 until the lid is closed and locked properly. *The lid cannot be opened if the*
5 *appliance is filled with pressure.*⁴

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

8 41. Defendant marketed, promoted and sold its pressure cookers as a safe product,
9 complete with “safety features.”

10 42. Defendant’s pressure cookers do not conform to these express representations
11 because the lid can be removed using normal force while the units remain pressurized, despite the
12 appearance that the pressure has been released, making the pressure cookers not safe for use by
13 consumers.

14 43. Defendant breached its express warranties in one or more of the following ways:
15 a. The pressure cookers as designed, manufactured, sold and/or supplied by the
16 Defendant were defectively designed and placed into the stream of commerce by
17 Defendant in a defective and unreasonably dangerous condition;
18 b. Defendant failed to warn and/or place adequate warnings and instructions on its
19 pressure cookers;
20 c. Defendant failed to adequately test its pressure cookers; and
21 d. Defendant failed to provide timely and adequate post-marketing warnings and
22 instructions after they knew the risk of injury from its pressure cookers.

23 44. Plaintiff used the pressure cooker with the reasonable expectation that it was properly
24 designed and manufactured, free from defects of any kind, and that it was safe for its intended,
25 foreseeable use of cooking.

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⁴ *Id.*

1 45. Plaintiff's injuries were the direct and proximate result of Defendant's breach of its
2 express warranties.

3 46. Defendant's conduct, as described above, was extreme and outrageous. Defendant
4 risked the safety and well-being of the consumers and users of its pressure cookers, including the
5 Plaintiff to this action, with the knowledge of the safety and efficacy problems.

6 **WHEREFORE**, Plaintiff demands judgment against Defendant for damages, together with
7 interest, costs of suit, and all such other relief as the Court deems proper.

8 **FOURTH CAUSE OF ACTION**

9 **BREACH OF IMPLIED WARRANTY OF MERCHANTABILITY**

10 PLAINTIFF, FOR A FOURTH CAUSE OF ACTION AGAINST CONAIR
11 CORPORATION D/B/A CUISINART, ALLEGES AS FOLLOWS:

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

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

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

19 50. Plaintiff reasonably relied on Defendant's representations that its pressure cookers
20 were a quick, effective and safe means of cooking.

21 51. Defendant's pressure cookers were not merchantable because they had the propensity
22 to lead to the serious personal injuries as described herein in this Complaint.

23 52. Plaintiff used the pressure cooker with the reasonable expectation that it was properly
24 designed and manufactured, free from defects of any kind, and that it was safe for its intended,
25 foreseeable use of cooking.

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

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1 **INJURIES & DAMAGES**

2 62. As a direct and proximate result of Defendant’s negligence and wrongful misconduct
3 as described herein, Plaintiff has suffered and will continue to suffer physical and emotional injuries
4 and damages including past, present, and future physical and emotional pain and suffering as a result
5 of the incident on or about January 6, 2019. Plaintiff is entitled to recover damages from Defendant
6 for these injuries in an amount which shall be proven at trial.

7 63. As a direct and proximate result of Defendant’s negligence and wrongful
8 misconduct, as set forth herein, Plaintiff has incurred and will continue to incur the loss of full
9 enjoyment of life and disfigurement as a result of the incident on or about January 6, 2019. Plaintiff
10 is entitled to recover damages for loss of the full enjoyment of life and disfigurement from Defendant
11 in an amount to be proven at trial.

12 64. As a direct and proximate cause of Defendant’s negligence and wrongful
13 misconduct, as set forth herein, Plaintiff has and will continue to incur expenses for medical care
14 and treatment, as well as other expenses, as a result of the severe burns she suffered as a result of
15 the incident on or about January 6, 2019. Plaintiff is entitled to recover damages from Defendant
16 for her past, present and future medical and other expenses in an amount which shall be proven at
17 trial.

18 **PRAYER FOR RELIEF**

19 **WHEREFORE**, Plaintiff demands judgment against the Defendant as follows:

- 20 A. That Plaintiff has a trial by jury on all of the claims and issues;
- 21 B. That judgment be entered in favor of the Plaintiff and against Defendant on all of the
22 aforementioned claims and issues;
- 23 C. That Plaintiff recover all damages against Defendant, general damages and special
24 damages, including economic and non-economic, to compensate the Plaintiff for his
25 injuries and suffering sustained because of the use of the Defendant’ defective
26 pressure cooker;
- 27 D. That all costs be taxed against Defendant;
- 28 E. That prejudgment interest be awarded according to proof; and

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F. That this Court awards any other relief that it 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.

Dated: December 30, 2020

HARLAN LAW, PC

By: /s/ Jordon R. Harlan, Esq.
Jordon R. Harlan, Esq. (CA #273978)

In association with:

JOHNSON BECKER, PLLC

Kenneth W. Pearson, Esq. (MN #016088X)
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DEMAND FOR JURY TRIAL

Pursuant to Federal Rule of Civil Procedure 38, Plaintiff demands a trial by jury of all the claims asserted in this Complaint so triable.

Dated: December 30, 2020

HARLAN LAW, P.C.

/s/ Jordon R. Harlan, Esq.
Jordon R. Harlan, Esq. (CA #273978)

EXHIBIT A

Cuisinart™ INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Cuisinart™ Electric Pressure Cooker CPC-600 Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IB-7077

IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. Do not touch hot surfaces of pressure cooker. Use handles only.
3. Close supervision is necessary when the pressure cooker is used near children. It is not intended for use by children.
4. **NEVER ATTEMPT TO OPEN LID WHILE THE UNIT IS OPERATING.** Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If lid is difficult to rotate, this indicates that the cooker is still pressurized. Do not force it to open. Any pressure in the cooker can be hazardous. See Operating Instructions, page 5.
5. Do not place the pressure cooker in a heated oven or on any stovetop.
6. Extreme caution must be used when moving a pressure cooker containing hot liquids or foods.
7. Do not use the pressure cooker for other than intended use.
8. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See Operating Instructions, page 5.
9. Do not fill unit over $\frac{3}{4}$ full. When cooking foods that expand during cooking, such as dried vegetables, legumes, beans, and grains, do not fill the unit over $\frac{1}{2}$ full. Overfilling may cause a risk of clogging the pressure limit valve and developing excess pressure.
10. To protect against electrical shock, do not immerse cord, plugs, or outer vessel in water or other liquids.
11. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or removing parts.

12. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. Use of accessories not specifically recommended by Cuisinart may cause damage to unit.
15. Do not use outdoors.
16. Do not use under hanging cabinets; steam from pressure release may cause damage.
17. Always attach plug to appliance first, before plugging into wall outlet. To disconnect, turn control to "off", then remove plug from outlet.
18. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and sputter, and clog the pressure release devices. These foods should not be cooked in a pressure cooker unless following a Cuisinart™ Electric Pressure Cooker recipe.
19. Always check the pressure release devices for clogging before use.
20. Do not use this pressure cooker for pressure frying oil.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the or tabletop where it can be pulled on by children or tripped over.

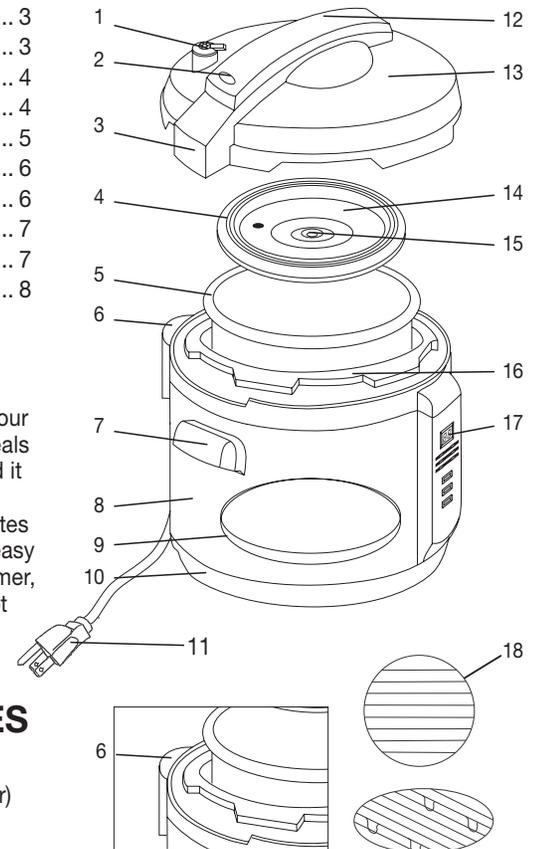
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INTRODUCTION

You're about to experience a better, faster, and healthier way of cooking. Your Cuisinart™ Electric Pressure Cooker seals in steam to cook hotter and faster, and it seals in nutrients as well. Cook in less water and experience textures and tastes that are simply sensational. Features easy touch-button settings, a countdown timer, and a cooking pot big enough for a pot roast with all the fixings. Enjoy!

11. Power Cord
12. Lid Handle
13. Lid
14. Sealing Ring Supporting Cover
15. Rubber Grommet
16. Upper Ring
17. Control Panel
18. Trivet - Used for some recipes such as desserts. See Recipe Booklet.



PARTS AND FEATURES

1. Pressure Limit Valve
2. Red Float Valve (Pressure Indicator)
3. Push Rod
4. Sealing Ring
5. Cooking Pot
6. Condensation Collector
7. Handle
8. Outer Body
9. Heating Plate
10. Base

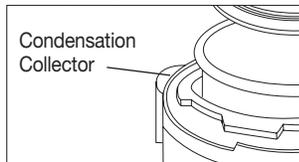
BEFORE FIRST USE

Remove any packaging materials and promotional labels from your electric pressure cooker.

Be sure all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart™ Electric Pressure Cooker for the first time, remove any dust from shipping by wiping clean with a damp cloth. Thoroughly clean the lid and the cooking pot. The cooking pot can be cleaned in the dishwasher or with warm soapy water. Rinse with clean water, towel or air dry, and place into the pressure cooker.

1. Place the pressure cooker on a clean, flat surface where you intend to cook.
2. Place the condensation collector in rear of the unit until it clicks into place (as shown below; also see #6 on diagram, page 3).



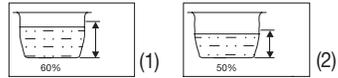
3. Place the pressure limit valve on the lid, as shown in figures 5 and 5a. **Note:** The pressure limit valve does not click or lock into place. Even though it will have a loose fit, it is safely secured.

INSTRUCTIONS FOR USE

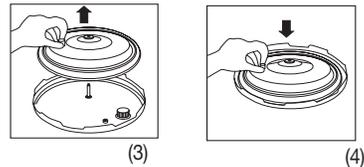
Once the pressure cooker is assembled properly, you are ready to begin pressure cooking.

1. To remove lid, grasp handle, turn clockwise and lift.
2. Remove cooking pot from pressure cooker and add food and liquids as the recipe directs. **Note:** The total

volume of food and liquid must not exceed 60% of the capacity of the cooking pot (figure 1). For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 50% capacity (figure 2). Always use at least ½ cup liquid when pressure cooking.

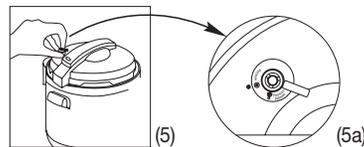


3. To lock the lid in place, remove any food residue from upper rim of cooking pot to ensure a proper seal. Make sure sealing ring is securely in place on sealing ring supporting cover (figure 3). Hold knob on sealing ring supporting cover and press firmly over the center post of inner lid to secure (figure 4). Place lid on pressure cooker and turn it counterclockwise into position.



Note: When placing lid on pressure cooker, the float valve should be facing the left.

4. Position the pressure limit valve as directed in figure 5 and 5a, ensuring it is set to the ● position. **Note:** The pressure limit valve does not click or lock into place. Even though it will have a loose fit, it is safely secured. The float in handle must be fully down to properly seal the pot before cooking.



5. Plug the power cord into the pressure cooker and then into the wall outlet. The LED display will show .

OPERATING INSTRUCTIONS

With the unit on and the LED displayed, press the MENU button to select the desired cooking function. The function light will flash.

Select Low or High Pressure setting.

Press TIME to select number of minutes needed for pressure cooking. Time increases in 1-minute increments up to 40 minutes. Time increases in 5-minute increments from 40 to 99 minutes.

Press START/CANCEL to start cooking. The pressure cooker will begin to heat. The red float will rise as pressure builds. When the selected pressure level is reached, the light in lower right-hand corner of LED will stop flashing and remain lit. At this point pressure cooking begins and the timer will start to count down. **The timer will not begin to count down until full pressure is reached, which may be several minutes after the red float has fully risen.**

Note: When cooking under pressure, the red float will rise. The lid is double locked and cannot be opened. NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING.

Automatic Keep Warm Feature

When LED display reaches , the pressure cooker automatically shifts to Keep Warm temperature. The Keep Warm light will turn on and unit will beep to indicate cooking is complete.

NOTE: The Keep Warm setting should not be used for more than 12 hours. The quality or texture of the food will begin to change after 1 hour on Keep Warm. In the Keep Warm setting, a little condensation in the upper ring is normal.

To Reset or Cancel

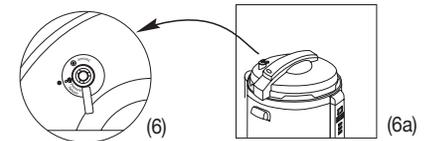
Users can reset the function or cancel the timing setup anytime by pressing the START/CANCEL button.

To Remove Lid

When pressure cooking cycle is finished, the unit will automatically switch to the Keep Warm position. At this point you

may choose to release pressure in 1 of 3 ways – Natural Pressure Release, Quick Pressure Release, or a combination of both. The choice will be dictated by the particular food being cooked and indications in the recipe. If adapting your own recipe for pressure cooking, find a similar recipe in our recipe booklet and use that as a guide.

1. Natural Pressure Release – Following pressure cooking, allow the unit to remain on Keep Warm. The pressure will begin to drop – time for pressure to drop will depend on the amount of liquid in the pressure cooker and the length of time that pressure was maintained. Natural Pressure Release will take from 12 to 30 minutes. During this time cooking continues, so it is recommended for certain cuts of meats, and some desserts. When pressure is fully released, the float (pressure indicator) will drop and the lid will unlock to open.
2. Quick Pressure Release – Following pressure cooking you will hear a series of beeps indicating the process is finished. Turn off and pull the handle of the pressure limit valve forward (see figures 6 and 6a). Do not touch with your hand. Use tongs or another tool.



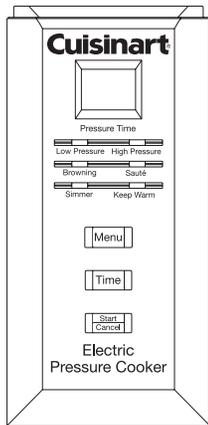
Steam will immediately begin to release through the valve. Keep face and hands away from steam as it is released, and do not release pressure under hanging cabinets, which can be damaged by steam. When pressure is fully released, the pressure indicator will drop and the lid will unlock to open. Using Quick Pressure Release stops the pressure cooking immediately. If further cooking is necessary, the unit may be returned to Pressure, or the food may be further cooked on the Simmer Setting.

3. **Combination Natural Pressure Release and Quick Pressure Release** – For some recipes, we have chosen to use a combination of Natural Pressure Release and Quick Pressure Release. Allow Natural Pressure Release for the time indicated in the recipe (food will continue to cook slightly) followed by Quick Pressure Release.

WARNING: USE EXTREME CAUTION WHEN RELEASING PRESSURE. USE TONGS OR SIMILAR UTENSIL TO PULL HANDLE OF PRESSURE LIMIT VALVE FORWARD.

When the red float is completely down, turn the lid clockwise and lift to remove.

PRESSURE COOKER SETTINGS



1. **Low Pressure**
2. **High Pressure**
3. **Browning** – This preset temperature allows cooking over high heat, without the lid, before pressure cooking. Browning foods in a small amount of fat in this way seals the outer surfaces of meats and vegetables, producing a

visually appealing, flavorful exterior with a moist, tender interior.

4. **Sauté** – The preset temperature, done prior to pressure cooking with lid removed, allows you to quickly soften vegetables in a small amount of fat or liquid without browning, and to cook items such as rice (Arborio, brown, Carnaroli, white, etc.) for pilafs and risottos.
5. **Simmer** – This preset temperature allows you to cook liquids at a lower temperature. It is primarily used to finish cooking some items, i.e. to add ingredients to a risotto, sauce, or

stew or to continue cooking process to achieve preferred texture.

6. **Keep Warm** – Holds and keeps cooked food warm for up to 12 hours (see next page).

SAFETY VALVES

There are seven safety devices installed in the pressure cooker to assure its reliability.

1. **Open-and-Close Lid Safety Device**
The appliance will not start pressurizing until the lid is closed and locked properly.
The lid cannot be opened if the appliance is filled with pressure.
2. **Pressure Control Device**
The correct pressure level is automatically maintained during the cooking cycle.
3. **Pressure Limit Valve**
The pressure limit valve will release air automatically when the pressure inside exceeds the preset temperature.

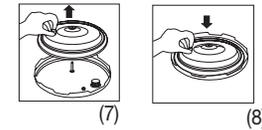
4. **Anti-Block Cover**
Prevents any food material from blocking the pressure limit valve.
5. **Pressure Relief Device**
When the pressure cooker reaches the maximum allowable pressure and temperature, the cooking pot will move down until lid separates from the sealing ring, releasing air pressure.

6. **Thermostat**
The power will automatically shut off when the cooking pot temperature reaches the preset value, or the pressure cooker is heating without any food inside.
7. **Thermal Fuse**
The circuit will be opened when the pressure cooker reaches the maximum temperature.

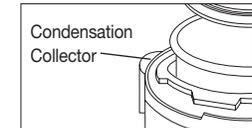
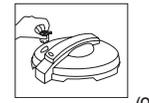
CLEANING

1. Unplug the power cord before cleaning.
2. Clean the outer body with a soft cloth such as a paper towel or microfiber cloth. Do not immerse the outer body in water or pour water into it.
3. Rinse with warm water the underside of the lid including the sealing ring, pressure limit valve, anti-block cover, air escape and float valve. Dry completely.
4. Clean area under upper ring with dampened cloth or micro fiber cloth. Do not use chemical cleaners.
5. Cooking pot is dishwasher-safe. To hand-clean the cooking pot, use a soft cloth or sponge and wipe. Be careful not to damage the inside coating. Never use harsh chemicals or scouring pads.
6. To clean sealing ring, hold the knob on the sealing ring supporting cover and pull the sealing ring up. After cleaning, put the sealing ring supporting cover back.

Note: The side with the knob should face outward. Do not put it upside down (figures 7 and 8).



7. To clean rubber grommet located in center of sealing ring supporting cover, carefully remove the sealing ring supporting cover and clean the grommet, then replace it.
8. To clean the pressure limit valve, remove and rinse it with water, then replace it (figure 9).
9. To clean the condensation collector, remove and clean it with warm soapy water, then reinstall it.



TROUBLESHOOTING

Symptom	Possible Reasons	Solutions
Lid does not lock	The ring is not properly installed	Reinstall the ring
	The float is seized by the push rod	Push the rod with hands
Cannot open the lid after air exhaust	The float is still up	Press the float down
Air escapes from the rim of the lid	No sealing ring was installed	Install the sealing ring
	Food residue on sealing ring	Clean sealing ring
	Sealing ring worn out	Replace the sealing ring
Air escapes from the float valve	Lid not locked properly	Rotate lid fully
	Food stuck on the sealing ring of the float valve	Clean the sealing ring
The float will not rise	The sealing ring on the float wore out	Replace the sealing ring
	The pressure limit valve is not placed properly	Place the device to Pressure ●
	Not enough food and water	Check recipe for proper quantity
	Air escaping from the rim of the lid and the pressure limit valve	Call our Consumer Service Center toll free at 1-800-726-0190

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Electric Pressure Cooker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart™ Electric Pressure Cooker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart™ Electric Pressure Cooker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart™ Electric Pressure Cooker has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

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