BILL'S HOME TECH
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BILL'S COMPLETE MANUALS

Air Fryers & Smart Cookers

Air fryers, Instant Pots, presets, apps and recipes — explained in plain English, one step at a time

A plain-English guide for every kitchen

Take your time — you can't break it

Written for you by Bill — Bill's Home Tech

(330) 200-8042 · BillsHomeTech.com

For Ninja, Instant Pot, Cosori & similar cookers · facts current November 2026

What's Inside

This is your guide to the countertop cookers that have taken over so many kitchens: air fryers, Instant Pots and other multi-cookers, and the "smart" models that talk to your phone. Read it in any order and at your own pace — there is no test, and you can't fall behind. Every button comes with what it actually does *for you*, and every job comes with slow, numbered steps. Models change every year, so where your cooker differs, your own manual has the final word.

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PART 1

Getting Started

What an air fryer, an Instant Pot and a "smart cooker" really are, how to pick one that fits your kitchen, and the first things to do when it comes out of the box.

CHAPTER 1

A Note from Bill

Hello, and welcome. Maybe someone gave you an air fryer for your birthday and it's still in the box. Maybe the Instant Pot has been sitting on the counter for a year because the lid looks complicated. Or maybe the grandkids keep saying "just put it in the air fryer" and you'd like to know what all the fuss is about. Whichever it is, this guide is for **you**.

I'm Bill. I've spent more than 30 years working with technology, and these days I help folks here in Portage County feel at home with theirs. Kitchen gadgets have become technology too: they have screens, beeps, error codes, and sometimes their own phone apps. I wrote this guide the way I'd explain it standing in your kitchen: patiently, in plain English, and without trying to sell you anything.

What this guide will do for you

- Explain the difference between an air fryer, a pressure cooker, a slow cooker and the combination machines that do all three.
- Walk you through the buttons and presets, one at a time, so the display stops looking like an airplane cockpit.
- Take the fear out of pressure cooking, with clear steps for letting the steam out safely.
- Show you how to connect a smart cooker to its phone app, and help you decide whether you even need to.
- Point you to safe cooking temperatures, recall checks, and the scams that use kitchen gadgets as bait.

The big promise: you can't break it

These cookers are built with safety in mind. An Instant Pot won't let you open the lid while it's under pressure. An air fryer stops heating when you pull the basket out. If you press the wrong button, you press **Cancel** or **Stop** and start again. The few things that truly matter for safety — steam, hot surfaces, and where you set the cooker — I'll mark clearly.

WHAT THIS DOES FOR YOU

Why this matters

A good countertop cooker can make a hot, home-cooked meal easier than ever: less standing at the stove, no heating up the whole oven for two pork chops, and fewer pans to wash. Once you're comfortable with it, it may become the most-used appliance in your kitchen.

And I'm only a phone call away

If anything in this guide leaves you unsure, call me at **(330) 200-8042**. There's no such thing as a silly question, especially about a hissing pressure cooker.

Let's start by sorting out which cooker is which.

— Bill

CHAPTER 2

Which Cooker Is Which?

The names get used loosely in stores and in ads, and many machines now do two or three jobs. Here are the main kinds, in plain words.

The air fryer

An **air fryer** is really a small, powerful countertop oven. A heating element sits at the top and a fan blows very hot air around the food, which sits in a basket or on a tray. Because the space is small and the air moves fast, food gets brown and crispy with little or no oil. It doesn't actually "fry" anything; the name is a nickname that stuck.

- **Basket style** — a pull-out drawer with a basket inside. The most common kind.
- **Two-basket (dual-zone)** — two separate drawers, so you can cook two foods at once. Chapter 7 covers these.
- **Air fryer oven** — shaped like a toaster oven, with a door and racks. Holds more, and can often toast, bake and broil.

The electric pressure cooker (multi-cooker)

An **electric pressure cooker** seals its lid tight. As the liquid inside heats, steam builds up pressure, and food cooks faster than it would in a regular pot: tough beef stew, dried beans, a whole chicken. Most also slow cook, steam, sauté, make rice and keep food warm, which is why they're often called **multi-cookers**.

Instant Pot is a brand name, made by Instant Brands, but people use it for any electric pressure cooker the way they say "Kleenex" for any tissue. Ninja, Cosori and others make similar machines.

The slow cooker

A **slow cooker** (Crock-Pot is a well-known brand) heats food gently for many hours with the lid resting on top — no pressure. Most multi-cookers have a **Slow Cook** setting too.

Combination machines

Some machines do both pressure cooking and air frying. Instant's **Duo Crisp** models and Ninja's **Foodi** pressure-cooker models come with two lids: one for pressure cooking and one for air frying. They're handy if counter space is tight, but heavier and a little more to learn.

	Air fryer	Pressure cooker	Slow cooker
How it cooks	Hot, fast-moving air	Steam under pressure	Gentle heat for hours
Best for	Crispy foods, reheating, small roasts, vegetables	Stews, beans, rice, tough cuts, soups	Set-and-forget stews, chili, pot roast
Typical time	10–25 minutes	Fast once at pressure; add time to heat up and release	4–10 hours
Needs liquid?	No	Yes, always	Usually

GOOD TO KNOW

"Smart" just means it can connect

A **smart cooker** is any of these with Wi-Fi or Bluetooth, so it can talk to an app on your phone. The cooking inside is the same. Part 4 explains what the apps do and whether you need one.

WHAT THIS DOES FOR YOU

What this does for you

Knowing which machine does what helps you use the one you have for the right jobs — and saves you from buying a second gadget that does what your first one already does.

CHAPTER 3

Choosing One That Fits Your Kitchen

If you're shopping, or helping a parent shop, these are the questions that matter most. Brand matters less than you'd think; size, controls and weight matter a lot.

Size: how many people are you feeding?

Air fryers and pressure cookers are sized in **quarts**, like a saucepan. As a rough guide:

Household	Air fryer	Pressure cooker
1–2 people	About 2–5 quarts	3 quarts
3–4 people	About 5–7 quarts, or a two-basket model	6 quarts (the most common size)
Bigger families, batch cooking	Two-basket or air fryer oven	8 quarts

Bigger isn't always better. A larger cooker takes more counter space, weighs more, and a pressure cooker needs more liquid to come up to pressure (Chapter 11 explains).

Controls: buttons, a dial, or a touchscreen

- **A big dial and a few buttons** is often easiest for anyone with arthritis or vision trouble.
- **Touch buttons** on a flat panel look sleek, but can be hard to feel and easy to bump.
- Look for **large, high-contrast numbers** on the display and beeps you can actually hear.

Weight and reach

Think about who will lift it. A full 8-quart inner pot of soup is heavy and hot. Air fryer baskets with a sturdy handle are easier than trays you have to grip with oven mitts. If it will live in a cupboard and come out for each use, a smaller, lighter model gets used far more often.

Smart or not?

Wi-Fi models usually cost more. They're worth it if you'll use the app's guided recipes, want a "food's done" alert on your phone, or would like to use voice control. If you just want to cook, a regular model does the same job. Chapter 15 helps you decide.

What they cost

As of November 2026, a basic single-basket air fryer from a major brand often sells for somewhere around $60–$130, with two-basket models and air fryer ovens higher. Instant Pot and similar pressure cookers run from under $100 for basic models to around $200 for Wi-Fi and combination models. Prices jump around constantly with sales, so treat these as rough ranges, not quotes.

TIP

Check the plug and the cord

These cookers draw a lot of power and have short cords on purpose. Before you buy, make sure there's a wall outlet close to where it will sit, with room around it (Chapter 23 explains why).

HEADS UP

Be wary of unknown brands with huge discounts

Off-brand cookers sold online at prices far below everyone else's sometimes lack a reputable safety listing, and if there's ever a recall, the seller may be hard to reach. Look for a safety mark such as UL or ETL on the box or the label on the bottom.

CHAPTER 4

Unboxing & the First Run

A few minutes of care on day one makes everything after it easier. Here's the routine for any of these cookers.

Unpack everything — really everything

1. Lift the cooker out and set it on a clear, dry, flat counter.
2. Open the basket, the drawer or the lid, and take out every piece of cardboard, plastic, foam, twist tie and paper. Packing material is often tucked *inside* the basket or under the inner pot.
3. Peel off any stickers on the outside, except the label on the bottom with the model number.
4. Find the manual and the quick-start card. Put them in a kitchen drawer or a zip-top bag taped inside a cupboard.
5. Write the **model number** from the bottom label on the Cheat-Sheet in Chapter 27. You'll need it for recalls, parts and support.

Wash the parts that touch food

Wash the basket, crisper plate or inner pot, and any racks in warm, soapy water, rinse and dry. Never put the main body — the part with the cord — in water or in the dishwasher. Wipe it with a damp cloth.

Run it once, empty

Many new cookers give off a slight "new appliance" smell the first time they heat up. That's normal. Many people run an air fryer empty for a few minutes at a high setting, with a window open, to get it out of the way. For a pressure cooker, the practice run with water in Chapter 11 does the same job and teaches you the steps at the same time.

Register it

Registering with the maker means they can reach you if there's ever a recall. Instant Pot, for example, has a registration page at **instantpot.com/pages/register**, and says failing to register won't reduce your warranty rights. Chapter 24 covers recalls in more detail.

STAY SAFE

Before you plug in

Set the cooker on a heat-safe counter, away from the wall and from cabinets above it, never on the stovetop. Steam and hot air come out of these machines. Chapter 23 has the details.

WHAT THIS DOES FOR YOU

What this does for you

Ten minutes now means no burning-plastic surprise at dinner time, a model number you can find in seconds, and a recall notice that actually reaches you.

PART 2

Air Fryers

The buttons, your first meal, two-basket models, getting things truly crispy, and keeping the basket clean.

CHAPTER 5

Air Fryer Buttons & Presets Explained

Most air fryers have a handful of buttons with names on them. Each one is called a **preset** or **function**: a shortcut that picks a temperature, a time, and sometimes a fan speed for you. You can always change the time and temperature after you choose one.

The presets you'll see most

Button	What it's for
Air Fry	The everyday setting. Hot air, high fan. Fries, chicken wings, nuggets, vegetables.
Max Crisp (Ninja)	Ninja's hottest setting, meant for smaller amounts of frozen foods like fries and tots.
Roast	Meats and vegetables you'd normally roast in the oven.
Bake	Muffins, small cakes, biscuits, casseroles in a pan that fits the basket.
Reheat	Leftovers — warms them through without making them soggy, as a microwave can.
Dehydrate	Very low heat for hours. Dried apple slices, vegetable chips, jerky.
Broil	Intense heat from the top, on some models, for melting cheese or browning a top.
Preheat	On some models (Cosori, for one), a button that warms the empty fryer for a few minutes before food goes in.

Not every model has every button. Ninja's own manuals list Max Crisp, Air Fry, Roast, Bake, Reheat and Dehydrate on many models, while smaller models may have only four. Cosori models often add food pictures such as steak, chicken, fries and frozen foods. Your quick-start card lists yours.

Changing the time and temperature

1. Press the preset you want. The display shows its suggested temperature and time.
2. Use the **temperature** up and down arrows (or the dial) to change the heat.
3. Use the **time** arrows to change the minutes.
4. Press **Start** (sometimes **Start/Pause**, or the dial itself).
5. To stop early, press **Stop**, **Cancel** or the power button, depending on your model.

To preheat or not?

Makers disagree, and it depends on the model. Ninja's manual for one older model suggests about three minutes of preheating, while it says another newer model doesn't need it. Cosori's Preheat button warms the fryer for a few minutes. When a recipe says "preheat," do it; when it doesn't, most foods simply take a minute or two longer from cold.

TIP

Pulling the basket out pauses it

On basket-style fryers, sliding the drawer out pauses the cooking, and sliding it back in carries on. That's how you check, shake or flip food partway through. Check your manual: on some models you press Start again.

WHAT THIS DOES FOR YOU

What this does for you

Once you know what each button means, you stop guessing. You can choose Reheat for last night's pizza, Air Fry for frozen fish, and know that the time and temperature are just suggestions you can change.

CHAPTER 6

Your First Air-Fried Meal, Step by Step

A bag of frozen French fries or chicken nuggets is the perfect first try: hard to ruin, and you'll see right away what the fuss is about. The package often has air fryer directions printed on it now.

Frozen fries, start to finish

1. Check that the crisper plate (the flat insert with holes) is sitting in the bottom of the basket, if your fryer has one.
2. Slide the basket in. If your recipe or model calls for it, preheat for a few minutes.
3. Pull the basket out and spread the fries in a layer. A little overlap is fine; a heap is not.
4. Slide the basket back in until it clicks.
5. Choose **Air Fry** (or Max Crisp on a Ninja). Use the package's air fryer time and temperature if it has them; otherwise start around 400°F and check after 10 minutes.
6. Press **Start**.
7. About halfway through, pull out the basket and give it a good shake, or turn the food with tongs. Many fryers beep to remind you.
8. When the time is up, pull out the basket, set it on a heat-safe surface, and lift the food out with tongs or tip it onto a plate.

STAY SAFE

Mind the hot grease underneath

If you tip the basket over a plate, the crisper plate can fall out along with hot oil or fat that dripped below it. With fatty foods like chicken thighs or bacon, lift the food out with tongs instead.

Your second meal: chicken

Fresh chicken is where a **food thermometer** earns its keep. Air fryers vary, and the outside of chicken can look done before the inside is. Chapter 21 explains the safe temperatures: **165°F** for all poultry.

1. Pat chicken pieces dry with a paper towel, then rub with a little oil and your seasoning.
2. Lay them in a single layer in the basket, skin side up, not touching if you can help it.
3. Choose **Air Fry** or **Roast**, set the temperature your recipe suggests, and start.

4. Turn the pieces halfway through.
5. Near the end, check the thickest piece with a thermometer, without touching the bone.
6. If it's under 165°F, slide the basket back in and add a few minutes.

TIP

Write down what works

When a food turns out just right, jot the time and temperature on a card taped inside a cupboard, or on the Cheat-Sheet in Chapter 27. Next time there's no guessing.

WHAT THIS DOES FOR YOU

What this does for you

A crispy dinner for one or two in about 20 minutes, without heating up the whole oven or the kitchen.

CHAPTER 7

Two Baskets: Ninja DualZone Match & Sync

Two-basket air fryers have become very popular. Ninja calls its version **DualZone**; Cosori, Instant and others make two-basket models too. Each basket has its own heater and fan, so you can cook two different foods at two different settings.

The two buttons that make it easy

Button	What it does
Match (Match Cook)	Copies the settings from Zone 1 to Zone 2. Use it when both baskets hold the same food — a double batch of wings, say.
Sync	Different foods, different settings, both **finish at the same time**. The fryer starts the longer one first and holds the shorter one until it's time.

Cooking chicken and vegetables together with Sync

1. Put the chicken in basket 1 and the vegetables in basket 2. Slide both in.
2. Press **1** (Zone 1), choose a function such as **Roast**, and set its temperature and time.
3. Press **2** (Zone 2), choose a function, and set its temperature and time.
4. Press **Sync**.
5. Press **Start**. One zone may say "Hold" while it waits — that's normal.
6. Shake or turn food in each basket when the fryer reminds you; pulling one drawer out pauses only that side on most models.

GOOD TO KNOW

Probe models have one rule

Some Ninja two-basket models come with a plug-in thermometer probe. Ninja's manual says the probe works only in Zone 1, and the probe setting can't be combined with Sync.

WHAT THIS DOES FOR YOU

What this does for you

Sync is what turns an air fryer into a whole-dinner machine: the main dish and the side are hot at the same moment, with no juggling.

CHAPTER 8

Getting Crispy Results

If your food comes out pale, soggy or unevenly cooked, it's almost always one of a few simple things. Air fryers work by moving hot air, so anything that blocks the air causes trouble.

The five habits of crispy food

1. **Don't overcrowd.** One layer, with a little space. Cook in two batches if you need to; the second batch is quick because the fryer is already hot.
2. **Shake or turn halfway.** The side touching the basket browns less.
3. **Pat food dry.** Wet food steams instead of browning.
4. **Use a little oil on fresh food.** A teaspoon tossed with vegetables, or a light spray. Frozen fries and nuggets usually have enough already.
5. **Check early, add time.** You can always add two minutes. You can't take them back.

Parchment paper and foil

Ninja's support pages say parchment paper and aluminum foil are safe in the basket of several of its air fryers. Cosori's manuals warn never to put parchment or baking paper in **without food on top**: the fan can lift the paper into the heating coil. Either way:

- Put the paper or foil in **with** the food, never alone during preheat.
- Don't cover the whole bottom; leave room for air to move.
- Pre-cut air fryer liners with holes work best.

> TIP
>
> **An easy way to oil food**
>
> A refillable oil mister or a pastry brush gives a thin, even coat. Before using an aerosol cooking spray on a nonstick basket, check what your manual says about it.

When something's not right

What you see	What to do
White smoke	Usually fat dripping and burning, or old grease left in the drawer. Clean the drawer between batches of fatty foods like bacon or sausage.
Black smoke	Stop the fryer, unplug it, and keep the drawer closed. Something is burning. Let it cool, then look. If it's the unit itself, stop using it and contact the maker.
Food stuck to the basket	Add a little oil next time, and let the basket cool and soak before scrubbing.
Pale, soft food	Too crowded, too wet, or not hot enough. Spread it out and raise the heat a little.

WHAT THIS DOES FOR YOU

What this does for you

These few habits are the difference between "I don't see the point" and "How did I live without this?"

CHAPTER 9

Cleaning Your Air Fryer

A clean air fryer cooks better, smokes less and smells better. The good news: most of the work is the basket, and a little after each use keeps it easy.

After each use

1. Unplug the fryer and let it cool completely.
2. Pour out any grease from the drawer into a can or the trash — not down the sink.
3. Wash the basket and crisper plate in warm, soapy water with a soft sponge. No steel wool or metal scrubbers on nonstick coatings.
4. For stuck-on bits, soak the basket in hot, soapy water for a while first.
5. Dry everything and slide it back in.
6. Wipe the outside with a damp cloth.

The dishwasher question

It depends on the model. Ninja's FAQs say the basket and crisper plate of one Max XL model are dishwasher safe, while on its Mini model only the basket is and the crisper plate must be washed by hand. Every maker agrees on one thing: the **main unit** never goes in the dishwasher or in water. Check your manual for each removable part.

Once in a while: the heating element

1. Unplug the fryer and let it cool completely.
2. Turn the unit on its side or back, as your manual shows, to see the element in the top.
3. Wipe away grease with a damp, soapy cloth or soft brush. Don't soak it or spray water into it.
4. Let it dry fully before plugging back in.

STAY SAFE

Check the basket coating

If the nonstick coating is flaking or peeling, stop using that basket and contact the maker about a replacement part.

WHAT THIS DOES FOR YOU

What this does for you

Five minutes of cleanup after cooking means no smoke alarm next time, and food that tastes like dinner, not last week's fish.

PART 3

Instant Pot & Pressure Cookers

The parts and buttons, a calm first run with plain water, letting the steam out safely, what the "Burn" message means, and the other jobs your multi-cooker can do.

CHAPTER 10

Instant Pot Parts & Buttons

The Instant Pot looks complicated mostly because of the lid. Once you know its four or five parts, it all makes sense. These names are Instant's, but Ninja, Cosori and other pressure cookers have the same pieces under slightly different names.

The pieces you'll handle

Part	What it does
Cooker base	The outer housing with the heater, the control panel and the cord. Never put it in water.
Inner pot	The removable stainless steel pot that holds the food. Always cook in it — never pour food straight into the base.
Lid	Locks onto the base. It can't be opened while there's pressure inside.
Sealing ring	The silicone ring inside the lid that makes the airtight seal. It must be in place every time.
Steam release	The valve or switch on top that you set to **Sealing** to build pressure, or **Venting** to let steam out.
Float valve	A little metal pin on the lid. It pops **up** when there's pressure inside and drops **down** when it's safe to open.
Anti-block shield	A small cap under the lid over the steam valve, keeping food out of it.

The buttons, in plain English

Different models have different button names, but most have these:

Button	What it does
Pressure Cook (or Manual)	The main button. You set the minutes; it builds pressure, cooks, and switches to Keep Warm.
Soup, Meat/Stew, Bean, Rice, Poultry…	Presets with suggested times. Handy, but Pressure Cook with a recipe's time works just as well.
Sauté	Heats the pot with the lid off, like a frying pan, for browning meat or onions first.
Slow Cook	Works like a slow cooker. Chapter 14 explains.
Yogurt, Steam, Sous Vide…	Extra jobs on some models.

Button	What it does
Keep Warm	Turns on automatically after cooking, on most models, so food stays hot.
Delay Start	Waits before starting. Use it only with foods that are safe to sit out — see Chapter 22.
Cancel	Stops whatever it's doing. Your "undo" button.

GOOD TO KNOW

"Instant Pot" covers many models

Duo, Duo Plus, Duo Crisp, Rio, Pro, Pro Plus and others all work the same basic way. Newer ones have a big dial and a steam-release **switch** instead of a valve you turn. Your quick-start guide shows exactly where yours are.

WHAT THIS DOES FOR YOU

What this does for you

Once you know the float valve tells you "pressure" or "safe," the whole machine stops being mysterious. It's a pot with a very good lid.

CHAPTER 11

A Practice Run & Your First Pressure Cook

The best first step with any new pressure cooker is a **practice run with plain water**. There's no food to ruin, and you'll see and hear everything it does — the hiss, the click, the float valve — so none of it surprises you later.

Two rules to learn first

- **Always add enough liquid.** A pressure cooker makes steam from liquid. Instant's Duo guide lists a minimum of 1 cup for a 3-quart pot, 1½ cups for a 6-quart and 2 cups for an 8-quart. Your manual gives yours.
- **Never fill above the 2/3 line.** For foods that foam or swell — rice, dried beans, oats, pasta — stay under the **1/2 line**. The lines are marked inside the inner pot.

The practice run, step by step

1. Put the inner pot in the base. Pour in about **3 cups of water** (enough for any size).
2. Check that the **sealing ring** is pressed snugly into its track inside the lid.
3. Put the lid on and turn it until it locks. Most models chime.
4. Set the steam release to **Sealing**.
5. Press **Pressure Cook** (or **Manual**) and set **5 minutes**. Press Start if your model has a Start button; many start on their own after a few seconds.
6. Watch: the display shows **On** while it heats. This can take 10 minutes or more. A little steam may hiss out until the float valve pops **up** and seals.
7. Once it's at pressure, the 5-minute countdown begins.
8. When it beeps and switches to Keep Warm, try a quick release (Chapter 12).
9. When the float valve has dropped, open the lid by turning it and lifting it **away** from you.

> **TIP**
>
> **"It's taking forever" is normal**
>
> The time on the display is only the time *at pressure*. Coming up to pressure and letting the steam out add 10–30 minutes or more, depending on how full the pot is and how cold the food was. Recipes worth trusting tell you the total time.

Your first real meal

Pick a recipe written **for an electric pressure cooker**, ideally one from the booklet that came with it or the maker's app. It will tell you the liquid, the minutes and which release to use. A simple soup, chili or hard-boiled eggs are good first tries.

WHAT THIS DOES FOR YOU

What this does for you

Fifteen minutes with plain water gives you the confidence to try real recipes. The noises are normal, the lid really does lock, and you're in charge.

CHAPTER 12

Releasing Pressure Safely

When cooking ends, there's still pressure in the pot. You let it out one of two ways. Recipes say which; if they don't, natural release is the gentler choice for most foods.

Natural release

Do nothing. Leave the steam release on Sealing, and the pressure drops on its own as the pot cools, usually in about 10–20 minutes. Food keeps cooking gently meanwhile. It's best for soups, beans, grains and big cuts of meat, and for anything foamy that might spit out of the valve. Recipes sometimes say "10-minute natural release": wait 10 minutes, then do a quick release for the rest.

Quick release

1. Make sure your face, hands and arms are well away from the steam release, and nothing is hanging over the cooker, such as a cabinet or a curtain.
2. Push the switch or turn the valve to **Venting**. Use a long wooden spoon if your model has a valve you turn by hand.
3. A loud jet of steam shoots up. Step back and let it finish.
4. Wait until the **float valve drops down** completely.
5. Then open the lid, tilting it away from you.

STAY SAFE

Steam burns are the real danger

The steam from a quick release is hot enough to scald. Never put your face or hand over the valve, never let a child do a quick release, and never try to force the lid open. If foam or liquid starts spitting out, switch back to Sealing and use natural release instead.

When the lid won't open

The lid stays locked as long as there's any pressure. That's a safety feature, not a fault.

1. Look at the float valve. If it's still up, there's pressure. Wait.
2. Check that the steam release is on **Venting**.
3. If the float valve stays up long after the steam stops, give it 10–15 more minutes. Food can stick to it as the pot cools.

4. Never pry, twist hard, or use a tool on the lid.
5. If it still won't open after the pot is cool, unplug it and call the maker's support line.

WHAT THIS DOES FOR YOU

What this does for you

Knowing which release to use — and that the float valve is your "all clear" signal — takes the worry out of the one part of pressure cooking that sounds scary.

CHAPTER 13

The "Burn" Message & Other Hiccups

Sooner or later most Instant Pot owners see **Burn** (or **Food Burn**, or **OvHt** on older models). It's an alarm, not a disaster: the pot noticed the bottom getting too hot and stopped heating to protect your food and itself.

Why it happens

- Not enough thin liquid in the pot.
- Thick sauces, tomato paste, cream or starches sitting on the bottom.
- Food stuck to the bottom after you browned meat on Sauté.
- The sealing ring missing or out of place, so steam escaped and the pot boiled dry.

What to do

1. Press **Cancel**.
2. Release the pressure (quick release is fine here) and wait for the float valve to drop.
3. Open the lid. Stir and look at the bottom. If food is stuck, move the food to a bowl.
4. Scrape the bottom clean with a wooden spoon and a little hot water. This is called deglazing.
5. Put the food back with more thin liquid such as water or broth, keeping thick sauces on top — don't stir them in.
6. Check the sealing ring is in place, lock the lid, and start again.

TIP

Prevention is easy

After using Sauté, always pour in a little liquid and scrape up the browned bits before you lock the lid. And layer thick things like tomato sauce on top of the other ingredients, without stirring.

Other things you might see

What you see	Likely cause
Steam keeps hissing out; float valve never rises	Steam release left on Venting, or the sealing ring isn't seated. Cancel, fix, restart.
Lid won't close	The sealing ring is twisted, or the float valve is stuck up. Reseat the ring and check the pin moves freely.
A lid message on the display	The lid isn't on or locked properly for a pressure program. Remove it and lock it again.
Food undercooked	Not enough time, or chunks too large. Pressure cook a few more minutes.
Ring smells like last night's curry	Normal over time. Wash it; many people keep a spare ring for sweet foods.

WHAT THIS DOES FOR YOU

What this does for you

Instead of tossing dinner and giving up, you'll know exactly what the cooker is telling you and fix it in a few minutes.

CHAPTER 14

Slow Cook, Sauté, Rice & More

Your multi-cooker does more than pressure cook. Here's how to use the jobs people use most.

Sauté: brown first, then cook

1. With the lid off, press **Sauté**. Choose a heat level if your model asks (Less, Normal, More).
2. Wait until the display says **Hot**, then add a little oil and your onions or meat.
3. Stir with a wooden or silicone spoon.
4. When browned, press **Cancel**, add a little liquid and scrape the bottom (Chapter 13 explains why).
5. Now lock the lid and pressure cook as the recipe says.

Slow Cook

Slow Cook lets you use slow-cooker recipes. Use the lid with the steam release on **Venting**, or a glass lid if you have one. Slow cook settings on multi-cookers can run a little differently from a traditional crock, so check doneness with a thermometer the first few times.

STAY SAFE

Thaw meat before slow cooking

The USDA advises thawing meat and poultry before putting it in a slow cooker. Frozen pieces may not get hot enough quickly enough to stop germs from growing. Frozen vegetables are fine. Chapter 22 has more.

Rice

The **Rice** button is meant for white rice. For brown rice and other grains, follow a recipe's Pressure Cook time. Rinse rice first, measure water carefully, and remember the 1/2-full line for grains.

Keep Warm

After most programs, the cooker switches to **Keep Warm** by itself and counts up the minutes it's been warm. It's handy for dinners that run late, but food is best eaten within a few hours.

HEADS UP

Pressure canning: not in a multi-cooker

The National Center for Home Food Preservation does not recommend its canning processes in electric multi-cookers, even ones with a "canning" button, because no USDA testing has been done on them. For canning low-acid foods like green beans, use a stovetop pressure canner and tested recipes.

WHAT THIS DOES FOR YOU

What this does for you

One machine can brown, pressure cook, slow cook, make rice and hold dinner warm — fewer pots, less stovetop time, and fewer things to put away.

PART 4

Smart Cookers & Their Apps

What the phone apps actually do, how to connect Cosori, Instant and Ninja cookers, and what to try when a cooker won't join your Wi-Fi.

CHAPTER 15

Do You Need the App?

Here's the honest answer: **no**. Every smart cooker works from its own buttons, with or without the app. The app is an extra. For some people it's a real help; for others it's one more password. Here's how to decide.

What the apps can do

- **Guided recipes** that set the time and temperature on the cooker for you.
- **A "done" alert** on your phone, so you can sit down in the other room.
- **Start, pause or check** the cooker from your phone.
- **Voice control** with Amazon Alexa or Google Assistant, on some models.
- **Updates** to the cooker's software now and then.

Good reasons to use it

- You'd love step-by-step recipes and don't want to guess times.
- Hearing the beep from the living room is hard.
- Small buttons or low vision make the control panel tricky, and voice control would help.
- A family member far away would like to help with recipes.

Good reasons to skip it

- You're happy cooking from the buttons and a recipe card.
- You don't want another account and password.
- Your Wi-Fi is spotty in the kitchen.

GOOD TO KNOW

What the app needs from you

Each brand's app asks you to create an **account** with an email and password, and to allow Bluetooth and location access during setup (phones require that to find nearby devices). Write the account email and password on the Cheat-Sheet in Chapter 27.

HEADS UP

Only download the maker's own app

Install apps only from the App Store on an iPhone or the Google Play Store on Android, and check that the publisher is the cooker's maker. Never install an app from a link in a text or a pop-up ad.

Brand	App name (November 2026)	Made by
Cosori	VeSync	Vesync (Cosori's parent company)
Instant Pot	Instant Brands Connect (some product pages say "Instant Connect")	Instant Brands
Ninja	Ninja Pro Connect (only certain models)	SharkNinja

WHAT THIS DOES FOR YOU

What this does for you

Knowing the app is optional takes the pressure off. Use it if it helps; ignore it if it doesn't. The cooker doesn't mind.

CHAPTER 16

Cosori & the VeSync App

Cosori's smart air fryers and ovens connect through an app called **VeSync**. It has recipes from Cosori's own chefs that set the fryer for you, sends a notification when food is done, and can link the fryer to Alexa or Google Assistant.

What you need

- A smart Cosori model (it says "Smart" or shows a Wi-Fi symbol on the box and display).
- Your home Wi-Fi name and password. Cosori fryers use the **2.4 GHz** Wi-Fi band.
- Your phone near the fryer, with Bluetooth and Wi-Fi turned on.

Connecting a Cosori fryer

1. Install **VeSync** from the App Store or Google Play.
2. Open it and **sign up** for an account (or log in). Use a real account, not a guest login, if you want voice control later.
3. Plug in the air fryer.
4. In the app, tap the **+** (add) button.
5. Choose your air fryer from the list, or let the app find it nearby.
6. When asked, allow Bluetooth and location access.
7. Pick your home Wi-Fi network and type the password carefully.
8. Follow the remaining prompts. When it's done, the fryer appears on the app's home screen.

Starting a recipe from the app

1. Put the food in the basket and slide it in.
2. In VeSync, tap your fryer, then browse the recipes.
3. Choose one; the app shows the steps and sends the time and temperature to the fryer.
4. Start it as the app directs. You'll get a notification when it's finished.

TIP

Starting over

On many Cosori smart models, holding the **Wi-Fi** button for about 15 seconds, until the Wi-Fi light goes out, clears the old connection so you can set it up fresh. Check your model's manual first.

WHAT THIS DOES FOR YOU

What this does for you

Chef-tested recipes with the settings filled in, and a ping on your phone when dinner's ready — handy if you're in the garden or watching the news.

CHAPTER 17

Instant Pot & the Instant Brands Connect App

Instant's Wi-Fi models, such as the **Instant Pot Pro Plus**, connect through the **Instant Brands Connect** app. (Instant's own product page calls it the Instant Connect app; it's the same thing.) The app offers a large library of recipes that send their settings to the cooker, along with progress updates and notifications.

What the app can do on the Pro Plus

- Choose a recipe and start the cook from your phone.
- Watch progress and get a notification when it's done.
- Delay the start, or adjust a recipe.
- Choose how the steam is let out: the Pro Plus can release steam on its own, so you don't have to touch the valve.

Connecting an Instant Wi-Fi cooker

1. Install **Instant Brands Connect** from the App Store or Google Play, and create an account.
2. Plug in the cooker. Keep your phone close by.
3. In the app, choose to add an appliance and pick your model.
4. Follow the app's steps to put the cooker into its pairing (app) mode. The exact button differs by model; the app and your quick-start guide show which.
5. Choose your home Wi-Fi network (the **2.4 GHz** one if your router shows two names) and enter the password.
6. Wait for the app to confirm the cooker is connected.

STAY SAFE

Remote start still needs you in the kitchen first

Even when you start a cook from your phone, someone has to load the food, add the liquid, check the sealing ring and lock the lid. Don't leave raw meat sitting in the pot waiting for a remote start.

WHAT THIS DOES FOR YOU

What this does for you

Recipes you can follow step by step on your phone, and the Pro Plus can let its own steam out — so you never have to reach over the valve.

CHAPTER 18

Ninja & the Ninja Pro Connect App

Most Ninja air fryers and Foodi cookers have **no app at all**. Only certain models work with SharkNinja's **Ninja Pro Connect** app, including some Ninja ovens, outdoor grills and a wireless meat thermometer. Look for "Pro Connect" or an app mention on the box.

What you need

- A compatible Ninja model.
- A phone running iOS 13 or newer, or Android 10 or newer.
- Bluetooth on, and your Wi-Fi password handy for Wi-Fi models.

Adding a Ninja appliance

1. Install **Ninja Pro Connect** from the App Store or Google Play (the publisher is SharkNinja).
2. Open it and create an account.
3. Plug in the appliance and turn it on.
4. In the app, go to **Your appliances** and choose **Add Another Appliance** (or the add prompt on first use).
5. Pick your model and follow the pairing steps.

GOOD TO KNOW

No app? No problem

If your Ninja doesn't work with the app, you're not missing much for an air fryer. Everything in Part 2 works from the buttons.

WHAT THIS DOES FOR YOU

What this does for you

On supported models, you can watch temperatures and get alerts from your phone — especially handy with a meat thermometer, so you're not opening the oven or grill to check.

CHAPTER 19

When the Cooker Won't Connect to Wi-Fi

Connecting a kitchen appliance to Wi-Fi is the part that trips people up most, and it's almost never your fault. These cookers are pickier than a phone or a laptop. Work through this list in order.

The usual fixes, in order

1. **Check the password.** A wrong Wi-Fi password is the most common cause. Type it slowly; capital letters count.
2. **Use 2.4 GHz.** Most smart cookers can't see 5 GHz Wi-Fi. If your router shows two names, one ending in "5G," pick the other one.
3. **Move closer.** Do the setup with your phone right next to the cooker, and with the router not too far away. Kitchens with metal appliances can weaken Wi-Fi.
4. **Update the app.** An out-of-date app is a common cause of setup failures.
5. **Allow the permissions.** Bluetooth and location must be allowed for the app during setup.
6. **Turn off VPN apps** on your phone during setup, if you use one.
7. **Not a guest network.** Use your main home Wi-Fi, not a guest, hotel or phone-hotspot network.
8. **Start over.** Unplug the cooker for a minute, close the app, then try again, or reset the cooker's Wi-Fi as its manual describes.

TIP

One network name for both bands?

Many newer routers, including mesh systems, use one name for 2.4 and 5 GHz. Usually the cooker still finds the 2.4 GHz signal. If it won't, some routers let you turn off 5 GHz for a few minutes during setup, then turn it back on. If you're not comfortable in the router settings, that's a good time to call for help.

GOOD TO KNOW

It still cooks without Wi-Fi

If you can't get it connected today, cook from the buttons. Nothing about the food depends on the app, and you can try again another day.

WHAT THIS DOES FOR YOU

What this does for you

A short checklist instead of an afternoon of frustration — and the reassurance that dinner doesn't depend on the Wi-Fi.

PART 5

Recipes & Food Safety

Where to find recipes you can trust, how to adapt old favorites, and the safe cooking temperatures every kitchen should know.

CHAPTER 20

Finding Good Recipes

The best recipes for your cooker are the ones written **for** it. Times and liquid amounts for a pressure cooker are very different from the stovetop, and air fryers cook faster than ovens.

Good places to look

- **The booklet in the box.** Written and tested for your exact machine. Many people never open it.
- **The maker's app** (Part 4), if you have a smart model. Cosori's recipes come from its own chefs; Instant's app has a large library.
- **The maker's website.** Instant, Ninja and Cosori all post recipes.
- **The back of the package.** Many frozen foods now print air fryer directions.
- **Library cookbooks.** Your library likely has air fryer and Instant Pot cookbooks, in print and as e-books.

Reading a pressure cooker recipe

A good one tells you four things. If it doesn't, find another recipe:

1. How much **liquid** goes in.
2. How many **minutes at pressure**.
3. Which **release**: natural, quick, or a set number of minutes of natural release.
4. The **total time**, including coming up to pressure and releasing.

Adapting an oven recipe for the air fryer

Because the air fryer's space is small and the air moves fast, food usually cooks quicker than in a regular oven. A sensible approach:

1. Start a little cooler than the oven recipe says.
2. Check the food well before the oven time is up.
3. Turn or shake halfway.
4. Use a food thermometer for meat, poultry and fish (Chapter 21).
5. Write down what worked for next time.

HEADS UP

Recipes from social media

Video recipes can be fun, but some skip safety steps, such as the minimum liquid in a pressure cooker or the safe internal temperature for chicken. If a recipe looks too easy to be true, check it against the maker's booklet.

TIP

Make it bigger, read

On a phone or tablet, you can pinch to zoom in on a recipe, or use the reader view in your web browser to clear away ads. Many recipe apps also have a "keep screen on" or cook mode.

WHAT THIS DOES FOR YOU

What this does for you

Tested recipes mean dinner turns out the first time, without the guesswork or wasted groceries.

CHAPTER 21

Safe Temperatures & a Food Thermometer

The single most useful kitchen gadget to go with any cooker costs less than a lunch: an **instant-read food thermometer**. The USDA says color isn't a reliable way to tell whether meat, poultry or fish is safely cooked. A thermometer is.

The safe minimum temperatures

Food	Cook to at least
All poultry	**165°F** — chicken and turkey, whole or pieces, ground poultry, and stuffing.
Ground meats	**160°F** — hamburgers, ground beef, ground pork, meatloaf.
Beef, pork, veal & lamb steaks, chops, roasts	**145°F**, then let it rest 3 minutes.
Fish & shellfish	**145°F**.
Leftovers & casseroles	**165°F**.
Egg dishes	**160°F**.

Using a thermometer, step by step

1. Near the end of the cooking time, pull out the basket or open the cooker.
2. Push the thermometer tip into the **thickest part** of the food, not touching bone or the pan.
3. Wait for the number to settle.
4. If it's below the safe temperature, cook a few minutes more and check again.
5. Wash the thermometer tip in hot, soapy water after each use.

TIP

Easier to read

Look for a thermometer with a large, backlit display. Some even speak the temperature aloud — a real help for low vision.

GOOD TO KNOW

Pork used to be 160°F

Older charts list pork at 160°F. The USDA lowered the guidance for whole cuts of pork to 145°F with a 3-minute rest in 2011. Ground pork is still 160°F.

WHAT THIS DOES FOR YOU

What this does for you

No more cutting chicken open to peek, no more overcooking "just to be safe." You'll know it's done, and it'll be juicier, too.

CHAPTER 22

Frozen Food, Leftovers & Slow Cooker Safety

A few food-safety rules matter especially with countertop cookers. The idea behind all of them is the USDA's **danger zone**: between **40°F and 140°F**, germs grow quickly. Food should spend as little time there as possible.

Slow cooking

- **Thaw meat and poultry first**, in the refrigerator overnight or in cold water — not on the counter. Frozen chunks may stay in the danger zone too long in a slow cooker.
- Frozen vegetables are fine; they thaw quickly.
- Keep the lid on while it cooks.

Delay Start

Delay Start is handy for rice, oatmeal and dried beans. Don't use it with raw meat, poultry, fish, eggs or dairy sitting in the pot for hours at room temperature — that's time in the danger zone.

Frozen food in the air fryer

Frozen fries, nuggets, fish sticks and other ready-to-cook frozen foods are what air fryers do best. Follow the package and check the inside is hot. For frozen raw meat, check its temperature with a thermometer; it takes longer than thawed meat.

Leftovers

- Refrigerate leftovers within 2 hours of cooking.
- Reheat leftovers to 165°F. The air fryer's **Reheat** setting is great for pizza, fries and anything you'd like crisp again.
- Don't leave food on Keep Warm all day; eat it, or cool it and refrigerate it.

TIP

Have a question about food safety?

The USDA's Meat and Poultry Hotline answers food-safety questions. You'll find its current number and hours on **fsis.usda.gov**, and FoodSafety.gov has charts you can print.

WHAT THIS DOES FOR YOU

What this does for you

These few habits keep you and your family from the kind of stomach upset nobody wants, especially important for older adults and grandkids.

PART 6

Safety, Recalls & Scams

Where to set your cooker, how to keep cords and little hands safe, how to check for recalls, and the scams that use kitchen gadgets as bait.

CHAPTER 23

Kitchen Safety: Placement, Cords & Kids

Air fryers and pressure cookers are safe when they're set up sensibly. Most problems come from where they sit and what's around them.

Where to put it

- On a **flat, steady, heat-resistant** counter.
- **Away from the wall and out from under cabinets.** Air fryers blow hot air out of the back, and pressure cookers release steam straight up. Cosori's manuals, for example, show about **5 inches (13 cm)** of space behind and above the fryer and say to keep it away from walls and cupboards that steam can damage. Your manual gives your model's clearance.
- **Never on the stovetop**, where a burner could be turned on underneath it by mistake.
- Away from the sink and from curtains, paper towels and anything that could catch.

Cords and outlets

- Plug straight into a **wall outlet**. These cookers draw a lot of power; follow your manual about extension cords and power strips.
- Don't run the air fryer, the toaster and the microwave on the same outlet at the same time — that's a common reason a breaker trips.
- Keep the cord from hanging over the counter edge, where it can be snagged or pulled by a child.
- If a cord or plug is damaged, hot or discolored, stop using the cooker.

Little hands and visitors

- The outside of an air fryer, and especially the back vent, gets hot.
- Steam from a pressure cooker valve can scald. Keep children back during a quick release.
- Push the cooker to the back of the counter when grandkids visit.

STAY SAFE

If it starts to smoke or smell of burning plastic

Turn it off and **unplug it** if you can do so safely. Keep the drawer or lid closed. If there are flames that don't go out, get everyone out and call 911. Never pour water on an electrical fire.

GOOD TO KNOW

Unplug when you're done

Unplugging the cooker when it's not in use is an easy habit that removes any worry about it being switched on by accident.

WHAT THIS DOES FOR YOU

What this does for you

A safe spot and a proper outlet mean you can relax and enjoy what comes out of it.

CHAPTER 24

Recalls: How to Check Yours

Air fryers and other countertop cookers do get recalled now and then, usually for overheating or for parts that can cause burns. Checking takes a few minutes, and the fix is usually free.

Recent examples

- In **February 2023**, Cosori recalled about 2 million air fryers sold in the U.S. because a wire connection could overheat and cause a fire or burn hazard.
- In **November 2026**, the U.S. Consumer Product Safety Commission (CPSC) announced a recall of Gourmia 9-slice digital air fryer ovens, model GTF7530, sold at Target, because the door can close unexpectedly and cause burns.
- In **October 2026**, the CPSC warned consumers to stop using Kalorik MAXX air fryer ovens with French doors, after the brand's owner declined to recall them.

Check your cooker, step by step

1. Turn the cooker over (unplugged and cool) and find the **model number** on the label underneath. Write it on the Cheat-Sheet in Chapter 27.
2. On a computer or phone, go to **cpsc.gov/Recalls**.
3. Search for the brand name, for example "Cosori air fryer" or "pressure cooker."
4. Open any recall that matches and compare the model numbers and dates it lists with yours.
5. If yours is included, follow the **remedy** section: it tells you whether to stop using it and how to get a refund, repair or replacement.

> **TIP**
>
> **Also check SaferProducts.gov**
>
> The CPSC's **SaferProducts.gov** site lets you search for recalls *and* reports from other owners about a product. You can also report a problem with your own cooker there.

Get told about future recalls

- **Register** your cooker with the maker (Chapter 4).
- The CPSC offers free recall email updates by category. Look for **Subscribe** in the Newsroom section of cpsc.gov.

HEADS UP

Recalls come from the official site — not from a text

Real recall information is on cpsc.gov and the maker's own website. A text or email saying "your air fryer has been recalled, click here for your refund" is very often a scam. Chapter 25 explains.

WHAT THIS DOES FOR YOU

What this does for you

Five minutes with a model number can turn a fire risk on your counter into a free replacement.

CHAPTER 25

Scams: Fake Recalls & "Free Air Fryer" Offers

Popular gadgets make popular bait. Two kitchen-gadget scams come up again and again. Both are easy to spot once you know them.

The fake recall text

You get a text or email: *"A product from your recent order has been recalled. Tap here for your refund."* It may use Amazon's or a store's name. Consumer groups and news reports through 2026 have warned that these fake recall messages are on the rise. The link leads to a page that asks for your account login or card number.

SCAM ALERT

A recall message with a link? Don't tap it

Open the store's app or website yourself, or go to cpsc.gov/Recalls. If there's a real recall on something you bought, it will be there. Then report the text as spam to your phone carrier and delete it.

The "free air fryer" survey

A message or ad offers a free air fryer, sometimes a famous brand, for answering a short survey. At the end, you're asked to pay a small shipping fee with your card. The fryer never comes, and the card may be charged again and again.

SCAM ALERT

"Free" that asks for your card isn't free

No real company gives away an expensive appliance for a survey and asks for card details to ship it. Close the page. If you already entered your card, call the number on the back of the card and tell them.

Other kitchen-gadget traps

- **Fake "customer support" numbers** found by searching online. Get support numbers from the manual, the maker's website or the app.
- **Apps from links.** Only install the cooker's app from the App Store or Google Play (Chapter 15).

- **Too-good deals** on unfamiliar websites. If the price is far below everyone else's, be suspicious.

If you already clicked or paid

1. Don't panic. Stop and don't enter anything more.
2. If you entered a card number, call your bank or card company using the number on the card.
3. If you entered a password, change it right away on the real website, and anywhere else you use it.
4. Report it at **ReportFraud.ftc.gov**, and to the BBB Scam Tracker if you like.
5. Call someone you trust — a family member, or me.

WHAT THIS DOES FOR YOU

What this does for you

You'll know a real recall from a fake one in seconds, and keep your money and accounts safe.

PART 7

When to Call Bill & Your Cheat-Sheet

An honest word about when a hand is worth it, and a one-page summary to keep in a kitchen drawer.

CHAPTER 26

When to Call Bill

Most of what's in this guide you can do yourself, at your own pace. But part of being helpful is being honest about when a hand saves you time and worry. Here's my straight advice, with no pressure.

Times it's well worth a call

- **Getting a smart cooker on the Wi-Fi** — especially with a mesh router or one Wi-Fi name for both bands, where a router setting may need a temporary change.
- **Setting up the app**, the account, and voice control with Alexa or Google, and showing you how to start a recipe from your phone.
- **A kitchen walk-through** — a sensible spot for the cooker, the right outlet, and a first meal together so the buttons make sense.
- **Checking for recalls** on the gadgets in your home, and registering them so future notices reach you.
- **A message you're not sure about** — a recall text, a "free gift" offer, or a support number you found online.
- **Helping a parent** with a cooker a family member gave them: setting it up simply and writing out easy instructions.

What I don't do

I'm a technology helper, not an appliance repair shop or a dietitian. If a cooker is damaged, overheating or smoking, stop using it and contact the maker. For questions about diets and health conditions, your doctor comes first.

What working with me is like

I work at your pace, explain what I'm doing in plain words, and never talk down to anyone. I'll tell you honestly when something isn't worth your money. I've been doing this kind of work for more than 30 years, and I serve Portage County, Ohio, in person, and folks farther away by remote help.

FROM BILL

How to reach me

Call **(330) 200-8042** or book a time at **billshometech.com/book**. My help is **$49 remote · $99 in your home**. This guide is yours to keep for free; if you'd like a hand, I'm only a phone call away.

GOOD TO KNOW

You may meet Sophie first

When you call or visit billshometech.com, you might be greeted by **Sophie**, my AI receptionist. She can answer quick questions and help you book a time. A real person — me — does the actual help.

Thank you for taking the time to learn your new cooker. Start simple, keep a thermometer handy, and enjoy the meals.

— Bill

CHAPTER 27

Your Kitchen Cooker Cheat-Sheet

Keep just this page in a kitchen drawer. The whole guide, boiled down.

The essentials

Topic	Remember
Air fryer basics	One layer, shake halfway, pat food dry, check early.
Parchment or foil	Only with food on top — never alone during preheat.
Pressure cooker liquid	Always add enough thin liquid (your manual lists the minimum).
Fill lines	Never above 2/3. Beans, rice, oats, pasta: 1/2.
Steam release	Sealing to cook. Venting to let steam out — hands and face away.
Float valve	Up = pressure. Down = safe to open.
"Burn" message	Cancel, release, scrape the bottom, add thin liquid, restart.
Safe temperatures	Poultry 165°F · ground meat 160°F · steaks, chops, roasts & fish 145°F · leftovers 165°F.
Slow cooker	Thaw meat first. Keep the lid on.
Wi-Fi setup trouble	2.4 GHz network, right password, phone close, app updated.
Recalls	cpsc.gov/Recalls — search the brand, compare model numbers.
Recall text with a link	Don't tap. Check the store or cpsc.gov yourself.

Write it down once

Keep handy	
Cooker brand & model number	_____
Date bought & where	_____
Registered with the maker? (date)	_____
Maker's support phone (from the manual)	_____
App name & account email	_____
Wi-Fi name the cooker uses (2.4 GHz)	_____
Sealing ring last replaced	_____
My favorite times & temperatures	_____

When something's wrong, in order

1. Press **Cancel** or **Stop**.
2. Smoke or a burning smell? Unplug it if you safely can, and keep the lid or drawer closed.
3. Pressure cooker: wait for the float valve to drop before trying to open the lid.
4. Read the message on the display and look it up in your manual or Chapter 13.
5. Wi-Fi trouble? Work through Chapter 19. The cooker still works from its buttons.
6. Check for a recall on cpsc.gov with your model number.
7. Still stuck? Call Bill at (330) 200-8042.

STAY SAFE

Flames that don't go out?

Get everyone out of the house and call 911. Don't throw water on an electrical fire.