

Pressure Cooker

Instruction for Use



Read the Instruction for Use carefully before using your pressure cooker for the first time.

Pressure Cooker Instruction for Use

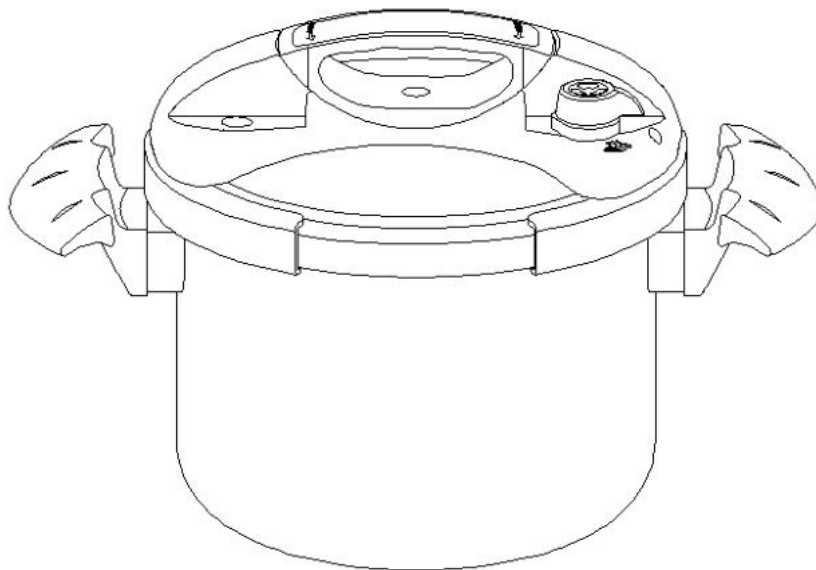
Preface

Thank you for your selection the pressure cookers our factory produced. We will offer the best service for you. In order to ensure safety, durable and beautiful of our products, we chose excellent materials for our pressure cookers, by way of a unique design and production, then perform strict test in every production procedure, therefore produce high quality products. If you can use it correctly, you will cook foods quickly, yet gently. You will be saving up to 70% of the usual cooking time and up to 50% of the energy you would normally need – without sacrificing vitamins or natural flavor. The foods cooked in your pressure cooker will be healthful and delicious.

This Instruction for Use will tell you about the various functions and design details that make it easy and safe for you to cook in your pressure cooker. You will soon know all about it. Please follow the instructions for use very carefully, to prevent problems that might result from improper handling. Remember that the cooker is under pressure when it is in operation.

This product complies with the terms of EU Directive EN12778/0.9.05 on pressure equipment and also pass TUV GS and CE test.

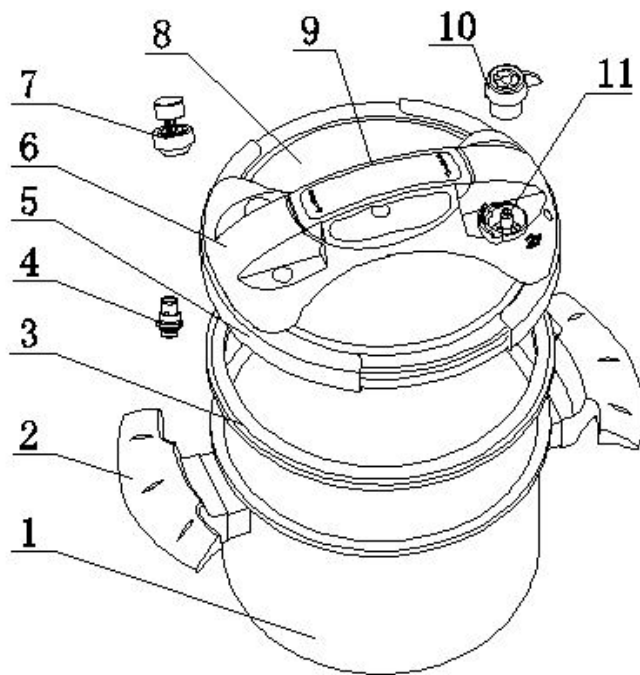
We hope that you will enjoy cooking healthful and nutritious foods with our pressure cooker.



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1. Pressure cooker disassemble figure and product type

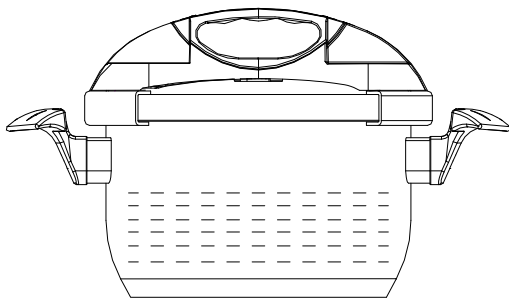


01—Cooker Body 02—Lower Handle 03—Silicon Ring 04—Safety Valve 05—Clamp
06—Lid Panel 07—Pressure Indicator 08—Lid 09—Turn-Knob 10— Pressure Limited Valve
11— Vent Pipe

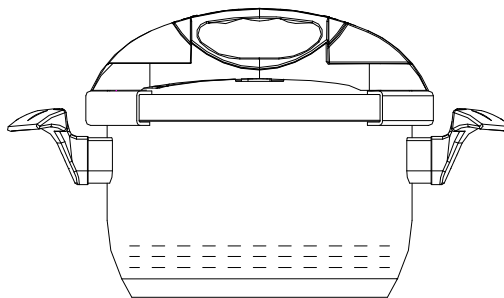
Diameter	Volume	Working Pressure	Safety Pressure(Phase I)	Safety Pressure(Phase II)
22CM	6.0L	80kPa	130-180kPa	200--300kPa

2. Safety instruction

- Read the Instruction for Use carefully before using your pressure cooker for the first time. Do not permit anyone who is not familiar with these Instructions to use the cooker.
- Keep children away from the pressure cooker when it is being used.
- Only use the pressure cooker for cooking in family. Do not to be used for other purposes, especially not as medical sterilizers, as pressure cookers are not designed to reach the temperatures necessary for sterilization.
- This pressure cooker can be used on electric stove, induction stove and gas stove.
- Before using your pressure cooker, and each time you use it, check to make sure that the safety mechanisms (such as Pressure limited valve, Safety valve, Rubber gasket, Push-proof valve, Block-proof cover etc.) and lid, body are not damaged or dirty.
- The boiling point of the liquid in the pressure cooker should be below 120 Centigrade. When the liquid boils, it will produce large amount of steam, please take care of it.
- Don't use this pressure cooker for deep-frying, and never place this pressure cooker in the oven, as this would destroy plastic and rubber parts and the safety mechanisms.
- Never use your pressure cooker without adding liquid, as this could result in damage from overheating to the cooker and the burner. Adhere strictly to the following content amounts:
Minimum: 1/4 liter of liquid.
Maximum: 2/3 of the volume of the pressure cooker. For foods which foam or rise (e.g. rice, legumes, broths, or dried vegetables), 1/3 of the volume of the cooker.



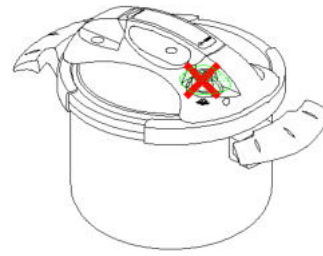
2/3 for common food



1/3 for swell or foam foods

- Pressure cookers are under pressure when in use. Not adhering to the Instructions for Use can lead to burns and scalding. Make sure that the cooker is properly closed, and never cover any matters on the Pressure limited valve before it is heated up.
- Keep an eye on the pressure cooker while cooking. If the steam escape through push proof valve, or rubber gasket escape through safety window, in this case, turn off the heat on your stove immediately and check the reason, solve the problem, then go on using.
- Move the pressure cooker very carefully when it is under pressure. Do not touch the hot outer surfaces of the pressure cooker, as you could burn yourself by doing so. Only touch the handles when cooking, and use potholder gloves when necessary.
- Pressure cookers must be shaken before which might be caught within the food from spattering up when the pressure cooker is opened and scalding you. Do not cook applesauce or stewed fruits in a pressure cooker.
- Never try to force the pressure cooker open. Do not open it before you are certain that the steam inside has been expelled completely.

- Don not let the safety window aim at user while cooking. Always keep your hands, head and body out of the danger zone when releasing steam from the pressure cooker.



- Do not cover anything on Pressure Limit Valve when it works.
- If you have cooked meat with skin (e.g. tongue) or sausage with casing, which can swell when under pressure, do not pierce the skin as long as it is swollen. This could result in scalding.
- Do not alter the safety mechanisms at random. Do not repair or oil the valves. If the pressure cooker-or any of its parts-is damaged or does not function as described in the Instruction for Use, do not use the pressure cooker. Let professional man repair it or get in touch with your retailer.
- Feel free to contact with your retailer if you have any questions after reading the Instructions for Use.
- **Keep these Instructions for Use in a safe place.**

3. Six parts safety mechanism

- Pressure limited valve: When the pressure cooker works, if the pressure inside cooker is over working pressure, it will depressurize automatically. The design of Pressure limited valve makes cooking safe, stable and reliable.
- Push proof valve: Only when close the cooker properly, the pressure inside cooker should be up, then the Push-proof rod will rise to lock the lid.
- If the cooker is not closed properly, the pressure inside the cooker can't be up, the steam will always escapes from the Push proof valve. In this case, you should turn off the heat, close the cooker properly.
- Push proof valve can indicate the pressure state inside the cooker automatically. As long as the pressure inside the cooker is lower than the pressure that can open the cooker safely, which can open the cooker safely, the Push-proof rod will fall back into its socket completely, then you just can open the cooker.
- Safety valve: When the Pressure limited valve doesn't work or can't work well, the pressure inside the cooker is too high, the Safety valve will work automatically, release redundant steam in the cooker, keep the pressure cooker at a safe level.
- Safety window: There is a safety window at the edge of the lid. When both the Pressure limited valve and Safety valve don't work, the pressure inside the cooker is too high, the rubber gasket will be extruded from this window, and it can depressurize the cooker quickly to the safe state.

4. Use instruction

- **Before using for the first time**

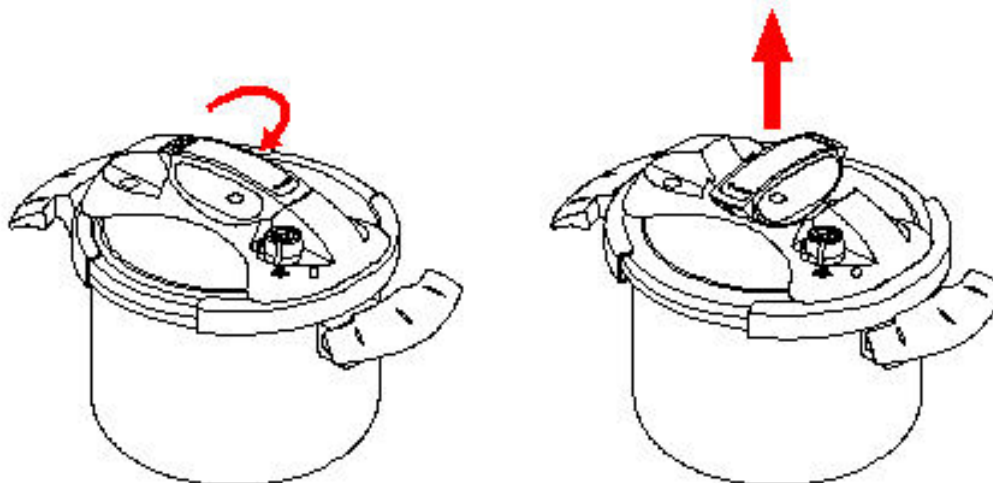
Read the Instruction for Use carefully before using your pressure cooker for the first time, especially the Safety instructions.

Wash the cooker and the lid thoroughly with dishwashing liquid, then fill the cooker about halfway with water, close the lid correctly for heating, in order to exclude the odor of new cooker, keep 20 minutes after the steam escape through Pressure limited valve, wait the cooker cool down, depressurize it and pour out water, as well as clean it with fresh water and dry up.

● Basic information

Opening the cooker

Make sure the cooker is right to be opened, then put it on the horizontal table or place and turn the turning handle toward the direction the arrow marked on the handle(open), until the turning handle and the lid control panel are in the shape of a cross. You will hear the sound 'KA'. then lift the lid.



Before cooking

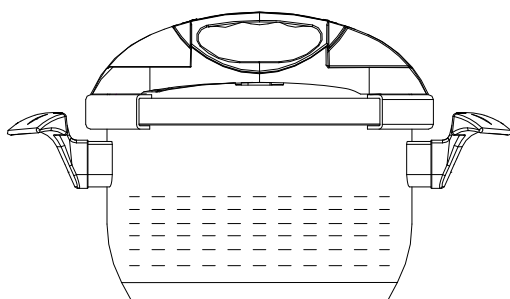
Check to see that the Pressure limited valve, Block proof cover and Vent pipe does not stick and are in place in the lid and they will function properly.

Check to see that the rubber gasket is correctly in place in the lid.

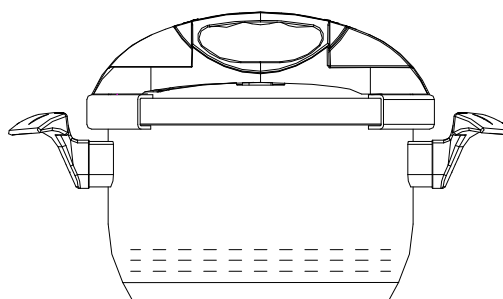
Make sure that you always have the proper amount in the pressure cooker when it is closed.

Maximum volume: The maximum volume for common food is $\frac{2}{3}$ of the cooker's capacity. For foods that swell or foam (e.g. legumes, rice, noodles, broths, or dried vegetables), the volume is then $\frac{1}{3}$ of the cooker's capacity.

Minimum volume: Please remember that the cooker must always contain at least $\frac{1}{4}$ liter of liquid when cooking.



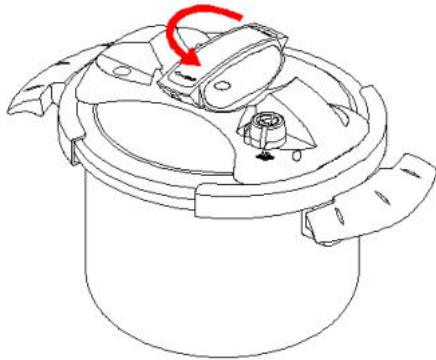
$\frac{2}{3}$ for common food



$\frac{1}{3}$ for swell or foam foods

Closing the cooker

Put the lid on the cooker body. At first, make sure the lid is in opening state. Then turn the turning handle toward the direction the arrow marked on the handle(close), until the turning handle and the lid control panel are in a line.



OPEN



CLOSE

Important: Always add enough liquid for steam to form, and make sure that the liquid in the pressure cooker does not evaporate completely. Never allow the cooker to “cook until dry.” As the resulting overheating could damage the cooker (e.g. melt the base or damage the safety mechanisms) and the burner. In case of overheating, never remove the cooker from the burner. Simply turn off the burner and let the cooker cool down for a while on it.

● The pressure cooking process

To begin cooking

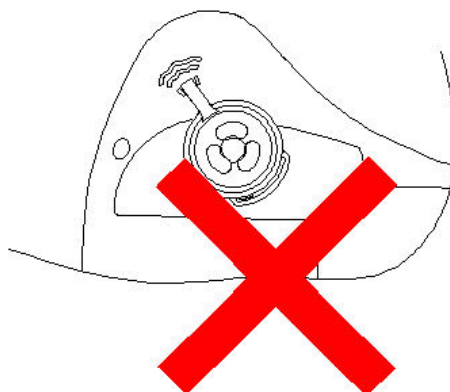
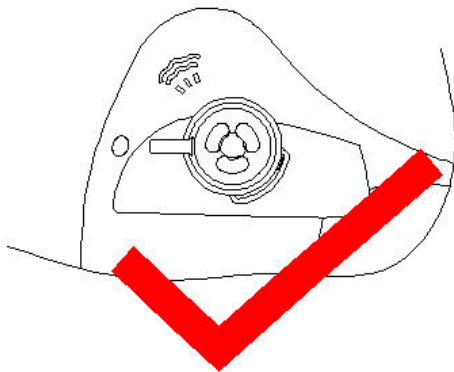
Place the pressure cooker on the proper burner; the diameter of burners should be always smaller than the diameter of pressure cookers. And make sure the releasing vent toward the working mark points, not toward the releasing mark points.



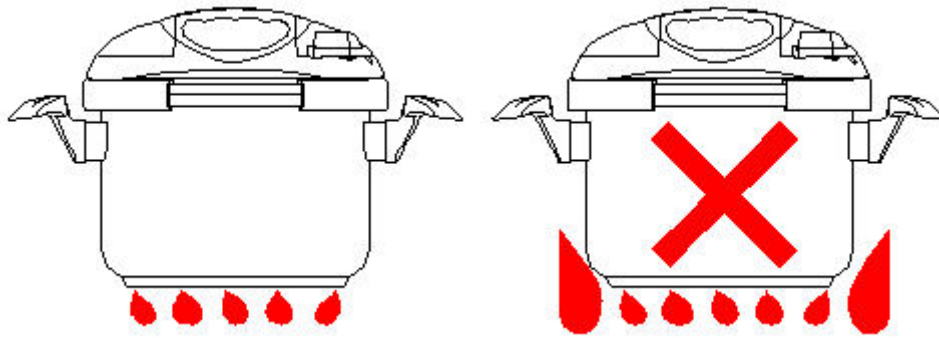
Working Mark Points



Releasing Mark Points

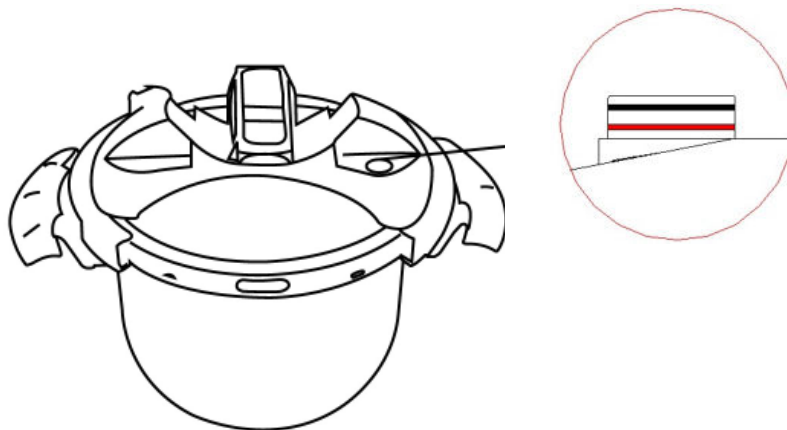


Always begin with the burner at high. When using a gas stove, make sure that the flame does not go beyond the edge of the pot base.



When cooking begins, the temperature rises and the process begins automatically. Steam escapes from Push proof valve, taking with it the oxygen in the air, which can destroy vitamins and minerals. This process may take a few minutes. The Push proof valve closes automatically. After few minutes, The first white ring on the indicator rod becomes visible.

- The 1st white ring on the indicator rod means that the pressure cooker is under working state and can't be opened. It will be visible in the whole process of cooking.
- For the 2nd red ring ,when the pressure cooker works normally, the red ring won't appear. If the red ring rises and appears in the process of cooking, It means the pressure is too high inside the cooker, in this case, turn down the heat and check the reason.



Turn down the heat

- When the steam escape through Pressure Limited Valve and the pressure limited valve spring(at this time, the actual cooking time begins), you can turn down the heat on stove in order to saving energy. If there is no steam to escape through pressure limited valve in the process of cooking, you can set the heat source at its highest setting. If the steam escapes strongly, then you must turn down the heat.
- If the 2nd red ring appears and continues to rise, you will hear a hissing sound, and the excess steam will escape through the Pressure limited valve. This means that the temperature is too high and the burner must be turned down, otherwise the liquid will evaporate completely.

The cooking time begins

The actual cooking period begins when the steam escape through pressure limited valve and the pressure limited valve spring.

Cooking times can be found in the tables. These cooking times are only guidelines, however. The actual cooking time depends on the quality and size of the items being cooked, as well as personal taste. It is a good idea to use a kitchen timer, such as the magic timer.

End of the cooking time

When the cooking time has elapsed, remove the pressure cooker from the stove and depressurize it.

Important: Never force the cooker open. It may only be opened as long as the indicator rod has fallen back into its socket completely. Always shake the cooker before you open it. This will prevent pockets of steam, which might be caught within the food from spattering up when the pressure cooker is opened. If you do not do so, you are in serious danger of suffering burns and scalding by the escaping steam and food.

There are three different ways of depressurizing the cooker:

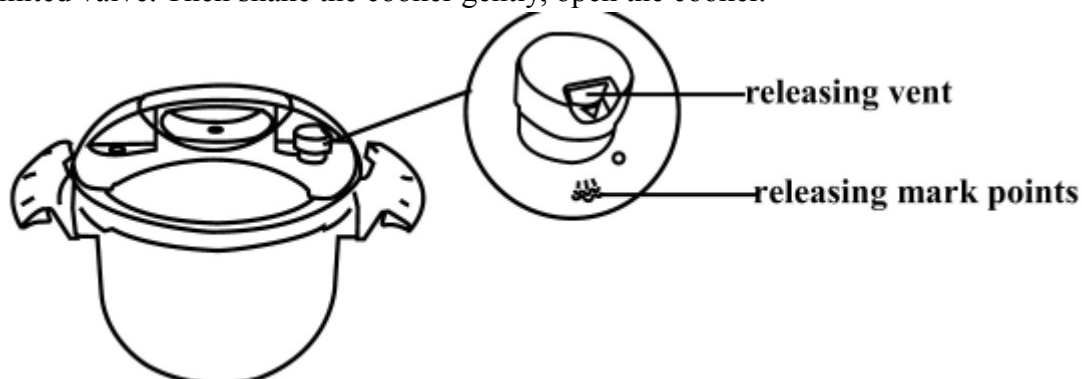
A. Cool the cooker under running water

Hold the cooker under the water tap and run gently flowing cold water over the lid-but not over the lid control panel or pressure limited valve-until the Push-proof rod has fallen back into its socket completely. Do not place the cooker in water.



B. Release steam

Move the pressure limited valve until the releasing vent toward the releasing mark points, the steam will stream out from the releasing vent on pressure limited valve. It may take several minutes. When the Push-proof rod has fallen back into its socket completely, no more steam is escaping from pressure limited valve. Then shake the cooker gently, open the cooker.



C. Set aside to cool off

By this way, it takes quite a while for depressurizing. It should not be used for foods with very short cooking times, such as fish or vegetables, for they can easily become overcooked while the cooker is cooling down.

When the Push-proof rod is no longer visible, shake the cooker gently when opening.

Opening during cooking

If you should need to open the pressure cooker during the cooking process, it must be depressurized first as described here. The lid will be hot, so be careful when opening and closing it. Only touch the handles, to avoid burning yourself.

Remember that you are interrupting the cooking process by opening the cooker. When you continue cooking, you must adjust the remaining cooking time and set the timer accordingly.

5. Care instruction

Wash the pressure cooker each time it is used. The pot can be washed by hand in the usual way or placed in the dishwasher. The lid just can be washed by hand in the usual way. Do not place the lid in the dishwasher, as the dishwasher detergent might damage them.

Use soft cleanser to remove water spots and to give your pressure cooker a brilliant shine. Do not use steel wool or abrasive scouring powders or liquids.

Cleaning the valves

Each time you use the pressure cooker, you must clean the valves and rubber gasket on the lid, for the Pressure limited valve, you can remove it from the lid, and thoroughly wash all of its part. Food particles can be removed from the valves under running water. It does not have to be removed to do so. For a longer service life, after washing the pressure cooker, please keep the cooker and all its parts dry with soft cloth. The rubber gasket will last longer if you place the lid upside down on top of the pressure cooker after it has been washed.

Note: Depending on how often you use your pressure cooker, you should replace the rubber gasket, the O-ring for the valve base every 1-2 year. In case of damage (tears or cracks, deformation on the edges, hardening or discoloration), these parts should be replaced immediately. Failure to do so may affect proper functioning and safety.

6. Questions and answer

Problem	Possible reason	How to correct problem
The Push-proof rod does not rise after heating a while.	(1) The cooker is not closed properly. (2) The heat is too low, the liquid haven't been boiled. (3) The airproof ring is dirty or damaged. (4) There is too little liquid in the cooker.	(1) Close the cooker properly. (2) Set the heat source at its highest setting. (3) Clean or replace the parts. (4) Add the minimum amount(1/4 liter) of liquid.
The escaping steam through Pressure limited valve can be heard, but cannot be seen.	(1) Pressure limited valve is blocked. (2) Vent pipe is blocked. (3) Cook until dry. (4) The stove is leaned.	(1) Clean or replace the parts. (2) Clean or replace the parts. (3) Turn off the heat immediately, after check the reason, then add the liquid. (4) Place the stove level.
The steam escapes from safety valve after the Push-proof rod rise.	(1) Vent pipe is blocked. (2) the food volume in the pressure cooker is overfilled. (3) The temperature is too high.	(1) Clean or replace the parts. (2) Get out the food from the cooker, then heat. (3) Turn down the heat after checking the food volume in the pressure cooker.
The steam escapes at the edge of the lid	(1) Pressure limited valve and safety valve wear out.. (2) The rubber gasket is incorrectly in place in the lid. (3) The rubber gasket is damaged or hardened. (4) The rubber gasket is dirty (5) The cooker is not closed properly.	(1) Clean or replace the parts. (2) Place the rubber gasket in place in the lid correctly. (3) Insert a new gasket. (4) Clean or insert a new gasket. (5) Close the cooker properly.
It is not flexible while open and close the lid.	(1) The rubber gasket is not in correct size with the cooker. (2) Open the lid when the Push-proof rod hasn't fallen back into its socket completely. (3) Overexert when open and close the lid, then some parts are damaged	(1) Insert a new gasket. In correct size. (2) When the Push-proof rod has fallen back into its socket completely, then open the lid. (3) Don't force the cooker open or closed. When it is not flexible while open and close the lid, please check the cooker at first, and then go on. If some parts are damaged, repair or replace the parts by professional man.

If you think something is wrong, turn the burner off and let the pressure cooker cool down.

Note: If a part is defective, do not continue to use your pressure cooker. Replace it immediately. Let professional man repair it or get in touch with your retailer.

7. Cooking times

The actual cooking period begins when the steam escape through Pressure limited valve and the Pressure limited valve spring. These cooking times are only guidelines, however. The actual cooking time depends on the quality, size and freshness of the items being cooked, as well as personal taste. It is a good idea to use a kitchen timer, such as the magic timer. It won't take long for you to develop a feeling for this.

Foods	Cooking time in minutes	Foods	Cooking time in minutes
Asparagus (whole)	3-4	Beef (stewed in pieces)	15-20
Beans, French	6-8	Chicken (in pieces)	10-15
Brussels sprouts	4	Duck	15
Cabbage	3-4	Filet steak	8-10
Cauliflower	3-4	Fish	4-8
Pasta	5-6	Goose	18-22
Porridge	15-20	Mutton (in pieces)	10-15
Potatoes	4-6	Pig's Knuckle	15-20
Rice	4-8	Rabbit (in pieces)	13-18
Wheat	15-20	Turkey	15