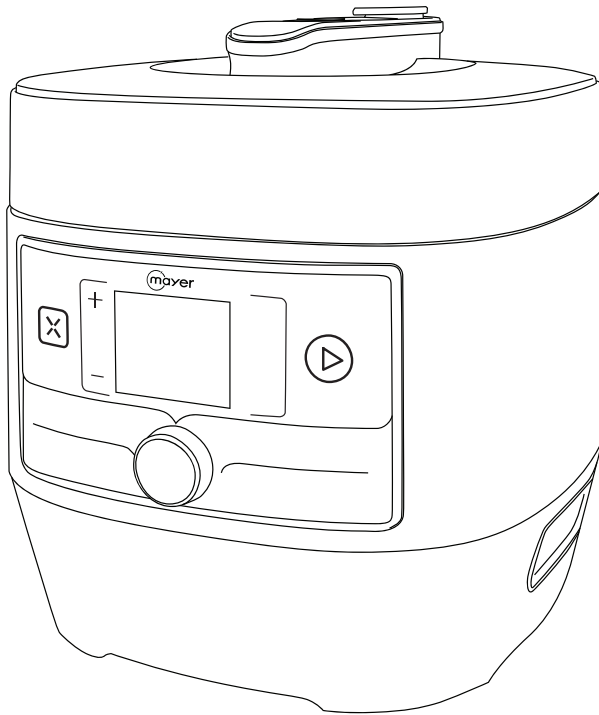




Multi-Functional Electric Pressure Cooker MMPC6062A



PRESSURE COOKER

Please read this instruction manual thoroughly before operating and keep it for future reference

IMPORTANT SAFETY INSTRUCTIONS

Please read the instructions carefully before using the machine. Please properly retain the instructions for your future reference.

- DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- This appliance is for household use only. DO NOT use outdoors.
- Keep electrical appliance out of reach from children or inform person. DO NOT let them use the appliances without supervision.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- DO NOT immerse any part of the appliance in water or other liquid.
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential;
 - Bed and breakfast type environments.
- The pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
- The container must not be opened until the pressure has decreased sufficiently.
- Cooking appliances should be positioned in a stable situation with the handles positioned to void spillage of the hot liquids.
- The heating element surface is subject to residual heat after use, DO NOT touch.
- The appliance cannot gain pressure when the lid is not well closed and the lid cannot be opened when the inner pressure is too high.
- DO NOT let children near the appliance when in use.
- DO NOT put the this appliance into a heated oven.
- Move the appliance under pressure with the greatest care. DO NOT touch hot surfaces. Use the handles and knobs. If necessary, use protection.
- DO NOT use the appliance for a purpose other than the one for which it is intended.

- This appliance cooks under pressure. Scalds may result fromv inappropriate use of the pot.
- Make sure that the appliance is property closed before applying heat, see “instructions for use”.
- Never forces open the appliance. DO NOT open before making sure that its internal pressure has completely dropped. See the “instructions for use”.
- Never use the appliance without adding water or food, except the Sauté function, this would seriously damage it.
- DO NOT fill the appliance beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrate vegetables, DO NOT fill the appliance to more than half of its capacity.
- Use the appropriate heat source(s) according to the instructions for use. After cooking meat with a skin (eg: ox tongue) which may swell under the effect of pressure, DO NOT prick the meat which the skin is swollen; you might be scalded.
- When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- Before each use, check that the valves are not obstructed. See the instructions for use.
- Never use the appliance in its pressurized mode for deep or shallow frying of food.
- DO NOT tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
- Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Avoid spillage on the connector.

WARNING

- While opening or releasing the pressure, keep your face and hand away from the exhaust valve to avoid scalding.
- Unplug the appliance from mains electricity supply before taking food.
- Don't touch the lid during cooking procedure or in heating status.
- Never block the periphery of the clamping position to ensure safety.
- Never attempt to uncover the cooker when floating valve is flopping or pressure inside.
- Take care when opening the cover as the pressure discharging could spray hot water.
- The silicone ring is not a safety device.
- Take care to follow the correct installation steps as improper installation could cause damage.

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To ensure safe use and to avoid personal injury and property loss, be sure to observe the following safety precautions. Failure to observe the safety precautions and improper use may cause accidents.

As the vent valve exhausts automatically, DO NOT touch it with a hand.

- In cooking process, never move your hands or face to close to the exhaust port to avoid burns.
- During cooking, DO NOT cover the vent with a cloth or other items.

NO transformation

- Modification or repair by non-professionals is prohibited. Violation may cause a fire or electric shock.
- Repair or replacement of parts shall be made in a designated service centre.

DO NOT allow children to operate this product independently

- Place it beyond the reach of infants and young children in order to avoid electric shock, burns and other dangerous accidents.

When moving the product, please lift the cooker handle

- When moving the product, never lift the rotary handle directly in order to avoid damage to the product.
- DO NOT move the product when the lid is open to avoid injury.
- When moving the product, please hold the lifting grip with two hands as shown in fig.2 and fig.3.

DO NOT put foreign objects

- It is prohibited to insert metal shavings, needles and other foreign matter in the gap, as this may cause electric shock or movement anomalies.

DO NOT use a pot other than the dedicated pot

- When there is foreign object on the bottom of pot and heating plate surface, remove the foreign object before use. Otherwise, it may cause overheating, pressure relief and other abnormalities, please clean before use.

DO NOT put the inner pot on other appliance for heating

- This product comes with a standard inner pot, which shall not be used for other purposes to avoid deformation of the inner pot and influence on use.

Use 220-240V, 50/60Hz power outlet

- Failure to use AC 220-240V, 50/60Hz civil electricity or dedicated electricity can cause fire or electric shock.

Periodic inspection

- Be sure to check periodically the block proof cover and exhaust valve core to make sure that they are not be blocked.
- DO NOT add any heavy object on the exhaust valve or replace with other objects.

DO NOT use other lid for heating

- It is strictly prohibited to use other lid for heating, and in the (switching on) process, the use of non-original lid is not allowed, as this may cause poor performance or safety hazards.

Avoid distortion of seal rings

- May cause the failure of product to work properly.

Safe uncovering

- The container cannot be opened until full release of pressure.

DO NOT cook the following foods

- Never cook seaweed, laver, oatmeal, porridge and other foods prone to clogging, to avoid causing an accident or damage to the pressure cooker.

DO NOT exceed Max scale

- The total amount of foods and water shall not exceed the Max marked inside the pot.

DO NOT immerse or sprinkle the cooker

- Doing so could cause electric shock and electrical short circuits.

Always clean the plug inserts

- If attached with dust or moisture, please wipe it away, otherwise it may cause a fire

DO NOT insert and pull the plug with wet hand

- In order to avoid injuries due to an Electric shock.

Please plug in the cooker firmly

- If the plug end is not inserted completely, it may cause electric shock, short circuit, and even a fire.

Please use mayer desdicated power cord

- If the power cord is damaged, to avoid danger, it must be replaced by us. Please contact customer service.

When pulling the plug, pinch the plug

- When pulling the plug, you must pinch the plug.
- DO NOT pull the power cord, otherwise it will damage the cord, causing electric shock and short circuit.

DO NOT use in the following locations

- DO NOT use in unstable locations on the table.
- DO NOT use in locations near water and fire.
- DO NOT use near walls and furniture.
- DO NOT use in locations exposed to direct sunlight and oil splatter.

The power socket to be used separately

- A socket of more than 10A rated current with grounding wire shall be used alone, If shared with other electrical appliances, the socket may cause abnormal heat and result in fire.

Unplugging when not in use

- Otherwise, it may produce leakage, fire or failure.

Cleaning the products after cooling

- Cleaning products should be carried out after cooling and contact the section of high temperature may cause scalding.

Special populations using pressure cookers

- Persons with pacemakers or users hearing aids or implanted cochlear, when using this product, please consult authorized medical personnel and refer to the instructions of medical equipment providers.

Opening warning

- If it is difficult to open a lid, DO NOT open with force, otherwise it may cause burns or other injuries.
- After completion of cooking and full release of pressure, the lid can be opened.

About seal damage or inner pot deformation

- If the seal is damaged or the inner pot is deformed, DO NOT use the appliance and must replace with a special seal ring or inner pot purchased from authorized maintenance department.

It is strictly prohibited to touch the metal parts of power cord

- The power cord is prohibited to contact the lid and other external removable metal parts, otherwise, it may cause fire or electric shock.

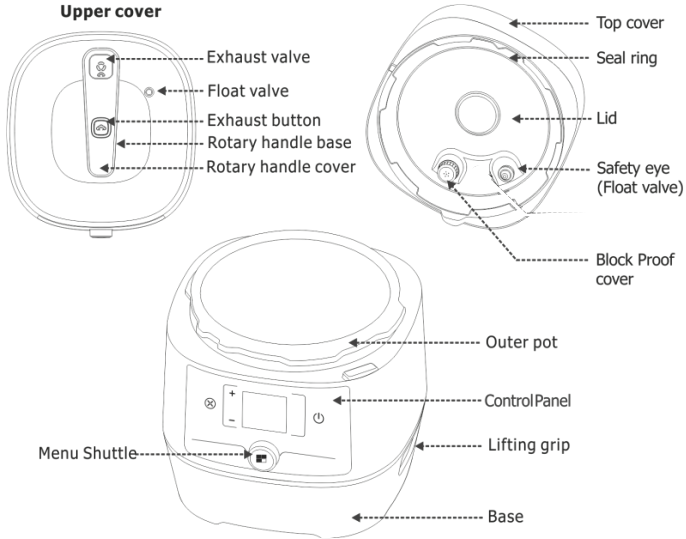
Cooking porridge or Beans

- Porridge or beans should be naturally cooled until there is no pressure. Manual venting is not allowed.

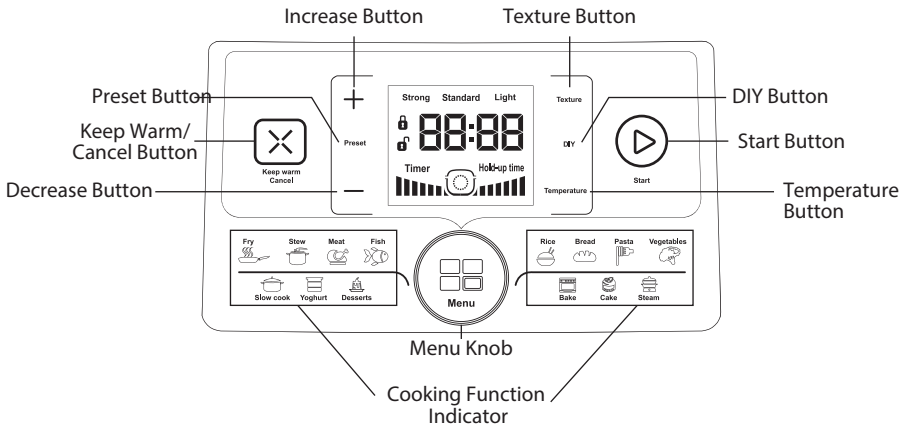
PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY	PRESSURE
MMPC6062A	220-240V, 50/60Hz	1000W	6L	70kPa

INTRODUCTION OF PARTS



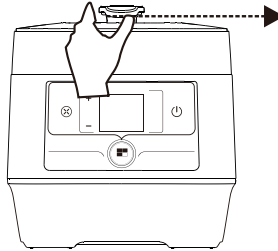
Control Panel



CONTROLS AND OPERATIONS

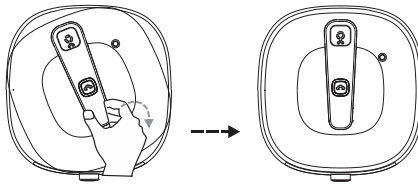
Opening the lid

- Firmly grab the Rotary Handle and turn anti-clockwise to move the lid to the opening position and lift gently. You will hear an Unlock sound alert when turning the lid and you will see the symbol on the Control Panel. When using the first time, make sure to remove all accessories, packing material from the pot.



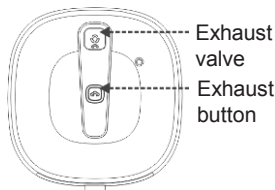
Closing the lid

- Set the Lid as shown and firmly grab the Rotary Handle and turn clockwise to move the lid to the closed position. You will hear a Lock sound alert when turning the lid and you will see the symbol on the Control Panel.



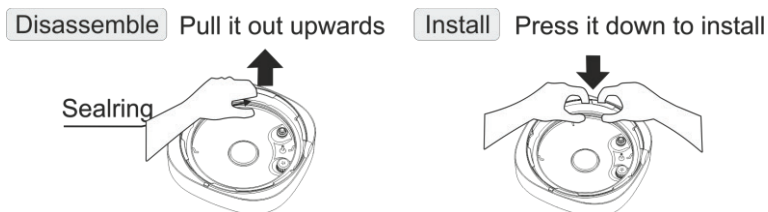
Using the Exhaust Button and Exhaust valve

- The Exhaust button should be used to Unseal and Seal the Exhaust Valve. Press the Exhaust button down once and you will see the Exhaust Valve is propped up in the Unsealed position. Press the Exhaust Button again to set the Exhaust valve in the Sealed position.



Removing/Installing the Sealing Ring

- The Sealing Ring can be removed by pulling outward one section at a time away from the sealing ring rack. To install it back again, press it down into the rack section by section. The sealing ring is non-directional and can be installed with either side facing up.

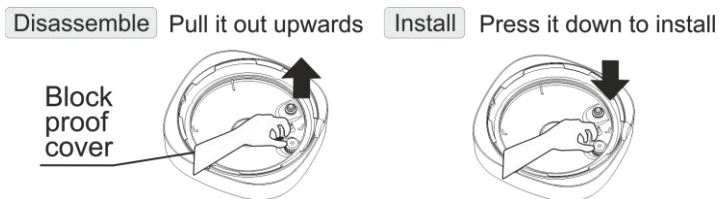


Note: It is important to ensure that the Sealing Ring is placed correctly. When correctly placed, you should be able to turn the Sealing Ring in place on the Sealing rack by holding opposite sides of the sealing ring.

- Also, never pull the Sealing Ring by force to avoid deforming it and thereby affect the pressure sealing function. If the Sealing Ring is damaged, having cracks or cuts, the Sealing Ring must be replaced immediately. Contact Customer Support for replacement.

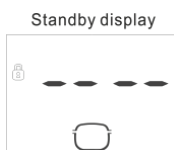
Removing/Installing the Block proof cover

- The Block proof cover can be removed by holding it and pulling it out firmly. You can replace it by placing it in position and pressing firmly till it sets in place firmly.



Standby Mode

- When you switch on the appliance for the first time, the appliance will be in the stand-by mode as shown here.



Opening the lid

- The appliance cooks using steam, and so it is important to outline the safe opening instructions.

CAUTION: The escaping steam is extremely hot and will cause scalding. So, it is important to keep face and hands away from the Exhaust Valve.

- Ensure that the cooking program has finished or press “Keep Warm/Cancel” button to terminate the program
- Choose one of the two ways to release the pressure built up.
- Quick Release Press the Exhaust Button to set the Exhaust Valve to the Unsealed position to let the steam out. Wait until the Float Valve drops down.

NOTE: Quick Release is NOT recommended while cooking large volume food and/or high starch content such as Congee or Soups. It could cause food to splatter from the Exhaust valve – in such cases, it is better to Use Natural Release.

- Natural Release Allow the Pressure Cooker to cool down naturally which could take between 10-15 mins. Wait until the Float Valve drops down.
- Turn the Rotary Handle anti-clockwise to move the Lid to Open position. To avoid any residual vacuum suction, press down the Exhaust Button to Unseal the Exhaust Valve.
- If for some reason, the Float Valve does not drop down, it is possible that it is stuck due to food build-up on the inside. Make sure that the Pressure is released and ONLY then push the Float Valve down.

Avoid accidents – NEVER force the Float Valve down to open the lid. ALWAYS open ONLY AFTER making sure that the pressure has been released in one of the two ways outlined above.

Preparing to cook

Open the Lid

- Hold the Rotary Handle and turn the lid anti-clockwise to open the lid. You will hear an
- Unlock sound alert when turning the lid and there is the symbol on the Control Panel.

Check assembly

- Check that the Block proof cover, Float Valve and Exhaust Valve are in their place and free from obstructions. Ensure that the Sealing Ring is undamaged and in place on the
- Sealing Rack. Make sure that the Float Valve moves up and down freely.


Put the Ingredients

- Take the Inner Pot out and add the food and water needed. Make sure that the amount of food and water should not be over the MAX mark inside the Inner Pot. When cooking foods such as rice, beans or dried vegetables that are known to expand while cooking,
- DO NOT fill more than ½ full. In any case, we recommend that you DO NOT fill the unit over 2/3 full.

Place the Inner Pot inside the cooker

- Check and make sure that there are no foreign objects inside the cooker. Then, put the inner pot inside the cooker. Turn the inner pot slightly to make sure that the inner pot is making good contact with the heating element.

Close the Lid

- Set the Lid as shown earlier and firmly grab the Rotary Handle and turn clockwise to move the lid to the closed position. You will hear a Lock sound alert when turning the lid and you will see the  symbol on the Control Panel.

Control Panel

Menu Shuttle (PROGRAMS)

- The Menu Shuttle allows you to choose from the various functions to cook the food. Turn the Menu Shuttle and as you turn the knob, various programs on the control panel will light up in sequence.

“Start” button (START)

- Once you have selected the cooking program of your choice, press the Start button to start the program.

“Keep Warm/Cancel” button (KEEP WARM)

- The Keep Warm/Cancel button serves dual purpose. When the appliance is in operation, if you press the Keep Warm/Cancel button, the program is cancelled, and the cooker will go into a stand-by mode. If you press the Keep Warm/Cancel button when the appliance is on Stand-by, the pot will start the Keep Warm function.
- The Keep Warm function will be at 70°C.

“Texture” button (TEXTURE SETTING)

- This button allows you to adjust the Pressure under which the program works. Pressing this button repeatedly, cycles through three pressure settings of Light, Standard and Strong. This directly adjusts the duration of the cooking program. You can further change the duration as needed by pressing the + and – buttons.

IMPORTANT NOTE

The duration indicates the amount of time the appliance will cook AFTER it has reached the temperature and pressure conditions for the program and NOT the overall duration. Once the requisite temperature and pressure condition is reached, the Control Panel will indicate Holdup Time. The duration will be longer depending on the nature and temperature of the ingredients and the requirements of the program.

Note: The Texture is only applicable for the following programs: Stew, Meat, Fish, Rice, Pasta, Vegetables, Steam.

“Preset” button (DELAYED COOKING)

- Preset button allows you to delay the start of cooking for any of the programs. Once the program has been selected press the Preset Button. This will bring up the timer with a default of 1:00 hr. The ‘1’ will blink, indicating that the hours can be changed. Press ‘+’ and ‘-’ to change the hour. Then press Preset again and the ‘00’ will blink indicating that the minutes can be changed. Press + and - to change the minutes. Once the timer reflects the correct preset time, press the Start Button. The appliance will countdown from the time set and start the program selected when the time is run out.

Note: The Preset is NOT available for the Fry, Yoghurt, Dessert, Cake and DIY programs.

“DIY” and “Temperature” buttons (DIY COOKING)

- You can define your own cooking programs by using these two buttons. Press DIY Button once.
- The Display will show 0:01 with the first 0 blinking. Use the + and - buttons to adjust the hours to cook. Once set, wait for 3 secs and the “01” will start blinking, allowing you to adjust the minutes.
- Once the duration of the cooking has been set, you can adjust the temperature by pressing the Temperature button. The display will show “160°C” – the default DIY temperature of 160°C. Use the + and - buttons to adjust the temperature.

Note: You can set the temperature from 30°C to 170°C in multiples 5°C.

First test run

We strongly recommend that you do a test run before starting off with your favourite recipe. This helps to test the appliance and make sure the functions are working as expected.

- Open the Lid and Check assembly as outlined in the Preparing to Cook section
- Take out the inner pot, fill water to the “2” mark and replace the pot
- Close the lid as outlined in the Preparing to Cook section
- Turn the Menu Shuttle anti-clockwise, till the Steam function is lit
- Press Start (if you don't press, the program will start automatically in 10 secs, if no other button is pressed)
- The appliance will make three beeps, indicating the program beginning and the display will show the running Operational Bar.
- Within a few minutes, you will notice the Float valve pop-up indicating the operational pressure level has been obtained. Once the program is finished, the appliance will give out 10 beeps and automatically go into Keep Warm mode.
- This completes the test run. Press the Keep Warm/Cancel button and unplug the unit.
- Once the appliance cools down, you can open and continue with your favourite recipe.

Cooking with programs

- Open the Lid using the Rotary Handle
- Fill the Inner Pot with the ingredients
- Use the Menu Shuttle to choose the desired program (see Program Overview section for details)
- Use the Texture Button to change the pressure to suit your taste
- Use the Preset, + and - buttons to set a timer to delay the cooking till later
- Press the Start Button

Cooking with DIY option

- Open the Lid using the Rotary Handle
- Fill the Inner Pot with the ingredients
- Press the DIY Button and set the Duration of cooking
- Use the Temperature Button to set the temperature of the cooking
- Use the Preset button to set a timer to delay the cooking till later
- Press the Start Button

This section provides a brief overview of the various programs that are built into the appliance. All the pre-configured menus come with a default time that can be modified to obtain the best results in the preparation according to our individual personal tastes. Also, many of these programs end with a Keep Warm program up to 12h.

Note: While running the programs that use Pressure for cooking, ensure that the Lid is on and in the Closed position, with the Exhaust Valve in the sealed position.

Recommended Inner Pot for Cooking

The below information is the recommended type of inner pot to use (non-stick pot / stainless steel pot) for cooking when using the appliance. This is just a guide which we recommend based on the cooking function. You may still use either pots for the different functions, but the outcome and texture of the food may differ or vary, which may affect cooking results based on the inner pot used.

Function	Fry	Stew	Meat	Fish	Rice	Bread	Pasta	Vegetables	Slow Cook	Yoghurt	Desserts	Bake	Cake	Steam
Non-Stick Pot	√			√	√	√	√		√		√	√	√	√
Stainless Steel Pot	√	√	√				√	√	√	√	√			√

Cooking Function Information

Fry menu is used for open lid frying, browning or sautéing inside the inner pot. Since the Fry function does not use Pressure to cook, the lid should not be placed on while using this program.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Fry	-	30min	-	170°	N

Note:

- if the lid is in a closed position, and attempt to run the Fry Program, the Pressure Cooker will beep and display error "EC". On the other hand, if the Lid is on and in an Open position, you will hear an audible beep. Both these can be easily resolved by removing and keeping off the lid.
- This program runs at the highest temperature of 172°C.

Stew menu is for various stews and soups of various kinds. This program allows three different textures to suit your taste – Strong, Standard and Light – just press the Texture button after selecting Stew. If you need to alter the time, this can be done by pressing the “+” and “-” buttons. The default texture for this program is Light.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Stew	Strong	40min	Y	-	Y
	Standard	25min			
	Light	15min			

QUICK TIP

For most recipes, you can use the Fry Menu to season the stew ingredients prior to cooking under the Stew Menu.

PRESSURE COOKING REMINDER!

This program uses Pressure for cooking. Make sure that the Lid is on and in the Closed position with the Exhaust Valve in the sealed position.

Meat menu is for cooking meats of various kinds. This program allows for three different textures to handle various type of meats - just press the Texture button after selecting Meat. If you need to alter the time, this can be done by pressing the “+” and “-” buttons. The default texture for this program is Light.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Meat	Strong	45min	Y	-	Y
	Standard	20min			
	Light	15min			

QUICK TIP

For most recipes, you can use the Fry Menu to season the meat prior to cooking under the Meat Menu.

PRESSURE COOKING REMINDER!

This program uses Pressure for cooking. Make sure that the Lid is on and in the Closed position with the Exhaust Valve in the sealed position.

Fish menu is specifically programmed for cooking various fish with Standard Texture as the Default. Note that this program uses pressure to cook the fish. In case of tender fish that are easily cooked, you can avoid the pressure cooking by pressing the Exhaust button to keep the Exhaust Valve in the Unsealed position. This prevents the build up of pressure but will require you to track the timing using a timer.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Fish	Strong	15min	Y	-	Y
	Standard	10min			
	Light	5min			

QUICK TIP For most recipes, you can use the Fry Menu to season the fish prior to cooking under the Fish Menu.

PRESSURE COOKING REMINDER This program uses Pressure for cooking. Make sure that the Lid is on and in the Closed position with the Exhaust Valve in the sealed position.

Rice menu is a fully automated smart program for cooking various rice varieties including regular and parboiled rice. The cooking time is adjusted automatically depending on the amount of rice. To cook 2 cups of rice (using measuring cup provided), it takes about 10-minute pressure keeping time. For 3-5 cups of rice, it takes about 12-minute pressure keeping time; more cups will take longer time accordingly. Total cooking time is not displayed, whereas the pressure keeping time will be shown when working pressure is reached.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Rice	Strong	10min	Y	-	N
	Standard	7min			
	Light	6min			

Note:

- You can cook as little as one cup of rice with the correct ratio of water. Once the cooking is done, you will hear a beep sound to indicate completion of the program and the Pressure Cooker will go into the Standby mode. The Appliance is specifically programmed to NOT go into the Keep Warm mode automatically as this will affect the quality of the Rice and could cause the Rice to stick to the bottom of the Inner pot. If needed, turn on the Keep Warm mode after the cooking has been done and the appliance is in Standby mode.
- Adjust the water ratio, based on the Rice variety so that the texture of the rice suits your taste.

Bread menu is a specially developed for the fermentation and baking of bread and pastry doughs. You put the dough inside the Inner pot and the program takes care of everything else.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Bread	-	105min	-	170°	N

Pasta menu is the Preset program for cooking Pasta that has texture settings for you to control the duration of cooking and the taste.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Pasta	Strong	8min	Y	-	N
	Standard	5min			
	Light	3min			

Note: The appliance is specifically programmed to NOT go into the Keep Warm mode automatically as this will affect the quality of the pasta and could cause it to stick to the bottom of the Inner pot. If needed, you can turn on the Keep Warm mode after the cooking has been done and the appliance is in Standby mode.

PRESSURE COOKING REMINDER!

This program uses Pressure for cooking. Make sure that the Lid is on and in the Closed position with the Exhaust Valve in the sealed position.

Vegetables menu helps in cooking vegetables under pressure and allows you to change the duration to suit your taste. You cannot vary the temperature of cooking and the appliance will automatically enter the Keep warm mode when finished.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Vegetable	Strong	10min	Y	-	Y
	Standard	5min			
	Light	3min			

QUICK TIP

For most recipes, you can use the Fry Menu to season the vegetables prior to cooking under the Vegetable Menu.

PRESSURE COOKING REMINDER!

This program uses Pressure for cooking. Make sure that the Lid is on and in the Closed position with the Exhaust Valve in the sealed position.

Slow cook menu allows to use the appliance as a conventional slow cooker. Vary the cooking time by pressing the + or - key to set the cooking time from 0.5 to 20 hours.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Slow cook	-	1H	-	90°	Y

Yoghurt menu is for making Yoghurt where it runs for 8 hours by default at 40oC without using pressure. The duration can be changed between 6 to 10 hours depending on your requirement.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Yoghurt	-	8H	-	40°	N

There are two ways to make yoghurt using the appliance

Inner Pot: Pour the milk directly into the Inner pot, set the Steam program and adjust the duration down to 1 min. Once the program has completed, wait for the pressure to be released under the “Natural Release” and the milk has cooled down to around 40oC. Now you can add the starter culture and set the Yoghurt program.

WARNING: Attempting “Quick Release” with the hot milk could cause milk to be spewed from the exhaust valve.

Inside Jars: Pour the milk into Glass jars/containers. Pour one cup of water into the Inner pot and place the Jars/Containers in the Inner Pot. Set the Steam program and adjust the duration down to 1 min. Once the program has completed, wait for the pressure to be released. Once the milk has cooled down to around 40°C you can add the starter culture into the jars and set the Yoghurt program. In both the cases, you can add up to 100 ml starter culture to 1 ltr of milk.

Note: Factors such as the nature of the milk and starter culture and the prevailing weather conditions affects the yoghurt production. So, we suggest that you start with the recommended 8hrs and adjust the duration based on your success.

Desserts menu has been designed for all those desserts that require a pressure cooker or water bath in its preparation such as Flans and puddings.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Desserts	-	15min	Y	-	Y

PRESSURE COOKING REMINDER!

This program uses Pressure for cooking. Make sure that the Lid is on and in the Closed position with the Exhaust Valve in the sealed position.

Bake menu is designed for all baking needs, starting at 150°C for 15 minutes. The program allows you to control the duration and temperature as needed.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Bake	-	15min	-	150°	Y

Cake menu is specifically designed for baking all your cakes and pies.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Cake	-	45min	-	140°	Y

Steam menu is designed for steaming purposes. You can steam vegetables, seafood or reheat food. When steaming vegetables and seafood, please note that using the ‘Natural Release’ method for releasing steam will likely overcook the food. You will need to use the ‘Quick Release’ methods to release the pressure as soon as the cooking time has reached.

Using 1 to 2 cups (160 ml) of water is sufficient for steaming fresh and frozen vegetables, with 1 to 2 minutes of pressure keeping time. You can use the “+” or “-” keys to change the steaming time. Please note that unlike other pressure-cooking functions, the ‘Steam’ function heats at full power continuously. This may burn food that is in direct contact with the bottom of the inner pot. Use a metal basket or (oven safe) glass/ceramic container that fits into the inner pot to contain the food.

Function	Texture	Time	Pressure	Temp.	Keep Warm
Steam	Strong	20min	Y	-	Y
	Standard	10min			
	Light	5min			

PRESSURE COOKING REMINDER!

This program uses Pressure for cooking. Make sure that the Lid is on and in the Closed position with the Exhaust Valve in the sealed position.

CLEANING AND MAINTENANCE

Before Every Use

- Make sure that the Sealing Ring is not damaged and set correctly on the sealing ring. Check that the Block proof cover and Float Valve are clean and set correctly.

After Every Use

- Remove all food debris on the Sealing ring and Block proof cover, Exhaust Valve and Float Valve. Clean the appliance after each use.

Monthly Maintenance

- Before cleaning product, unplug the power cord and wait until the product cools down.
- Open the Lid and carefully remove the Exhaust Valve, Float Valve, and Block proof cover off the Lid.
- Remove the Inner Pot and clean it with detergent, then rinse well with water, and wipe dry with a soft cloth.
- Clean the Lid with detergent taking extra care to clean any debris off the Sealing Rack. Then rinse well with water and wipe dry with a soft cloth.
- Rinse the Block proof cover, Exhaust Valve and the Float Valve, and put them in their original position on the Lid.
- Check the Float Valve port and the Exhaust Valve port for blockage and clean the keep warm seat plate with a rag.
- Wipe clean the lid and the cooker body with a rag, making sure that the cooker is not soaked or sprayed with water.
- After cleaning and maintenance is completed, ensure that the Inner Pot and Lid are put back in the correct position.

TROUBLESHOOTING

Problem	Cause of Issue	Solution
Difficult to close the lid	Sealing ring not installed properly	Position the sealing ring correctly.
	The floater valve clamps the push rod	Lightly push the push rod.
Difficult to open the lid	Float valve in the popped up position	Press the float valve lightly with a chopstick.
	Pressure exists inside the cooker	Open the lid after the pressure is completely released.
Steam leaks from the lid	Sealing ring installed improperly	Install the sealing ring as recommended
	Food debris stuck to the sealing ring	Clean the Sealing Ring
	Sealing ring damaged	Replace the sealing ring
	The lid is not closed correctly	Close the lid correctly
Steam leaks from float valve	Food debris on the Float Valve gasket	Clean the float valve gasket
	Float Valve gasket wornout	Replace the float valve gasket
	Too little food and water in inner pot	Add water and food according to the recipe
	Steam leaks from the lid or exhaust valve	Contact the Service Centre.
Steam comes out from exhaust valve non-stop	Exhaust valve not in sealed position	Turn the exhaust valve to the sealing position
	Pressure control fails	Contact the Service Centre.
Power indicator doesn't light on	Power socket bad contact	Please check the power socket
Rice half cooked or too hard	Too little water	Add water accordingly
	Lid opened prematurely	After cooking cycle completes, leave the lid on for 5 more minutes

Problem		Cause of Issue	Solution
Rice too soft		Too much water	Reduce water accordingly
All indicators flash	Display screen displays E1	Bottom sensor open circuit	Contact the Service Centre
	Display screen displays E2	Bottom sensor short circuit	
	Display screen displays E6	Pressure switch fault	