

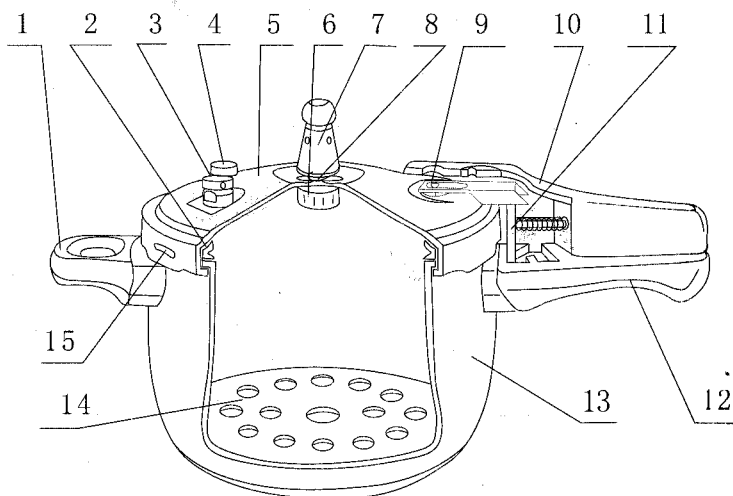
# **OPERATION INSTRUCTION**

STAINLESS STEEL  
PRESSURE COOKER



SIX-SAFETY DESIGN

## Cooker structure and components



- |                         |                           |
|-------------------------|---------------------------|
| 1. Secondary handle     | 8. Vent-hole              |
| 2. Seal ring            | 9. Float-controlled valve |
| 3. Spring safety valve  | 10. Upper handle          |
| 4. Alarm valve          | 11. Sliding piece         |
| 5. Cover                | 12. Lower handle          |
| 6. Anti-blockage shield | 13. Body                  |
| 7. Pressure limit valve | 14. Steamer               |
|                         | 15. Safety window         |


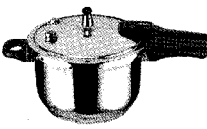



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### Attachment

- A) CookerS structure and Components ..... Inside front cover
- B) Reference table of cooking time .....Inside back cover
- C) Packing list..... Inside back cover

## TYPE OF PRODUCTS

	M-TYPE			U-TYPE	
	18cm	3.5L		18cm	3 L
	20CM	4.5L		20cm	4 L
	22CM	6 L		22cm	5 L
	24CM	8 L	24cm	6 L	
			26cm	8 L	
			28cm	10L	
	G-TYPE				
	18cm	4 L			
	20CM	6 L			
	22CM	7 L			
	24CM	9 L			
	D-TYPE			T-TYPE	
	22CM	3 L		18cm	3 L
	24CM	4 L		20cm	4 L
				22cm	5 L
			24cm	7 L	
			26cm	9 L	
			28cm	11L	

## Principal features

- ◆ This serial products are designed and produced according to GB15066-94 Stainless Steel Pressure Cooker. Including various sizes such as 18CM, 20CM, 22CM, 24CM, 26CM and 28CM, With nominal working pressure of 80kPa.
- ◆ The main part is made of excellent imported quality stainless steel. It features fine corrosion resistance, high intensity, and long serviceable life. The 1600-tons of impact sandwich bottom make the cooker spreads heat evenly and causes no scorch to the food inside, The overall streamline design of the cooker makes it elegant in appearance and energy-saving in use.
- ◆ The handle is made of quality bakelite by means of injection. It features good heat-resistance and high intensity. The upper handle is firmly fixed by three screws.
- ◆ Multiple safeguard devices:
  - A. The connecting piece for the float rod and the sliding piece are both made of quality stainless steel. They have strong anti-rust and high-temperature-resisting performance. Moreover, a special indicative spring valve is designed. When there is enough steam pressure inside the cooker, the middle lever (yellow) of the spring valve will float up, while it will go down when there is less steam pressure inside the cooker, showing obvious signals for the user. When the steam pressure inside the cooker exceeds safety limit, the spring valve can automatically relief the pressure to ensure safe use. This kind of design is a breakthrough to traditional pressure cooker technology.
  - B. There is a safety window on the cover. Whenever the steam pressure inside the cooker exceeds safety limit, the seal ring will be pressed into the window. Thus, the steam inside the cooker is released and the excessive pressure is relieved.
  - C. The pressure limit valve and the vent-hole can both prevent blockage to ensure clear way-out for the steam.
- ◆ The seal ring is made of silicon gel. It enjoys sound sealing performance and long serviceable life. As it is made into standard dimensions, it is easy to find a new one for replacement.
- ◆ The series of pressure cookers have excellent functions, comfortable handles, and elegant appearance, suitable for use in modern family.
- ◆ The product is applicable to induction stove, gas stove and electric stove (2000W or above).

## Preparations for the first use

Before use the pressure cooker for the first time, please read through this Use Directions and especially keep the safety cautions in mind to ensure a safe use.

Spread a little edible oil on the edge of the cooker to smoothen covering and opening. (Figure 1 and 2)

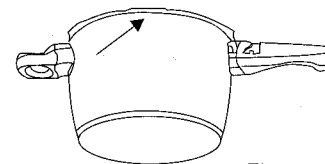


Figure 1

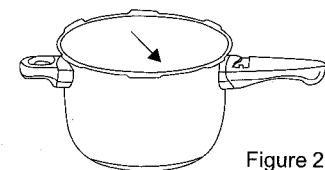


Figure 2

## How to use the pressure cooker safely

### A. Operating requirements

No matter what you want to cook, you should add suitable soup or water into the cooker. As different foods swell to a different degree after being cooked, when you put the food inside the cooker, you should make sure that its height will not exceed the corresponding height limit marked inside the cooker body for the specific cooker you are using. For meat and fish, they should not exceed the 3/4 level of the cooker in height (Figure 3). For rice, the level is 2/3 (Figure 4). And if the food to cook will easily expand to a much bigger size, such as congee, soup, bean, and sea tangle, the limit level is 1/2 (Figure 5).

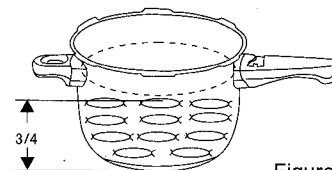


Figure 3

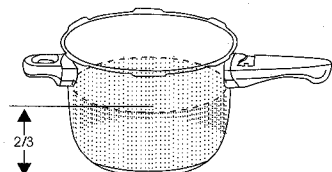


Figure 4

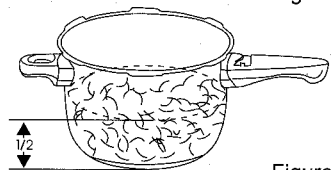


Figure 5

### B. Before using

Every time before using, remember to remove the anti-blockage shield and check the cover with light source to make sure its vent-hole is well cleaned. You should check to make sure the anti-blockage shield, the float-controlled valve, and the safety valve are all cleaned. Remove any blockage found. Check also to make sure the seal ring is set up at the correct position. See the B, C, and D points in the "Maintenance of pressure cooker" for detailed methods.

### C. Covering

When closing the cover, align the “▽” mark to the left of the handle on the cover and the “△” mark on the cooker body. Correctly position the cover onto the body, and then turn the cover clockwise until the upper handle and the lower handle align with each other. (Figure 6, 7)

### Notice

Make sure planes of lower rim of the cover and the upper rim of the body are parallel when closing the cover. Use force evenly. Slightly press along the rim when necessary.

### D. To move the cooker and lay it onto stove

To move it to another place, hold the secondary handle with one hand and the lower handle with another. Do not hold the upper handle instead of the lower one to avoid damage to the part caused by uneven weight burden. Exercise extra care when lifting or placing the cooker and avoid dragging. The cooker should be placed stably on the stove. If you use liquid gas stove, make sure the flame does not spread over the edge of the bottom to prevent burn damage to the handle. And if you use electric cooker, the diameter of the stove should be the same as or slightly less than the cooker bottom's.

### E. To heat up the cooker

When heating, vapor comes out of both the vent-hole and the little hole on the front part of the handle. (Figure 8) Put the pressure limiting valve (Figure 9) over the vent-hole, and a moment later the float-controlled valve and the middle lever of the spring safety valve will automatically go up to seal up the cooker. (Attention: At the beginning of the heating course, there may be a little steam going out from the float-controlled valve and the spring safety valve. It's normal phenomenon and the cooker will be soon sealed automatically.) When the steam releasing becomes stable, the pressure limit valve will start to float (Figure 10), and you should weaken the fire for the steam to be released at intervals (Figure 11). Cook the food with the specified time in the “Reference table for cooking time”.

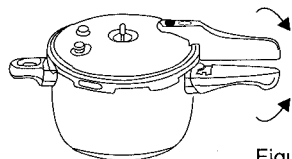


Figure 6

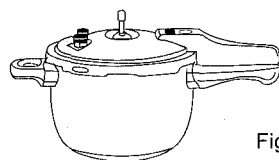


Figure 7

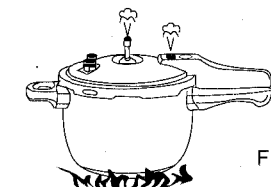


Figure 8

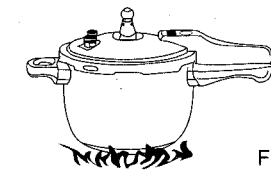


Figure 9

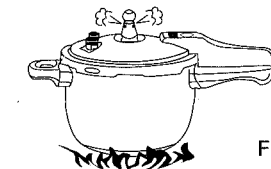


Figure 10

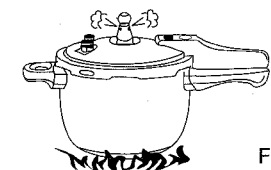


Figure 11

### F. Cooling and Pressure Relief

Before uncovering, you should remove the cooker from above the stove. Then cool down the cooker by either of the two methods below:

a. To leave it in the air for it to cool down slowly.

b. To speed up the cool-down course with cold water. (Figure 12)

Do not pour cold water down from above the cooker cover. Otherwise, the serviceable life of the rubber seal ring will be shortened. (Figure 13)

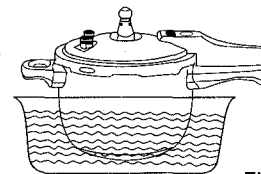


Figure 12

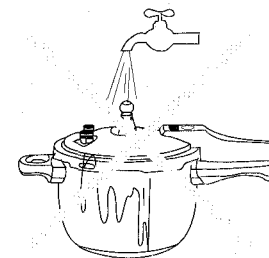


Figure 13

### G. To open the cover

Before opening the cover, remove the pressure limit valve and wait till there is no more steam going out of the vent-hole and the float-controlled valve and the spring valve lever have fallen down. When opening the cover, turn the cover horizontally and do not try to take it upwards. If the float-controlled valve does not go down while there is already no steam going out from the vent-hole, use a chopstick or similar tool to lightly press it down before opening the cover. (Figure 14)

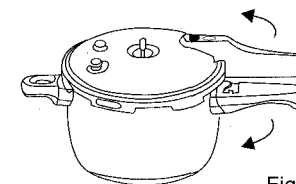


Figure 14

## Safe principle of using pressure cooker

- ★ Do not change any parts of the cooker at your own wish. Please remember that only components and parts from our factory can be used for this style pressure cooker.
- ★ Do not burn the dry cooker or burn it to dry.
- ★ Watch over the cooker when using, especially when using it at a place with children around.
- ★ Use the cooker only over steady heat source, Exercise extra care when you try to move a pressure cooker already with high pressure inside.
- ★ Immediately stop using whenever you find any abnormal phenomena on the cooker, such as deformation or bump mark. Send it to pressure Cooker Service Shop for repair and never try to fix it by yourself.
- ★ Do not allow minors to use the pressure cooker.
- ★ Do not use the cooker for purposes other than household cooking.
- ★ Do not add weight to the pressure limit valve or use other heavy things to replace the pressure limit valve.

## Maintenance of pressure cooker

### A. Cleaning

Take the food out, rinse and dry the cooker after each use. Otherwise, the food left, especially its acidic or alkaline content, may erode the cooker body. For cleaning, we recommend hot water or hot water with detergent. Do not use steel-made cleaning ball or other hard tools to avoid damage to the surface of the cooker.

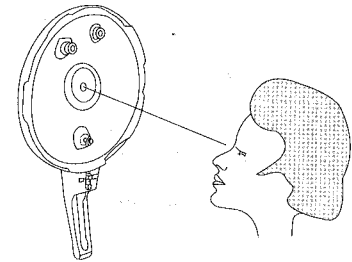


Figure 15

### B. The vent-hole and the anti-blockage shield

Each time after using the pressure cooker, you should detach the anti-blockage shield and check with light source to make sure the vent-hole and the shield are unblocked. If they are blocked, use water, bamboo stick and brush for cleaning. (Figure 15,16,17)

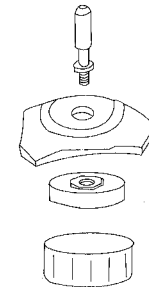


Figure 16

### C. The safety valve

Each time after using the pressure cooker, check if the safety valve is clean. Clean it with hot water when necessary.

### D. Seal ring

After using the pressure cooker, clean the ring with hot water or hot water and detergent, then place it over the cover and put the cover to a dry place with good ventilation. Avoid direct sunlight or keep it away from fire source. Set the ring to the correct position on the cover before another use.

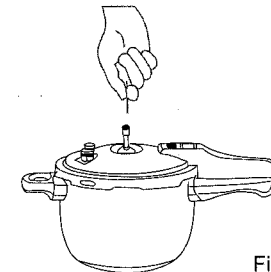


Figure 17

## Trouble shooting

Troubles	Possible Causes	Solutions
The spring valve lever and the float-controlled valve do not go up.	Insufficient fire power of the stove	Strengthen the fire.
	Insufficient water inside the cooker	Remove the cooker from fire source and cool it down. Then open the cover and add in enough water.
	Dirty spring valve lever or float-controlled valve	Remove the cooker from fire source and cool it down. Then open the cover and clean up the dirty parts.
	Improper closing of the cover	Close the cover properly and align the upper handle and the lower handle.
Steam leaks from the lower rim of the cover.	Dirty seal ring	Clean up the seal ring and set it to the correct position on the cover.
	Aged or broken seal ring	Replace it with a new ring.
	Deformed cooker cover or body	Send the cooker to our service shop for repair.
Excessive amount of soup or water leaks from the vent-hole under the pressure limiting valve.	Excessive fire power	Reduce fire power.
	Too much food inside the cooker	Reduce food as required by the Use Directions. (Figure 3, 4, 5)
The float-controlled valve does not go down and the cover can not be opened.	Pressure remains inside the cooker.	Reduce the pressure and take away the pressure limiting valve. (Figure 12, 13)
	(If you are sure there is already no pressure inside the cooker and the steam has been released.)	Use a chopstick to press down the float-controlled valve. Open the cover and then clean up the valve.
The cover can not be closed.	Initial use.	Spread edible oil as illustrated in Figure 1 and 2.
	The "▽" mark on the cover and the "△" mark on the lower handle do not align with each other.	Follows direction in the C point of "How to use the pressure cooker safely"
	Deformation caused by fall or bump	Send the cooker to our service shop for repair.
Excessive steam goes out from the safety valve.	Blocked vent-hole or additional weight on the pressure limiting valve causes the pressure inside the cooker to go up to a danger high.	Turn off the fire immediately and wait until the steam pressure has been released. Open the cover and check to locate and remove the blockage, then clean up the safety valve.
Steam goes out from the seal ring (safety window on the side of the cover)	Aged seal ring or excessive pressure inside the cooker	1. Replace it with a new one. 2. Check the anti-blockage shield, vent-hole, and spring safety valve to find out the cause and solve it. Take out the seal ring, clean it up and set it the correct position on the cover.

## Reference table of cooking time

Food Name	Food Amount (kg)	Water Amount (kg)	Endurance after the fire is lowered when the p-l valve starts to have stable steam releasing (m)	Cooking degree of the food after natural cool-down	Remarks
Rice	0.5	Suitable amount	5-6	Well done	
Porridge	0.25	Suitable amount	3	Well done	
Pork rib	1.0	0.8	8-10	Bone and flesh separate	
Pork leg	1.0	0.8	20-23	Bone and flesh separate	Cut out some rifts.
Beef	1.0	0.9	15-18	Well done	Cut to 3cm pieces.
Chicken	1.0	1.0	12-15	Bone and flesh separate	Cook the whole body.
Fish	1.0	0.5	4-5	Well done	
Mutton	1.0	0.8	12-15	Well done	

## Packing list

1	Pressure limit valve .....1 set (packed on the foam material)
2	Cooker body and parts ..... 1 set
3	Cooker cover and parts ..... 1 set
4	Suop ..... 1
5	Use directions ..... 1

This use directions is applicable to 18CM-28CM series of stainless steel pressure cookers.