

lamart

by Pierre Lamart

PRESSURE COOKER

EN PRESSURE COOKER – USER'S MANUAL

Congratulations to your buying this LAMART pressure cooker by Piere Lamart made of first-class 18/10 stainless steel and highly durable plastics. Before first use, carefully read these instructions (including notes) and store them for future use! High quality materials ensuring safety and long lifetime of this pressure cooker were used. We hope you will be satisfied.

IDENTIFICATION

Manufacturer: Zhejiang Nanlong Group Co.,Ltd;No. 666, Wengbu Village, Jiangnan Road, Yongkang city 321300, Zhejiang, China

Distributor: FAST ČR, a.s.; Černokostelecká 2111, 100 00 Prague 10, Czech Republic

Type/Volume: DSS22 type 5/7L

Working pressure (bar): 100 Kpa

Maximum permitted safety pressure (bar): 120-160 kPa I.

IMPORTANT PROVISIONS

- a) Please read all instructions.
- b) Do not leave children near the pressure cooker when it is in operation.
- c) Do not put the pressure cooker in a heated oven.
- d) Handle the pressure cooker which is under pressure with the utmost caution. Do not touch hot surfaces. Use handles and knobs. If necessary, use protection.
- e) Do not use pressure cookers for other purposes than intended.
- f) This appliance works under pressure. Incorrect use of the pressure cooker may cause scalding. Make sure the pressure cooker is properly closed before heating. See "Instructions for Use".
- g) Never open the pressure cooker by force. Do not open the pressure cooker without making sure that its internal pressure drops completely. See "Instructions for Use".
- h) Never use a pressure cooker without water. It could cause serious damage.
- i) Do not fill the pressure cooker over 2/3 of its volume. While cooking foods that swell by boiling such as rice or dehydrated vegetables, do not fill this cooker over half its volume.
- j) Use appropriate heating sources according to the operating instructions.
- k) After boiling meat with skin (such as a beef tongue), which may swell, do not puncture the meat while the skin is swollen, this might lead to your scalding.
- l) When cooking pasta, gently shake the pressure cooker before opening it to avoid ejecting food.
- m) Make sure the valves are not blocked before each use. See Instructions for Use.
- n) Never use the pressure cooker to fry food under pressure.
- o) Do not tamper with any security system beyond the instructions specified in the Instructions for Use.
- p) Use only the spare parts specified by the manufacturer for the relevant model. Make sure that you use the body and the lid from the same manufacturer, which is marked as compatible.
- q) **FOLLOW THESE INSTRUCTIONS.**

Preface

We are pleased with your choice of our pressure cooker from stainless steel and we believe it will give you reliable service. In order to ensure safety, durability and good appearance of the product, we use quality design and materials and perform full operation checks.

This pressure cooker will give you years of reliable service if used correctly. This user's manual describes correct use and maintenance of this pressure cooker and provides cooking instructions. It is essential that you thoroughly read and follow the procedures and instructions for safe use of the pressure cooker.

This pressure cooker's body and lid are made of 18/8 stainless steel that is easy to clean and quite safe in contact with food.

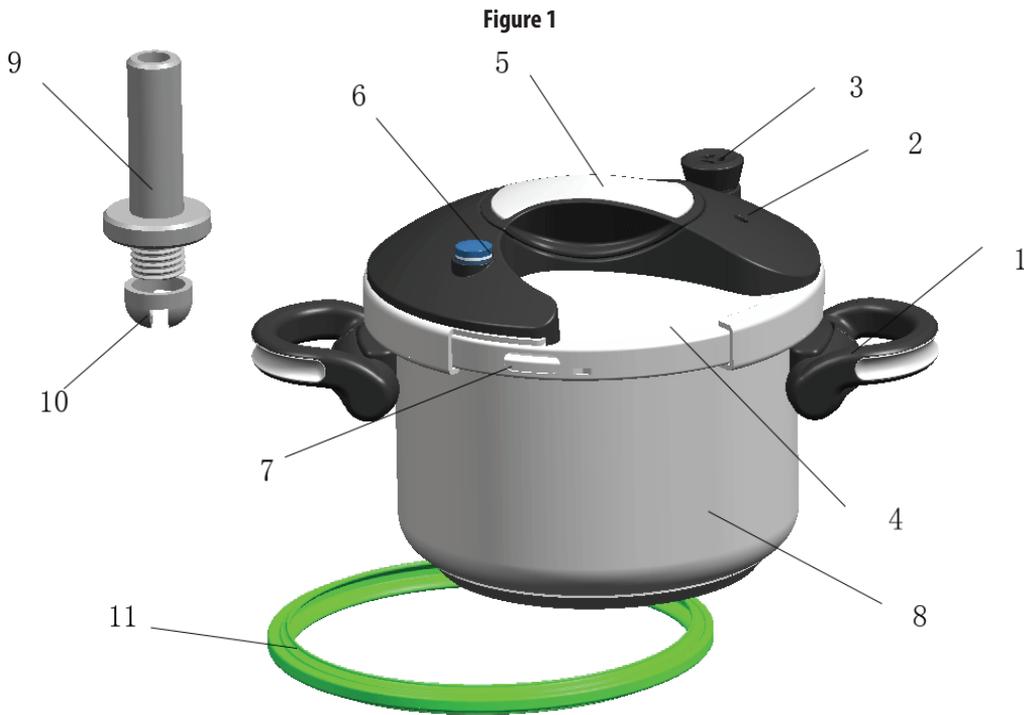
Double bottom is suitable for all kinds of heat sources including inductive heating.

Our pressure cooker meets and exceed the requirements of GB 15066-2004 standard (stainless steel pressure cooker) and complies with the EU standard EN 12778 : 2003.

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DESCRIPTION AND MODEL NUMBER



- | | | |
|--------------------------------|-------------------|------------------------|
| 1. Handle | 5. Opening rail | 9. Vent tube |
| 2. Safety valve | 6. Fuse indicator | 10. Anti-locking screw |
| 3. Regulator - operating valve | 7. Safety window | 11. Gasket seal |
| 4. Jaw lid | 8. Cooker body | |

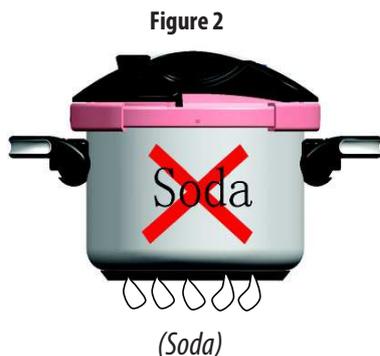
Item number	Diameter	Usable capacity	Operating pressure	First safety pressure	Second safety pressure
NLP-DSS2240	22cm	2/3 of the volume	100 kPa	120-160 kPa	180-300 kPa
NLP-DSS2250	22 cm	2/3 of the volume	100 kPa	120-160 kPa	180-300 kPa
NLP-DSS2260	22 cm	2/3 of the volume	100 kPa	120-160 kPa	180-300 kPa
NLP-DSS2270	22 cm	2/3 of the volume	100 kPa	120-160 kPa	180-300 kPa

BASIC SAFETY INSTRUCTIONS

Please read all instructions before use and make sure you understand them.

Please adhere strictly to the instructions for use.

1. This pressure cooker is designed for household use only. Other type of use is not allowed. Keep this cooker out of reach of children and users who are not familiar with the instructions in this guide.
2. Do not directly touch the metal surface with high temperature.
3. With the boiling point below 120°C, this pressure cooker may produce large amounts of steam, water, soup, sirup, ...
4. Do not use the pressure cooker to cook apple juice, wheat, beans or similar food that may produce many bubbling separated substances. Otherwise the valve may be locked. If you cannot avoid cooking this type of food, be cautious.
5. Keep safety valve, gasket seal, safety valve, lid and body clean and dry.
6. Do not add soda directly for cooking (fig.2) and avoid overfilling with oil or wine (fig.3).



7. Make sure you are cooking on a stable kitchen range. If you are using a gas range, the flames should not touch the cooker's sides (fig.4). If you are using an electric range, its diameter should be smaller than the cooker bottom (fig.5).

Figure 4



Figure 5



8. Do not use this pressure cooker for frying and dry cooking to avoid damage and lifetime shortening. Do not use oil with very high pressability. To extend the cooker lifetime and prevent it from damaging, do not cook without water (fig.6).

Figure 6



9. If steam is escaping from the safety valve or the safety window, remove the heat immediately. Do not use the product until the problem has been solved.
10. Do not touch this cooker's safety bottom while it's being used.
11. Never cover the regulating valve (fig.7).
12. When cooking food or water, do not exceed 2/3 volume; when cooking rice, vegetables and beans, do not exceed 1/3 volume. (Figure 8)



Figure 7



2/3



1/3

Figure 8

13. Never open the lid while the cooker is pressurized inside; never expose the cooker to heat if the lid is not positioned correctly.
14. Do not store salt, vinegar, sugar or water for prolonged periods of time after cooking. Clean and dry the cooker after use.
15. Check all pressure cooker parts before use to avoid accident.

FUNCTIONS

- This pressure cooker is designed for household use. The lid and the body are made of 18/8 steel, which is nice and durable; the bottom consists of two layers and is suitable for induction, electricity, glass ceramics and gas.
- The safety is provided by several safety devices (fig.9)
 - Regulator:** There are two levels available: one 100 kPa operating pressure level and one pressure release level.
 - Safety valve:** The safety valve automatically checks the inner pressure. If the inner pressure is lower than the safety opening pressure, the valve will drop. Then it's safe to open the lid. If the cooker is pressurized inside, the valve spindle will rise and a red cap will appear in the handle opening. The safety valve automatically releases the pressure to allow safety cooker use. If the lid is not secured correctly, the internal pressure will not rise and the safety valve will just release steam - stop heating then and close the lid properly.
 - Safety window:** There is a safety window on the lid's side. This window will release steam if the regulator and the safety valve cannot work correctly or if there is too much steam inside. Ensure the cooker safety.

Figure 9



INSTRUCTIONS FOR USE

Before using this pressure cooker for the first time

1. For safety reasons, please read this user's manual carefully before first use. This applies to "safety instructions" in particular.
2. Fill the pressure cooker with cold water to 1/2, close the lid and start heating until steam starts to escape from the control valve. Remove the pressure cooker from the kitchen range and allow it to stand closed for about 10 minutes to eliminate odour from a new product.
3. When the cooker has cooled down, open the lid. Pour the water out and clean and dry the cooker.

Normal operation

1. Make sure the vent tube is not blocked. If the tube is choked, clean it with a small stick. Make sure the safety valve to prevent opening is clean and flexible. The gasket seat should be positioned correctly.
2. The cooker must be filled with water or other liquid to at least 1/4 volume for the steam to be produced during operation. Foods or water must not exceed 2/3 of the cooker volume. If the foods are swelling in cooking, they must not exceed 1/2 volume.
3. Closed lid: Turn the handle in the arrow direction. "PA" sound will be made indicating complete lid closing. If necessary, you can facilitate closing and opening the lid by pressing with your hand (fig.10).

Figure 10



Heating

1. When relocating and placing a pressure cooker, use the handles provided for this purpose to avoid scalding or other hazards.
 2. The pressure cooker must stand on flat surface. The cooking range plate diameter must not lap over the cooker diameter. While using the gas kitchen range, make sure the cooker is not surrounded by flames. For all types of applicable heaters – gas, electric, glass-ceramic and induction, follow the instructions.
 3. To make the temperature rise quickly and start the regulator operation, use powerful fire for heating, see Safety instructions, Clause 7. After heating for a while, steam will begin to escape from the safety valve which is a normal state. If the safety valve is working under normal conditions, no steam should be escaping. If steam is escaping from the regulator while it's working (please calculate the heating time now), please set the heat source to the lowest level to achieve maximum energy savings during cooking. If the regulator stops releasing the steam during cooking, please increase the heat amount. If the regulator is releasing the steam too fast, please reduce the heat amount.
- Check the valve before use (for blocking).
 - Make sure the valve is clean before use.
 - While cooking gluey foods (make sure they are not too much gluey), shake the cooker lightly to ensure uniform distribution. This applies in particular to cooking beans etc.
 - If you are cleaning the safety valve parts, please strictly observe the instructions for use and do not attempt to disassemble the valve by yourself.
 - Do not replace the part by yourself; if your need to replace any part, please contact your dealer.
 - If the red safety valve suddenly rises during opening and closing and the lid cannot be closed or open easily, please press the red safety valve down to release the closing and opening function. Your new pressure cooker has been designed and manufactured by strict Nanlong standards of reliability, easy handling and operation safety. With proper care, it will give you many years of reliable service.
 - Heating
While moving and laying this pressure cooker down, you should grip the short bottom handle or rails with one hand depending on the cooker type, grip the long bottom handle with the other and avoid holding one side only to prevent damage to the components.
 - This pressure cooker must be put on a flat surface.
 - To stop cooking in the cooker
When the heating time has elapsed, please remove the cooker from the heating source. The safety valve will drop (this stage belongs in the cooking time).
 - State of immediate cooling
To reduce temperature and pressure immediately, you can press the appropriate safety valve button to make the pressure regulator release the steam or put the cooker under running water to cool it down (see figure); when the safety valve has dropped, you can open the lid.
If you have exceeded the cooking time and want to open the lid, you should allow to cooker to cool down. Place the cooker on a flat surface and cool it under slowly running water for one minute. Prevent water from entering the safety valve.



- State of normal cooling
When the cooking has finished, allow the cooker to cool down naturally and do not open the lid until the safety valve has dropped.
- Open the pressure cooker
Turn the handle in the arrow direction.



Some frequent problems:

Phase	Cause	Remedy methods
The pressure regulator makes sound after heating for a while but no steam is escaping.	<ol style="list-style-type: none"> 1. The pressure regulator is blocked. 2. Foods have remained inside the fan. 3. Dry heating. 4. The cooker is tilted. 	<ol style="list-style-type: none"> 1. Remove the blocking substance. 2. Remove with a needle. 3. Shut off the flame, put the cooker in a flat position and allow the regulator to tilt to release the pressure; then open the lid and check. 4. Place the cooker flat.
Steam is escaping from the safety valve.	<ol style="list-style-type: none"> 1. The fan opening is blocked. 2. Too many foods inside. 3. The flame is too strong. 	<ol style="list-style-type: none"> 1. Remove the blocking substances. 2. Remove the foods. 3. Heat at a simmer, set the regulator and select appropriate pressure.
Steam is escaping from the entire area.	<ol style="list-style-type: none"> 1. Fault has occurred in the regulator and the safety valve. 2. The gasket seal has been inserted incorrectly. 3. The gasket seal has been damaged. 4. The gasket seal is dirty. 5. The lid is not fully closed. 	<ol style="list-style-type: none"> 1. Remove with a needle. 2. Put the gasket seal in a correct position. 3. Replace the gasket seal with a new one. 4. Clean the gasket seal. 5. Close the lid properly.

MAIN TECHNICAL SPECIFICATION

- Specification: operating pressure 100 kPa
- Safety pressure: from 120 to 160 kPa.
- Lid opening safety: If the pressure inside is greater than 4 kPa, the lid cannot be open.
- Closed lid safety: if the lid is not correctly closed, the pressure inside is less than 4 kPa.
- Second safety pressure: 300 Kpa

Cooking time

- The cooking time starts when the pressure regulator is releasing steam normally.
- The following list is for reference purposes only; please adjust the cooking time as needed.

REFERENCE LIST OF COOKING TIMES

Food name	Food + water amount	After stabilizing the pressure regulator, small flame
Rice	1/3"	4-8 min
Oat mash	1/3"	8-12 min
Beef	1/2"	15-20 min
Corn	2/3"	5-8 min
Chicken	1/2"	10-15 min

MAINTENANCE

Pressure cooker

- To clean dirty areas, please use cleaning agent.
- Dry the cooker.
- To clean this cooker, do not use wire brushes to prevent the metal surface from damage.
- Do not touch the cooker body directly with metal instruments.
- Perform regular maintenance min. once a month

Gasket seal

- Remove all impurities from the gasket seal.
- Dry the gasket seal fully.
- Install the gasket seal to a correct position.
- Replace the original seal after being used for a long time.

Pressure regulator, vent tube and safety valve

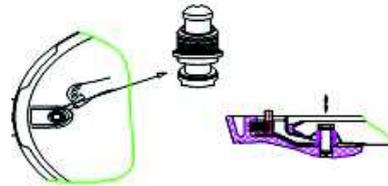
Attention:

These repairs may only be performed only by an authorised person or service!

- If the pressure regulator, vent tube and safety valve are blocked by food leftovers or other debris, use a small stick to clean and make sure that water can flow smoothly. Please check if the clamp nut is loose. If it's loose, please reassemble.
- Please clean the regulating valve after each use. Unscrew the nut to tilt the vent tube allowing the regulator to be removed. The valve to stop opening also needs a timely cleaning. It can be easily unscrewed from the lid for cleaning purposes - when the cleaning is finished, please screw the valve back in the original position. In addition to cleaning, it's also necessary to check if the valve spindle can drop freely.



- The safety valve needs to be cleaned on regular basis. It can be removed from the lid for cleaning purposes and then installed back in the original position. Before use, you must remove the lid and check if the red cap is free to drop.



Remove burnt materials.

- To remove, use fine wooden products.
- If the burnt materials are very gluey, allow the cooker to dry on sunshine. Immerse the whole cooker in oil and then soak into hot water for a while. Do not eliminate with sharp tools.

Clean all parts

- Pressure cooker jaws, seals, plugged valves (if any), and available spaces after and before each use.
- Clean the body and the lid after use. Keep the body and the lid separated from each other.

Special note:

- **Never use cleaning agents with an abrasive effect.**
- **Never wash the lid in a dishwasher.**
- **To extend the lifetime, apply edible fat on the gasket seal.**
- **Never close the lid after use to protect the gasket seal.**
- **Before cooking, defrost frozen food, soak the beans and dry watered food beforehand.**
- **To cook foods with bubbles easily, open the lid for while and close it again when the bubbles are removed.**
- **If long cooking is to follow, water loss may be a problem.**
- **Add more colour spices in the meat to prevent it from discolouration in the cooker.**
- **If the soup is swelling up, reduce the heat.**

Replacement

We recommend to replace the gasket seal every year or two. Please replace it immediately if damage, cracks or creases occur. Never use spare parts from other manufacturers for replacement. Contact your dealer.

USER'S MANUAL

The safety valve won't lift:

- The lid is not closed properly;
- The heat source is too weak to bring water to a boil - increase the heat;
- The gasket seal is dirty or warped – clean it or replace it;
- Check if there is enough liquid inside;

Steam is escaping from the lid vicinity:

- The lid is not closed properly;
- The gasket seal is not properly installed or is warped – install it or replace it.

Closing/opening is not flexible;

- Ensure that the sealing matches the lid. Select the same type and size as the original gasket seal.
- Wait for the safety valve to drop completely.
- Applying excessive force may result in warping the gasket seal. In case of warping, please contact professional technicians and ask for a repair or replacement.
- Never replace any parts - always use original parts.

STORAGE

When this pressure cooker has been washed and dried, store it in a safe, clean and dry place. Do not put the lid on the cooker and do not close it - only put it upside down or freely outside the cooker.

CLAIMS AND MAINTENANCE

Observe all the instructions stated in the user's manual. This pressure cooker is designed for household use only. Observe all the rules of the stainless steel cooker maintenance, rules of handling and cleaning including the frequency.

Standard maintenance and repairs can be done by use; contacting the service centre is not necessary. In case of damage to the gasket seal rubber, valve system or other fault, please contact your dealer or directly a local service centre of Fast ČR, a.s., tel.: 323 204 120. For current list, please refer to www.fastcr.cz.

WARRANTY

This product is covered by an extended 5-year warranty that is valid from the date of purchase of the product.

WARRANTY CARD

This product is covered by an extended 60-month warranty that is valid from the date of purchase of the product. The warranty period starts from the day of purchase. The warranty card along with a valid proof of purchasing a given product must be presented. Granting the warranty does not affect the buyer's rights related to buying the product according to special legal regulations. Other relationships between the dealer and the buyer are governed by the valid provisions of the Civil Code.

PRODUCT (Name/Product number/EAN):

SALE DATE:

DEALER (business name and address):

STAMP AND SIGNATURE OF THE DEALER/STORE:

This warranty card must be presented with each logged claim.

Please always store this warranty card in a safe place.

The warranty card is only valid if it is legible and properly filled out with the stamp and signature of the dealer/store, sale date, address of the dealer/store and product description.

This warranty does not cover the following:

- incorrect product use or using it in a manner inconsistent with this user's manual
- product modification or repair in unauthorized service centre or by a unauthorized person and/or using non-original spare parts for a repair.
- damage caused by falling or crashing
- product fair wear and tear except for material defects

You can file your justified claim with your dealer/store where you bought the product or directly in the service centre of Fast ČR, a. s. For the latest list, please refer **www.fastcr.cz**.

SAFETY PRECAUTIONS

Do not use abrasive or aggressive cleaning agents as they might damage the surface (such as cleaning agents for pipes with caustics).

Negligent handling may lead to surface damage (chipping). Such defects arise from misuse and do not indicate a faulty product. We recommend to always clean manually using non-aggressive cleaning agents and fine cloths or sponges. Using a dishwasher is prohibited.

ENVIRONMENTAL PROTECTION

Subject to the product size, there are marks printed on all products indicating materials used for the production of packaging, components and accessories as well as recycling. Correct disposal of this product helps save valuable natural resources and prevents damage to the environment and human health that might be caused by improper waste disposal. For detailed information, please contact local authorities or collecting centres.

Pursuant to the national regulations, improper disposal of this type of waste may be subject to penalties. **Keep PVC bags out of children as there is danger of suffocation.**

The customer has been informed on the product function and how to operate it.



Výrobce / Manufacturer: FAST ČR, a.s.; Černokostelecká 2111, 100 00 Praha 10, Czech Republic

www.lamart.cz