

SENCOR®

SPR 3600WH



PRESSURE COOKER

Translation of the original manual

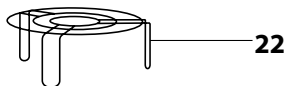
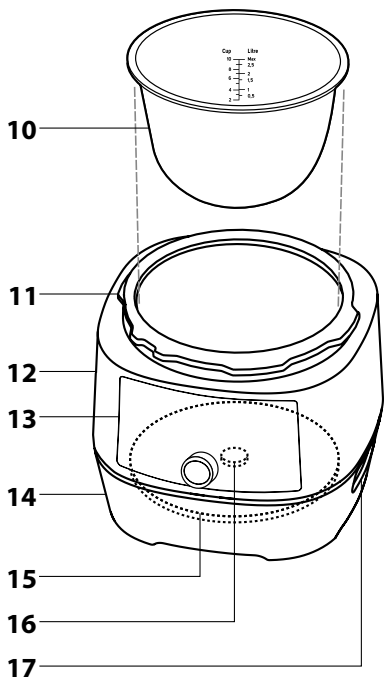
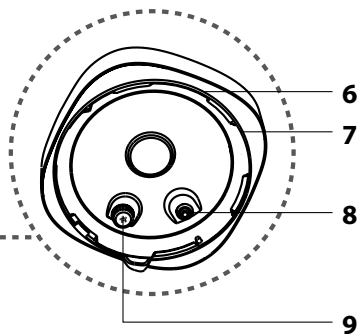
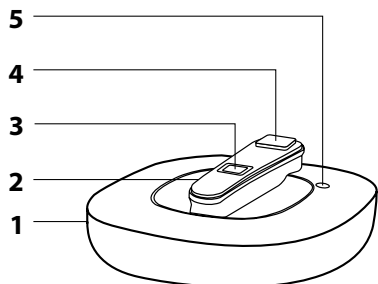


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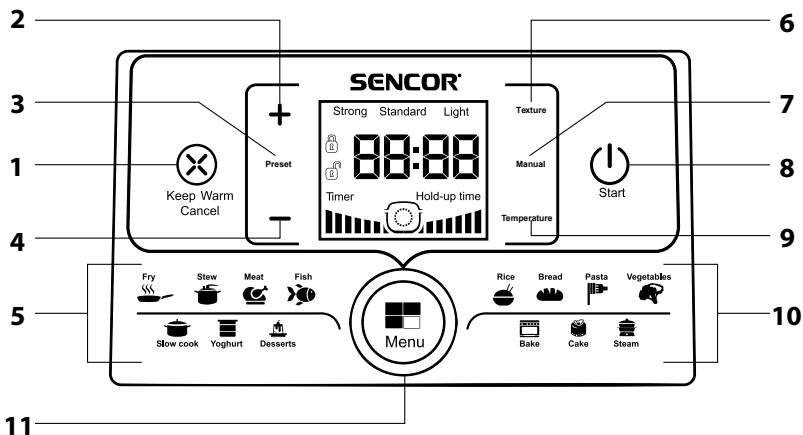
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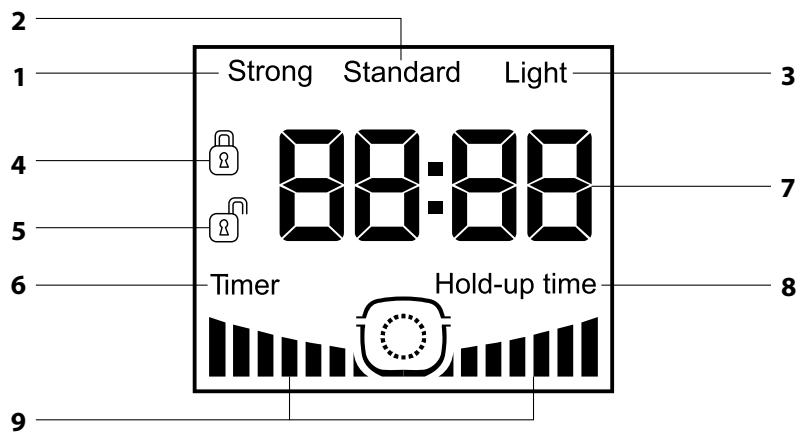
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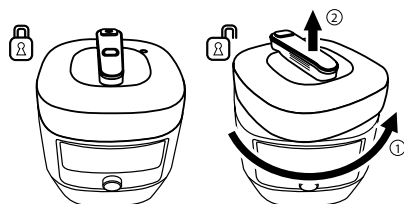
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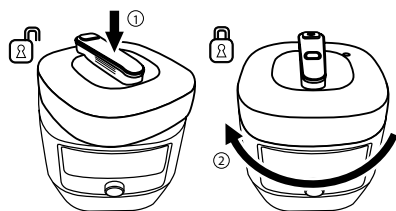
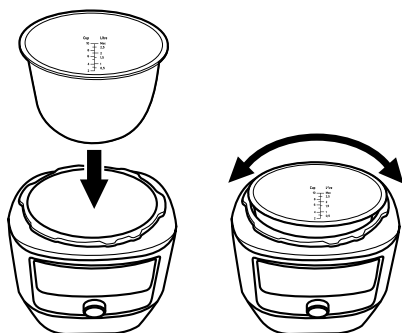
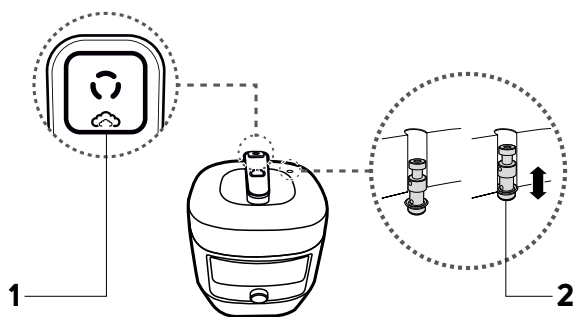


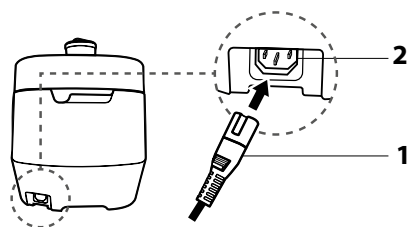
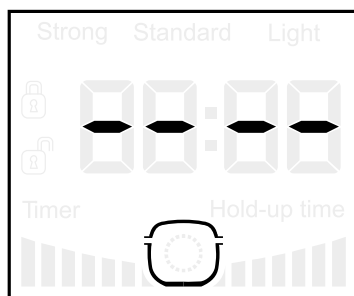
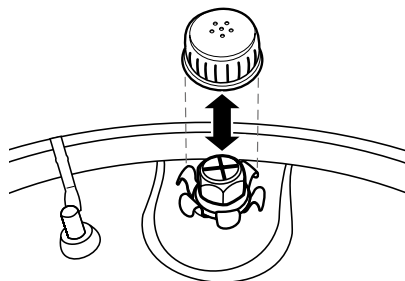
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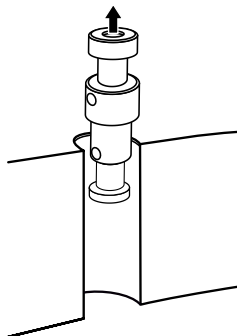
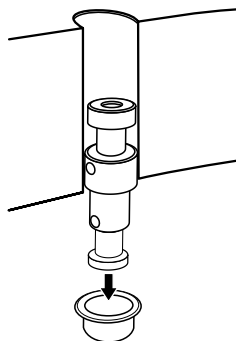
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H**I****J**

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READ CAREFULLY AND STORE FOR FUTURE USE.

GENERAL WARNINGS

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- This appliance may not be used by children. Keep the appliance and its power cord away from children. Children must not play with the appliance.
- This appliance is intended for home use exclusively. It is forbidden for it to be used in staff kitchens, offices, in agriculture, in hotels or motels, bed and breakfast establishments, etc.
- To prevent the risk of injury by electrical shock, never submerge the pressure cooker unit, the power cord or the power plug in water or any other liquid.

- Always open the lid according to the instructions in chapter CORRECTLY HANDLING THE LID.
- Never open the pressure cooker by force. Never open the pressure cooker until you have ascertained that its inner pressure has fallen completely. See „User’s manual“.
- Make sure that no water or any other liquid splashes on the power plug or the power socket, and that the hot steam emitted from the appliance is also kept away. If this, nevertheless, occurs, disengage the circuit breaker of the power socket and then carefully dry the power socket and the power plug before further use.
- Only clean surfaces that are intended for coming into contact with food according to the instructions in this user’s manual.



Warning:

Incorrect use may lead to injuries.

- The temperature of accessible surfaces on the pressure cooker is high when the pressure cooker is in operation and for a certain time afterwards. Likewise, also the surface of the heating element retains residual heat after use.
- This pressure cooker must be used only in accordance with the instructions contained in this user’s manual. Please read and follow these instructions.
- Do not use pressure cookers for any other purposes than those for which they have been designed.
- Do not tamper with any of the pressure cooker’s safety systems beyond the instructions specified in this user’s manual.

- The pressure cooker must not be left without supervision while in operation. In particular, do not leave children in the vicinity of the pressure cooker while it is in operation.
- Do not place the pressure cooker into a hot oven.
- Do not overfill the removable inner pot above the maximum ingredients mark. When cooking foods that expand during the cooking process such as rice or dehydrated vegetables, do not fill the inner pot past half its volume.
- Never use the pressure cooker for frying food under pressure. Never use a pressure cooker without water. This could seriously damage it.
- After every use, check that the pressure control valve and the safety float valve are not clogged or dirty, see chapter PUTTING ON THE LID.
- Do not use the pressure cooker with an empty removable inner pot. This could seriously damage it.
- Only use spare parts from the manufacturer for the corresponding model. Always use the inner pot and lid from the same manufacturer, which is designated as compatible.
- This cooker cooks under pressure. The incorrect use of this pressure cooker may cause scalding. Check that the pressure cooker is properly closed before heating. See chapter CORRECTLY HANDLING THE LID
- When the pressure cooker is under pressure, handle it extremely carefully.
- When cooking pasta, gently shake the pressure cooker before opening it to prevent ejecting food out of it.

- After cooking meat with skin, e.g. beef tongue, which may increase in volume, do not puncture the meat if the skin is swollen as this could result in scalding.
- Do not touch the hot surfaces of the pressure cooker. After turning off and disconnecting the pressure cooker from the power socket, use the two recessed handles at the bottom of the appliance to carry it. For reasons of increased safety, we recommend using kitchen gloves.

ELECTRICAL SAFETY

- Before connecting this appliance to a power socket, make sure the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Never connect the appliance to a power socket until it is properly assembled.
- Fully unwind the power cord before using it.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling on the plug of the power cord.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table or that it is not touching a hot surface or sharp objects.

- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.

SAFETY DURING USE

- This pressure cooker is intended for cooking meals such as soups, rice, stewed meals, goulash and all other meals that can be cooked in standard pressure cookers or in stew pots. Do not use it for purposes other than those for which it was designed.
- This pressure cooker is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- Only use the pressure cooker on an even, dry, clean, stable and heat-resistant surface. Do not use the pressure cooker on the drainboard of the kitchen sink.
- Do not place the pressure cooker on the edge of a table, on unstable, inclining or uneven surfaces, on an electric or gas stove and other sources of heat, or in their vicinity.
- When cooking, do not place the pressure cooker directly on surfaces that are sensitive to heat, for example stone countertops. This type of countertop is sensitive to uneven heat, and when heated in a single point it may crack. In the event that you wish to use this pressure cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.

- Never carry the pressure cooker by the lid handle, always carry it using the recessed handles on the pressure cooker unit.
- Only use the removable inner pot that is supplied with this pressure cooker. Never use any other pot.
- Do not use a cracked, dented or otherwise damaged removable inner pot. A damaged inner pot must be replaced with new pot of the original type.
- Before inserting the removable inner pot into the built-in outer pot, check that the outer surface and the inside of the built-in outer pot is completely clean and dry. To prevent damaging the built-in outer pot, there must be no dried on food remains, etc. on the outer surface of the pot and the surface of the heating element.
- Do not use the pressure cooker when it is not functioning correctly or after it has fallen on the floor, been submerged in water or is damaged in any other way. Hand it over to an authorised service centre for inspection or repair.
- Before connecting the pressure cooker to a power socket, make sure that the removable inner pot is properly seated in the built-in outer pot and that it is filled with water and ingredients and that the lid is correctly positioned in place.
- Do not connect the pressure cooker to a power socket or turn it on without the removable inner pot located inside the built-in outer pot.

**Warning:**

Do not pour water or place any food into the built-in outer pot. Food and water are to be put only into the removable inner pot.

- Only use the pressure cooker with the original accessories that came with it.

**Attention:**

Using non-original accessories may result in a dangerous situation arising.

- When operating the pressure cooker, the lid must be tilted down and properly closed. Do not place any items on to the lid.
- During operation, there needs to be sufficient area for air circulation above the pressure cooker and around it.
- Do not use the pressure cooker in the vicinity of heat sensitive materials. Do not cover the pressure cooker or block its vents.
- Ensure that the current of steam escaping through the pressure control valve and the safety float valve are not directed at heat sensitive materials or at you or other people. Hot steam may cause serious scalding.
- When using the KEEP WARM function, do not leave any spoons or ladles or any other kitchen utensils inside the removable inner pot.
- When handling the pressure cooker after finishing cooking, it is necessary to be very careful not to touch the outer case of the pressure cooker or any other parts of the pressure cooker because they may still be hot as a result of residual heat.

- Use the lid handle to lift and carry the lid. When tilting open the lid, to prevent scalding, it is necessary to take care that the steam escaping from the inner pot is not directed at you. For reasons of increased safety, we recommend using kitchen gloves.
- Use kitchen gloves when removing the inner pot after you have finished cooking.
- Water from the lid may only drip into the removable inner pot, it must not drip into the built-in outer pot.
- Do not place the hot lid on heat sensitive surfaces.
- Always turn off and disconnect the pressure cooker from the mains power socket when not using it, when leaving it without supervision, before removing the inner pot, steamer insert or metal insert, before cleaning, before performing maintenance or moving it. Never move the pressure cooker during operation.
- It is necessary to pay exceptional care when moving the pressure cooker filled with hot food or liquids.
- Always allow the pressure cooker to fully cool down before removing the inner pot and before cleaning.
- Regularly clean the pressure cooker after each use according to the instructions in chapter Maintenance and cleaning. Do not perform any maintenance on the pressure cooker apart from the maintenance procedure described in chapter Maintenance and cleaning.
- To prevent scratching the non-stick surface inside the removable inner pot when cleaning it, always use wooden, silicone or plastic utensils.
- No part of this pressure cooker is intended for washing in a dishwasher.

- Thank you for purchasing our SENCOR product; we hope you will be satisfied with it.
- Prior to using this appliance, please read the user's manual thoroughly, even in cases where owners have previously familiarised themselves with using similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep the manual for future reference.
- It is recommended to keep the original shipping carton, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

DESCRIPTION OF THE PRESSURE COOKER

- | | |
|--|--|
| A1 Lid | A10 Removable inner pot |
| A2 Swivel lid handle | A11 Built-in outer pot |
| A3 Manual pressure release button | A12 Casing of the pressure cooker |
| If necessary, it enables the pressure control valve to be opened to release steam. | A13 Control panel with display |
| A4 Pressure control valve | A14 Pressure cooker base unit |
| When the pressure inside the pressure cooker reaches a certain level, the valve automatically releases steam. | A15 Hotplate (inside the built-in outer pot) |
| A5 Safety float valve | A16 Temperature sensor (inside the built-in outer pot) |
| When the temperature and pressure inside the pressure cooker reaches a certain level, the steam will push the valve closer to the lid. This activates a mechanism that locks the lid in place and prevents it from being opened. | It monitors the internal temperature and based on it automatically regulates heating intensity. |
| A6 Lid gasket | A17 Recessed handle |
| A7 Lid gasket holder | A18 Spoon |
| A8 Safety float valve cover | A19 Ladle |
| A9 Pressure control valve cover | A20 Measuring cup |
| Prevents food from sticking to the pressure control valve during the cooking process and thus prevents its blockage. | A21 Steamer insert |
| | A22 Metal trivet |
| | A23 Power cord |
| B1 Keep Warm / Cancel | Enables modifying the structure and depth of the food heating process by selecting cooking modes: „Strong“, „Standard“ or „Light“. |
| Keeps food at the ideal temperature for up to 2 hours so that it can be served later / cancel the last performed action. | B7 Manual (Custom setting) |
| B2 Plus (+) button | Enables custom cooking time and temperature settings. |
| Serves to increase the time or temperature value. | B8 Start |
| B3 Preset | It serves to start the cooking process. |
| Serves to activate the delayed cooking function. | B9 Temperature |
| B4 Minus (–) button | In the manual setting mode, it enables the required cooking time to be set in the range from 30 to 170 °C in 5 °C increments. |
| Serves to reduce the time or temperature value. | |
| B5 Left side of the cooking programs | |
| B6 Texture | |

- B10** Right side of the cooking programs
- B11** Cooking program selection dial

Turn the selection dial to the left or right to select preset cooking programs.

- C1** „Strong“ cooking mode
- C2** „Standard“ cooking mode
- C3** „Light“ cooking mode
- C4** Locked lid indicator
- C5** Unlocked lid indicator
- C6** Timer
- Signals the activity of the delayed cooking function.
- C7** Cooking time value

- C8** Correct operating temperature inside the pressure cooker indicator
- When the indicator (Hold-up time) is lit, this signals that the operating temperature has been reached from which point the countdown of the set cooking time starts.
- C9** Heating element activity indicator

- G1** Correct position of the pressure control valve
- A4**

- G2** Extension of the safety float valve **A5** by the pressure inside the pressure cooker.

- H1** Power cord plug

- H2** Pressure cooker socket

PURPOSE OF USE

- The electric pressure cooker is intended for cooking meals such as soups, rice, stewed meals, goulash and all other meals that can be cooked in standard pressure cookers or in stew pots. After the ingredients are inserted, the pressure cooker can cook automatically according to a selected program without the need to set the cooking time or the cooking start time can be set in advance or the cooking time and temperature can be set manually.



Attention:

This appliance is not intended to be operated using an external timer switch or a remote control system.

BEFORE FIRST USE

- Remove the lid **A1** as described in chapter **REMOVING THE LID FROM A COLD PRESSURE COOKER**. Take out the inner pot **A10** and, together with accessories **A18** to **A22**, thoroughly wash in warm water using neutral kitchen detergent. Then rinse all these parts with clean water and dry them thoroughly with a fine wiping cloth.
- Wipe the inside of the built-in outer pot **A11** with a lightly dampened, soft wiping cloth and then wipe dry using a dry, clean wiping cloth.

CORRECTLY HANDLING THE LID

REMOVING THE LID FROM A COLD PRESSURE COOKER

- Grasp the lid **A1** by the handle **A2** and turn it all the way anticlockwise to release it, and then slide it upwards, see fig. **D**. If the pressure cooker is connected to the mains power supply and in stand-by mode, the „unlocked“ melody will be played and the unlocked lid indicator **C5** will be shown on the display.

REMOVING THE LID DURING AND AFTER COOKING

- When cooking and after finishing cooking, it is only possible to remove the lid once the steam is released from inside the pressure cooker. When it is not possible to turn the lid, it means that there is still steam inside the

pressure cooker, the temperature of which still presents a danger to you. If this happens, press button **A3**. Steam will slowly be emitted from the pressure control valve **A4**. If you wish to release the steam faster, hold down button **A3**. The steam will be released at maximum speed.



Warning:

When releasing steam, keep away from the escaping steam to avoid being scalded. Never place your hands, arms or face in the vicinity of the pressure control valve **A4** when it is releasing steam.



Attention:

When cooking food such as porridge or edible seaweed, never release the steam by manually pressing button **A3**, but rather allow the pressure cooker to release the pressure itself (automatically).

- When all the steam has been released, first visually check the position of the safety float valve **A5**, see chapter FUNCTION OF THE SAFETY FLOAT VALVE. If the valve is retracted inside the lid hole, open and remove the lid in the same way as from a cold pressure cooker.



Attention:

Never open the lid **A1** using excessive force!

PUTTING ON THE LID

- Prior to putting on the lid **A1**, always first check that:
 - the gasket **A6** is correctly seated in its place in the holder **A7** on the underside of the lid.
 - the safety float valve cover **A8** and the pressure control valve cover **A9** are clean and in proper position. If the covers are soiled, clean them before continuing.
- Grasp the lid by the handle **A2**, place it horizontally on the top side of the pressure cooker, gently push it down while simultaneously turning it clockwise all the way, see fig. **E**. A properly secured lid is indicated by an audible click sound. If the pressure cooker is connected to the mains power supply and in stand-by mode, the melody for „locked“ is played and the locked lid indicator **C4** is shown on the display.



Attention:

Never close the lid **A1** using excessive force!

FUNCTION OF THE SAFETY FLOAT VALVE

- When, while cooking, the temperature and pressure inside the pressure cooker reaches a certain value, the steam will push the safety float valve **A5** out the hole in the lid (see fig. **G2**). This activates a mechanism that locks the lid in place and prevents it from being opened. Thereby, the valve serves as a safety mechanism that prevents the lid from being opened during the cooking process as well as a visual indication that there is pressure inside the closed pressure cooker.
- Before opening and removing the lid **A1**, always first visually check the position of the valve **A5**. If the valve is extended closer to the lid, then there is still pressure inside the pressure cooker. Wait until the valve slides deeper into the hole. Only then may the lid be opened and removed.



Warning:

When the valve **A5** is extended closer to the lid, never handle the pressure cooker or move it around, rather always wait until the valve slides deeper into the hole.



Note:

In the event that the safety float valve **A5** does not retract into the hole in the lid even after a very long time. (e.g. an hour or more) from the time that the pressure cooker is turned off and steam has been released and the outer casing is already cold, then it is possible that the valve may have jammed, e.g. by the effect of jammed food or due to the valve sticking to the lid with food. If this occurs, then carefully remove the lid in the same way as with a cold pressure cooker. When opening the lid, as a precaution, stand in such a way that no part of your body may be scalded.

PREPARING FOR COOKING

- Place the pressure cooker on an even, rigid surface. Do not place the pressure cooker on metal underlays.
- Remove the lid **A1** as described in chapter **CORRECT HANDLING OF THE LID**.
- Make sure that the inside of the built-in outer pot **A11** including the hotplate **A15** is clean and free of any food remains.
- Place the removable pot **A10** into the built-in outer pot **A11** and gently turn it to both sides to ensure that it is seated on the hotplate **A15**, see fig. **F**.
- Place the ingredients and water if necessary into the removable pot **A10** so that the entire contents do not go over the **MAX** mark shown on the inside of the pot. To ensure its proper operation and prevent its damage, the pot must be filled up to at least the bottom mark on the scale. In the event that the edges or the outer parts of the built-in outer pot **A11** or the inner pot **A10** are soiled, clean them thoroughly.
- Put on the lid **A1** as described in chapter **CORRECT HANDLING OF THE LID**.
- Check that the pressure control valve **A4** is in the correct position. When the lid **A1** is closed, the steam symbol on the valve must point toward you, see fig. **G**.
- Check that the pressure control valve **A4** is in the correct position. When the lid **A1** is closed, the steam symbol on the valve must point toward you, see fig. **G(G1)**.

TURNING ON THE PRESSURE COOKER

- Insert the plug **H1** of the power cord **A23** all the way into the socket **H2** on the back of the pressure cooker. Connect the power cord plug to a power socket. The pressure cooker will beep and switch to stand-by mode.

STAND-BY MODE

- The stand-by mode means that the pressure cooker is ready for use. There are four lines and a symbol of a pot shown on the display, see Fig. **I**. If the lid **A1** is seated in position, the locked lid indicator **C4** is lit on the display.
- Put the pressure cooker into stand-by mode by connecting it to mains power or by pressing button **B1** (Keep Warm/Cancel) at any time when making or changing cooking settings or while actually cooking.

COOKING












Attention:






Before and during cooking, always check that the pressure control valve **A4** is not covered, e.g. by a wiping cloth.

AUTOMATIC COOKING USING PRESET PROGRAMS

- The electric pressure cooker has 14 smart cooking programs. Each of them has its predefined cooking time, temperature and pressure level to enable you to easily achieve the best possible results.

Overview of the programs:

PROGRAM	TITLE	APPLICATION	COOKING TIME*	MODIFYING TEXTURE
 Fry	FRYING	This program substitutes for a frying pan. You can fry with the lid closed or without using the lid. It is also used for adding colour, sautéing and even gently cooking ingredients.	00:30	x
 Stew	STEWING	This program is used for cooking juicy meals similar to those cooked in a pressure cooker. It is not necessary to add water. The program is ideal for stewing meat, livers, fish or vegetables.	00:15	✓
 Meat	MEAT	It is used for cooking all types of meat.	00:15	✓
 Fish	FISH	It is used to cook fish.	00:10	✓
 Rice	RICE	It is used for cooking standard or pre-cooked rice.	00:07	✓
 Bread	BREAD	It is used for baking bread.	01:45	x
 Pasta	PASTA	It is used for cooking all types of pasta.	00:05	✓
 Vegetables	VEGETABLES	It is used for cooking vegetables.	00:05	✓
 Slow cook	SLOW COOKING	This program is suitable for cooking foods that require a longer cooking time.	01:00	x

 Yoghurt	YOGHURT	This program is suitable for making yoghurt. Before selecting it, first heat the milk in steam for two minutes or use pasteurised milk. Then add the yoghurt culture into the milk and select the YOGHURT program. The program has a preset ideal temperature and time for making perfect yoghurt and therefore does not enable adjustment. After the yoghurt making process is finished and it has cooled down, place the yoghurt into a refrigerator to help it thicken further. Note: The yoghurt culture can be commercial unflavoured yoghurt, yoghurt made earlier, yoghurt powder mixture available in supermarkets or a yoghurt culture from a health food store.	08:00	x
 Desserts	DESSERTS	It is used for making desserts.	00:15	x
 Oven	BAKING	This program is suitable for baking pies, cupcakes, biscuits and other sweet foods as well as baked meats, fish and vegetables.	00:15	x
 Cake	CAKE	This program is used for baking various types of cakes or pies, including sponge cake.	00:45	x
 Steam	STEAM COOKING	This program is for cooking meals in steam, whereby vitamins and the natural flavour of the food is retained. This program can also be used for heating up cold or frozen foods. The program utilises the full power of the pressure cooker, therefore, always use it with the steamer insert A21 or metal trivet A22 , which will ensure that the food is not touching the bottom of the removable inner pot A9 . When the program has finished, we recommend that the steam is manually released as soon as possible using button A3 so as to prevent the food inside the pressure cooker from overcooking.	00:10	✓

* The cooking time does not include the automatic preheating time, which always differs depending on the type and amount of ingredients in the pot **A10**.

- Turn the program selection dial **B11** to activate the individual programs. The first program to be activated is the **Fry** program, whilst the other programs follow in sequence either clockwise or anticlockwise depending on the way that the selection dial is turned. The activation of the individual programs is accompanied by a beep, the flashing of the respective program symbol and the preset cooking time on the display.
- Once you have selected a program, press button **B8** (Start). The pressure cooker will beep 3x and the cooking process will start.



Note:

If you do not press button **B8** (Start) within 10 seconds of selecting a cooking program, the pressure cooker will start cooking automatically.

- First, the pressure cooker is automatically preheated to the required temperature and pressure, which is signalled by the heating element activity indicators **C9**. Once the correct temperature is reached, heading **C8** (Hold-up time) is lit on the display and the actual cooking program is started, during which the time will start counting down on the display.



Note:

The automatic cooking process can be interrupted at any time by pressing button **B1** (Keep Warm / Cancel).

- When the timer reaches zero, the cooking process will end. The pressure cooker will beep 10x and switch to stand-by mode. This is the end of the program.

MODIFYING THE COOKING PROGRAMS

- The cooking time can be arbitrarily changed on all the preset programs. Select a program and use buttons **B2** or **B4** to adjust the time as required.
- On most of the preset programs it is also possible to modify the structure and depth of the cooking process by selecting modes: **C1** (strong), **C2** (standard) and **C3** (light), see Program overview table. Select the mode by repeatedly pressing button **B6**.
- After making this adjustment, start the cooking process by pressing button **B8** (Start). The cooking process will run in the same way as with automatic cooking.

MANUAL COOKING

- The electric pressure cooker also enables custom cooking parameters to be set based on recipes, amounts of ingredients and your personal preferences. Thus, you can set both the cooking time and temperature.



Note:

In the manual cooking mode, it is not possible to set the structure of the heated food **C1** to **C3**.

- To set a custom cooking time, press button **B7** (Manual). The hours indicator will start flashing. Use buttons **B2** or **B4** to adjust the number of hours as required.
- If you wish to set the minutes, wait a few seconds or hold down button **B7** (Manual). The minutes indicator will start flashing. Use buttons **B2** or **B4** to adjust the number of minutes as required.
- To start cooking, press button **B8** (Start). The cooking process will run in the same way as with automatic cooking.



Attention:

When using custom settings and cooking without the lid **A1**, do not fill the inner pot **A10** up to the **MAX** mark and under no condition leave the pressure cooker without supervision. Never use a lid from another pot, always use only the supplied lid and accessories.

- To set a custom temperature, press button **B9** (Temperature). The temperature indicator will start flashing. Use buttons **B2** or **B4** to adjust the temperature value as required. The temperature can be set in the range from 30 to 170 °C in 5 °C increments.

DELAYED COOKING FUNCTION

- The delayed start function allows you to set a time interval after which the pressure cooker will switch on. You can set the delayed start time from 10 minutes to 24 hours.



Note:

This function is not available for the programs FRY, YOGHURT, DESSERTS and CAKE. Also, it cannot be used for cooking without the lid **A1**.

- Select a cooking program and press button **B3** (Preset). The hours indicator will start flashing. Using buttons **B2** and **B4**, set the hours value for the delayed cooking function.
- To set the minutes, press button **B3** again. The minutes indicator will start flashing. Use buttons **B2** or **B4** to adjust the number of minutes.
- Press button **B8** (Start) to start the countdown.

KEEP WARM FUNCTION

- The keep warm function will keep food warm at a temperature of 60 °C and higher until it is served for up to 8 hours.
- When the pressure cooker finishes the cooking process, press button **B1**. The display will show the time 00:00 and the timer will start counting up to a maximum of 8 hours.

TURNING OFF THE PRESSURE COOKER

- To completely turn off the pressure cooker, disconnect the power cord **A24** from the power socket.

CLEANING AND MAINTENANCE



Attention:

No part of this pressure cooker is suitable for washing in a dishwasher.

The casing **A12** of the pressure cooker is not intended to be washed under a water tap. Do not spray the pressure cooker unit or the power cord with water or any another liquid, or submerge it in water or another liquid.



Attention:

Never use chemicals, cookware scrubbers, steel wool, or abrasive cleaning agents to clean the outside of the pressure cooker's casing **A12** or the inside of the inner pot **A10** as this could damage the pressure cooker's casing **A12** or the inner pot **A10**.

- Before cleaning, always disconnect the power cord **A23** of the pressure cooker from the mains power supply and pull it out of the socket **H2** of the pressure cooker. Before removing the lid **A1** and taking out the inner pot **A10**, always leave the pressure cooker to cool down completely.

REMOVABLE INNER POT AND ACCESSORIES

- Wash the removable inner pot **A10** in hot water with detergent, rinse it and dry it thoroughly. If there are baked on food remains inside the inner pot, then first allow it to soak for 20-30 minutes in hot water with detergent. The food remains can then be easily removed using a soft kitchen brush.



Note:

The colour of the inside surface of the inner pot **A10** may change during use. This is normal and in no way changes the properties of the surface.

- Wash the accessories **A18** to **A22** in hot water with detergent, rinse them and dry them thoroughly.

OUTER CASING AND THE BUILT-IN OUTER POT

- Clean the outer casing of the pressure cooker **A12** using a soft, damp cloth and wipe it dry using a dry wiping cloth.
- Wipe the inside of the built-in outer pot **A11** with a lightly dampened, soft wiping cloth and then wipe it dry using a dry, clean wiping cloth.

LID

- Wash the lid in hot water with standard detergent, remove any food remains using a fine brush, rinse with clean water and wipe it dry. When cleaning it, take care not to damage the valves **A4** and **A8** and the gasket **A6**.

LID GASKET

- Gently pull the gasket **A6** around the entire perimeter to remove it from the holder **A7**. Carefully wash the gasket in warm water with a small amount of kitchen detergent. Rinse with clean water and wipe thoroughly until dry. In reverse sequence, carefully insert the gasket back behind the holder **A7**.
- If the gasket is worn out or damaged, replace it with a new gasket of the same type.

PRESSURE CONTROL VALVE

- Carefully pull the pressure control valve cover **A9** from the underside of the lid, see fig. **J**. In the event that the cover cannot be removed by hand, use a suitable flat screwdriver and carefully release the cover. Wash the cover in hot water with detergent, rinse it and dry it thoroughly.
- Using a damp cloth or soft brush, clean the temperature control valve **A4** and dry it with a dry wiping cloth. Push the cover back on to the valve.

SAFETY FLOAT VALVE

- From the underside of the lid, carefully remove the cover **A8** of the safety float valve **A5**, see fig. **K**. Take the valve unit **A5** out of the hole in the lid. Wash the cover and the valve in hot water with detergent, rinse them and dry them thoroughly.
- Insert the valve **A5** into the hole in the lid and from the underside of the lid, slide the cover **A8** on to the valve.

TROUBLESHOOTING

MALFUNCTION	POSSIBLE CAUSE	REMEDY
The pressure cooker cannot be turned on.	The power is not connected	Check the connection of the power cord, plug and the power socket.
It is not possible to seat or secure the lid A1 on the pressure cooker.	The gasket A6 is not properly installed inside the lid.	Check the correct position of the gasket in the lid.
	The safety float valve A5 is in the up position.	Using a suitable tool (e.g. skewer) push the valve into the down position.
The lid A1 cannot be opened.	There is still pressure inside the pressure cooker.	Release the pressure from the pressure cooker using the manual pressure release button A3 .
The lid A1 cannot be opened after the steam has been fully released.	The safety float valve A5 is still in the up position.	Using a suitable tool (e.g. skewer) push the valve into the down position.

A large amount of steam is escaping around the edge of the pressure cooker.	Lid A1 is not properly closed.	Check that the lid is properly seated on the pressure cooker.
	The gasket A6 is not in its place.	Put the gasket in the correct place in the lid.
	There are food remains on the gasket A6 .	Remove the gasket from the lid and clean it.
	The gasket A6 is worn out or damaged.	Replace the damaged gasket with a new one of the same type.
A large amount of steam is escaping from the safety float valve A5 .	The lid A6 is damaged or deformed (e.g. by falling on the floor).	Contact the service department.
	There are food remains on the gasket A6 .	Remove the gasket from the lid and clean it.
Steam is continuously escaping through the pressure control valve A4 .	The gasket A6 is worn out or damaged.	Replace the damaged gasket with a new one of the same type.
	The pressure control valve A4 is not the correct position.	Press the manual pressure release button A3 to set the valve into the correct position. If steam continues to escape, turn off the cooking process and allow the pressure cooker to cool down. Then manually turn the valve so that the steam symbol is nearer to your.
The hotplate is A15 is not heating.	Defect of the pressure control valve A4 .	Contact the service department.
	The lid A1 is not properly closed.	Close the lid in the proper manner.
Code E1 is lit on the display.	The hotplate is faulty or the power circuit is defective.	Contact the service department.
	Faulty bottom sensor.	Contact the service department.
Code E2 is lit on the display.	The temperature of the bottom sensor is too high.	Disconnect the power supply and after the pressure cooker cools down, reconnect it. If the fault does not go away, contact the service department.
Code E8 is lit on the display.	Defective pressure switch.	Contact the service department.
Code E11 is lit on the display.	The lid A1 is not closed shut.	The selected or manually adjusted cooking process requires the lid A1 to be closed.
Rice or food is half cooked or too hard.	Not enough water.	Add water.
	The lid A1 was opened prematurely.	When the cooking cycle has finished, leave the lid closed for 5 minutes or more.
	Frozen food was placed into the inner pot.	Allow frozen food to defrost before cooking it.
Rice is too soft.	Too much water.	Reduce the amount of water.
There is water behind the pressure cooker.	Condensated steam is running down the outer casing of the pressure cooker.	Select a different location for the pressure cooker so that steam has more space above itself. Wipe away the water.
The pressure cooker is emitting an unpleasant odour.	There are food remains or other materials on the outer casing of the inner pot A10 or on the hotplate A17 .	Check and if necessary clean the contact surfaces of the inner pot and the hotplate.

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STORAGE

- Before storing it, the pressure cooker must be completely cool, clean and dry.
- Disconnect the plug **H1** of the power cord from the socket **H2** on the back of the pressure cooker.
- Insert the removable inner pot **A10** into the built-in outer pot **A11**. The accessories **A18** to **A22** can be placed inside the inner pot **A10**.
- If your storage space permits, it is recommended to store the lid **A1** separately to enable the inside of the pressure cooker to ventilate.
- Place the pressure cooker in a clean, dry place out of reach of children.



Attention:
Keep the stored pressure cooker away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment. Do not place anything on to the pressure cooker.

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TECHNICAL SPECIFICATIONS

Rated voltage range	220–240 V AC
Rated frequency	50/60 Hz
Rated power input	1.000 W
Capacity of the pressure cooker	5,5 l
Operating pressure	80 kPa
Highest permitted pressure	160 kPa
Temperature range	30–170 °C
Weight	5.8 kg
Protection class	IPX0

Explanation of technical terminology
Safety class for electrical shock protection:

IPX0 – The appliance is not protected against dangerous contact or against the damaging effects of water, which could enter inside the appliance.


Changes to text and technical parameters are reserved.

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INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.



Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.


In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.

