

kogan

900W 6L Electric Pressure Cooker

KAPRSCOOKXA

USER MANUAL



Dear User,

Thank you for purchasing this product! Prior to operating the product, please read this instruction booklet in its entirety, carefully.

CONTENT

1. Important Safeguards	-----	1-3
2. Introduction	-----	3
3. Parts and Features	-----	4-5
4. Before First Use	-----	6
5. Instructions for use	-----	6-10
6. Technical data	-----	10
7. Accessories	-----	10
8. Troubleshooting	-----	11

IMPORTANT SAFEGUARDS

1. Read all instructions
2. Do not touch the hot surfaces of the pressure cooker.
Use the handles only.
3. This appliance should not be used by or near children, or individuals with certain disabilities.
4. Never attempt to open the lid while the unit is operating. Do not open the pressure cooker until the unit has cooled down. Do not force the lid open, any pressure in the cooker can be hazardous.
5. Do not place the pressure cooker in a heated oven or on any stovetop.
6. Extreme caution must be exercised when moving the pressure cooker, especially when it contains hot liquids and foods.
7. Do not use the cooker for anything other than its intended use.
8. This appliance cooks using pressure. Improper use may result in scalding injury. Make sure the unit is properly closed before operation.
9. Do not fill the unit over 3/5 full. When cooking foods that expand during cooking - eg. vegetables, legumes, beans and grains - do not fill the unit over 1/2 full. Overfilling may risk clogging the pressure limit valve, risking excess pressure and even explosion.
10. To protect against electrical shock, do not immerse the cord, plugs, or outer vessel in water or other liquids.
11. Unplug the cooker from the outlet when not in use and before cleaning. Allow the unit to cool before putting on or removing parts.
12. Do not operate any appliance with a damaged cord or plug or when the appliance has malfunctioned or has been damaged in any manner.
13. Do not let the cord hang over the edge of any table or counter, or touch hot surfaces.
14. Usage of accessories not specifically recommended may cause damage to the unit.

electric pressure cooker

15. Do not use outdoors.
16. Do not use under hanging cabinets - steam from any pressure release may cause damage.
17. Always attach the plug to the appliance first, before plugging it into the wall outlet. To disconnect, turn the unit 'OFF' and then remove the plug from the outlet.
18. Be aware that certain foods - eg. applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti - can foam, froth, sputter and clog the pressure release devices. These foods should not be cooked in a pressure cooker.
19. Always check the pressure release device for clogging before use.
20. Do not use this pressure cooker for pressure frying oil.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

The connector must be removed before the appliance is cleaned and the appliance inlet must be dried before the appliance is used again.

The appliance must not be immersed in any liquid. The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure there is no blockage.

The container must not be opened until the pressure has decreased sufficiently.

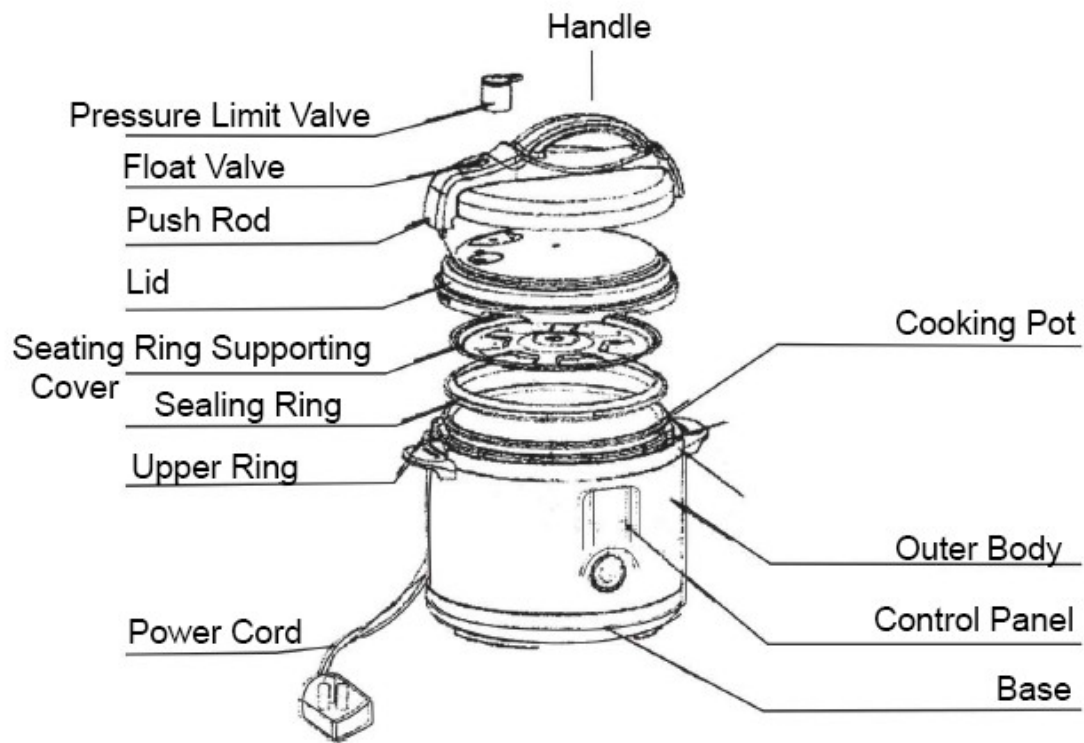
electric pressure cooker

INTRODUCTION

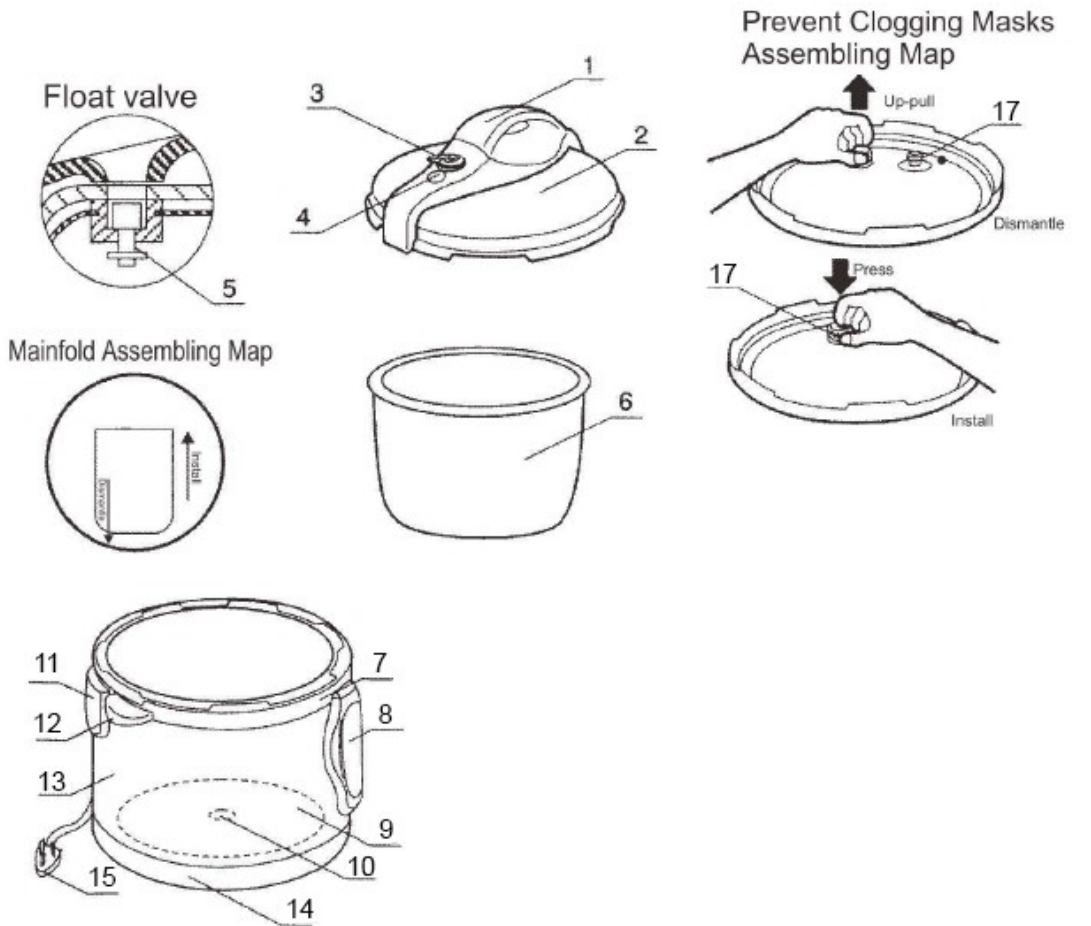
You're about to experience a better, faster and healthier way of cooking. The Electric Pressure Cooker seals in steam to cook hotter and faster. It seals in nutrients as well. You may cook with minimum water. Its features include easy touch-button settings, a countdown timer and a 6-litre cooking pot.

electric pressure cooker

PARTS AND FEATURES



electric pressure cooker



Control panel



- | | |
|------------------------|---------------------------------|
| 1.Lid Handle | 10.Temperature(Pressure) sensor |
| 2.Lid | 11.Condensation Collector |
| 3.Pressure Limit Valve | 12.Handle |
| 4.Float Valve | 13.Outer Body |
| 5.Float | 14.Base |
| 6.Cooking Pot | 15.Power Cord |
| 7.Upper Middle Ring | 16.Floatvalve Seal Ring |
| 8.Control Panel | 17.Prevent Clogging Masks |
| 9.Heating Plate | |

BEFORE FIRST USE

Remove any package materials and promotional labels from your pressure cooker. Be sure all the parts have been included before discarding any package materials. You may want to keep the box and package for future use.

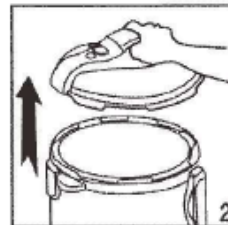
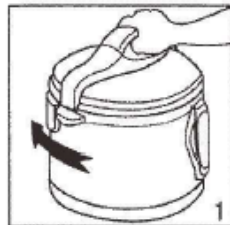
Before using the Electric Pressure Cooker for the first time, wipe off any dust from shipping with a damp cloth.

Thoroughly clean the lid and the cooking pot. The cooking pot can be cleaned in the dishwasher or with warm soapy water.

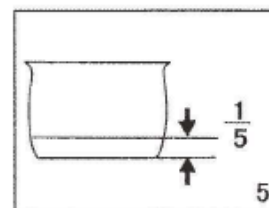
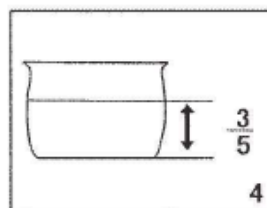
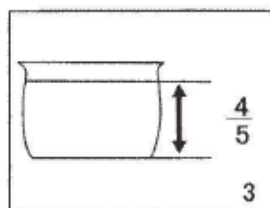
Rinse with clean water, towel or air dry and place in the pressure cooker.

INSTRUCTIONS FOR USE

1. Open the lip. Please hold the lid handle firmly, then turn it clockwise into position. Pull the lid up. See image 1 and 2.

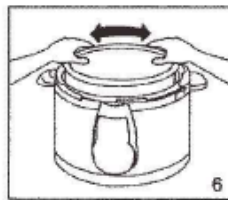


2. Take the cooking pot out. Put food and water into the pot. The maximum capacity of the pot is $\frac{4}{5}$ of the unit. For food that expands easily, the maximum capacity measures to $\frac{3}{5}$ of the unit. The minimum capacity is $\frac{1}{5}$ of the pot. See images 3, 4 and 5.

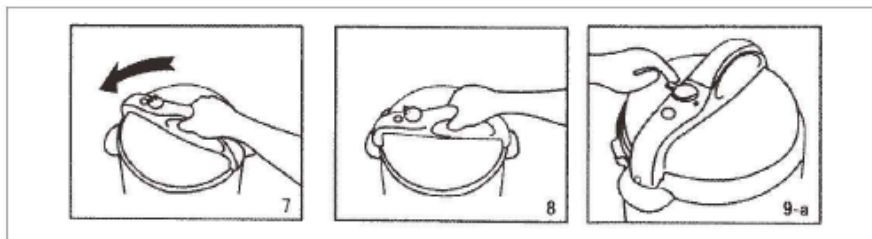


electric pressure cooker

3. Use a dry cloth to wipe the cooking pot. Check that there is nothing inside the cooker before placing the cooking pot inside the cooker. Make sure nothing is in between the cooking pot and the heating plate. Turn the cooking pot to the left and right until you can feel that the pot has fit into the correct position. See image 6.



4. Fitting the lid. Please ensure the rubber ring is in the correct position. Hold the handle of the lid, place the lid onto the cooker and turn it anti-clockwise until a “click” sound is heard. This means the lid has been locked into position. See images 7 and 8.



5. Please turn the pressure limited valve to the sealed position, as seen in image 9. Make sure the float valve falls into position.
6. Start-up information and cooking times.
Insert the plug into the socket. The backlight of the control panel will turn on. Press the “SELECT” key to select a specific function. You can set different cooking times based on different foods and the cooker capacity. The following guidelines are for reference only. Please use a pressure cooker recipe book whenever possible.

electric pressure cooker

This model includes the following functions: fish, chicken, soup, rice, meat/porridge, bean/tendon.

a) Using the fish key

Press the fish key once. Once the function is selected, wait for five seconds. The cooker will run the function automatically. Once the fish is cooked well, the display will show 00:00.

b) Using the chicken key

Press the chicken key once. Once the function is selected, wait for five seconds. The cooker will run the function automatically. Once the chicken is cooked well, the display will show 00:00.

c) Using the soup key

Press the soup key once. Once the function is selected, wait for five seconds. The cooker will run the function automatically. Once the soup is cooked well, the display will show 00:00.

d) Using the rice key

Press the rice key once. Once the function is selected, wait for five seconds. The cooker will run the function automatically. Once the rice is cooked well, the display will show 00:00.

e) Using the meat/porridge key

Press the meat/porridge key once. Once the function is selected, wait for five seconds. The cooker will run the function automatically. Once the meat/porridge is cooked well, the display will show 00:00.

f) Using the bean/tendon key

Press the bean/tendon key once. Once the function is selected, wait for five seconds. The cooker will run the function automatically. Once the beans/tendons are cooked well, the display will show 00:00.

electric pressure cooker

h) Using the taste key

The taste key can be used to adjust cooking in accordance with specific modes: strong, soft, elderly, child, reduced fat.

Function	Rice	Porridge	Soup	Chicken	Meat	Tendon/ Bean	Cake
Default time (minute)	8	15	30	25	20	35	30
Adjust time (minute)	5-15	10-30	15-40	15-35	10-30	25-50	/

Instructions:

Connect the power cord and switch on the power. The pressure cooker's control panel will then light up.

Timer Preset Function

The cooker come with a presetting timer to make cooking easy. To activate your presetting timer, press the "Presetting timer" button once. The pressure cooker will now delay cooking for 30 minutes. If you want the starting time of the cooker to be delayed by 2 hours, press the "Presetting Timer" button 4 times. (the display will show "02:00"). After finalising your desired preset time, please select the desired cooking function in accordance with the instructions listed below. Go directly to the 'Cooking Function' instructions if you would like to start cooking immediately.

Cooking Function

Press the "Select" button once. The "Rice" cooking indicator will be illuminated. Press the "Select" button consecutively to scroll through the various food cooking choices until your desired food is highlighted on the panel. The time for which the cooker will be pressurised will flash in the top half of the display panel. This is a preselected time. If you want to reduce or increase the preselected pressure keeping time, please press the ":"-" or "+" buttons.

electric pressure cooker

The pressure cooker will then start heating up and pressurising the interior. When the pressure cooker has reached its preset pressure level, the illuminated lights on the left hand side of the panel will stop flashing. When the preset pressure is reached, the “Keep Pressure” indicator will illuminate. The countdown of the pressurisation timer will begin.

Note: Do not be concerned if the lights start flashing during the cooking process or the cooker emits a beeping sound. This simply indicates that the Pressure Cooker is increasing or decreasing its power to maintain the desired pressure level.

After the pressure keeping timer has expired, the “Keep Pressure” indicator will switch off. A beeper will then sound to signal that the cooking process has been completed. The “Keep Warm” indicator will then light up. The cooker is now keeping your food warm until you are ready to remove the lid. To turn off the “Keep Warm” function, please press the cancel button.

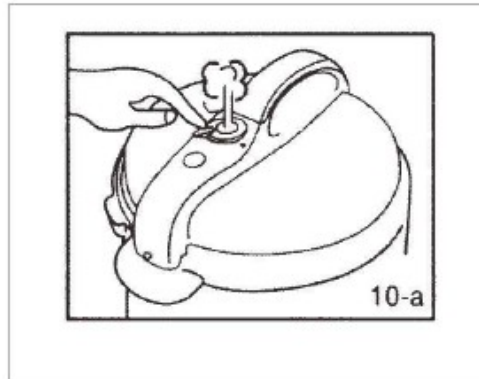
Note: If for any reason the cooker needs to be stopped during the cooking process, press “Cancel” at any time.

Warning: Please read the Safety Instructions below for removing the lid. Incorrect removal of the lid can be dangerous to your safety and may damage the Pressure Cooker!

When “Keep Warm” is illuminated, please turn the pressure limit valve to the “VENT” position. The cooker will release steam. Please do not open the lid until the float valve falls into its position and the steam ceases. Also, while the pressure cooker is venting, please be careful of the hot steam emitting from the appliance. This will cause burning or scalding if steam comes into contact with the skin. See Image 10.

Warning: When turning the pressure limit valve to the vent position, a large amount of steam will escape from the valve. Please be careful, as steam can cause burning or scalding. Please be careful not to touch the lid, as it will be very hot during cooking.

electric pressure cooker






WARNING: When cooking liquid foods, the pressure limit valve cannot be activated. Pressure has to be expelled by the cooker of its own accord. Please turn off the cooker completely so it cools down. A wet towel can be wrapped around the pressure cooker to speed up the cooling process. Only open the lid after the float valve has dropped back down into its original position.

Technical data

Model No.	KAPRSCOOKXA	Voltage	220-240V~ 50Hz
Power	900W	Capacity	6L
Diameter	22cm	Working Pressure	40~70kPa
Safety Pressure	85-115kPa	Keep Temperature	60~80

Accessories

		
Spoon	Power Cord	Measuring Cup

electric pressure cooker

Troubleshooting

Symptom	Possible Reason	Solutions
Power Indicator light off	No Power	Check power cord connection
Difficult to fit the lid into position	Airproof rubber ring is not in the right position	Correct the position of the rubber ring
	Lid secure, pole stuck with float valve	Make sure components are in the unlock position
Hard to open the lid	Float valve did not fall down after pressure was released	Use wood/plastic bar to push float valve into position.
Steam leaks	The lid is not correctly fitted into position	Reopen the lid and reposition the lid.
	Airproof rubber ring missing from lid	Find the rubber ring, fit into place, reposition lid
	There is food residue on the rubber ring	Remove food residue from the ring, begin cleaning
	The rubber ring is damaged/broken	Replace with a new rubber ring
Steam leaks from float valve	There is food residue inside float valve	Clean the rubber ring/valve
	The rubber ring of float valve is damaged or broken	Send to service centre
Float valve will not raise	Pressure is not high enough/ float valve is set to vent position	Turn float valve to locked position
	There is not enough water/food inside the cooker	Make sure food/water level is over minimum line of pot
	Rubber ring of float valve is damaged/broken	Sendcooker to service centre for repair
Food is not well-cooked or takes too long to cook	There might be heat resistant items between the pot/heating elements	Take out the cooking pot and clear anything inbetween
	The heating element or bowl is damaged/broken	Contact the Kogan customer support team
	Part of the heating plate is broken and the power output is insufficient	Contact the Kogan customer support team
No change to 'Keep Warm'	Temperature Control Unit is broken	Contact the Kogan customer support team
Slight shock on contact	Electricity leakage	Contact the Kogan customer support team
Display E1, E2, E3, E4	Cooker is damaged	Contact the Kogan customer support team