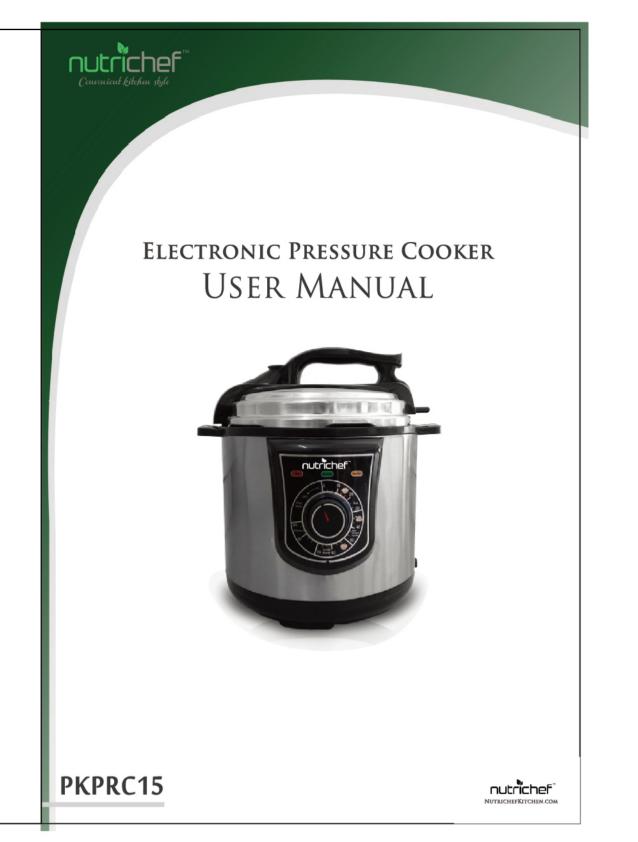
康雅 PKPRC15说明书2016.5.25



Trouble Shooting

Problem	Reason	Solution				
The indicator light does not brighten.	The pressure cooker does not electrify.	Please check: Whether the power cuts or not? Whether the plug drops or not? Whether the switch opens or not?				
t is difficult to close the lid.	The sealing ring assembly has not been fitted correctly.	Fit the sealing ring assembly well.				
	The pressure safety value stuck the push rod.	Push the rod lightly with your hands.				
t is difficult to close the lid.	The pressure safety value does not go down, after the pressure releases.	Use a chopstick to press the pressure safety value.				
The lid is air leak.	The lid is not covered well.	Please cover the lid well, according to guidance.				
	The sealing ring is not put around the lid.	Put the sealing ring around the lid.				
	The sealing ring of pressure value sticks food debris.	Clean the sealing ring of pressure value.				
	The sealing ring of pressure value is worn and torn.	Replace the sealing ring.				
The pressure safety value is air leak.	The sealing ring of pressure safety value sticks food debris.	Clean the sealing ring of the safety pressure value.				
	The sealing ring of pressure safety value is worn and torn.	Replace the sealing ring of pressure safety value.				

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of electric shock and injury when correctly adhered to. Keep the manual

Important Safety Instructions

to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following: WARNING: TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, OR INJURY:

in a safe place for future reference. If applicable, pass these instructions on

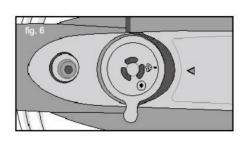
- READ ALL INSTRUCTIONS CAREFULLY BEFORE USING YOUR APPLIANCE. 1. Ensure the unit is used on a stable, level and heat-resistant surface out of the reach of children. If necessary place a chopping board or
- heat resistant mat underneath the Pressure Cooker during use. 2. Always attach the connector end of the power cord into the appliance before inserting the plug into the wall socket.
- 3. Do not touch the hot surfaces of the Pressure Cooker, use the handles only. 4. Never allow children to use this appliance, close supervision is necessary
- when this appliance is in use near children. 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. 5. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- 6. Do not let the cord hang over the edge of the table or counter. 7. Do not use this Pressure Cooker on or near a hot plate. Do not position it
- under hanging kitchen cabinets as steam from the pressure release may cause damage. 8. Always check the silicone sealing ring is correctly positioned before use.
- 9. Before placing the removable cooking pot into the unit ensure the
- pot base and the internal heating plate are clean and free of any

Instructions for Use (Cont.)

To Remove the Lid

When the pressure cooking cycle has finished, the unit automatically switches to Keep Warm.At this point you may choose to release the pressure in two ways. The pressure safety valve will not go down until pressure is released.

- 1. Natural Pressure Release This is recommended for anything with large amounts of liquid e.g.soups it will prevent the liquid inside from boiling over and blocking the pressure release valve. Following pressure cooking, allow the unit to remain on the Keep Warm function. The pressure will begin to drop inside this can take from 12 minutes to 30 minutes depending on the amount of liquid inside.
- 2. Quick Pressure Release Following pressure cooking, you will hear a sound of "tinkling" this indicates that the cooking time has finished. Turn the Pressure Release Valve to the "exhaust" position using an oven mitt (see fig.6). Hot Steam will be released.DO NOT put your hands or face near the unit when turning the valve. The lid will only open once all the pressure has been released. Open the lid away from you to avoid be scalded by the escaping steam. Use oven mitts when removing the inner cooking pot.



Electrical Safety

Read these instructions thoroughly before using this appliance or connecting it to the mains supply.

This appliance must be grounded.

There are no user-serviceable parts inside this appliance. Always refer servicing to qualified service personnel. The mains lead of this product is not replaceable by the user. If the mains lead is damaged, the entire appliance should be returned to the place of purchase.

Do not allow this product to be exposed to rain or moisture during use

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the product rating plate. Connecting it to any other power source may cause damage.

This product may be fitted with a non-rewireable plug. If it is necessary to change the fuse in the plug, the fuse cover must be refitted. If the fuse cover becomes loose or damaged, the plug must not be used until a suitable replacement is obtained.

If the plug has to be changed because it is not suitable for your socket, or due to damage, it should be cut off and a replacement fitted, following the wiring instructions shown.

The old plug must be disposed of safely because inserting it into a socket could cause an electrical hazard.

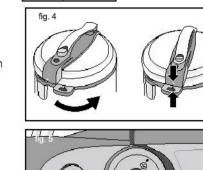
Instructions for Use (Cont.)

Pressure Cooker Settings

By cooking under pressure it raises the temperature of the liquid and steam inside to well above boiling point and results in food being cooked up to 70% faster. This method Minimum of cooking retains more vitamins and minerals and natural flavours are enhanced. It also means that less energy is used because cook times are so quick saving you both time and money.

- Place the removable cooking pot into the base unit.
- 2. Ensure the lid is assembled and the clear silicone sealing ring is in place (see fig. 1).
- 3. Insert the Condensation Collector on the side of the unif (see fig. 2). This will collect any steam or water that collects around the edge of the unit.
- Make sure that amount of food and liquid combined reaches the 1/5 mark on the inside of the cooking pot, but never more than the 4/5 mark on the cooking pot(see fig3)
- 5. When cooking food that expands such as rice, dried beans grains and legumes do not fill more than the 3/5 mark on the cooking pot
- Close and lock the lid by using the handle, close the lid in an anti-clockwise direction by aligning the ARROWS. The lid should be aligned with the handle.
- This should be effortless (see fig. 4). Make sure the pressure release valve is in the correct position by

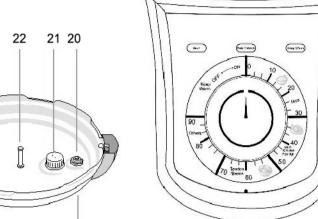
(see fig.3).



aligning up the pressure symbol with the arrow (see fig.5).

Parts List (Cont.)

- 19 Pressure Safety Valve 20 Floating Valve with Sealing Ring
- 21 Pressure Release Valve Cover
- 22 Centre Post



Important Safety Instructions Parts List Getting Started Instructions for Use Troubleshooting

Trouble Shooting (Cont.)

Problem	Reason	Solution	
The pressure safety value cannot go up.	The pressure release value does not turn to the "Seal" position.	Turn the pressure release value to the "Seal" position.	
	The food and water inside the cooking pot are so few.	Put the food and water inside the pot, according to the guidance	
	The lid or the pressure release value is air leak.	Send this pressure Cooker in for repair.	
The rice cannot be cooked thoroughly, or needs too much time to cook thoroughly.	The cooking time is too short.	Prolong the cooking time properly.	
	There is debris between the cooking pot and the heating plate.	Check and clean up the debris.	
	The cooking pot and the heating plate deform.	Send this pressure Cooker for repair.	
	The power of the heating plate is on the low side.	Send this pressure cooker for repair.	
The pressure cooker cannot keep warm automatically.	The keeping warm spare parts are damaged.	Send this pressure Cooker in for repair.	
The shell of the pressure cooker makes your hands feel numb.	This pressure cooker is leaking electricity.	Send this pressure cooker for repair.	

Important Safety Instructions

- 10. Do not place food or liquid directly into the base of the unit. Only the removable cooking pot is designed to contain food or liquid.
- 11. Never obstruct the pressure release valve. 12. Always check the pressure release valve to ensure it is not clogged
- NEVER ATTEMPT TO OPEN THE LID WHEN THE UNIT IS UNDER PRESSURE. Do not open the unit until the pressure has been released. If the lid is difficult to rotate do not force it, the unit is still under pressure and it can
- 14. Never operate the Pressure Cooker without food or liquid in the removable cooking pot. Do not fill the pot over 4/5 full. When cooking foods that expand or foam such as dried vegetables, legumes, beans and grains do not fill the pot over ½ full. If overfilling occurs it may block the pressure release valve and cause a build-up of pressure.

be hazardous if forced. See Instructions for Use in the step-by-step guide.

- 15. This Pressure Cooker cooks under pressure, improper use may result in scalding. Follow the Instructions for Use and make sure the lid is closed properly before operating.
- 16. Be aware that certain foods can foam, froth and splutter which can block the pressure release valve, these foods include apple sauce, cranberries. pearl barley, oatmeal and other cereals, noodles, pasta and rhubarb. Extra care should be taken when cooking anything containing these.
- 17. Do not touch the pressure release valve when in use. Only turn to release the pressure after the unit has finished cooking. 18. Ensure there is sufficient water in the removable cooking pot when
- steaming; it should reach the minimum mark at least. 19. Do not use the Pressure Cooker for Deep Frying. 20. Do not use metal utensils as they will scratch the premium non-stick

coating on the removable cooking pot. Use the heat resistant plastic

HOUSEHOLD USE ONLY.

utensils provided or use a wooden spoon. 21. To protect against electric shock, do not immerse the Pressure Cooker, base unit, power cord or plug into water or any other liquid.

Do not use the appliance for other than its intended use, this is for

- - INTO WATER OR ANY OTHER LIQUID.
 - washing up brush. Rinse and dry thoroughly.
 - 5. Remove the condensations collector from the side of the unit, empty and
 - 6. Remove the sealing ring assembly from inside the lid by pulling on the metal peg.Carefully remove the clear silicone sealing ring from the inner
 - steel plate and wash and dry thoroughly. Remove the Pressure Release Valve by pulling
 - dry, replace it into position (see fig. 7). Rinse the upper and underside of the lid with warm water and remove the Pressure Release Valve Cover by twisting and pulling off.Dry thoroughly and replace the Pressure
 - Release Valve Cover by clipping it back into place (see fig. 8). 9. Replace the sealing ring assembly onto the
 - Replace the cooking pot back into the unit. Store the unit with the lid loosely on top of the Pressure Cooker to prevent aromas, moulds

Specification

- 120V, 60Hz, 1000W Capacity: 6L (Maximum)
- Protection Class: I (this product must be grounded)

Other Useful Information

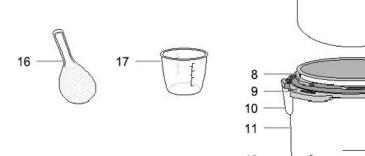
- Unplug and let the unit cool down before cleaning.
- 2. Clean the base unit with a soft damp cloth.DO NOT IMMERSE THE BASE
- 3. Wash the removable cooking pot in hot soapy water, using a sponge or
- 4. Wipe the heating plate with a soft damp cloth and dry thoroughly.
- wash thoroughly and let it dry, and replace it back into the original position on the Pressure Cooker.
- it up and off and rinse with warm water and
- lid making sure the MAKE SURE THE METAL PEG ON THE INNER STEEL PLATE FACES OUT. Push this onto the centre post on the lid.
- and odours.

Parts List

- 2 Lid Handle
- B Pressure Release Valve 4 Pressure Safety Valve
- Clear Silicone Sealing Ring Inner Steel Plate with Silicone
- 8 Upper Ring 9 Handles (with rest)

Washer and Metal Peg

- 10 Condensation Collector 11 Outer Body
- 12 Heating Plate (inside)
- 13 Base 14 Control Panel
- 15 Power Cord 16 Rice Spoon 17 Measuring Cup



Instructions for Use (Cont.)

Different Cooking

There are 5 pre-set options Rice, Porridge, Meat, Chicken, Tendon/Beans. Turn the knob on the control panel to the pre-programmed time and food cooking option.

Cooking pot content Time(minute) Food	1/5	2/5	3/5	4/5
Rice	15	20	25	30
Chicken/Pork Ribs	20	25	30	35
Porridge / Soup	20	28	35	40
Mutton Soup / Bone Soup	30	35	40	45
Tenderloin / Tendon / Beans	35	40	45	50

Cooking Tips

1. You can adjust cooking time, according to the food as well as your personal flavor and cooking experiences.

2. When the soup or porridge cooking finishes, the pressure release valve will alight. It is better to heat and boil for 3-5 minutes, so that the soup or porridge will be more

- 3. For example, if you make soup that takes up 3/5 of the pot, you need to adjust the cooking time to 35 minute option;
- 4. The cooking time, which is mentioned in the above tabulation, refers to the whole time of the cooking process , which includes electrifies to heat, upwards pressure and pressure holding time.
- 5. When you cook rice, please lengthen the cooking time properly, if the local electric voltage is on the low side or the weather is too cold.

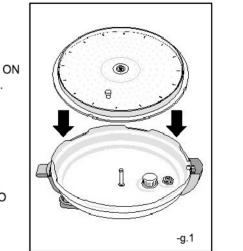
Getting Started

Before First Use

normally.

- · Before first use, remove all promotional labels and packaging materials.
- Remove the lid by turning the handle clockwise and lifting the lid up and off the appliance.
- Remove the inner cooking pot and wash in hot soapy water. Rinse and dry thoroughly.
- To clean the sealing ring assembly on the lid remove the inner steel plate from the inside the lid by pulling on the metal peg.Remove the silicone rubber seal from around the steel plate and wash everything in hot
- soapy water.Rinse and dry thoroughly. Wipe the inside of the base and heating plate with a soft damp cloth
- and dry everything thoroughly. Reassemble the clean and dry silicone rubber seal onto the steel plate and push it onto the centre post on the underside of the lid.MAKE SURE THE METAL PEG ON
- THE INNER STEEL PLATE FACES OUT. Replace the cooking pot back into the base ensuring it sits flat on the temperature sensor to ensure correct contact.

DO NOT SUBMERGE THE BASE UNIT IN WATER OR ANY OTHER LIQUID. THIS IS TO PREVENT AN ELECTRIC SHOCK. WARNING:If the silicone rubber seal is not fitted correctly onto the lid this will prevent the lid from closing properly and will stop the Pressure Cooker from operating



Instructions for Use

Your Pressure Cooker allows you to turn the knob to create delicious meals in a fraction of the time it would take on the stove top or in a slow cooker. The preprogrammed settings mean that you have to choose time or pressure levels as the unit presets are set up for you. This type of cooking is one pot cooking, instead of using lots of pots and pans, all preparation can be carried out in one pot, you can brown meat

and caramelise vegetables, this not only easier but saves on the washing up!

Operative Mode and Function Selection:

1. Standby Mode: When this unit electries for the first time, it goes into heating mode, then light of Heat on the control panel will brighten. It will not stop heating until the temperature

inside the pot reaches around 200°F. This unit gets into "keep warm" mode, then the light "Keep Warm" on the control panel will brighten.

When this unit is in heating mode, you can turn the knob on control panel to go

into timing mode. You can choose relative cooking time for the food that you need

to cook. The maximal time is 90 minutes (± 5%).

3. Operative Mode:

3.1 After you turn the knob to choose the relative cooking time for the food that you need to cook, this unit gets into operative mode directly. When heating and timing begin, the light of heating brighten. When the pressure inside the cooker reaches the presetting value, it will stop heating, then the "Keep Pressure" light brightens. When the pressure is under the presetting value, it will start heating. When the presetting cooking time ends, the pressure cooker will start keeping warm automatically, then makes a sound of "tinkling" and the "Keep Warm" light brightens.

3.2 If you cook when the lid is not covered (with heating light brightens), and when the temperature of the pressure cooker inside reaches 165°C, the temperature limiter will disconnect, and the pressure cooker stops heating, and then starts heating

circularly till the setting time ends.