

# Russell Taylors

www.russelltaylors.co.uk

E-WARRANTY



SCAN HERE

## Electric Pressure Cooker

### USER MANUAL

D2



This product is covered by a 2 year warranty against manufacturing defects. For all warranty claims, please email [support@russelltaylors.com](mailto:support@russelltaylors.com) and include a copy of your invoice or order ID number as proof of purchase. You are entitled to one (1) warranty claim during the warranty period.

## IMPORTANT SAFEGUARDS

- Before the first use, check the device specifications and the power supply in your network. This appliance is intended for household use only. Commercial usage will void warranty.
- Do not use with damaged cord, plug or other injuries.
- Keep the power cord away from sharp edges and hot surfaces.
- Using accessories or replacement parts that are not recommended or not sold by the manufacturer may cause damage to the appliance.
- Always unplug the appliance and let it cool down before cleaning and removing parts. Keep unplugged when not in use.
- To avoid electric shock and fire, do not immerse the appliance in water or other liquids. If that occurs, immediately unplug it and contact service center for inspection.
- Place the multicooker on a stable, horizontal and level surface. Position it far from flammable materials including curtains, walls, and fabric upholstered furniture.
- Do not place the multicooker near heat-emitting devices such as heaters, cooktops or electric burners.
- Make sure that there is enough space around. The multicooker should stand more than 15 cm away from such flammable objects as furniture, curtains etc.
- This appliances should **NOT** be used by persons with reduced physical, sensory or mental capabilities or lack of experience and.
- Caution, hot surface. The surface is liable to get hot during use.
- Don't move the appliance containing hot food or liquid or when the appliance is

connected to electricity network.

- Don't leave water or products in the multicooker for a long time.
- Pour water into the inner pot only. Don't pour water into the multicooker body.
- While cooking avoid using sharp utensils not to damage the inner pot surface. You may use also wooden, plastic or silicone utensils.
- If any unusual sounds, odour or any other disruption happens, switch the multicooker off. Make sure that there are no any objects or liquids between the inner pot and heating plate
- Do not cover the steam relief valve and the lid while the multicooker is operating. It may cause malfunction in multicooker work.
- Do not let the multicooker work with empty pot.

While you are cooking the lid and outer surface of the multicooker get hot. Handle or move the multicooker with care. The accessible surfaces may become hot when the appliance is in operation. ■ When you open the multicooker lid, wait while steam goes out and after that you may get closer.

**ATTENTION:**

- **Central part of the multicooker lid becomes extremely hot while cooking and may cause burns. Always use lid handle to operate with the lid!**
- **Beware of the hot steam that comes out of the steam release opening. Keep hands and face away from the multicooker when you open it to avoid being burnt by hot steam**

- Don't cover or block steam release opening, steam relief valve and float valve.
- Don't press on float valve while the multicooker is working.

- Before pressure cooking make sure the inner pot contains water or broth. Pressure cooking needs liquid for producing steam & pressure.

## INTRODUCTION

The product has the following characteristics:

### **1. Multi-Functions, Convenient to use**

- 1) Soup, Rice, Slow cook, Cake, Porridge, Fish, Seafood, Bake, Stew, Saute, Steam functions.
- 2) This Multi-cooker offers high variety of options for professional cooking according to customers' tastes. Only press your favorite taste key to enter automatic cooking progress. When finish, Warning ring tone sound and change into keep warm type.
- 3) 24hours timer preset function, After setting time will start countdown, when countdown come to 0 start cooking program.

### **2. Fast Cooking, Saving Energy.**

It saves about 20% of time and more than 25% of power when cooking second courses, and about 40% of time and more than 50% of power when cooking soups and porridges.

### 3. Retain Nutrition, Better Taste

Adopts pure hermetic cooking technology, This Multi-cooker keeps nutrition and primary taste cooking.

### 4. Safety

**Safety lock:** the cover cannot be closed if it is not fit well and cannot be opened if it is high pressure inside.

**Pressure control safety device:** multi-cooker will be switched off automatically when it reaches pre-setting pressure temperature for stable pressure containing.

**Pressure regulation:** If temperature and pressure reach overrun their max level, float valve will release pressure via vent valve.

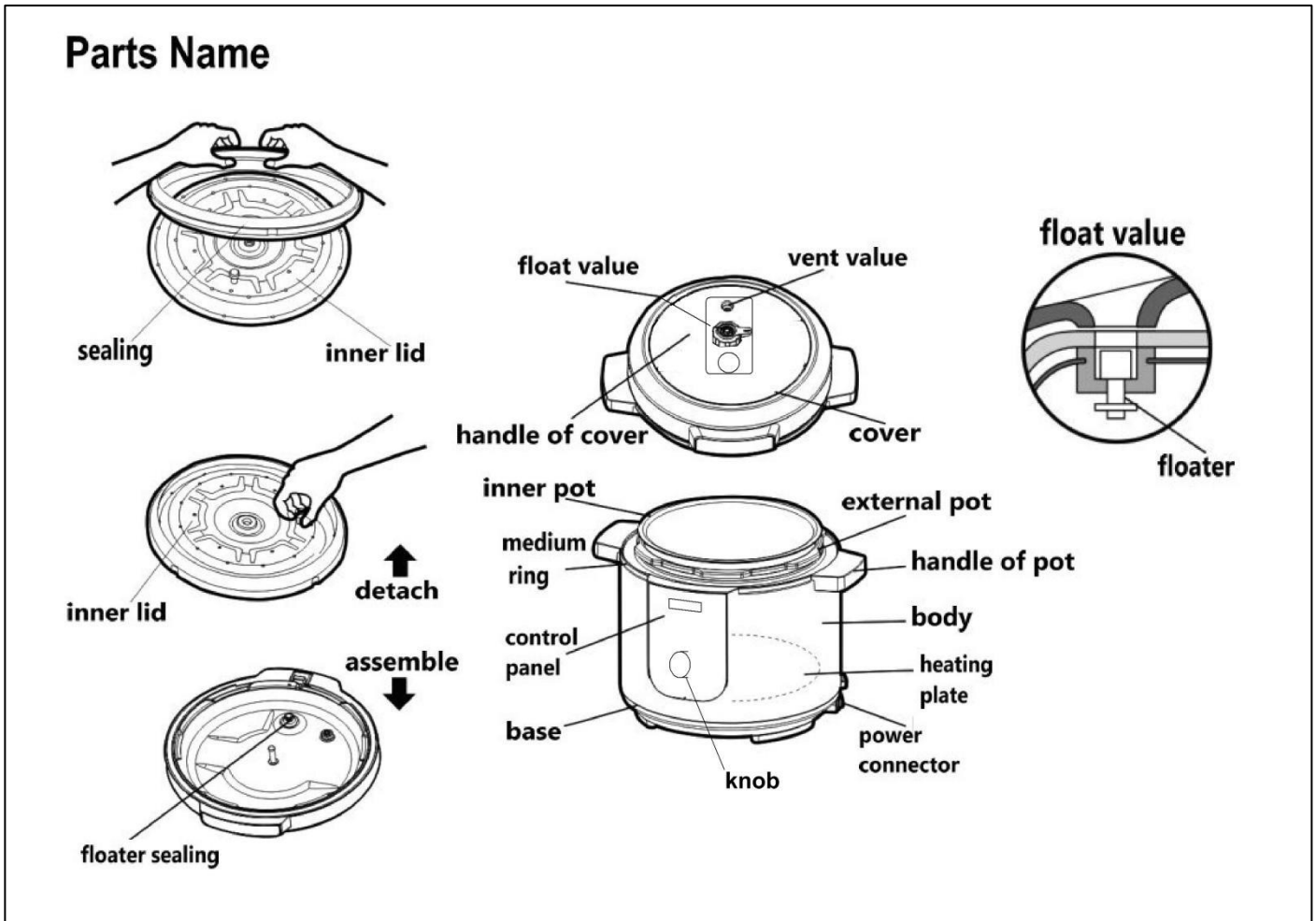
**Anti-blocked safety device:** helps to avoid block of outlet of air by food.

**Pressure-relief safety device:** it will prevent explosion when mentioned above safety devices cannot help any more.

**Overheat safety device:** when temperature reaches limitation, the fuse will release.

**Temperature regulation:** in case of wrong operation if the inner pot is empty or temperature is not according to program, regulator will connect or disconnect power.

## DETAILED DESCRIPTION



## Features

<b>Voltage</b>	220-240V
<b>Power</b>	1000W
<b>Capacity</b>	6L
<b>Diameter</b>	22cm
<b>Work Pressure</b>	0-70kPa
<b>Pressure Limit</b>	90kPa
<b>Keep Warm</b>	60~80°C

## Accessories



Power Supply



Measure Cup



Spoon



Instruction Book

## INSTRUCTIONS FOR USE

### Before Cooking:

**1.** To remove lid, grasp handle, turn clockwise and lift. (See figure A, B)

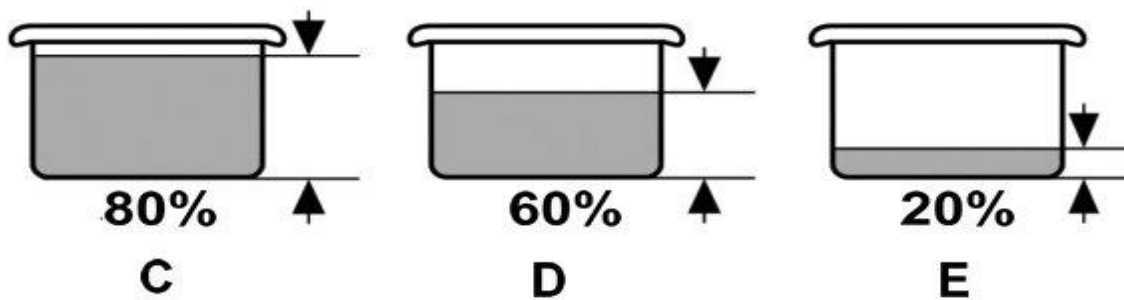
**Note:** the safety pin on the lid is designed to secure the lid once it is closed. The pin will automatically secure and release as the lid turns open (pin inwards = pin released) and close (pin outwards = secured).



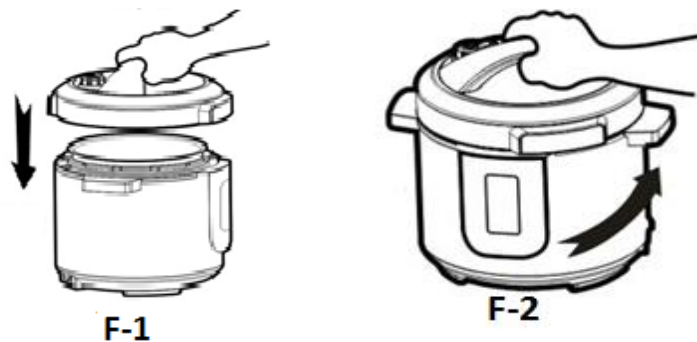
**2.** Remove cooking pot from pressure cooker and add food and liquids as the recipe directs.

**Quantities to be observed:**

The total volume of food and liquid must not exceed 80% of the capacity of the cooking pot (figure C). For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 60% capacity (figure D). Always use at least 1/2 cup liquid when pressure cooking. The total volume of food and liquid must not be less than 20% of the capacity of the cooking pot (figure E).

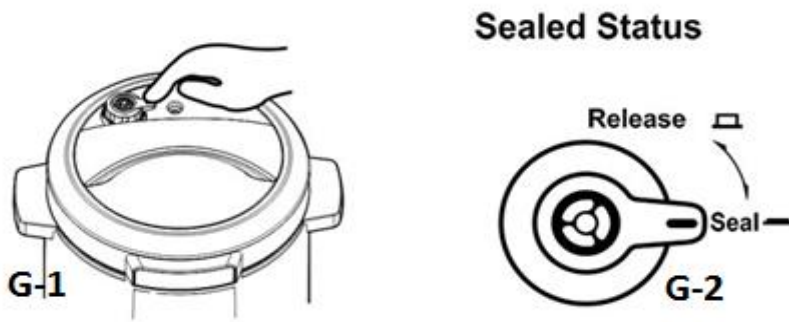


**3.** Close the cover. Ensure the lid sits on the pot correctly. Then rotate the handle of cover anticlockwise until it “clicks” (figure F-1, F-2)



**4.** Position the float valve and turn it to the sealed position, then check if the float valve is fallen down (figure G-1, G-2).





**Note:**

- The float valve is designed to rotate 360 degrees
- DO NOT try to push the valve down to fasten it. This will break the mechanism
- The float valve will continue to rotate and release steam throughout the cooking process.
- This is a safety feature that prevents overpressure in the device

**Start Cooking:**

1. Plug the power cord into the pressure cooker and then into the wall outlet. The LED display will show sign of "0000".
2. Directly press **Soup, Rice, Stew, Saute, Steam**. Cooking hold pressure time will be displayed Or turn around the knob to select with **slow cook, Cake, Porridge, Fish, Seafood, Bake** functions. Cooking hold pressure time will be displayed.
3. If you mistake setting, can press **keep warm/Cancel** to cancel the setting, and reset.  
  
Or before select any function, press **keep warm/Cancel** will turn into keep warm function,

Which will heat and keep the food in temperature between 60–80°C.

4. To change cooking time, you must select an item (rice/Slow cook/etc.) from the menu first, then press "**Preset**" then turn the knob to left or right to adjust time manually.
5. Cooker will start automatically in 5 seconds.Or press the knob down to start it .
6. The cooker will take between 5 to 10 minutes for the pressure inside to achieve the desired setting,
7. Once the pressure is achieved, the control panel display will indicate "P10" (the "10" is the timer, which will begin to countdown) and the cooking process will start
8. To delay the start of cooking/operation. Press "**Time**," then press the knob to adjust the delay time , minimum 30minutes, up to 24 hours.  
*(Example: If you wish to program the pressure cooker to automatically turn on in 3-hours, press the TIMER button, then turn the knob to right side to increase the DELAY TIMER until the LED screen displays 03:00).)*
9. When pressure cooking cycle is finished, the unit will automatically switch to the **keep warm** position. Place float valve into release position and wait until the internal pressure has been completely released before opening the cover.  
*(note that if the "keep warm" button is pushed again after the cycle is finished, the unit will switch to neutral/off)*

## Stir Frying:

- To stir fry the dishes before cooking under pressure, press the “Bake” function.
- The device will heat up and you may stir fry as desired.
- Once the stir frying is complete, press “Cancel” and then select the desired programme or the cooking mode (timer/pressure) to begin pressure cooking



A table guide is shown below indicating the “keep pressure time” for different cooking options.



<b>Control Panel Function Details (minutes)</b>											
	<b>Soup</b>	<b>Rice</b>	<b>Slow Cook</b>	<b>Cake</b>	<b>Porridge</b>	<b>Fish</b>	<b>Seafood</b>	<b>Bake</b>	<b>Stew</b>	<b>Saute</b>	<b>Steam</b>
<b>Default Hold Pressure Time (P)</b>	<b>25</b>	<b>12</b>	<b>30</b>	<b>18</b>	<b>20</b>	<b>8</b>	<b>10</b>	<b>12</b>	<b>20</b>	<b>15</b>	<b>10</b>
<b>Preset Pressure Time Range (P)</b>	<b>20~35</b>	<b>8~20</b>	<b>30~180</b>	<b>/</b>	<b>15~30</b>	<b>6~12</b>	<b>8~20</b>	<b>1~12</b>	<b>10~40</b>	<b>10~18</b>	<b>8~15</b>

Note that the available settings on the control panel (Soup, Rice, Slow Cook, Porridge, Fish, Seafood, Bake, Stew, Saute, Steam) are the pre-set programmes based on recommended conventional cooking modes.

Users may select different cooking pressures and/or timing to optimize and customize for your desired tastes.

Control Panel Display	Meaning
0000	Neutral mode
bb	Keep warm mode
PXX (XX = timer)	Cooking mode with timer (the number on the display indicates the timer)
 10	<p>The first 2 digits (  ) indicate that the pressure is building to prepare for cooking</p> <p>The second 2 digits (10) are the timer settings for cooking mode</p> <p>The timer will not start if pressure has not achieved desired setting</p>
E1	Sensor control broken circuit – contact customer service
E2	Sensor control short circuit – wait for unit to cool down and restart
E3	Inner pot temperature overheat – contact customer service
E4	Pressure switch error – contact customer service

## CLEANING

1. Unplug the power cord before cleaning.
2. Clean the outer body with a soft cloth. Do not immerse the outer body in water or pour water onto it.
3. Rinse the underside of the lid including the sealing ring, pressure limit valve, anti-block cover, air escape and float valve with warm water. Allow to dry completely.
4. Clean area under upper ring with a soft cloth. Do not use chemical cleaners.
5. Cooking pot is dishwasher-safe. To hand-clean the cooking pot, use a soft cloth or sponge and wipe. Be careful not to damage the inside coating. Never use harsh chemicals or scouring pads.
6. To clean sealing ring, hold the knob on the sealing ring supporting cover and pull the sealing ring up. After cleaning, put the sealing ring supporting cover back.

## TROUBLESHOOTING

Symptom	Possible Reasons	Solutions
Lid does not lock	The ring is not properly installed	Reinstall the ring
	The float is seized by the push rod	Push the rod with hands
Cannot open the lid after air exhaust	The float is still up	Press the float down
Air escapes from the rim of the lid	No sealing ring was installed	Install the sealing ring
	Food residue on sealing ring	Clean sealing ring

	Sealing ring worn out	Replace the sealing ring
	Lid not locked properly	Rotate lid fully
Air escapes from the float valve	Food stuck on the sealing ring of the float valve	Clean the sealing ring
	The sealing ring on the float wore out	Replace the sealing ring
The float will not rise	The pressure limit valve is not placed properly	Place the device to Pressure
	Not enough food and water	Check recipe for proper quantity
	Air escaping from the rim of the lid and the pressure limit valve	Call our Consumer Service Center

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