

Russell Taylors

E-WARRANTY



SCAN HERE

USER MANUAL

PRESSURE COOKER P6

www.russelltaylors.co.uk



IMPORTANT SAFEGUARDS

- Before the first use, check the device specifications and the power supply in your home. This appliance is intended for household use only. Commercial usage will result in void of warranty.
- Do not use the product with a damaged cord or plug.
- Keep the power cord away from sharp edges and hot surfaces.
- Using accessories or replacement parts that are not recommended or 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 pressure cooker on a stable, horizontal and level surface. Position it far from flammable materials including curtains, walls, and fabric upholstered furniture.
- Do not place the pressure cooker near heat-emitting devices such as heaters, cook-tops or electric burners.
- Make sure that there is enough space around. The pressure cooker should stand more than 15 cm away from such flammable objects as furniture, curtains etc.
- This appliance should NOT be used by persons with reduced physical, sensory or mental capabilities or lack of experience.
- The 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 the use of this appliance by a person responsible to their safety. Children should be supervised not to play with the appliance.

- 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 food in the pressure cooker for a long time.
- Pour water into the inner pot only. Don't pour water into the pressure cooker 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, odor or any other disruption happens, switch the pressure cooker 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 pressure cooker is operating. It may cause a malfunction.
- Do not use the pressure cooker with an empty pot.
- While you are cooking, the lid and outer surface of the pressure cooker will get hot. Handle or move the pressure cooker with care. The accessible surfaces may become hot when the appliance is in operation.
- When you open the pressure cooker lid, wait till steam escapes and then you may get closer.

ATTENTION:

- The central part of the pressure cooker lid becomes extremely hot while cooking and may cause burns. Always use the lid handle to operate with the lid.

- Beware of the hot steam that comes out of the steam release opening. Keep your hands and face away from the pressure cooker when you open it to avoid being burnt by hot steam.
- Don't cover or block the steam release opening, steam relief valve and float valve.
- Don't press on float valve while the pressure cooker is working.
- Before pressure cooking, make sure the inner pot contains water or broth. Pressure cooking needs liquid to produce steam & pressure.

INTRODUCTION

The product has the following characteristics:

1. Multi-Functional

- 1) This Multi-function Electric Pressure Cooker offers high variety of options for professional cooking according to the users tastes. Only press your favorite menu option to enter the automatic cooking progress. When finished, there will be a beep tone sound and the pressure cooker will change into the keep warm mode.
- 2) 24 hours timer preset function : After setting the time, the pressure cooker will start to countdown, when the countdown comes to 0, it will start the cooking program.

2. Fast Cooking

- It saves about 20% of your time and more than 25% of power when cooking main courses and about 40% of time and more than 50% of power when cooking soups and porridge.

3. Retain Nutrition, Better Taste

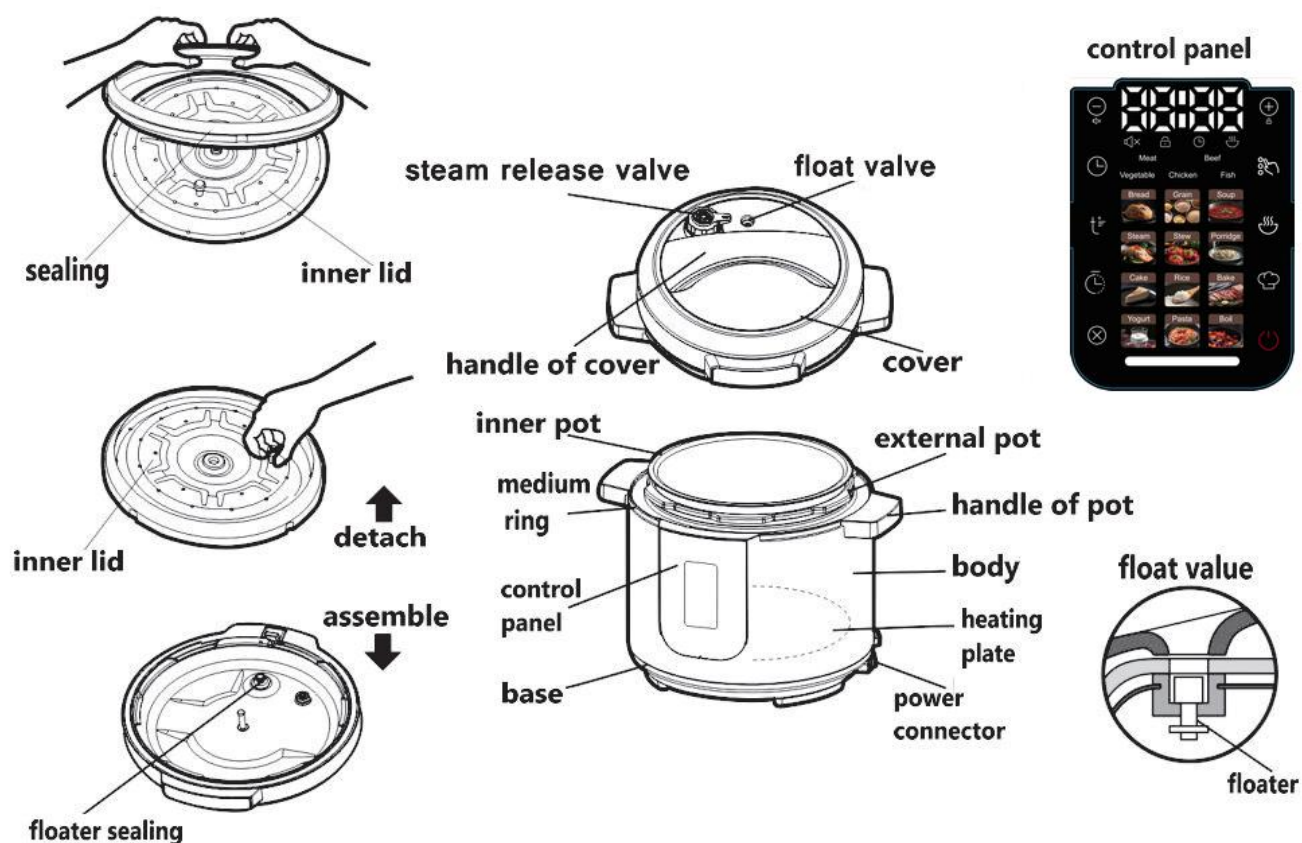
- Adopting pure hermetic cooking technology, this pressure cooker locks in nutrients and flavour.

4. Safety

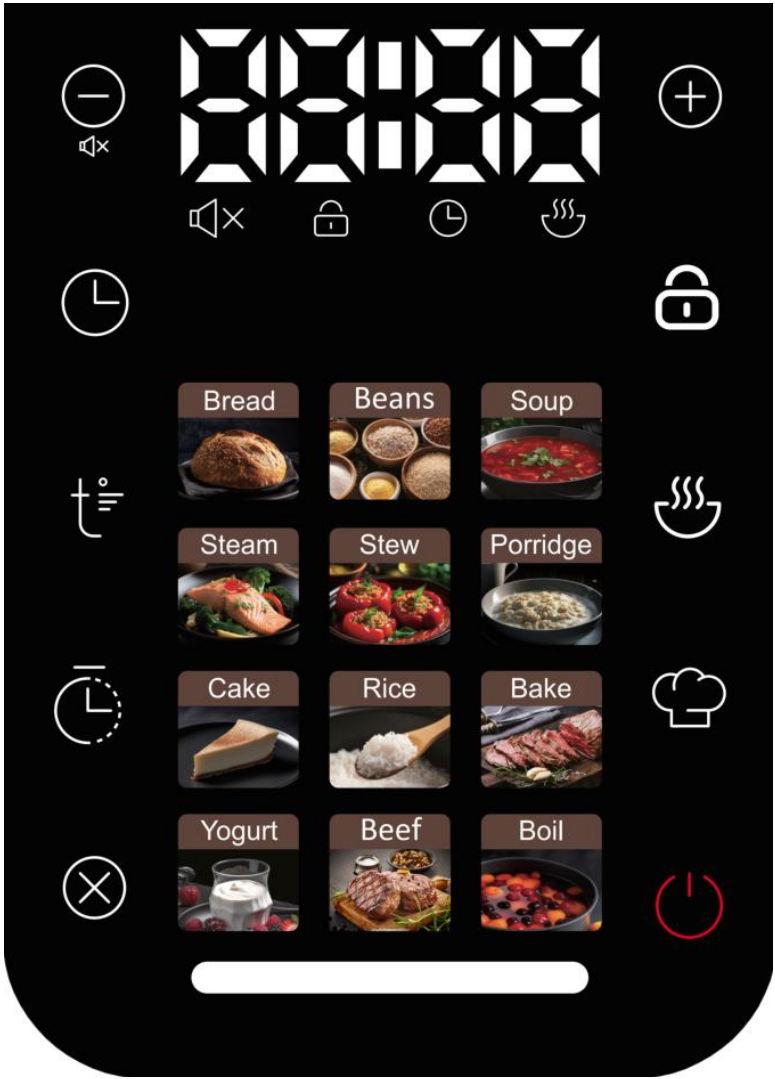
- The cover cannot be closed if it is not fit well and cannot be opened if there is high pressure inside.
- Pressure control safety device: The pressure cooker will be switched off automatically when it reaches the preset pressure temperature for stable pressure containing.
- Pressure regulation: If the temperature and pressure reach their max level, the float valve will release pressure via the vent valve.
- Anti-block safety device: Helps to avoid outlet blockage of air by food.
- Pressure-relief safety device: It will prevent an explosion if the above mentioned safety devices fail.
- Overheat safety device: When temperature reaches limitation, the fuse will release and switch off the appliance.
- Temperature regulation: In case of mis-operation and if the inner pot is empty or temperature is not according to program, the regulator will disconnect power.

DETAILED DESCRIPTION

Parts Name

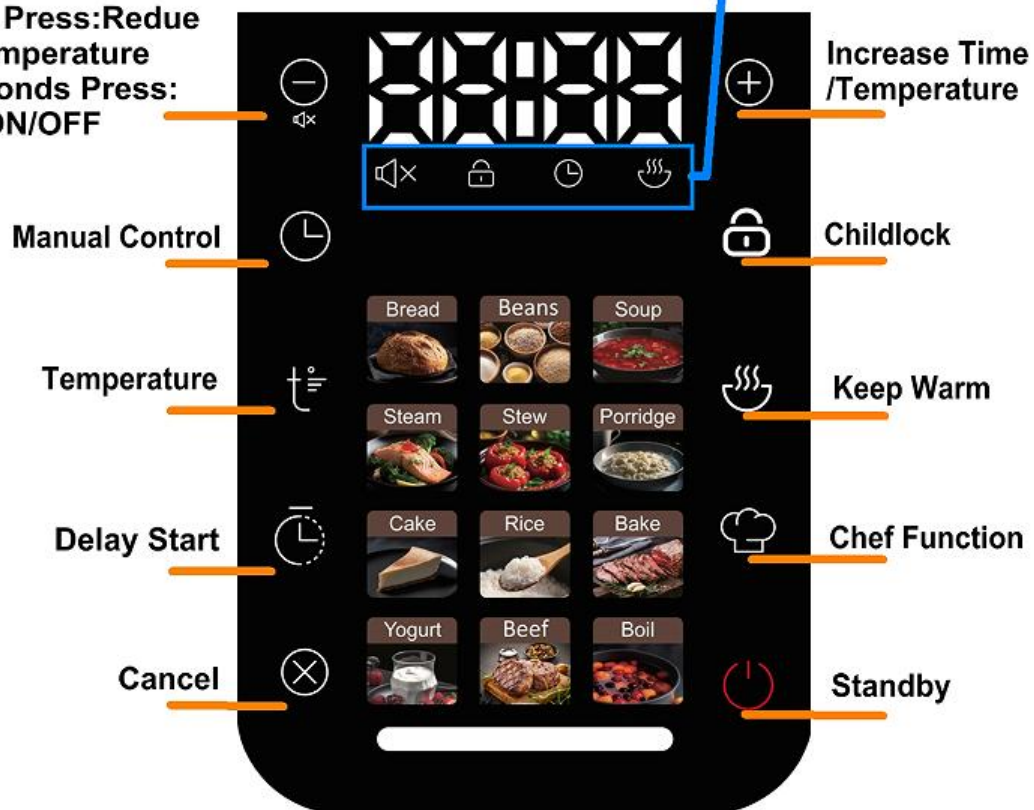


CONTROL PANEL



Indicator lights for Sound/Childlock/Manual Control/Keep Warm

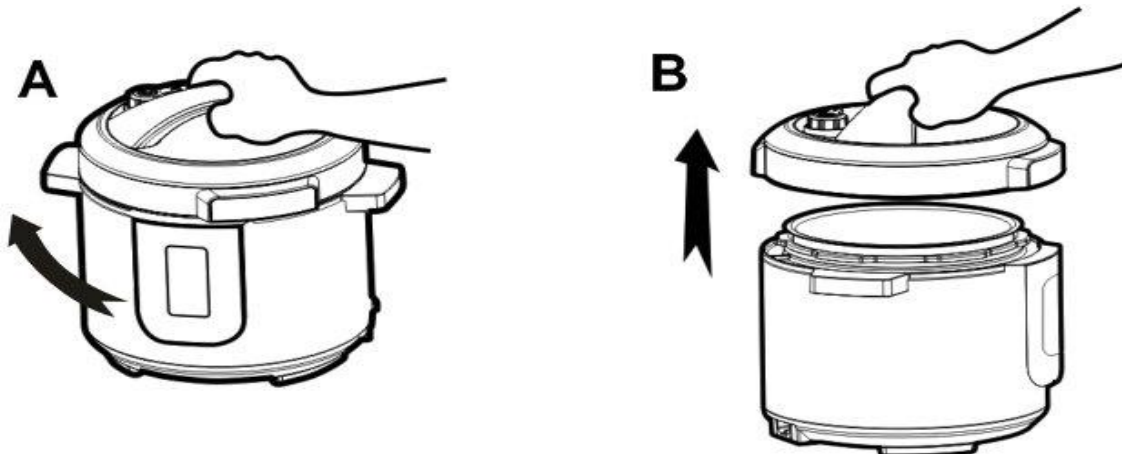
(1) Short Press: Reduce Time/Temperature
(2) 5 Seconds Press: Sound ON/OFF



INSTRUCTIONS FOR USE

Before Cooking:

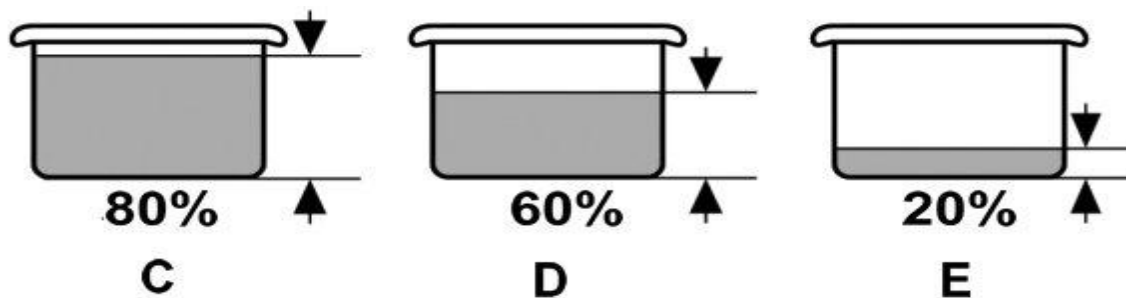
1. To remove the lid, grasp the handle, turn clockwise and lift. (See figure A, B)



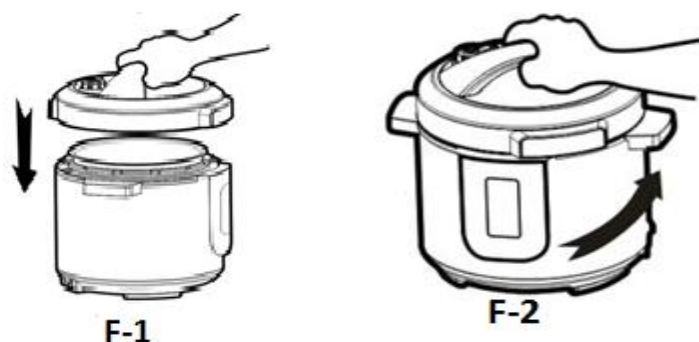
2. Remove the cooking pot from the pressure cooker and add food and liquids as the recipe directs.

Quantities to be observed:

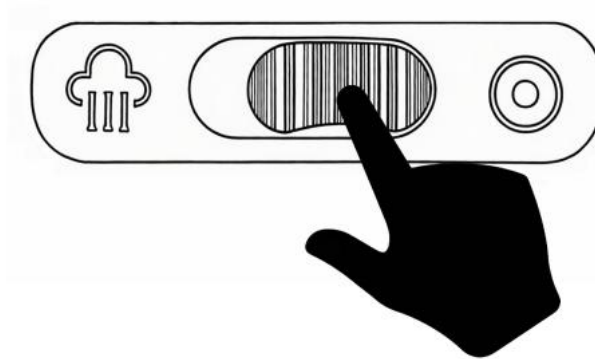
The total volume of food and liquid must not exceed 80% of the capacity of the pot (figure C). For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 60% capacity (figure D). Always use at least 1/2 cup liquid when pressure cooking. The total volume of food 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 switch it to the sealed position, then check if the float valve has fallen down (figure G-1).



Start Cooking:

1. Plug the power cord into the pressure cooker and then into the wall outlet. The LED display will show the sign of "----" and the STANDBY "  " button will be on. Press STANDBY "  " button to enter the MENU select page.
2. Press the Desired Cooking Menu e.g. Bread / Beans / Soup / Steam / Stew / Porridge / Cake / Rice / Bake / Yogurt / Beef / Boil . The cooking time will be displayed and the cooker will start automatically in 5 seconds.
3. CHEF function : You can select 1min ~ 99 mins by pressing the "CHEF FUNCTION"  button firstly , then press the "+" button or "-" button to adjust time manually during 1~99 mins as per your requirements.
4. To change the cooking time, you must select an item (rice/Steam/etc.) or special menu functions (Meat,Beef,Vegetable Etc.) first, then press the "MANUAL CONTROL" button  , and press "the "+" or "-" button to adjust the time manually.

5. Sound ON/OFF : Hold the  for 5 seconds, and it will turn off the cooker speaker.

6. Childlock function : Hold the  for 5 seconds, it will turn on the Childlock function. It helps to lock the control panel, in case the panel is mistakenly touched after cooking starts.

7. Temperature Control: "Bread /Bake/ Boil" These 3 functions can change temperature before starting to cook. For example, Select "Bread" first, then

press , it will show the default temperature of 130°C, then press "the "+" or "-" button to adjust the temperature from between 100-160°C manually

8. To delay the start of cooking/operation. After selecting the menu, Press the

"Delay Start,"  then use the "+" & "-" keys to adjust the delay time with increments of 30 minutes, up to 24 hours.

(Example: If you wish to program the pressure cooker to automatically turn on in 3-hours, press the DELAY START button, then press the + button 5 more times until the LED screen displays 03:00).)

9. When pressure cooking cycle is finished, the unit will automatically switch to the keep warm function. Place the float valve into the release position and wait until the internal pressure has been completely released before opening the cover.

10. Keep Warm function: If you want to keep your food warm for an extended period of time, You can press the "KEEP WARM"  button and it will keep reheating the food to keep it between 60~70°C.

11. You can press "CANCEL"  to return to the standby mode to reset the program.

PRESSURE TIME & TEMPERATURE FOR DIFFERENT COOKING OPTIONS

	Default Hold Press Time (Mins)	PRESSURE TIME Manually (Mins)	Default Temperature (°C)	Temperature Manual (°C)
Bread	30	10-40	130°C	100-160°C
Beans	20	15-30		
Soup	25	20-40		
Steam	10	5-20		
Stew	35	20-50		
Porridge	20	10-30		
Cake	18	10-33		
Rice	12	8-16		
Bake	30	10-60	160°C	130-175°C
Yogurt	8hours	6hrs-20hrs		
Beef	30	10-40		
Boil	1	1-99	105°C	95-115°C

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 the area under the upper ring with a soft cloth. Do not use chemical cleaners.
5. The 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
Display E1	Sensor control broken circuit	Call our Consumer Service Center
Display E2	Sensor control short circuit	Wait till it cool down
Display E3	Inner pot temperature overheat	Call our Consumer Service Center
Display E4	Pressure switch error	Call our Consumer Service Center