

Russell Taylors

E-WARRANTY



www.russelltaylors.co.uk



SCAN HERE

12L Electric Pressure Cooker

USER MANUAL



PC-12

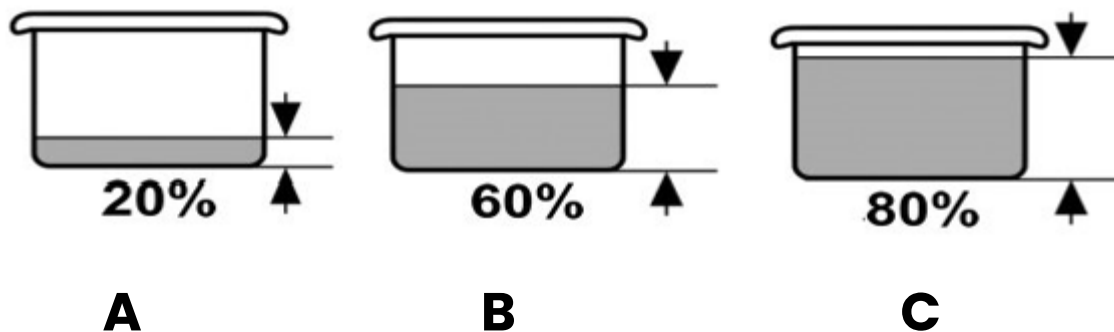
This product is covered by a 2-year warranty against manufacturing defects. For all warranty claims, please email malaysia@russelltaylors.com and include a copy of your invoice or order ID number as proof of purchase. You are entitled to one (1) warranty claim during the warranty period.

IMPORTANT SAFEGUARDS

When using pressure cooker, always follow these basic safety precautions.

1. 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.
2. Do not operate appliance with damaged cord or plug, or after the appliance malfunctions or has been damaged in any matter.
3. Do not let the power cord hang over sharp edges and keep away from hot surfaces.
4. Keep appliance away from heat emitting devices, including hot gas, heaters, cooktops, electric burner, and oven. Keep it away from flammable materials as well, including curtains, walls and fabric upholstered furniture.
5. Place the appliance on a stable, horizontal, and level surface.
6. The surface of the pressure cooker is liable to get hot while usage. Handle with care.
7. Do not move the appliance containing hot food or liquid, or when the appliance is connected to electricity.
8. Do not use accessories or replacement parts that are not recommended or sold by Russell Taylors as it may cause damage to the appliance.
9. Never use pressure cooker for anything other than the intended use.
10. Never deep fry or pressure fry in the cooker, with oil.
11. Always unplug the appliance, and let it cool down before cleaning and removing parts. Always keep unplugged, when not in use.
12. To avoid electric shock and fire, do not immerse the cooker, cord and power plug in water or other liquids. If that occurs, immediately unplug it and contact the service center for inspection.
13. This appliance should not be used by children, individuals with reduced physical, sensory, or mental capabilities or by individuals that lack knowledge on the use of pressure cooker. Close supervision is required when using appliance near these individuals.
14. Do not leave water or products in the pressure cooker for a long period.
15. Pour water in the inner pot only. Do not pour water into the appliance's body.
16. While cooking, avoid using sharp utensils that will damage the inner pot surface. You may use wooden, plastic and silicone utensils.

17. If any unusual sounds, odour or other disruption occurs, switch the appliance off. Ensure that there are no object or liquid between the inner pot and the heating plate.
18. Do not cover the steam release valve, float valve and the lid while the appliance is operating.
19. Do not place hand over steam release valve. Also, do not lean your face over the cooker while operating or when it is releasing steam.
20. Do not let the pressure cooker work with an empty pot.
21. Do not press on the float valve while the pressure cooker is in use.
22. Always ensure that the inner pot contains water or broth, while in use. Pressure cooking needs liquid for producing steam, and pressure.
23. Only open the pressure cooker lid when the cooker has cooled down, and all internal pressure has been released. Ensure that the float valve has completely fallen. **If the float valve is still up or the lid is difficult to turn, this indicates that the cooker is still pressurized; do not force open.**
24. If float valve is stuck, move the steam release valve to the released position. Once all steam is released, push the float valve down with a long utensil.
25. Ensure that the inner lid is completely set in the groove of the sealing ring. Also, make sure that the lid is properly closed before operating.
26. Beware that certain foods may form foam and froth while cooking and may clog the steam release. This includes pastas, noodles, oatmeal, and pearl barley.
27. The total volume of food and liquid must not be less than 20% of the capacity of the cooking pot (figure A). For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 60% capacity (figure B). The total volume of food and liquid must not exceed 80% of the capacity of the inner pot (figure C). Overfilling the pot may result in clogging of the steam release valve, which causes excess pressure. This in turn may also cause leakage, personnel injuries, or damage to the pressure cooker.



WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children.

INTRODUCTION

The product has the following characteristics:

1. Multi-function and convenient to use

- Soup, Chicken, Beans/Tendon, Fish, Rice, Porridge, Steam, Cake and Stir-fry functions.
- This pressure cooker offers you multiple flavor options; Light, Standard and Strong.
- Choose your preferred cooking program. Once cooking is done, there will be a beep sound, and the cooker will change to **Keep Warm** mode.
- 24 hours preset function is available.

2. Fast cooking and saves energy

- It reduces cooking time by up to 70%, and results in energy saving.

3. Retains nutrition and better in taste

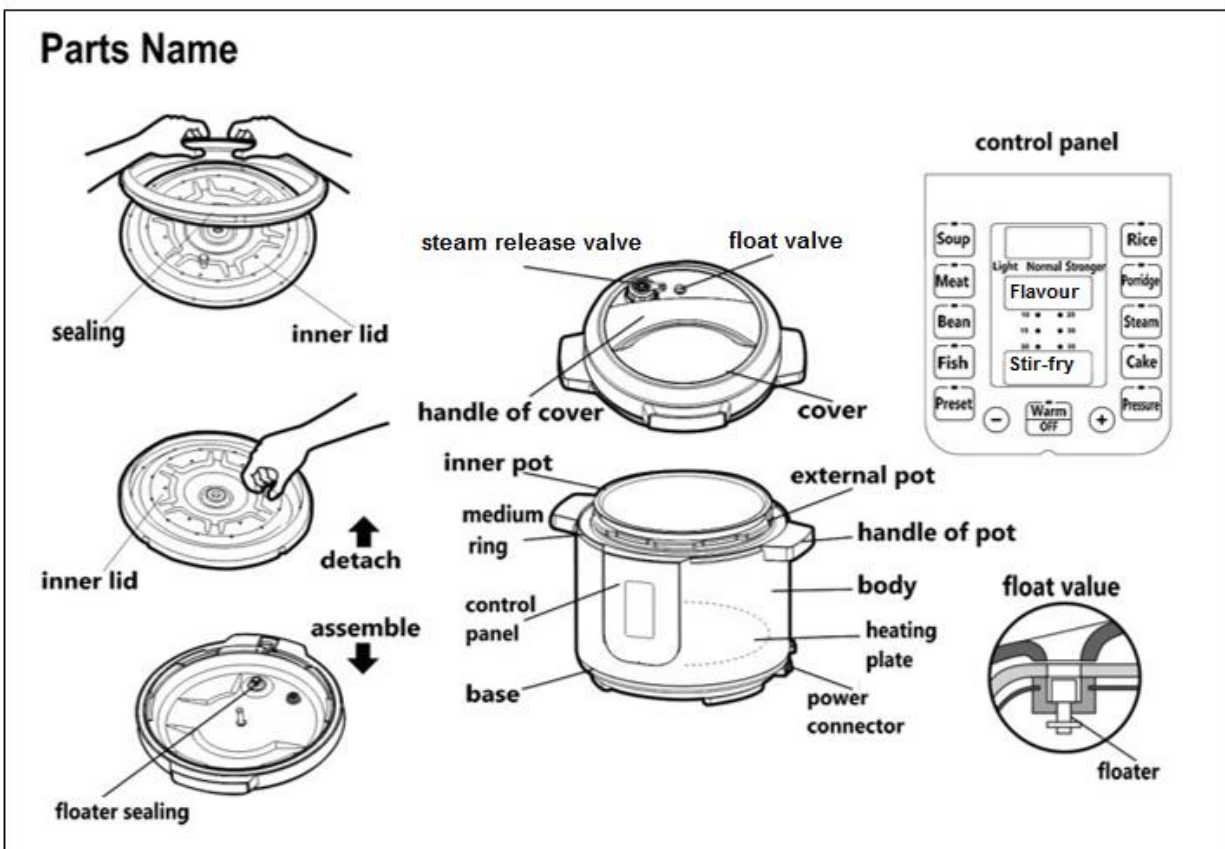
- With a shorter cooking time and with less water needed, foods are less likely to lose minerals and vitamins. In addition, it enhances the richness and flavors of the dish.

4. Safety

- Safety lock: The lid shall be locked in place. Lid will only be able to open once the pressure inside the cooker is reduced to an optimum level.
- Anti-blockage safety device: Specially structured vent shield to prevent blockage of the steam release.

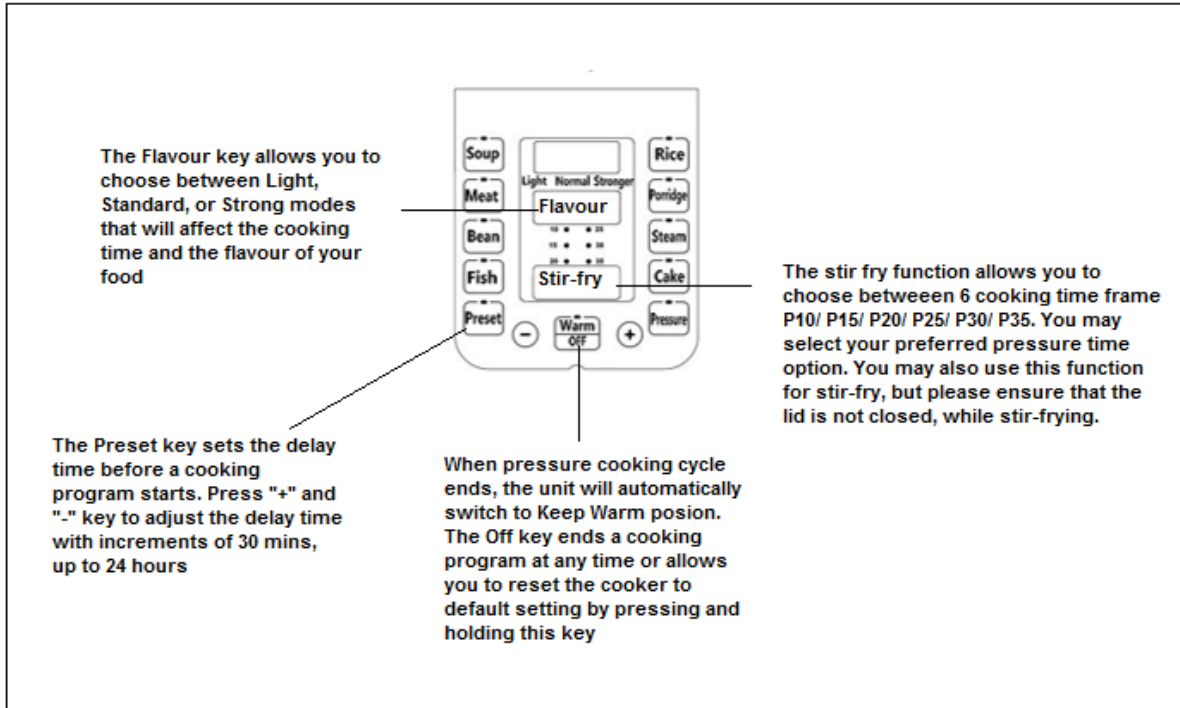
- Overheat safety control: In the case of excessive temperature build up due to wrong operation (eg; empty inner pot), the pressure cooker's fuse will disconnect power and stop heating.
- Pressure regulator protection: If the temperature and pressure exceeds its limit, steam will be released to bring down the pressure inside the cooker.
- Pressure control safety device: Controls pressure inside the cooker.
- Pressure-relief safety valve: Designed to provide protection in the case of excessive pressure build-up, by venting off the excess pressure.
- Temperature regulator: Controls the steam flow, in response to the temperature changes in the pressure cooker. It also helps maintain the temperature at a constant level.

DETAILED DESCRIPTION



THE CONTROL PANEL

The Pressure Cooker comes with preset cooking time for different food ingredients and cooking methods that you can choose from.



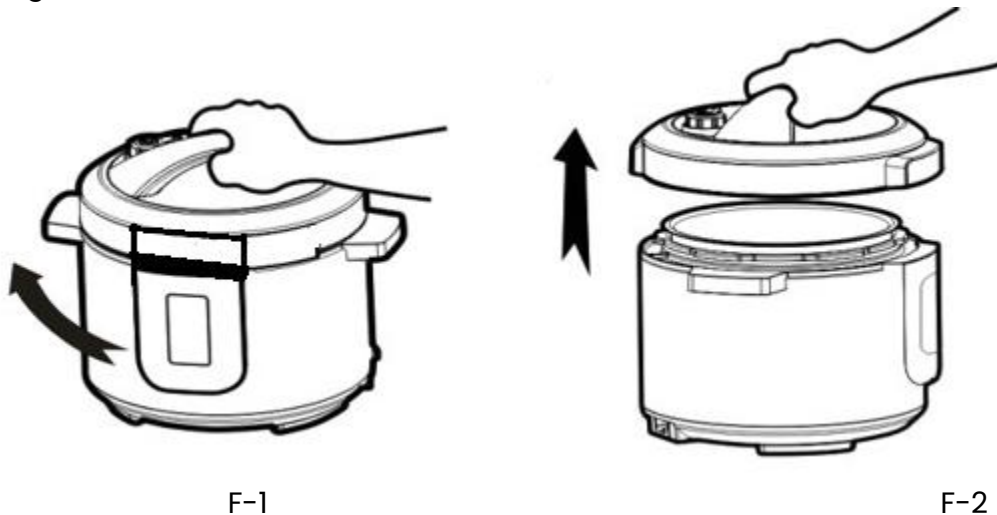
FLAVOUR OPTIONS

PROGRAMS	FLAVOUR MODES	SUGGESTED USES
Soup	Light	Soup without meat
	Standard	Soup with meat
	Strong	Rich bone broth
Chicken	Light	Soft texture
	Standard	Very soft texture
	Strong	Fall off the bone texture
Beans/Tendon	Light	Less soft texture
	Standard	Soft texture
	Strong	Very soft texture
Fish	Light	Soft texture
	Standard	Very soft texture
	Strong	Fall off the bone texture
Rice	Light	Al dente white rice

	Standard	Normal texture white rice
	Strong	Softer texture white rice
Porridge	Light	Oatmeal
	Standard	White rice porridge
	Strong	Rice porridge with various beans and grains
Steam	Light	Vegetables
	Standard	Fish and seafood
	Strong	Meat

INSTRUCTIONS ON HOW TO USE

1. Read and understand the safeguard instructions provided in the manual. Remove all packaging materials from the cooker.
2. Remove the lid by grasping the handle and turning it clockwise (figure F-1), and lift (figure F-2).



3. Clean the inner pot, lid and accessories with water and detergent before the first use.
4. Install the condensation collector at the rear of the cooker.
5. Add food and liquids as per the recipe, into the inner pot (please follow guideline number '27' provided under 'Important Safeguards').
6. Wipe outside of inner pot dry, and ensure there is no food debris on the bottom side of the inner pot and the cooking element. Place inner pot into the cooker.

7. Before putting on the lid, make sure the inner lid is completely set in the groove of the sealing ring. Place the lid on the cooker (figure F-3). Ensure the lid sits on the pot, correctly. Rotate the handle of the cover anticlockwise until it “clicks” (figure F-4)

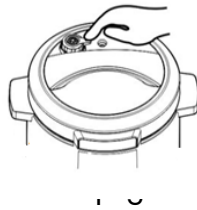


F-3



F-4

8. Ensure that the steam release valve and float valve are clean. Position the steam release valve into the “Seal” position (figure F-5 and F-6), and make sure that the float valve has fallen.



Sealed Status



9. Plug the power cord into the pressure cooker and then, into a wall mount. The LED display will show sign of “ _ _ _ _ ”.
10. Press the desired cooking program e.g; steam. The cooking time will be displayed.
- Optional: Press the Flavour key. You can select Light, Standard or Strong Flavour (if you choose the strong function, a couple of minutes will be added to the default cooking time).
 - Optional: Press the Pressure Select key to increase or decrease the time manually. You may adjust the time using the “+” or “-” button.
11. The cooker will start automatically in three seconds. The timer countdown begins once sufficient pressure is built up in the cooker.

12. When the pressure cooking cycle is finished, the unit will automatically switch to the **keep warm** mode. The LED display will show "bb". You may unplug the power supply if you do not wish to continue the keep warm mode.
13. Place the steam release valve into the "Release" position and wait until the internal pressure has completely released, before opening the lid. You will know that it is safe to open the lid once the float valve has fallen down.

Side notes:

1. The steam release valve does not click, or lock into place. Even though it has a loose fit, it is safely secured.
2. You may opt to delay the start of the cooking process. Press Preset Time key, then use the "+" and "-" 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 PRESET TIMER button, then press the "+" 5 times until the LED screen displays 03:00).
3. The delay or preset function is not recommended for porridge, oatmeal or any foamy or thick liquids.
4. Stir-fry function allows you to choose between 6 available cooking times; P10/ P15/ P20/ P25/ P30/ P35. You may use this to select different pressure time options, or use it to perform stir-fry with the lid open.
5. If cooking high liquid content food such as soup, both and porridge, allow some time for the food to cool down before you release the pressure.
6. After the cooking program is finished, steam will naturally be released slowly until the float valve drops, even if the steam release valve is not positioned to the released position. This will take a longer period of time for the steam to be released.

INITIAL TEST RUN

The initial test run allows you to familiarize with the pressure cooker. It also allows you to ensure that everything is working properly and lets you understand how steam release works.

1. Fill half of the inner pot with water.
2. Close the lid and set the steam release valve to the "Seal" position.
3. Select the **Stir Fry** key, and adjust time by pressing the "-" till it reaches 5 minutes.

4. The preheating cycle will start in three seconds.
5. Traces of steam may be released. Once enough pressure has been built up, you will notice that the float valve will pop up. The program will only begin when the working pressure is reached and the countdown on the display begins. (Note: if you notice steam being released from around the sides of the lid, stop the test to ensure that your sealing ring is properly installed)
6. After the cooking cycle has completed, the cooker will beep and switch to **Keep Warm** mode.
7. Release pressure by moving the steam release valve to the "Release" position, and wait till the float valve has completely dropped, before opening the lid.

PRESSURE TIMES FOR DIFFERENT COOKING OPTIONS

Function Instruction (mins)								
	Rice	Porridge	Steam	Cake	Soup	Meat	Bean	Fish
Flavour Select (Light)	8	15	8	18	20	10	30	6
Default - Normal	12	20	10		25	15	40	8
Flavour Select (Strong)	15	25	15		30	18	50	12
"+" "-" Pressure	5 - 20	1 - 30	1 - 30	/	10 - 50	5 - 30	20 - 60	8 - 15

CLEANING & CARE

1. Unplug the power cord and let the pressure cooker cool down before cleaning.
2. Remove the lid and the inner pot.
3. Remove the inner lid by pulling up the knob in the middle of the inner lid. Remove the sealing ring as well. Rinse with water and mild detergent and let dry completely. The underside of the lid can be wiped clean with a damp cloth. Once dry, attach all components back.

4. The inner pot is dishwasher safe. To hand clean, wash with a soft cloth or sponge. Be careful not to damage the inside coating . Never use harsh chemicals or scouring pads.
5. Clean the outer body with a damp soft cloth. Do not immerse the outer body in water or pour water onto it.
6. Clean the inner base rim with a dry cloth.
7. Occasionally, check that the steam release valve and float valve are free from debris.

TROUBLESHOOTING

If you experience any problems with the pressure cooker and need technical assistance or product return information, please contact us at malaysia@russelltaylors.co.uk

The issues in the following table may not always indicate a faulty item. Please examine the cooker carefully before contacting the support team.

Symptom	Possible Reason	Solution
Lid does not lock	The sealing ring is not installed properly	Reinstall the sealing ring
	Float valve is in the popped-up position	Press the float valve lightly downward with a long utensil
Difficulty with opening lid	Internal pressure inside the cooker	Position the steam release valve to "release" position to release the internal pressure. Open the lid once pressure is completely released
	Float valve is stuck and is in popped-up position, due to food debris	If steam has been released, and float valve is stuck, lightly press the float valve with a long utensil. Open lid with caution and clean the

		float valve before the next use
Air escapes from the rim of the lid	No sealing ring was installed	Install sealing ring to the inner lid
	Food residue stuck on sealing ring	Clean the sealing ring
	Sealing ring is worn out	Replace sealing ring (contact Customer Service Center regarding replacement)
	Lid not locked properly	Rotate lid fully till it 'clicks' into place
Air escapes from the float valve	Food stuck on the sealing ring of the float valve	Clean the sealing ring of the float valve
	The sealing ring on the float valve is worn out	Replace the sealing ring of the float valve (contact Customer Service Center regarding replacement)
The float will not rise	The steam release valve is not placed properly	Place the steam release valve to the "seal" position
	Not enough food and water	Ensure there is sufficient amount of food and liquid in the pot (at least 20% of the pot should be filled with liquid/food)
	Air escaping from the rim of the lid, and the steam release valve	Contact our Customer Service Center
Display E1	Sensor control broken circuit	Contact our Customer Service Center
Display E2	Sensor control short circuit	Wait until cooker cools down
Display E3	Inner pot temperature overheat	Contact our Customer Service Center
Display E4	Pressure switch error	Contact our Customer Service Center

**Russell
Taylors**