PRESSURE™
KING
PRO

6 Litre User's Manual

Please visit **www.drewandcole.com** for video instructions and cooking demonstrations.

by

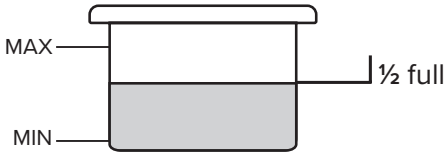
drew&cole®

IMPORTANT SAFETY INFORMATION

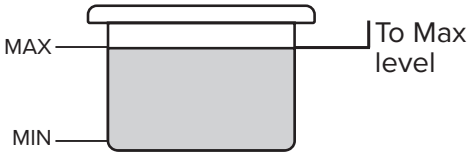
BEFORE YOU GET STARTED, PLEASE READ THE FOLLOWING IMPORTANT SAFETY INFORMATION, ALONG WITH THE MANUAL ENCLOSED AND KEEP BOTH FOR FUTURE REFERENCE. WARNING YOU ARE WORKING WITH HOT LIQUIDS. YOU MUST READ THIS BEFORE USE.

BEFORE COOKING

- **ALWAYS** ensure the INNER POT is in place before cooking.
- Food with skins **(e.g sausages, chicken and fruit) MUST be pierced** before cooking. Not piercing the skin may result in the food expanding and may cause splashing of hot food after the lid is released.
- Do not overfill the inner pot.

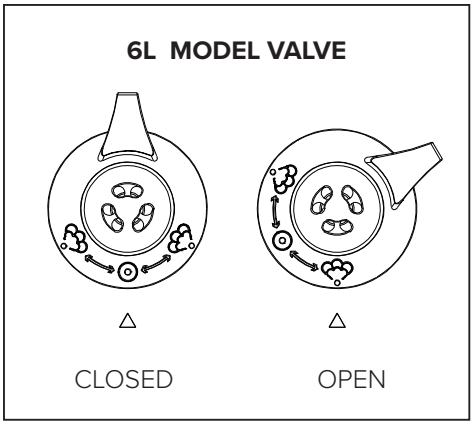


Beans, rice, pasta, pulses and porridge



Everything else

- The lid must be closed fully before selecting a cooking function. Gently lower the lid and turn it anti-clockwise until it clicks into place.
- Ensure the pressure release valve is in the closed position (pressure cooking functions only), and check that it sits down correctly to seal the opening.



NEVER FORCE OPEN THE LID

IMPORTANT SAFETY INFORMATION

PRESSURE RELEASE METHODS

- When the programme is finished and you wish to commence pressure release press the “Cancel” button to cancel the Keep Warm function.
- When releasing the pressure valve, always use tongs and please wear oven gloves to turn the pressure valve to the open position. This will protect against hot steam. The valve will lift up slightly and steam will release. The lid won’t open until the steam has vented and pressure has released.
- When opening the lid food will be hot, please always wear oven gloves and an apron to protect against any splashing of the hot food.

QUICK RELEASE

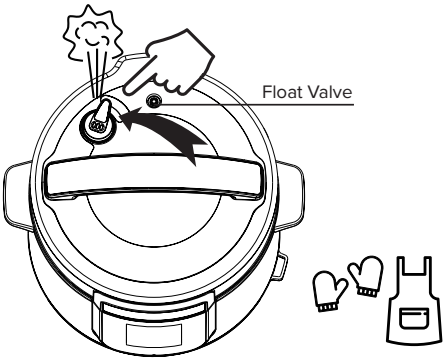
Recommended for:

- Quick cooking recipes and steaming, including vegetables and seafood.

When the Keep Warm function has been cancelled, move the pressure release valve to the open position and only attempt to open lid when all steam has released and the float valve has dropped.

- **Leave the pressure cooker to stand for 1 - 2 minutes.**

- The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.



WAIT AT LEAST 1-2 MINS

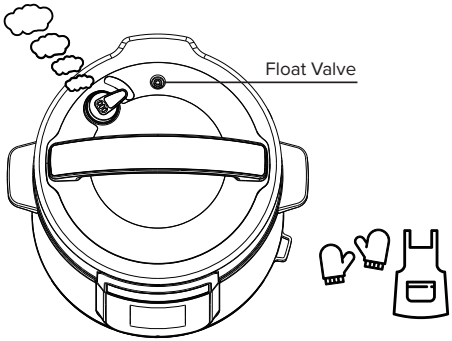
SLOW RELEASE

Recommended for:

- Food with skins (e.g sausages, chicken and fruit) and foods with large liquid volume or high starch content (such as porridge, soup, pasta, rice, fruit and grains, and also delicate foods such as meats and potato) can trap air and cause the food to foam and expand which may cause splashing of hot food after the lid is removed.

To avoid any splashing, after you have **cancelled** *the* **Keep Warm function** *leave the pressure release valve in the closed position* **and allow pressure to release naturally. This can take 15 minutes or more. Recipe dependant.**. *When the float valve has dropped, move the pressure release valve to open to ensure all the pressure is released.*

- The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.



WAIT AT LEAST 15 MINS

- **For both methods, give the cooker a few gentle shakes** while holding the base unit handles to release any residual steam before opening the lid. There could still be steam held under the food that has not yet broken the surface. Without gentle shaking, this steam could come to the surface even several seconds after the lid has been removed.

NEVER FORCE OPEN THE LID

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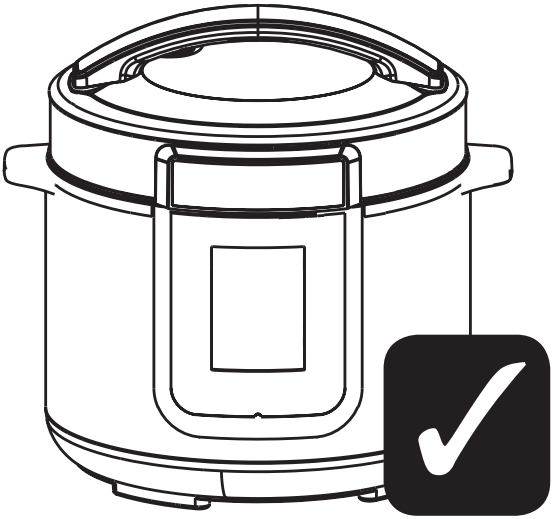
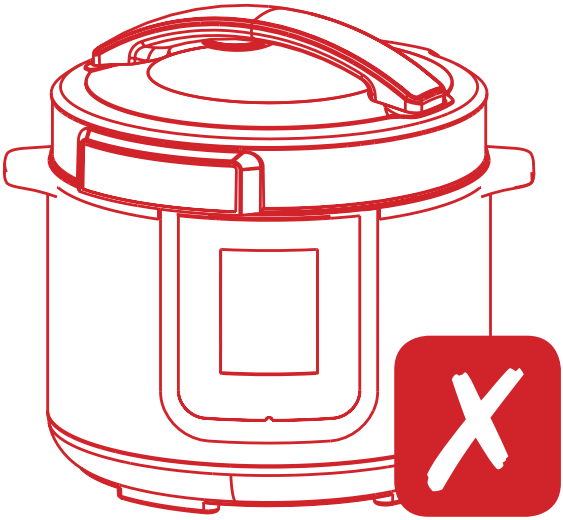




NEVER FORCE THE APPLIANCE OPEN. MAKE SURE THAT THE INSIDE PRESSURE HAS RETURNED TO NORMAL.

IF YOU EXPERIENCE ANY PROBLEMS WITH THE APPLIANCE, SWITCH OFF AT THE PLUG AND CALL OUR CUSTOMER SUPPORT TEAM ON 0844 800 0631 OR 0344 800 0631.

When using electrical appliances, basic safety precautions should always be followed including the following:

Important Safety information

- Read and follow all instructions carefully
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Do not touch hot surfaces. Use handles or knobs
- To protect against electric shock do not immerse or rinse cords or plug in water or other liquid.
- This appliance should never be operated by children and special care should be taken when the unit is in use in their presence. Keep the appliance and its cord out of reach of children
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorised service facility for examination, repair or adjustment.
- Do not use any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments not recommended for use by the manufacturer may cause serious hazardous situations including personal injury
- Do not use outdoors
- Do not let cord hang over edge of table or counter, or touch hot surfaces
- Do not place on or near a hot gas or electric burner, or in a heated oven
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, set any control to “Off”, then remove plug from wall outlet.
- Do not use appliance for anything other than its intended use
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See instructions For Use.
- Never fill the unit above MAX line in the Inner Pot. When using foods that expand during cooking such as rice or dried beans, follow the recipe for “pressure cooking” those products, and as a rule of thumb, do not fill the unit above the “halfway” point. Overfilling may cause clogging, allowing excess pressure to develop. See Instructions For Use.
- Be Aware that certain foods, such as apple-sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the pressure release device (steam vent). Recipes using these items must be followed carefully to avoid problems
- Always check the pressure release devices for clogs before use
- Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the unit is difficult to open, this indicates that the cooker is still pressurised – do not force it open. Any pressure in the cooker can be hazardous. See instructions For Use.
- Do not use this pressure cooker for pressure frying with oil.
- This appliance has been designed for use with a 3 prong, grounded, 220-240V electrical outlet only. Do not use any other electrical outlet
- The pressure cooker generates extreme heat and steam in its operation. All necessary precautions must be taken to avoid fire, burns and other personal injury during its operation
- When in operation the pressure cooker requires sufficient air space on all sides including top and bottom. Never operate the unit near any flammable materials such as dish towels, paper towels, curtains, paper plates, etc.
- Always plug the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind.
- Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.

- If this unit falls or accidentally becomes immersed in water, unplug it from wall outlet immediately. Do not reach into the water!
- Do not operate this appliance on an unstable surface
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- NEVER FORCE OPEN the pressure cooker. If you need to open the pressure cooker press the CANCEL button and using tongs or a kitchen tool carefully rotate the pressure valve to the OPEN position to fully release the building pressure inside the cooker. Make sure that all the steam has dissipated from the cooker. Carefully turn the handle clockwise to open. Always open the lid away from you to avoid skin contact with any remaining heat or steam.
- CAUTION: TO REDUCE RISK OF ELECTRIC SHOCK COOK ONLY IN THE REMOVABLE CONTAINER. Do not immerse the housing or base in water. Before use, clean the bottom of the Inner Pot and the surface of the heater plate... insert the Inner Pot, turning it slightly clockwise and counter clockwise until you are sure it is sitting correctly on the heater plate. Failure to do so will prevent proper operation and may cause damage to the unit.
- CAUTION HOT SURFACE. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
- When in operation, never leave the appliance unattended.
- Be careful also about the risk of scalding from the steam coming out of the appliance when you open the lid. First open the lid very slightly to allow the steam to escape gently.
- Do not damage the silicone gasket. If it is damaged please call Customer Services for a replacement.
- Make sure that the appliance is properly closed before bringing up to pressure (see Instructions for use).
- Do not use the appliance empty, without its inner pot or without liquid inside the inner pot. This could cause serious damage to the appliance.
- After cooking meat which has an outer layer of skin (such as Ox tongue, bacon joints, chicken etc.), which could swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it BEFORE cooking.
- When cooking food with a thick texture (chick peas, rhubarb, compotes, etc.), shake the appliance slightly before opening it to ensure that the food or cooking juices do not spurt out.
- Please be aware that quickly releasing the pressure after cooking is not suitable for food with a large liquid volume or high starch content (e.g. porridge, congee, sticky liquids, soup etc.). Food content may splatter out from the pressure release valve. Use natural release method inside - allow the cooker to cool down naturally until the float valve drops down. This may take between 15 and 20 minutes.
- This appliance is intended to be used in household and similar applications such as:
- – staff kitchen areas in shops, offices and other working environments;
- – farm houses;
- – by clients in hotels, motels and other residential type environments;
- – bed and breakfast type environments.
- The heating element surface is subject to residual heat after use, please pay attention to it!
- ENSURE THE LID IS CLOSED FULLY BEFORE SELECTING A PRESSURE FUNCTION.
- AVOID SPILLAGE ON THE CONNECTOR.
- LET THE FOOD SETTLE FOR AT LEAST 2 MINUTES AFTER PRESSURE RELEASE FLOAT HAS DROPPED.
- NEVER FORCE OPEN THE LID.
- ALWAYS SHAKE THE PRESSURE COOKER SLIGHTLY BEFORE OPENING THE LID.

Short Cord Instructions

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

Electrical Power

- If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit.

NOTE: This product must be grounded. If it should malfunction or break down, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This product is equipped with a cord having an equipment grounding conduW ctor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordiances.

Safety Features

- The pressure release valve will automatically exhaust and limit the pressure.
- If the pressure release valve fails the lid will release the pressure. In this case the pressure release valve is faulty and needs to be replaced.
- The cooker features a safety temperature cut out if the temperature rises too much, it will cut off and only start heating again when the temperature has returned to the normal temperature.
- If this function fails the pressure cooker will cut off, it will not re-start and needs to be replaced.
- The lid cannot be opened if the pressure inside is high.
- In pressure cooker mode it will only operate when the lid is fully closed.

Pressure Cooker Features

- Pressure Cooker
- Steam
- Fish
- Meat
- Pasta
- Stew / Soup
- Vegetables
- Cereals
- Rice

Multi Cook Features

- Multi Cook
- Slow Cook
- Frying
- Cake
- Bake
- Crispy
- Pizza
- Egg
- Yoghurt / Proofing
- Jam

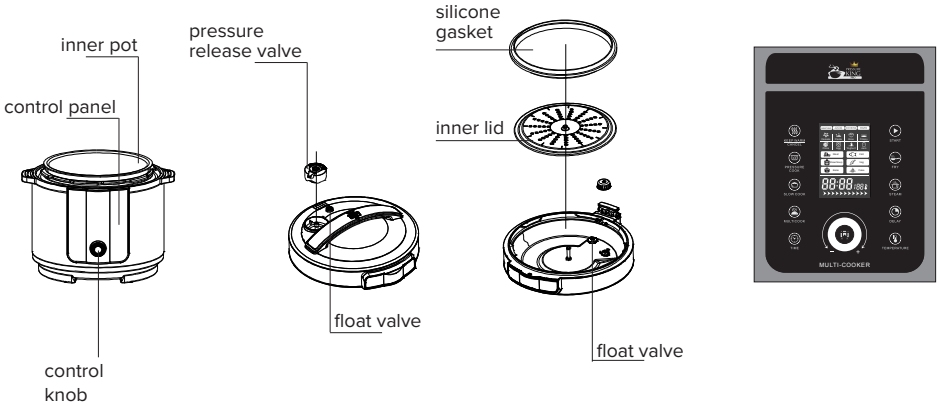
Additional Features

- Delay timer
- Keep Warm

Pressure Cooker Includes

- Steamer Tray
- Spoon
- Measuring Cup
- Condensation Cup (supplied attached)
- Recipe Book

Product Description

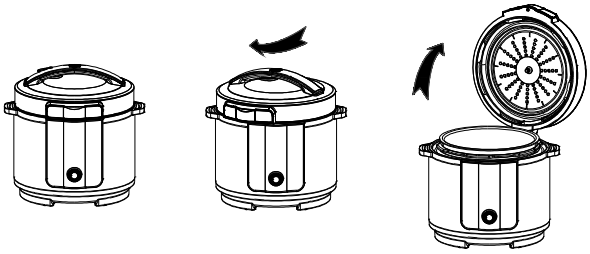


Before First Use

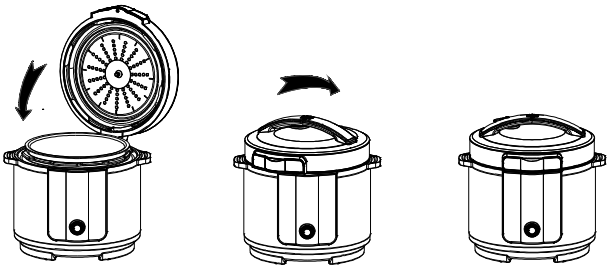
- Before first use please wash the inner pot, steamer, cup and spatula in warm soapy water. Be careful not to use metal utensils as this will scratch and remove the non-stick surface.

Operating Instructions

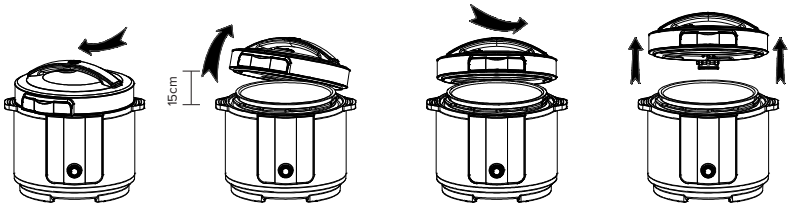
- To open the lid turn the lid handle in a clockwise direction and lift up to the vertical position. Be careful not to catch the inner pot when lifting up the lid.



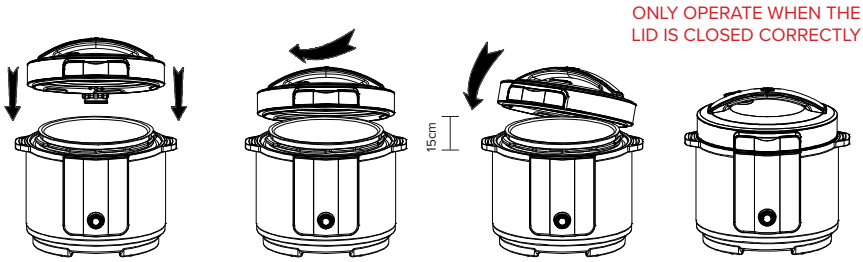
- Place the inner pot inside, gently lower the lid and close it by turning it anti-clockwise until it clicks and locks.



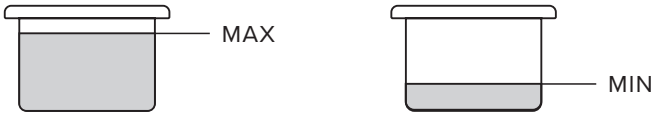
- To remove the lid fully (for cleaning purposes), turn it clockwise and lift to around 15 cm then turn it anti-clockwise and then lift off.



- To place the lid back on reverse the process, you will need to guide the runner at the back of the lid into the groove at the back of the base unit, tilting at around 15 cm turn clockwise, gently place the lid down and turn anti-clockwise until it clicks and locks.



- Due to expansion during cooking the lid may stick, in this case gently twist and lift off.
- Before cooking please ensure that the heating plate and the inside of the outer pot are clean and free from food debris.
- NEVER COOK WITHOUT THE INNER POT. DO NOT PUT WATER IN THE OUTER POT.
- Refer to video instructions which can be found at www.pressurekingpro.co.uk.
- Fill the pot with products and water so that the combined level is between marks MIN and MAX. For products which expand during cooking the maximum level should be below the MAX line, it is recommended not to fill above the “halfway” mark for these kind of foods (see warning section) Do not overfill the inner pot. Do not fill above the MAX line.
- CAUTION! When cooking under pressure never cook with no water or any liquid. Liquid volume should always be at least the MIN level.



Selecting Cooking Functions

To select the following functions simply touch the button on the front panel.

- KEEP WARM / CANCEL
- PRESSURE COOK
- SLOW COOK
- MULTICOOK
- FRY
- STEAM
- TIME ADJUST
- DELAY TIMER
- TEMPERATURE
- START

To select the functions on the LED panel, turn the control knob until you have selected your desired function

- CEREALS
- PASTA
- RICE
- CRISPY
- PIZZA
- EGG
- YOGHURT
- JAM
- MEAT
- STEW/SOUP
- BAKE
- FISH
- VEG
- CAKE

To adjust the cooking time

- After function selection the TIME function will also be lit up, it is now possible to adjust the TIME by turning the control knob. To adjust the minutes press TIME once to adjust the hours press TIME twice, by pressing TIME again you can toggle between the minutes and the hours. Once you have selected the required time press START or TEMPERATURE (If applicable) to adjust the TEMPERATURE.

To adjust the temperature

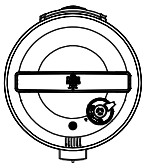
- After function selection the TEMPERATURE function will also be lit up, it is now possible to adjust the TEMPERATURE by turning the control knob. Once you have selected your desired TIME and TEMPERATURE press START.

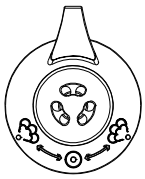
Please note it is not possible to adjust the TEMPERATURE on the cooking functions which require pressure:

- PRESSURE COOK
- STEAM
- MEAT
- FISH
- STEW/SOUP
- VEG
- CEREALS
- PASTA
- RICE

Setting the PRESSURE RELEASE VALVE.

- To cook under pressure simply turn the pressure release to the closed position as indicated on the valve





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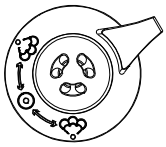
CLOSED



△
OPEN

- Select your desired programme and time and press START. The arrows on the LED display will start to move and it will display HEATING, once the desired temperature has been reached it will display STARTING PRESSURE, once temperature and pressure has reached the optimum level the cooking will start and the LED display will display COOKING and the time will start to count down. Once cooking is finished it will bleep and enter the KEEP WARM function, WARM will be displayed. Press CANCEL to stop this function.
- The pressure release valve now needs to be moved slowly to the vent position, this will release the pressure. Turn the pressure release valve to open, this will release the steam and pressure. Only once all the steam and pressure has been released and the float valve has gone back down can the lid be opened. NEVER FORCE THE LID OPEN. Please see below for further advice on pressure releasing. If liquid starts ejecting from the pressure valve while releasing the steam, the food is not suitable for this quick release method. Instead use the slow release method, allowing the float valve to drop naturally as it cools.
- CAUTION! Steam is extremely hot, wear oven gloves and an apron and use tongs or similar item to move the pressure release valve.

QUICK RELEASE

Recommended for:

- Quick cooking recipes and steaming, including vegetables and seafood.

When the Keep Warm function has been cancelled, move the pressure release valve to the open position and only attempt to open lid when all steam has released and the float valve has dropped.

- **Leave the pressure cooker to stand for 1 - 2 minutes.**

- The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.

WAIT AT LEAST 1-2 MINS

SLOW RELEASE

Recommended for:

- Food with skins (e.g sausages, chicken and fruit) and foods with large liquid volume or high starch content (such as porridge, soup, pasta, rice, fruit and grains, and also delicate foods such as meats and potato) can trap air and cause the food to foam and expand which may cause splashing of hot food after the lid is removed.

To avoid any splashing, after you have **cancelled** *the* **Keep Warm function** *leave the pressure release valve in the closed position* **and allow pressure to release naturally. This can take 15 minutes or more. Recipe dependant.**. *When the float valve has dropped, move the pressure release valve to open to ensure all the pressure is released.*

- The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.

WAIT AT LEAST 15 MINS

- **For both methods, give the cooker a few gentle shakes** while holding the base unit handles to release any residual steam before opening the lid. There could still be steam held under the food that has not yet broken the surface. Without gentle shaking, this steam could come to the surface even several seconds after the lid has been removed.

Using the MULTI COOKING functions

- Leave open the pressure release valve for the following functions, whilst using these settings the lid can either be open or closed, except for FRY the lid MUST ALWAYS BE LEFT OPEN.

- SLOW COOK
- MULTICOOK
- FRY
- CAKE
- BAKE
- CRISPY
- PIZZA
- EGG
- YOGHURT
- JAM

The LED display will follow as pressure cooking above but it will not indicate STARTING PRESSURE. Please note the timer count down will begin immediately on the following functions:

- MULTICOOK
- CAKE
- YOGHURT
- JAM

The timer count down on the following functions will only start when the desired temperature is reached:

- SLOW COOK
- FRY
- BAKE
- CRISPY
- PIZZA
- EGG

Keep Warm Function

- After cooking the cooker will bleep and go into the KEEP WARM function automatically and this will keep the food warm for up to 24 hours. WARM will be displayed on the LED panel. To cancel this function, press the CANCEL button. KEEP WARM is not available on the FRY and YOGHURT functions.
- It can also be used to warm up already cooked food, press the KEEP WARM and WARM will be displayed on the LED panel. To cancel this function, press the CANCEL button.

If you do not require the KEEP WARM function this can be cancelled by pressing KEEP WARM during the cooking stage but only if the DELAY function has been pre-set.

Delay Function

- After selecting your cooking function, it is possible to delay the cooker from beginning the cooking process by pressing the DELAY function and adjusting the time using the control knob. Cooking can be delayed for up to 24 hours, it can be adjusted in 5 minute intervals.

Volume Control

- It is possible to mute the cooker. Simply touch the TEMPERATURE and TIME buttons simultaneously.

Power saving mode

- LED Display will automatically go off if no function is selected after approximately 30 seconds, simply press any button to re-start the cooker.

Condensation cup

- At the rear is a condensation cup. This will pick up any moisture that may drip off when using the pressure cooker. Simply slide the cup into the channels on the back. Empty and clean after each use.

Useful Tips:

- To cancel any function, press CANCEL.
- When steaming fish or vegetables to speed up the cooking time, hot water may be used.
- If the lid is difficult to replace after use either allow the lid, inner and outer pots to cool down to room temperature or hold in place and push down for a few seconds with the pressure release valve open. This will release any pressure and the lid will be easier to close.
- When connecting to supply, panel displayed “0000”. “0000” stands for stand by mode.
- LET THE FOOD SETTLE FOR AT LEAST 2 MINUTES AFTER PRESSURE RELEASE FLOAT HAS DROPPED.
- TO AVOID RISK OF SCALDING OPEN THE LID VERY SLIGHTLY TO ALLOW STEAM TO ESCAPE GENTLY.
- NEVER FORCE OPEN THE LID.

Programme Settings

Program	Default Time	Adjust time	Time Interval	Default Temp C	Temp adjust (by 1C)	Keep Warm	Delay	Pressure
Pressure Cooker	2 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	145 C	No	Yes	1-59 mins 1-24 hours	0.05 – 0.06 Mpa
Steam	3 mins	1-25 mins 1 hour – 24 hours	1 min 1 hour	150 C	No	Yes	1-59 mins 1-24 hours	0.05 - 0.06 Mpa
Meat	13 mins	1-60 mins 1 hour – 24 hours	1 min 1 hour	140 C	No	Yes	1-59 mins 1-24 hours	0.05 – 0.06 Mpa
Fish	8 mins	1-15 mins 1 hour – 24 hours	1 min 1 hour	150 C	No	Yes	1-59 mins 1-24 hours	0.05 – 0.06 Mpa
Stew / soup	30 mins	1-120 mins 1 hour – 24 hours	1 min 1 hour	150 C	No	Yes	1-59 mins 1-24 hours	0.05 – 0.06 Mpa
Veg	5 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	145 C	No	Yes	1-59 mins 1-24 hours	0.05 – 0.06 Mpa
Cereals	8 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	145 C	No	Yes	1-59 mins 1-24 hours	0.05 – 0.06 Mpa
Pasta	10 mins	1-15 mins 1 hour – 24 hours	1 min 1 hour	155 C	No	Yes	1-59 mins 1-24 hours	0.05 – 0.06 Mpa
Rice	12 mins	1-20 mins 1 hour – 24 hours	1 min 1 hour	160 C	No	Yes	1-59 mins 1-24 hours	0.05 – 0.06 Mpa

Program	Default Time	Adjust time	Time Interval	Default Temp C	Temp adjust (by 1C)	Keep Warm	Delay	Pressure
Slow Cook	2 hours	1-59 mins 1 hour – 24 hours	1 min 1 hour	98 C	Yes 30-180 C	Yes	1-59 mins 1 -24 hours	No
Multi Cook	10 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	100 C	Yes 30-180 C	Yes	1-59 mins 1 -24 hours	No
Fry	30 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	160 C	Yes 30-180 C	No	No	No
Cake	30 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	140 C	No	Yes	No	No
Bake	8 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	145 C	Yes 30-180 C	Yes	No	No
Crispy	45 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	165 C	Yes 30-180 C	Yes	Yes	Nov
Pizza	15 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	165 C	Yes 30-180 C	Yes	No	No
Egg	10 mins	1-59 mins 1 hour – 24 hours	1 min 1 hour	110 C	No	Yes	No	No
Yoghurt	8 hours	1-59 mins 1 hour – 24 hours	1 min 1 hour	38-40 C	No	No	No	No
Jam	45 mins	1-120 mins 1 hour – 24 hours	1 min 1 hour	100 C	No	Yes	1-59 mins 1 -24 hours	No

Care and Cleaning

After each use all safety devices must be cleaned after each use, unplug and let the pressure cooker cool to room temperature before cleaning:

- To remove the pressure release valve, simply pull up and the valve will release from its spring locked mechanism. Wash it under running warm water, replace by simply pushing it down onto the spring loaded mechanism. Always remove the pressure release valve and clean the opening with a pin to remove any blockage that may have occurred during the cooking process.
- To clean underneath the aluminium inner lid, the float valve and silicon gasket pull out the inner lid using the knob. Wash in warm soapy water.
- Wipe the inner lid and inside the lid with warm soapy water.
- Remove the gasket seal and wipe with warm soapy water. Dry and replace on the aluminium inner lid. It must always be properly positioned on the inner lid. Check periodically to make sure that it is clean, flexible and not torn.
- Ensure the float valve is not clogged and can move up and down freely, wipe if necessary.
- -The inner pot and lid are fully immersible in water for cleaning. Rinse inner pot and lid under hot running water, using only a mild detergent and a soft cloth or sponge. Do not use abrasive powders, bicarbonate of soda or bleach. Do not use scouring pads.
- Wipe the base unit with a soft damp cloth, making sure all food residue is removed. DO NOT IMMERSE BASE IN WATER.
- We recommend that the sealing ring be replaced every 12 months. Do not use a subsitute sealing ring. Use only the ring supplied by High Street TV. Replacements are available by calling our customer helpline.

Specification

Power supply	220 – 240 V – 50 Hz
Power	1000 W
Net weight	5.5 kgs
Dimensions	335mm x 338mm x 345mm

Troubleshooting

Problem	Solution
Lid does not close properly.	Check inner lid and gasket seal are correctly positioned
Lid is difficult to remove.	Float valve has not dropped. Ensure pressure has dropped to normal. NEVER FORCE OPEN THE LID.
Steam is released under the lid during cooking.	Ensure the gasket seal is fitted correctly and not worn out. Ensure all food residue is removed from the gasket.
The float valve does not rise.	Not enough food or water in the inner pot. Ensure all food residue is removed from the valve.
Displays E1, E2, E3 or E4.	System error – unplug, the unit needs to be replaced. DO NOT USE. Please contact Customer Services for advice.

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