

A5 size



Multifunction Pressure Cooker

Model Number EC-EPC-01

INSTRUCTION MANUAL

After Sales Support

Telephone: 1800 269 981

Email: support@eurocentra.com.au

05/14



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Warranty Details

Multifunction Pressure Cooker

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion, solely at our option with no charge for parts and labour. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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Welcome

Congratulations on choosing to buy a KUCHEF® product.

All products brought to you by KUCHEF® are manufactured to the highest standards of performance and safety, and as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope you will enjoy using your purchase for many years to come.

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General Information and Safety Instructions

- Please read carefully through the following information and keep these instructions, in case you need to refer to them later. If you pass the product on to someone else, please also include these instructions.

Usage conditions and restrictions

1. This pressure cooker may only be used for the envisaged purpose of cooking or pressure cooking.
2. Never use in the oven or microwave.
3. The appliance is designed for private household use and the usual quantities occurring there.
4. The pressure cooker is unsuitable for commercial or household-like use in kitchens for employees in shops, offices and other commercial areas, in agricultural properties, by customers in hotels, motels or other residential establishments or in bed and breakfast establishments.
5. Please note the instructions for preparation of specific foods at the end of this chapter.

Hazard for children and a wider group of persons

1. 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.
2. Children should be supervised to ensure that they do not play with the appliance.

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General Information and Safety Instructions (Cont.)

Electrical safety and cord handling

1. The pressure cooker must not be immersed in water or other liquids. Electrical shock hazard! Therefore, also do not use the appliance in the vicinity of moisture sources, e.g. a sink.
2. Do not operate the appliance with wet hands and do not operate it outdoors.
3. Only connect the appliance to a properly installed socket, with voltage corresponding to the “technical data”.
4. Ensure that the socket is well-accessible, so that you can remove the mains plug quickly, if necessary.
5. Do not use the pressure cooker, if:
 - if the appliance itself or parts of it are damaged,
 - the steel ring in the lid or the valves are damaged,
 - the sealing ring is missing or damaged,
 - the lid no longer closes correctly,
 - the power cable or plug are damaged,
 - the appliance has fallen.
6. Unwind the power cable completely prior to use. Ensure that the power cable is not damaged by sharp edges or hot items.
7. In order to connect the appliance: Unwind the power cable completely, first insert the plug into the connector socket on the appliance and then insert the mains plug into a socket.
8. Disconnect the mains plug from the socket:
 - if you are not using the pressure cooker,
 - after each use,
 - before cleaning or putting the appliance away,
 - if an obvious fault occurs during operation,
 - in a thunder storm.
9. Always pull on the plug, not on the power cable.
10. Do not carry out any modifications to the appliance or its power cable. Only allow repairs to be carried out on appliances by a professional workshop. Also pay attention to the guarantee conditions.
11. Do not use an extension cord. If the power cable of this appliance should be damaged, it must be replaced by the manufacturer, its after-sales service or customer service in order to avoid hazards.

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General Information and Safety Instructions (Cont.)

Electrical safety and cord handling

12. Exclusively use original accessories, lids and pot that are intended for this pressure cooker.
13. The appliance must not be connected to a time switch, a dimmer switch or any other remote control system.

Scalding/burn hazard

1. The pressure cooker becomes hot during use. Do not touch the hot surfaces. Burn hazard! Only hold the product by the handles.
2. Be particularly careful when transporting the pressure cooker and it contains hot liquids.
3. Keep your hands, head and body away from the exhaust steam zone.
4. Bursts of steam escape when the set temperature is reached during use. Avoid contact with the hot steam. Scalding hazard!
5. The pressure cooker must only be opened when pressure is no longer present inside. If you have difficulties opening the pressure cooker, this is a sure sign that the pressure cooker is still pressurised.
6. Do not attempt to open it with force.

Risk of other injuries

1. Prior to each use, check that the safety valve, pressure control valve and sealing ring are clean and functioning.
2. During use, high pressure is generated inside of the pot. Therefore, please ensure that the pressure cooker is closed properly before using it.
3. For foods that expand considerably when coming into contact with water, the filling height must not exceed 3/5. The safety valve can become blocked if overfilled.
4. Do not transport the pressure cooker if it is under pressure.

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General Information and Safety Instructions (Cont.)

Caution – property damage

1. The pressure cooker is operated with electricity. It must not be used on a hob ring or other heat source.
2. The pressure cooker must never be operated without liquid, as it could otherwise become damaged.
3. The pressure cooker must never be used for frying and deep-frying with oil when under pressure.
4. Do not operate the pressure cooker unsupervised. Even when using the timer function, ensure that the appliance is supervised during the cooking process.
5. Do not put the pressure cooker in a hot oven.
6. Do not open the pressure cooker without the water collection container. This is attached to the holder under the right handle.

Exclusively operate the pressure cooker with the supplied pot insert. Prior to use, ensure that the pot insert, the interior side and the base of the base of the pressure cooker are clean. The pot insert is only envisaged for use in the pressure cooker and must not be used for other purposes (e.g. as a conventional saucepan).

The pot insert has a non-stick coating. Avoid scratches by exclusively using suitable plastic spoon provided, in order to empty it or remove foods. Exclusively use original spare parts.

Caution – property damage

Position the appliance so that hot water vapour can draw off well during use.

Do not place the pressure cooker underneath a wall cabinet or shelf. Also maintain a distance to easily flammable materials, e.g. curtain or table cloth.

Ensure that the power plug does not hang down from the edge of the table or the work surface or is touching hot items.

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General Information and Safety Instructions (Cont.)

Caution – property damage

Place the device on a sturdy, even and heatproof surface. When doing so, ensure a sufficiently large distance to strong heat sources, e.g. heating plates, heating pipes, etc. Do not clean the pressure cooker or its parts in the dishwasher. Do not use any aggressive chemical detergents, abrasives, hard sponges, or similar, for cleaning.

Instructions for the preparation of specific foods

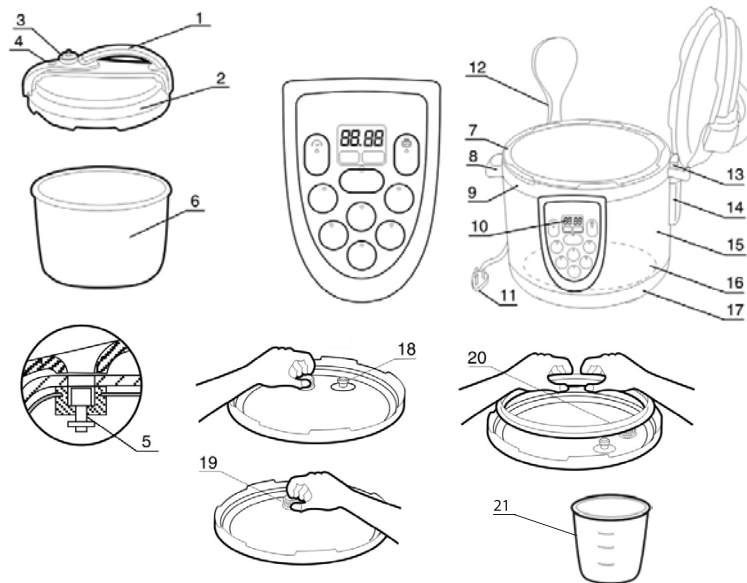
Some foods, e.g. noodles, peas, barley, apple sauce, rhubarb, pasta, oatmeal and other types of grains foam during preparation in hot water and can block the valves. Such foods must not be prepared in the pressure cooker. When preparing sausages with artificial skins, the skin must be pricked beforehand. Otherwise, the skin will swell under pressure and can burst. Spray caused by this can result in a burning hazard. If the skin of the meat is swollen after cooking/slow-cooking meat, do not prick it. Wait until the skin has retracted before removing or portioning the meat. Burning hazard from spray!
With porridge-like contents (e.g. apple sauce), you must lightly shake the (depressurised) pressure cooker prior to opening.

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Parts and Operating Elements



Parts and operating elements

- | | | | |
|----|---|----|---|
| 1 | Lid handle | 12 | Spoon |
| 2 | Lid | 13 | Lid holder |
| 3 | Pressure control valve | 14 | Water collection container |
| 4 | Safety valve | 15 | Housing |
| 5 | Safety valve (schematic diagram in the side view) | 16 | Heating plate with movable contact sensor |
| 6 | Pot insert | 17 | Base plate |
| 7 | Interior wall | 18 | Sealing ring of the safety valve |
| 8 | Handle | 19 | Filter |
| 9 | Top ring | 20 | Sealing ring of the lid |
| 10 | Control panel | 21 | Measuring cup |
| 11 | Power cable with plug | | |

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Overview

This is how a pressure cooker works

When heating in a pressure cooker, the pressure and temperature increase in a specific ratio. This significantly reduces the cooking time and the energy consumption. In addition to this, air escapes from the pot and the oxygen share in the area of the pressure cooker is reduced. This essentially retains vitamins and nutrients. The cooking process is monitored by a valve. As long as heat is added, the temperature increases and thus the pressure inside of the pot. With excess pressure, the valve automatically releases steam.

General advantages of a pressure cooker

- Gentle cooking of the foods
- Time savings
- Energy savings
- Hardly any cooking odours/kitchen steam

Special features of your pressure cooker

- Simple use at the push of a button
- Automatic keep-warm function after preparation
- Timer function for time-controlled cooking (max. 24 hours)
- Program memory function in the case of a power cut
- Up to 40% time savings and 45% energy savings compared to preparation in a conventional saucepan
- Automatic temperature control and regulation

Unpacking and Cleaning

1. Remove the appliance and accessories from the packaging.
2. Carefully remove all packaging material.
3. Check whether all of the parts are present and undamaged.
4. Clean all of the parts with a soft, moistened cloth.
5. Thoroughly wipe all parts dry.

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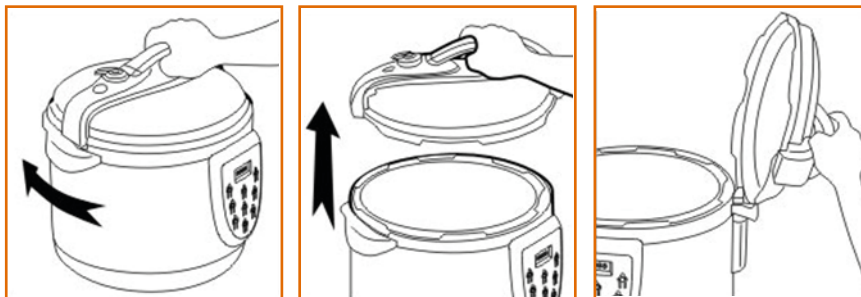
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Basic Functions

Opening and closing lid

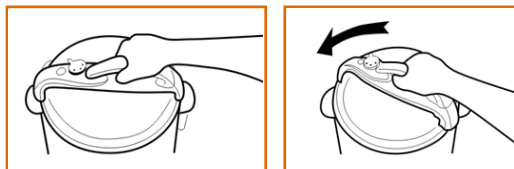
Open



1. Turn the lid in a clockwise direction.
2. Remove the lid.
3. The lid can be attached vertically to the holder.

If the appliance/sealing ring in the lid are still new, it may be hard to open, but will ease after a short time of use.

Closing



1. Place the lid on the pressure cooker.
2. Turn the lid in a anti-clockwise direction until closed.

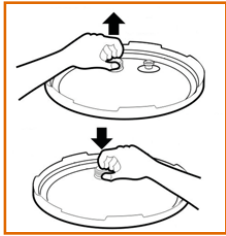
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Basic Functions (Cont.)

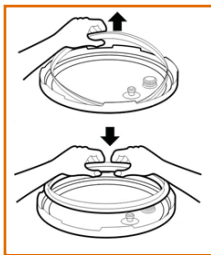
Remove/insert filter



1. Pull the filter upwards from the underside of the lid with some force.
 2. In order to reinsert the filter, push the filter onto the holding brackets.
- Ensure that the filter is pushed over all three holding brackets.

Remove/insert sealing ring in lid

The sealing ring is held in the lid by the fastening ring. The fastening ring is permanently attached to the lid and cannot be removed.



1. Carefully pull out the sealing ring.
2. In order to insert it, slide the bottom part of the sealing ring underneath the fastening ring.

Ensure that the sealing ring is completely and correctly attached to the fastening ring. Never operate the pressure cooker without the sealing ring inserted.

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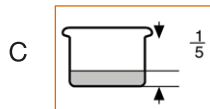
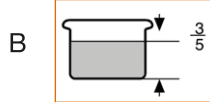
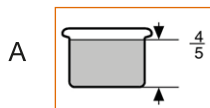
Getting Started



CAUTION

- Prior to each use, check that the safety valve, pressure control valve and sealing ring are clean and functioning.
- Never operate the pressure cooker without the sealing ring inserted.

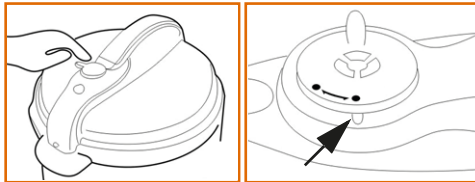
1. Open the pressure cooker, please refer to page 10.
2. Remove the pot insert
3. Put the required food and water into the pot insert



- The filling height of food and water together must not exceed 4/5 (Figure A).
- For foods that expand considerably when coming into contact with water, the filling height must not exceed 3/5 (Figure B).
- The minimum filling quantity of food and water is 1/5 (Figure C).
- If you are cooking rice, the maximum filling quantity is 12 cups of uncooked rice.
- For one cup of rice, add one cup of water. You can vary the ratio to your taste.



4. Ensure that the pressure cooker is completely clean on the inside. The pot insert must also be clean.
5. Insert the filled frying pot insert. Turn it back and forth slightly in order to ensure that it has optimum contact with the heating plate all around.
6. Close the pressure cooker, please refer to page 8.



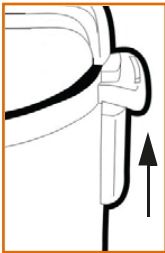
7. Turn Airproof position of the pressure control valve to the counter marking (see arrow) and check whether the valve falls.

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Getting Started (Cont.)

Without steam pressure, the valve sits loosely in its holder and can rotate 360°. If the steam pressure has built up, the internal pressure of the pressure cooker ensures that the valve sits firmly in its guide.



8. Attach the water collection container under the right handle.
9. Connect the appliance to the power supply: First insert the plug into the connection socket on the appliance and then insert the power plug into a socket.



As soon as the appliance is connected to the power supply, a beeping tone will sound and "00:00" will appear in the display.

- Both of the left-hand red LEDs show the following:
 - "P" (after the appliance has built up pressure, which can take a few minutes) or
 - the pre-set cooking time (please refer to page 19) or
 - in an exceptional case, a possible error message from the appliance (please refer to page 23).

Both of the right-hand green LEDs show the pre-set cooking time and the running countdown for the cooking time still remaining, as soon as the red LEDs display "P" (display "P" = appliance is pressurised, cooking time has started).

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Use



CAUTION

- The pressure cooker becomes hot during use. Do not touch the hot surfaces. Burn hazard! Only hold the product by the handles.
- Avoid the transportation of the pressure cooker when it contains hot liquids. (Burn hazard)
- Keep your hands, head and body away from the exhaust steam zone.
- Bursts of steam escape when the set temperature is reached during use. Avoid contact with the hot steam. Scalding hazard!



All of the functions are activated and displayed in the control panel and display.
In addition to the direct selection of the required food, you can also:

- Keep foods warm
- Prepare foods with a timer function in the pressure cooker

Food preparation



CAUTION

- Never operate the pressure cooker without the sealing ring inserted.

Please note:

The cooking time in the display is only counted down (green LED) if **P** (red LED) is previously displayed. This heating-up can take 5 to 10 minutes.

At the beginning, steam may still escape in the lid area. However, this stops after a short time.

If not: Cancel process (press **Warm Cancel**), leave the appliance to cool down and depressurise.

Check whether the sealing ring is correctly inserted and undamaged.

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Use (Cont.)

If steam is rising in the area of the pressure control valve, the valve is not seated optimally. Turn it with a wooden spoon or another suitable item until no more steam escapes. **Cancel process (press Warm Cancel), leave appliance to cool down and turn valve.**

1. Prepare the pressure cooker, please refer to page 12.
2. Select the appropriate food on the control panel. LED indicator will flash 15 seconds after selection of the function, during this time, if you do not adjust the time or press Start, the LED light will switch off.

If you would like to stop the cooking process, press **Warm Cancel**.

Rice

1. Turn the pressure control valve to **Airproof**.
2. Press **Rice** and Start. The appliance will heat up and then the cooking process will start. The default cooking time is 12 minutes.
3. The maximum filling quantity is 12 cups.
4. The Keep Warm function will automatically activate once the allotted cooking time is completed.

Brown

This function is ideal for starting your recipes when sautéing, browning or frying is required. For example, when making a Bolognese sauce you can sauté your onion, celery and carrot as well as brown your meat. Once ready you can then choose your **Slow Cook** or **Pressure** cook function.

1. Turn the pressure control valve to **Exhaust**.
 2. You may leave the lid open / up while browning
 3. Press **Brown** and Start. The appliance will heat up and then the cooking process will start. The default cooking time is 2 hours without display and time cannot be set.
 4. The Browning function will turn off if there is too little food in the bowl.
 5. Press **Warm Cancel** when finished.
- The cooking temperature is 160 – 180 °C.

Steam

You can adjust the cooking time to suit your recipe.

1. Turn the pressure control valve to **Exhaust**.
2. Press Steam. The cooking time is 1 minute. The Steam LED will flash for approx. 15 seconds after the selection of the programme. During this time, you can vary the cooking time between 01-99 minutes by repeatedly pressing Steam.

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Use (Cont.)

3. Press the **Start** button. The appliance will heat up and then the cooking process will start.
4. The Keep Warm function will automatically activate once the allotted cooking time is completed
5. The cooking temperature is 100 °C.

For all food items start with 2 cups of water in the bottom of the inner cooking pot.

Slow Cook

Unlike other cooking methods, slow cooking allows you to cook delicious meals with simple and easy preparation. By simply leaving even the toughest cuts of meat to cook with seasoned liquid, the slow cooker requires minimal involvement from the cook apart from the initial preparation.

The main benefits of slow cooking are that it promotes tenderness, concentrates flavours, is convenient and can also be economical.

With this great function, poultry pieces will absorb and flavour the liquids surrounding them and the meat will fall off the bone at a mere touch of a fork. Vegetable flavours intensify and become delicate, even beans will stay whole while becoming smooth and rich.

1. Turn the pressure control valve to **Exhaust**.
2. Press **Slow Cook**. The pre-set cooking time is 30 minutes (display: "00 0.5"). The Slow Cook LED will flash for approx. 15 seconds after the selection of the programme. During this time, you can vary the cooking time between 30 minutes (display: "00 0.5") and 9 hours (display: "00 9.5") by repeatedly pressing **Slow Cook**, cooking time can be adjusted from 0.5 – 9.5 hours
3. Press the **Start** button. The appliance will heat up and then the cooking process will start. You can press **Warm Cancel** anytime when finish.
4. The Keep Warm function will automatically activate once the allotted cooking time is completed.
5. The cooking temperature is 90-95 °C.

Traditional recipe times	Slow Cook recipe times
15-30 minutes	2-3 hours
60 minutes	4-6 hours
1-3 hours	6-8 hours

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Use (Cont.)

Make sure you adapt your cooking times to suit the slower method of cooking. Use the table below as a guide. Please note that these times are approximate and can vary depending on ingredients and quantities.

Suitable	Meat cut for Slow Cooking
Beef	Chuck, skirt, round steak, shin or gravy, Osso Bucco
Lamb	Lamb shanks, drumsticks, chops, neck chops, boned-out, forequarter or shoulder
Veal	Diced leg, shoulder/forequarter chops and steak, neck chops, knuckle (Osso Bucco)
Pork	Leg steaks, diced belly, diced shoulder, boneless loin chops
Poultry	Skinless pieces such as thighs and breasts

Pressure Cooking

Pressure Cookers have been around for years and have become popular again due to greater work commitments and busier schedules. By using steam under pressure, temperature is produced which is considerably greater than a conventional oven.

This ensures decreased cooking times without sacrificing the great taste and flavour. Aside from these great benefits, Pressure Cookers also ensure vegetables retain more vitamins and minerals.

1. Turn the pressure control valve to **Airproof**
2. Press **High pressure / Low pressure**. The cooking time is 1 minute. The **High pressure / Low pressure** LED will flash for approx. 15 seconds after the selection of the programme. During this time, you can vary the cooking time between 01-99 minutes by repeatedly pressing **High pressure / Low pressure**.
3. Press the **Start** button. The appliance will heat up and then the cooking process will start.
4. The Keep Warm function will automatically activate once the allotted cooking time is completed
5. The cooking temperature is 110-114°C for high pressure and 106-110°C for low pressure.
6. The pressure is 50-70 kPa for high pressure and 30-50 kPa for low pressure.

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Use (Cont.)

Food	Cooking Time in Minutes	Press Function
Chicken - whole / breast / thighs / leg	24-28 / 5-8 / 9-12 / 8-10	High pressure
Beef - pot roast / shanks / stew	35-40 / 25-30 / 10-14	High pressure
Beef - pot roast / shanks / stew	35-40 / 25-30 / 10-14	High pressure
Lamb - shanks / shoulder	25-30 / 20-25	High pressure
Veal - shoulder / osso bucco	10 per shoulder / 40	High pressure
Pork - chops / ribs / roast	25-30 / 20-25	High pressure
Vegetables - braucol / osso bucco	10 per shoulder / 40	High pressure
Vegetables - braucol / osso bucco	10 per shoulder / 40	High pressure

Traditional recipe times	Pressure recipe times
15 - 30 minutes	7 - 15 minutes
60 minutes	15 - 25 minutes
1 - 3 hours	25-40 minutes

Cooking Times

Cooking times may vary slightly due to your cut of meat and whether you have either chunks, slices etc.. Use the table on the next page as a guide. Please note that these times are approximations and can vary depending on ingredients and quantities.

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Use (Cont.)

Release steam (after cooking)



CAUTION

- The pressure cooker must only be opened once pressure is no longer present inside. If you have difficulties opening the pressure cooker, this is a sure sign that the pressure cooker is still pressurised. Do not attempt to open it with force.

As soon as the set preparation time has expired, three beeping tones will sound that the appliance will automatically switch to keep-warm mode. The Warm Cancel LED will flash.

1. Press **Warm Cancel**. The LED goes out.

2. Disconnect the mains plug from the socket.

Some foods taste better if you leave them in the pot for a few minutes after opening the pressure cooker.

Normal pressure reduction

This method is recommended for most types of foods. During pressure reduction (duration: 10 to 15 minutes) the prepared food is kept warm.

1. Wait until the safety valve has lowered completely.

2. With the spoon provided, or similar, turn the pressure control valve to Exhaust. Do not reach into the area of the escaping steam with your hand. Do not touch the hot valve. Scalding and burning hazard!

3. You can now hold the lid handle with an oven mitt or similar and carefully open the lid (please refer to page 10).

Fast pressure reduction

For foods that must be cooked precisely (e.g. meat) or that overcooks easily or falls apart in a cooked condition (e.g. vegetables, fish), the pressure must be reduced quickly. Foods that contain a great deal of liquid (soups, porridge etc.) are not suitable for fast pressure reduction, as they may spray too much.

1. With the spoon provided, or similar, turn the pressure control valve to Exhaust. Do not reach into the area of the escaping steam with your hand. Do not touch the hot valve. Scalding and burning hazard!
The steam will escape.

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Use (Cont.)

2. Place a damp cloth on the lid. Do not cover the steam control valve and the opening for the safety valve. Do not hold the pot under running water. The cooling will be accelerated by the damp cloth.
3. After the safety valve has lowered completely, you can now hold the lid handle with an oven mitt or similar and carefully open the lid (please refer to page 10).

Keep-warm function

The keep-warm function is started automatically at the end of each cooking process.

However, you can also use this function separately in order to keep food warm or heat it up.

1. Turn the pressure control valve to Exhaust or leave the lid open.
2. Press **Warm Cancel** on the control panel.
3. In order to end the function, press **Warm Cancel** again.

Timer function (time-delayed cooking)



CAUTION

- Do not operate the pressure cooker unsupervised. Even when using the timer function, ensure that the appliance is supervised during the cooking process.

With the timer function, the cooking process can be started with a time delay (max. 24 hours). Not all food is suitable for this type of preparation. Raw foods, e.g. can spoil or lose flavour over a longer period of time.

1. Prepare the pressure cooker (please refer to page 12).
2. Close the appliance (please refer to page 11 onwards).
3. Using Preset, set the required starting time. You can select cooking times from 30 minutes (display: "0.5 00") to 24 hours (display: 24 00"). If, e.g. the preparation should be started in 3 hours, "03 00" must appear in the display.
4. The green Preset LED will flash for approx. 15 seconds after the time setting. Within this time, select the required cooking program. The countdown for the preset time will start. After expiration of the set time, the cooking process is started. If the cooking process has ended, three beeping tones will sound that the appliance will switch to keep-warm mode.

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Cleaning and care

CAUTION

- The pressure cooker must not be immersed in water or other liquids. Electrical shock hazard! Therefore, also do not use the appliance in the vicinity of moisture sources, e.g. a sink.
- Do not clean the pressure cooker or its parts in the dishwasher.

Cleaning

The pressure cooker may only be cleaned in a cooled-down and depressurised condition.

1. Disconnect the appliance from the power supply.
2. Wipe the pressure cooker and lid clean on the inside and outside with a damp cloth.
No liquid must enter the inside of the pressure cooker!
3. Remove the water collection container and clean it together with the pot insert and the remaining accessories in lukewarm dishwashing water.
4. The filter and sealing ring in the lid can also be removed for cleaning (please refer to page 8 onwards) and cleaned in dishwashing water.
5. Allow all parts to dry completely prior to reassembling the pressure cooker.

Care

Check the sealing ring on a regular basis for hardening, cracks or discolouration.

Store the pressure cooker with the lid upside-down, around the sealing ring.

Check whether the safety valve inside the lid still moves easily on a regular basis.

Move it back and forth slightly.

Faults and rectification

Faults	Possible causes and rectification
Nothing shown in the display.	- Mains power not connected to socket or power socket not switched on.
No function (display available) although a food item has been selected.	- It can take a few minutes before the appliance has heated up and the cooking process begins.

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Faults and rectification (Cont.)

Faults	Possible causes and rectification
<p>Regardless of the time set, the appliance beeps after a few minutes and switches to keep-warm mode.</p>	<ul style="list-style-type: none"> - Check whether the sealing ring is actually inserted correctly and whether the pressure control valve is on Airproof. If this is the case, disconnect the mains plug and wait 10 seconds before inserting it again. Repeat the cooking process. - The overheating sensor has been triggered. Wait until the appliance has cooled down and is depressurised. Check whether you have added enough water.
<p>Steam is constantly escaping from the safety valve.</p>	<ul style="list-style-type: none"> - The safety valve may possibly be stuck on the inside due to food residues. Cancel the process (press Warm Cancel) and wait until the appliance has cooled down and is depressurised. Check the safety valve inside the lid and clean it, if necessary. Move the safety valve back and forth slightly.
<p>The lid will not open.</p>	<ul style="list-style-type: none"> - Ensure that the steam is released (turn pressure control valve to Exhaust). If the safety valve still has not lowered, check with the handle of a cooking spoon or similar whether it has jammed. After that, try to open the lid carefully.
<p>The appliance does not react when buttons are pressed.</p>	<ul style="list-style-type: none"> - Is the keep-warm function still activated? Press Warm Cancel, in order to end the function. Then, press the required button.

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LED error messages

1. Immediately disconnect the mains plug if **E1**, **E2**, **E3** or **E4** appears in the display.
2. Contact our Customer Service department. Please provide the precise error message.
Never try to repair the appliance yourself.

Technical Specifications

Power supply:	220-240V ~ 50 Hz
Output:	1000 W
Working pressure:	0-60 kPa
Limit pressure:	90 kPa
Keep-warm temperature:	approx. 60 °C to 80 °C

As our products are constantly being further developed and improved, design and technical changes are possible.

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Recipe

1. Savoy Cabbage with Pancetta

Ingredients (serves 4)

- 1 large savoy cabbage, thinly shredded
- 185g pancetta, diced
- 1 brown onion, sliced
- 1 garlic clove, chopped
- 60ml dry white wine
- 2tsp caraway seeds
- Salt and fresh ground pepper

Method- Pressure Cook

Apply the same method as with the Slow Cooking until the cabbage has completely wilted and you have pressed cancel on the Pressure Close the lid and lock. Press the High Pressure button, then set the timer to 10 minutes, then press Start. Make sure that the pressure limiting valve is set on Airtight.

To open the lid, turn the pressure limiting valve to Exhaust. Wait until the pressure has reduced and the safety release function allows you to open the lid. Ready to serve



CAUTION

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Recipe (Cont.)

2. Mushroom Risotto

Ingredients (serves 4)

- 60ml olive oil
- 1 brown onion, finely chopped
- 1 garlic clove, finely chopped
- 600ml chicken stock
- 300g arborio rice
- 200ml dry white wine
- 200g mushroom of your choice, thinly sliced
- 100g fresh parsley
- 200g fresh grated Parmesan cheese
- Salt and pepper

Method - Pressure Cook

To begin using the Pressure Cooking method, press the Browning Function. Firstly, heat the oil, add the onion and cook until the onion becomes soft and changes colour. This should take around 4 minutes. Next, add the garlic and cook for a minute. Add the Arborio rice and mix together with the onions until the rice is covered in oil.

Cook for a further 2 minutes before adding the wine. After cooking for another 2 minutes, press the Cancel button to turn off the Browning function. Add the mushrooms and stock and stir through. Press the High Pressure function and set the time for 7 minutes. Close the lid and press start. Make sure the pressure limiting valve is set on Airtight.

After the 7 minutes is up, open the lid and stir through half the Parmesan cheese and parsley. Serve with fresh Parmesan cheese. Please note that you can substitute the mushrooms with your favorite ingredients and follow the process accordingly.



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Recipe (Cont.)

3. Asparagus With Lemon Butter

Ingredients (serves 2-3)

- 4 bunches fresh asparagus (about 25 spears)
- 90g butter, chopped
- Freshly ground white pepper
- 2tbsp lemon juice
- 1tsp fresh parsley, chopped

Method - Steam

Open the lid and add the steam rack. Add water to just under the level of the steam rack. Press the Steam button, enter in 10 minutes and Start. Place the asparagus in the foil and add the butter, pepper, lemon juice and fresh parsley. Close the foil to reassemble a packet or pouch. You can add some other vegetables if you like. Place the sealed asparagus on the rack. Close the lid making sure the Pressure limiting valve is set on Exhaust. Press the Cancel button once done. Serve with rice.



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Recipe (Cont.)

4. Curried Pumpkin with Spinach

Ingredients (serves 4)

- 2tbsp olive oil
- 2 medium onions, sliced
- 4 garlic cloves, crushed
- 3tsp fresh ginger, grated
- 3 small chillies, finely sliced
- 11/2 tsp ground coriander
- 11/2 tsp ground cumin
- 11/2 tsp brown mustard seeds
- 11/2 tsp ground turmeric
- 2 cups coconut milk
- 1kg pumpkin, peeled and chopped
- 10 English spinach leaves, shredded
- 10 curry leaves, torn
- Toasted almond flakes
- Kaffir lime leaves

Method - Pressure Cook

Open the lid and press the Brown button and Start. Sauté the onions in the oil until they become golden brown. Stir in the garlic, ginger, chillies, coriander, cumin, mustard seeds and turmeric and cook for a minute. Add the pumpkin and coconut milk and gently mix through.

Add the spinach, curry leaves and kaffir lime leaves. Press the Cancel button once done. Close the lid and lock. Press the High Pressure button, then set the timer to 18 minutes, then Start. Make sure that the pressure limiting valve is set on Airtight. To open the lid, turn the pressure limiting valve to Exhaust, or wait until the pressure has reduced and the safety release function allows you to open the lid.

Ready to serve.



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Recipe (Cont.)

5. Mussels in White Wine

Ingredients (serves 4)

- 2kg black mussels, cleaned and de-bearded
- 80ml olive oil
- 3 garlic cloves, chopped
- 1 fresh chilli, chopped
- 3tbs fresh parsley, chopped
- 1/2 cup dry white wine
- Salt and pepper

Method - Pressure Cook

Open the lid and press the Brown button and Start. Allow to heat. Add the oil, garlic and chilli for about 3-4 minutes. Add the mussels, white wine, fresh parsley. Press the Cancel button once done.

Close the lid and lock. Press the High Pressure button, then set the timer for 4 minutes, then press Start. Make sure that the pressure limiting valve is set on Airtight.

To open the lid, turn the pressure limiting valve to Exhaust. Or Wait until the pressure has reduced and the safety release function allows you to open the lid.

Ready to serve.



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Recipe (Cont.)

6. Hungarian Beef Goulash

Ingredients (Serves 4-6)

- 1 1/4kg lean stewing beef or chuck
- 125g bacon
- 1tbsp oil
- 2 white onions, chopped
- 2 garlic cloves, crushed
- 1tbsp paprika
- 1tsp caraway seeds
- 5 sprigs fresh oregano
- 1tbsp tomato paste
- 250ml dry white wine
- 250ml chicken stock
- 1 red capsicum, seeded and chopped
- 1kg potatoes, quartered
- 125g sour cream
- Salt and pepper

Method – Pressure Cook

Open the lid and press the Brown button and then press Start. Cook the bacon remove and set aside. Season the beef pieces and heat the oil. Add the beef pieces in batches, cook until browned, or around 5 minutes then remove set aside. Add the onion and garlic and sauté for 2-3 minutes.

Then add paprika, caraway seeds, oregano, tomato paste, wine and stock and bring to boil. Add the beef, chopped bacon, capsicum and potatoes and stir through. Close the lid and lock. Press the High Press button, then set the timer to 30 minutes, then press Start. Make sure that the pressure limiting valve is set on Airtight. To open the lid, turn the pressure limiting valve to Exhaust. Wait until the pressure has reduced and the safety release function allows you to open the lid.

Ready to serve.



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Recipe (Cont.)

7. Thai Red Curry Beef

Ingredients (Serves 6-8)

- 1 1/4kg lean stewing beef
- 3tbsp oil
- 1 white onion, chopped
- 4 garlic cloves, crushed
- 60g thai red curry paste
- 420ml coconut milk
- 2tbsp fish sauce
- 2tbsp fresh lime juice
- 2tbsp dark brown sugar
- 250ml sliced bamboo shoots
- 3tbsp chopped fresh mint
- 60g Toasted flaked almonds

Method – Pressure Cook

Open the lid and press the Brown button and then press Start. Season the beef pieces and heat the oil. Add the beef pieces in batches, cook until browned or around 5 minutes then set aside. Add the onion and garlic and sauté for 2-3 minutes. Then add the curry paste and stir until fragrant and the onion and garlic are coated, about 30 seconds. Add the coconut milk and stir, making sure to get the brown bits off the bottom of the pot using the spoon provided. Add the fish sauce, lime juice and brown sugar and heat for another 5 minutes before adding the beef. Close the lid and lock.

Press the High Pressure button, and then set the timer to 30 minutes, then press Start. Make sure that the pressure limiting valve is set to Airtight. To open the lid, turn the pressure limiting valve to Exhaust. Wait until the pressure has reduced and the safety release function allows you to open the lid. Add the bamboo shoots and stir through. Ready to serve with toasted flaked almonds and chopped fresh mint.



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Recipe (Cont.)

8. Springtime Veal Stew

Ingredients (Serves 8-12)

- 3kg boneless veal shoulder, cut into cubes
- 2tbsp unsalted butter
- 1tbsp olive oil
- 6 shallots, minced
- 60g prosciutto
- 125ml dry white wine
- 250ml chicken broth/stock
- 3 sprigs fresh thyme
- 2 large carrots, diced
- 1 bunch asparagus, cut into 2 1/2cm pieces
- 185g frozen baby peas
- 250ml thickened cream
- Salt and pepper

Method – Slow Cook

Open the lid and press the Brown button and then press Start. Season the veal pieces. Melt the butter and oil and add the veal in batches, cook until browned then set aside. Add the shallots and prosciutto and sauté for 2 minutes. Then add the wine and bring to the boil making sure to get the brown bits off the bottom of the pot using the spoon provided.

Add the veal pieces, stock, thyme springs and stir gently and bring to boil. Press the Cancel button once done. Next, press the Slow Cook button, set 5 1/2 hours on the timer and then press Start. Close the lid and make sure that the pressure limiting valve is set on Exhaust. Once finished open the lid and add the carrots and cook for a further 20 minutes. Then add the peas and asparagus and cook for a further 10 minutes. Finally add the cream and cook for a further 5 minutes.

Ready to serve.



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Recipe (Cont.)

9. Osso Buco

Ingredients (Serves 4)

- 4 veal shanks (approx. 11/2kg)
- 1tbsp olive oil
- 60g prosciutto
- 125ml dry white wine
- 250ml chicken stock
- 2 sprigs of fresh thyme
- 1 large carrot, diced
- 1 onion
- 2 garlic cloves
- 1 celery, diced
- 375g canned roma tomato
- 2tsp dried oregano
- Salt and pepper

Method – Pressure Cook

Open the lid and press the Brown button and then press Start. Season the shank pieces. Heat the oil and add the veal in batches, cook until browned 5 minutes then remove and set aside. Add the onion and garlic and sauté for 2-3 minutes. Add the carrots, celery and prosciutto and cook for a further 5 minutes. Add the wine and stir making sure to get the brown bits off the bottom of the pot. (Do not use any metal utensils when cooking). Add the canned tomato and heat for another 5 minutes.

Add the shank pieces, stock, thyme and oregano and stir gently. Bring to boil. Close the lid and lock. Press the High Pressure button, then set the Timer of 30 minutes, and press Start. Make sure that the pressure limiting valve is set to Airtight. To open the lid, turn the pressure limiting valve to Exhaust. Wait until the pressure has reduced and the safety release function allows you to open the lid.

Ready to serve.



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Recipe (Cont.)

10. Roasted Pork With Apricots

Ingredients (Serves 4-6)

- 1/4 cup plain flour
- 1 1/4 kg boneless pork loin roast
- 2tbsp olive oil
- 1 garlic clove, chopped
- 1 white onion, sliced thinly
- 250ml chicken stock
- 450g dried apricots
- 125ml fresh orange juice
- 2tsp fresh chopped thyme
- 2tbsp dijon mustard
- Salt and pepper

Preparation

Season and flour the pork loin and shake off any excess flour.

Method – Pressure Cook

Open the lid and press the Brown button and then Start. Heat the oil add the pork loin until browned and sealed for 5 minutes then set aside. Sauté the onions until softened- 2-3 minutes. Add the garlic and sauté for 1 minute. Pour in the stock and mix thoroughly and make sure you scrape the bottom of the pot. (Do not use any metal utensils). Add the pork loin, apricots, orange juice and thyme. Close the lid and lock. Press the High Pressure button, and then set the timer to 20 minutes and press Start. Make sure that the pressure limiting valve is set on Airtight. To open the lid, turn the pressure limiting valve to Exhaust. Wait until the pressure has reduced and the safety release function allows you to open the lid. Remove the pork and cover with foil and set aside. Remove the apricots and set aside. Press the Brown function. Bring the remaining sauce to the boil uncovered until thickened. Stir in the mustard and add the apricots. Slice the pork loin across the loin and arrange.

Serve with the sauce.



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Recipe (Cont.)

11. Chicken cacciatore

Ingredients (Serves 4)

- 8 chicken varied pieces
- 3 tbsp olive oil
- 1tbsp fresh lemon juice
- 2 garlic cloves, chopped
- 1tbsp thyme, chopped
- 2tbsp unsalted butter
- 1 white onion, sliced thinly
- 250g button mushrooms, quartered
- 875ml canned roma tomatoes
- 3tsp mini capers, rinsed
- 1tsp anchovy paste or chop 2-3 anchovies
- 60ml chicken stock
- Salt and pepper

Preparation

Combine and season the chicken pieces with the salt, pepper, olive oil, lemon juice, garlic and thyme. Cover and place in the refrigerator for at least 1 hour or even overnight.

Method – Pressure Cook

Open the lid and press the Brown button and then Start. Melt the butter and oil. Add the chicken in batches, cook until browned 5 minutes then set aside. Sauté the onions in oil until softened. Add the anchovies until they dissipate. Add the mushrooms, capers, tomatoes and stock. Bring to boil. Mix thoroughly and make sure you scrape the bottom of the pot with the spoon provided. Add the chicken pieces. Close the lid and lock. Press the High Pressure button, then set the timer to 30 minutes, then Start. Make sure that the pressure limiting valve is set on Airtight. To open the lid, turn the pressure limiting valve to Exhaust. Wait until the pressure has reduced and the safety release function allows you to open the lid.



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Recipe (Cont.)

12. Chicken with Lemon and Olives

Ingredients (serves 4)

- 1 tbs olive oil
- 4 (about 800g) chicken marylands
- 2 Spanish onions, cut into thick wedges
- 2 garlic cloves, thinly sliced
- 1 lemon, cut into wedges
- 1 cup (175g) kalamata olives
- 1 cup (250ml) dry white wine
- 2 cups (500ml) chicken stock
- 2 tbs fresh oregano leaves

Method - Slow Cook

Press the brown function on the multi cooker and heat the oil. Add the chicken and cook, turning occasionally, for 5 minutes or until golden brown. Transfer to a bowl. Add the onion and garlic to the cooker and cook, stirring occasionally, for 2-3 minutes or until lightly golden. Add the lemon and cook for 1-2 minutes.

Press the cancel button, then return the chicken to the cooker with the olives, wine, chicken stock and oregano. Close the lid of the cooker then press your slow cooking button set for 2 hours.

Serve with mashed potato and steamed green beans, if desired.



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Recipe (Cont.)

13. Chocolate Orange Rice Pudding

Serves 8

- 4 cups milk
- 2 cups Arborio Rice
- 1 cup caster sugar
- 2 cups thickened cream
- 2 tablespoons orange zest
- 200g dark chocolate, melted

Place milk, rice and sugar in pot.

Select rice function. Make sure the valve is set on airtight

Once cooking has completed, and the pressure is released, stir through cream and orange zest. Allow to stand covered until desired consistency. Plate up into 8 dessert bowls. Drizzle the melted chocolate over the pudding before serving.



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Repair and Refurbished Goods or Parts Notice

Multifunction Pressure Cooker

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost. **We recommend you save this data elsewhere prior to sending the product for repair.**

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process. **Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.**

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on **Customer service hotline** or write to us at:

Euro Centra (Australia) Pty Ltd
c/o Install and Fix Solutions Pty Ltd
Unit 7, 210 Robinson Rd East, Geebung, Qld 4034

Help Desk 1800 269 981
Operating hours 8:30 - 6:00 pm Monday to Friday
E-mail: support@eurocentra.com.au

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