



USER MANUAL

SMART PRESSURE COOKER

SKA-PRS-301-SMT

Thank you for choosing our product!

Congratulations on the purchase of our Smart Pressure Cooker. It has been designed to help you quickly prepare and cook delicious meals.

To make sure you get the most out of this multi-functional cooker, we recommend you read all the instructions, including the safety warnings, before using the product. For your own safety, please only use the product as described in this manual.

Keep the manual in a safe place so you can easily refer to it and pass it on to any future owners of the product.



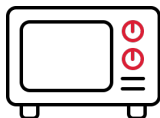
For us at TEAM CUISINE, good food means real enjoyment. With our kitchen products, you will feel like a professional chef right in your own kitchen. We focus on quality, design, and functionality to make cooking delicious food an easy task. Be inspired as you browse through our products and recipes and let your inner chef come to life.

OUR SMART KITCHEN PRODUCTS HAVE:



GLOBAL NETWORK

Our products are available on our worldwide website



PRODUCT VARIETY

With our range of smart and speciality appliance



GUIDED RECIPES

We have guided recipes that go with each appliance to help give you inspiration for every meal



Intended purpose

Your appliance is used to cook food using pressure and non-pressure methods as well as sauté, steam and make yogurt.

These user instructions describe the cooker's functions. For information on the preparation of special dishes, refer to the recipe.

The appliance is designed for private, domestic use only. The appliance must only be used indoors and must not be used for commercial purposes.

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1. Safety Guide

1.1 For Your Safety

Safety is an essential part of every Pressure Cooker. However, the product safety of the Pressure Cooker can only be ensured if this chapter and the warning notices in the following chapters are followed.

Do not attempt to operate the appliance without reading and understanding the user manual instructions to ensure all safety measures and features are in place and operating correctly. Failure to follow the instructions in this manual may result in personal injury and / or property damage.

1.2 Signal Words

Be aware of the signal words **WARNING** and **NOTE** as they relate to safety notes. These are the signal words for the respective safety notes:





Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



NOTE

Used to address best practices to avoid damage to your appliance, its accessories and potential injury.

1.3 Hazards and safety instructions

- This appliance is intended for household use only. Do not use this appliance for commercial purposes. Do not use the appliance outdoors or for anything other than its intended use. Failure to do so may result in injury, property damage and invalidate the warranty.
- This appliance is not to be used by children or by persons with reduced physical, sensory or mental abilities, or lack of experience or knowledge. Close supervision is necessary when any appliance is used near children or these individuals. Children should not play with the appliance. Cleaning, maintenance or connecting the appliance to the power supply should not be made by children.
- **WARNING**  Keep the appliance and the cord out of the reach of children and pets.
- Always place the appliance on a dry, stable, non-combustible, level surface. Do not place the appliance on a wooden table. To prevent potential damage to the surface, place an appropriate protective hot pad underneath the appliance.
- **WARNING**  Do not use or place the appliance on or near:
 - towels, paper, or other flammable materials.
 - heat sources such as stoves, gas or electric burners, or ovens.
 - naked flames such as a candle.
 - water sources such as taps or sinks, or an area where water splashes.
- Do not place any combustible materials in the cooker base or inner pot such as paper, cardboard, plastic, Styrofoam or wood.

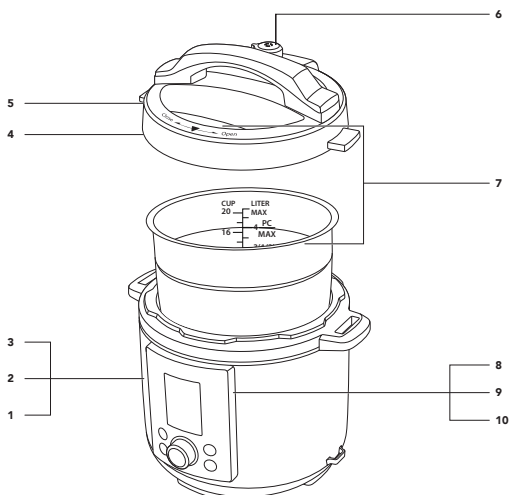
- Do not block the vents. Use the appliance only in a well-ventilated area and allow 6 inches / 15 cm of space on all sides of the appliance.
- **WARNING** ⚠ Ensure that the voltage of the appliance is compatible with the voltage in your home in order to avoid fire, injury, or damage. **The plug of the appliance must be inserted into a suitable socket, which has been installed and earthed in accordance with local regulations and requirements.** DO NOT DEFEAT THE SAFETY PURPOSE OF THE GROUNDED PLUG. It is normal for the plug to get warm while the appliance is being used. However, a loose fit between the plug and the outlet may cause overheating. If this occurs, try inserting the plug into a different electrical socket. If you have any queries on the plug or socket setup, contact a qualified electrician.
- Attach the plug to the appliance, and then plug the cord into the wall socket. Never force the plug to fit.
- **WARNING** ⚠ To avoid an electrical shock, do not touch the plug with wet hands or when you are standing in water. Do not immerse the base, cord, or plug, in water or any other liquid. Do not rinse the appliance under a tap.
- **WARNING** ⚠ For safety purposes, this appliance comes with a short power cord (3 feet / 91.5 cm) to prevent hazards from tripping or becoming entangled with the cord.
- **WARNING** ⚠ Do not use the appliance with below-counter power sockets, an adapter or extension cord. Do not allow the cord to hang over the edge of a counter or table or touch hot surfaces or naked flames.
- Regularly check the appliance and the power cord for damage. Do not use the appliance, power cord or plug if they have been damaged, dropped or malfunctioning. If the appliance, power cord or plug have been damaged, they must be replaced by the manufacturer, a service technician, or a similarly qualified person in order to avoid hazards. Do not attempt to modify this appliance in anyway.
- Before use, carefully inspect the appliance and its parts for damage, paying particular attention to the float valve, anti-block shield, steam release vent, and safety-lock pin for any obstructions. Make sure that the sealing ring is clean and free of damage. Do not use the appliance if any damage is present.
- Always unplug the appliance from the wall outlet when not in use, as well as before adding or removing parts or accessories, and before cleaning. When unplugging the appliance, gently pull the plug not the power cord out of the wall socket.
- Before installing or removing any parts, cleaning or storing, be sure that the appliance has cooled completely.
- **WARNING** ⚠ Only use parts that are authorized by the manufacturer in order to avoid injury or damage.
- Always use the inner pot for cooking not the outer pot in the base. Never use the appliance without the inner pot. Always use liquid when cooking inside the inner pot. Dry cooking can cause damage and overheating. Do not allow the outer pot or base to become wet, and never put food or liquid in the outer pot.
- In the event of overheating, do not remove the inner pot. Instead, turn off the appliance and allow it to cool down.
- **WARNING** ⚠ Some of the appliance's parts may become hot during operation and for some time after use. Do not touch hot surfaces.

- Use the side handles for carrying or moving the appliance. Do not use the lid.
- Do not move the appliance when it contains hot liquids.
- Never move the appliance when it is under pressure.
- Be cautious of steam escaping from the steam release vent and the float valve. Steam may also release when opening the lid.
- When the appliance is in use or has residual pressure or heat, keep your hands and face at a safe distance from all parts especially when moving the steam release vent to the venting position after cooking.
- Wait until the pressure inside the appliance is completely released before you open the lid. The lid will remain locked until the float valve drops. Never force the lid to open.
- Always use protective gloves such as oven mitts when removing accessories and to handle the inner pot. Be careful when lifting the inner pot out when it is full as it can be very heavy. Place hot accessories on a heat-resistant surface.
- Do not fill the inner pot above the full marking. When cooking food that expands, foams, froths or spits, such as rice, dried vegetables, beans, cranberries, oatmeal and noodles, do not fill the inner pot more than halfway. Overfilling may cause injury or damage. These foods may clog the steam release pipe and / or steam release vent.
- Foods that cause foaming and frothing should not be cooked under pressure unless instructions to the contrary are specifically stated in a recipe.
- When cooking meat with skin, such as sausages, the skin can expand when heated. Do not pierce the skin while it is expanded as this could result in a scalding injury.
- When pressure cooking foods that are doughy, have a thick texture or high fat / oil content, they may splatter when opening the lid. Carefully follow the recipe instructions for how to safely release the pressure.
- Before cooking with pressure make sure that the lid is closed and locked. Never use a lid from another pressure cooker.
- To avoid damaging or scratching the inner pot, use only wooden or plastic utensils.
- **WARNING**  To avoid the risk of fire and injury, do not use this appliance for deep frying or pressure frying with oil.
- To avoid the risk of overheating and injury, never cover the steam release vent or the float valve.
- **WARNING**  To prevent burns and other injuries, always use caution when removing the lid. Never open the cooker until all pressure has been released and it has cooled down. If the float valve is raised or if it is difficult to open the lid, this indicates that pressure has not been released. Never force it open. When opening the lid, lift it facing away from yourself and allow any water drops to trickle into the pot.
- The inner pot may stick to the lid when the lid is opened. This will happen when a vacuum seal has formed. To release the seal, turn the steam release vent to the venting position.
- If the float valve becomes stuck, turn the steam release vent to the venting position. After the steam has been released, push down the float valve using a utensil since it may be hot.
- Never move the appliance while it is operating. If the appliance contains hot food or liquid, be very careful when moving it.

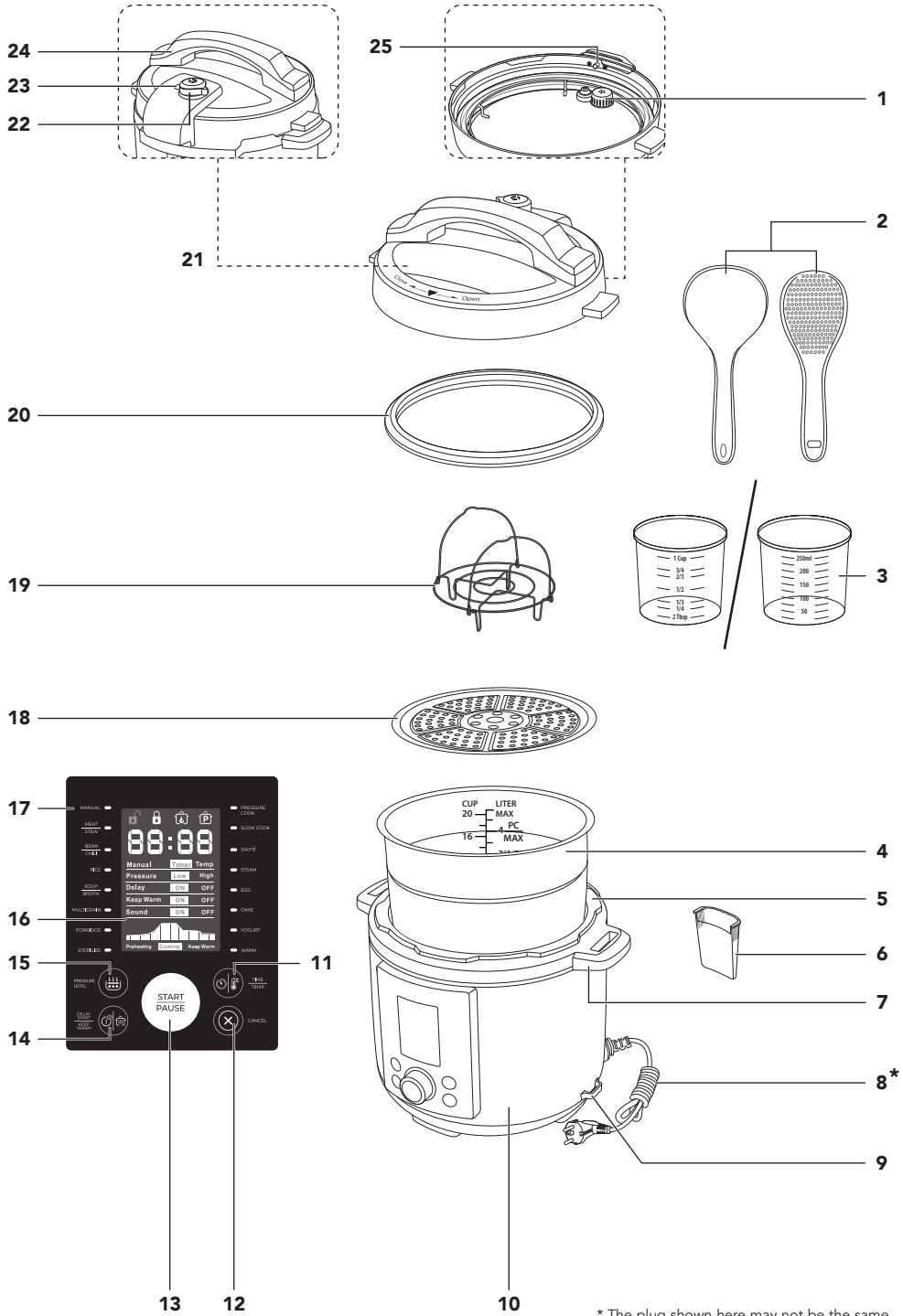
- If steam steadily escapes from the steam release vent and / or float valve for longer than three minutes, turn the appliance off and allow it to depressurize fully before opening.
- If steam escapes from the side of the lid, turn the appliance off and check that the sealing ring is properly installed.
- Never leave the appliance unattended while in use.
- Do not use the pressure cooker's accessories in any other kitchen appliance such as a microwave or oven.
- If the LCD display on the control panel shows an error code, unplug the appliance and refer to the "Error codes on the screen" section on page 35.
- To fully turn off the appliance, remove the plug from the power source.
- Do not attempt to repair, replace or modify the appliance and its safety mechanisms as this may cause electric shock, fire or injury, and will void the warranty. There are no user serviceable parts.
- Never connect this appliance to an external timer switch or separate remote-control system.
- Before and after use, follow the cleaning and maintenance guidelines in this manual. Always make sure the product has cooled. Use extreme caution when disposing of hot oil or fat.
- Store the appliance in a location that is cool and dry. Do not store any parts in the cooker base or inner pot when not in use.

Pressure Cooker Safety Features

The pressure cooker has several built-in safety features. If the pot's temperature or pressure exceeds the safety parameters, then the automatic protection system will stop the cooking process. Cooking will only resume when the pressure and temperature have returned to normal levels.








1. **Excess pressure protection:** when there is excess pressure, this feature will stop the pressurizing and maintain a safe level.
2. **Automatic pressure control:** ensures a safe range of pressure levels.
3. **Pressure regulator protection:** regulates the pressure based on the function that has been selected.
4. **Safety indicator and lid lock mechanism:** if the lid is not shut and sealed correctly, pressure will not build. This feature prevents the opening of the lid while the cooker is pressurized.
5. **Anti-block shield:** prevents food debris from blocking the steam release vent. It must be installed before use.
6. **Steam release vent:** Controls the release of steam and disperses it upwards away from the handle. Houses the steam release vent that regulates the cooker's internal pressure and the steam release pipe that enables steam to come out of the inner pot and be released through the steam release vent.
7. **Lid close detection:** a magnetic sensor monitors whether the lid is in the locked position.
8. **Automatic temperature control:** regulates the temperature based on the function that has been selected.
9. **Extreme temperature and power protection:** if the cooker's internal temperature exceeds safety limits, the power will automatically turn off.
10. **High temperature warning:** if the temperature is too high, the power will automatically be turned off and an error code will display.

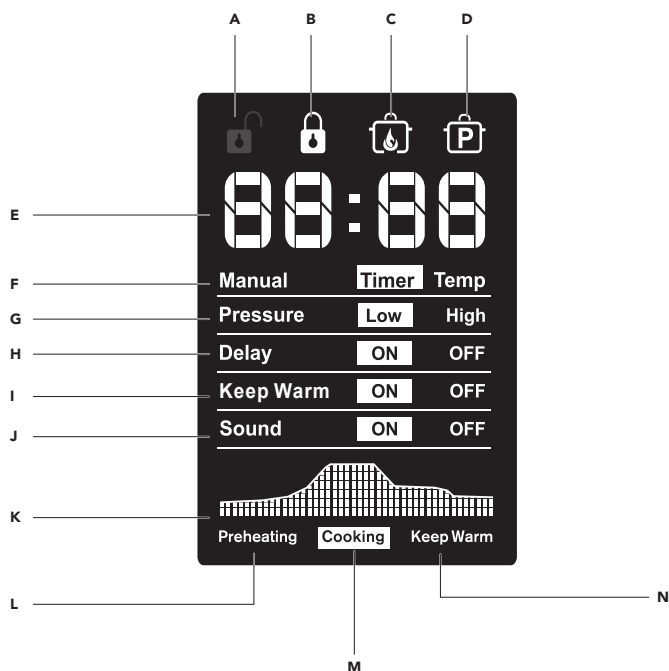


* The plug shown here may not be the same as the plug on your product.

2. Overview







1		Anti-block shield
2		Serving spoons
3		Measuring cup (2 types of measurement)
4		Inner pot
5		Outer pot with heating plate
6		Condensation collector
7		Cool-touch handle with hole for storing the lid
8		Power cord with plug
9		Spoon holder
10		Base
11		TIME / TEMP button
12		CANCEL button
13		START / PAUSE button and SETTING dial
14		DELAY START / KEEP WARM button
15		PRESSURE LEVEL button
16		LCD screen
17		Indicator light
18		Steaming tray
19		Steaming rack
20		Sealing ring (silicon gasket)
21		Lid
22		Steam release vent
23		Float valve (with silicone cap on the underside)
24		Cool-touch lid handle
25		Self-locking pin

3. Screen display




A		Lid unlocked
B		Lid locked
C		Heating in progress
D		Pressure cooker is in use
E		Time or temperature (displays in celsius or fahrenheit)
F	Manual	Change the timer or temperature manually
G	Pressure	Pressure cooker is set to a low or high level
H	Delay	Delay start function is on or off
I	Keep Warm	Keep warm function is on or off
J	Sound	Sound function is on or off
K		Progress indicator
L	Preheating	The pressure cooker is heating to the desired temperature
M	Cooking	The set temperature has been reached and cooking is in progress
N	Keep Warm	The keep warm function is in progress

4. Functions overview

Button/Component	Function	Notes
 TIME / TEMP button 11	Set the timer or the temperature	Refer to the tables on page(s) 30 for the setting parameters
 CANCEL button 12	<ul style="list-style-type: none"> - End a selected cooking process - Cancel a setting so that you can enter a new setting - Turn the key press beep sound on or off 	
SETTING dial 13	<ul style="list-style-type: none"> - Select 1 of the 16 available modes - Adjust the time or temperature 	The indicator light appears next to the selected option
 START PAUSE button 13	Press to start or pause the cooking process	When using the pressure cooker, always make sure the lid is properly shut before starting an operation
 DELAY START button 14	Delay the cooking start time	Can be set to delay cooking for up to 24 hours
 KEEP WARM button 14	Keep food warm after cooking	Can be set to keep food warm for up to 12 hours
 PRESSURE LEVEL button 15	Set the pressure level to low or high	

5. Screen Messages

Message	Meaning
Off	The cooker is plugged in and in standby mode. No programs are running.
Lid	The lid 21 is not properly secured into place.
On	The cooker is preheating.
	<ul style="list-style-type: none">• In delay start mode, it counts down the time until the program starts.• When a program is running, it displays the remaining cooking time.• In keep warm mode, it displays the amount of time the food has been kept warm.
SOFF	Button press sound is off.
SON	Button press sound is on.
hot	The sauté cooking temperature has been reached.

6. Items supplied


- 1 pressure cooker base **10**
- 1 inner pot **4**
- 1 pressure cooker lid **21** with float valve **23**
- 1 steam release vent **22**
- 1 anti-block shield **1**
- 1 sealing ring **20**
- 1 steamer, comprising
 - steaming tray **18**
 - steaming rack **19**
- 2 serving spoons **2**
- 1 measuring cup **3**
- 1 power cord and plug **8**
- 1 copy of the user instructions and recipes

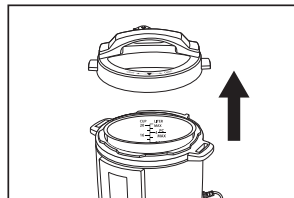
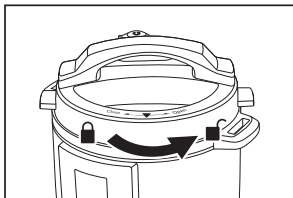
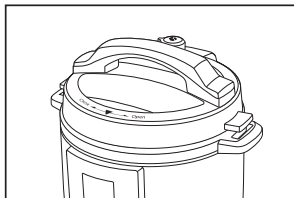
7. Before first use

Read all the warning labels on the packaging and all safety instructions. Prior to the first use, follow all the steps in this section to unpack, clean, assemble and run a test with water. The test will remove any residues or odors from the manufacturing process and will help to familiarize you with the pressure cooker.

NOTE: When in operation for the first time, some odor may be generated by the appliance. This is harmless. Please ensure adequate ventilation.

7.1 Unpacking

1. Unpack and remove all packing materials including any materials found between the inner pot **4** and the heating plate.
2. To open the pressure cooker lid **21**, turn the lid anticlockwise towards the unlock symbol  and take it off. Then lift out the inner pot **4**.





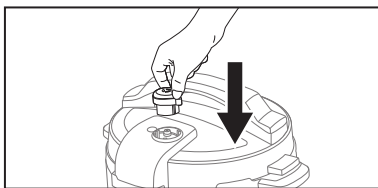
(Follow the instructions in reverse to lock the lid **21** into place.)

3. Make sure that all parts are present and undamaged.
4. **Clean the appliance prior to its first use!** (See "Cleaning" on page 33.)

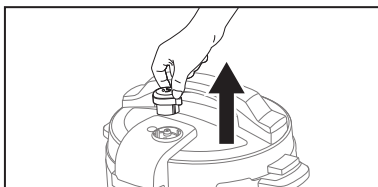
7.2 Assembly / disassembly

Steam release vent

- On the top of the steam release vent **22** is a nodule that protrudes. Align this nodule halfway between the **Sealing**  and **Venting**  markings on the top of the lid **21** (on the opposite side from the float valve **23**) and then push down. It should fit loosely.



- Pull the steam release vent **22** upwards to remove it.

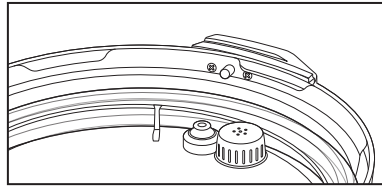
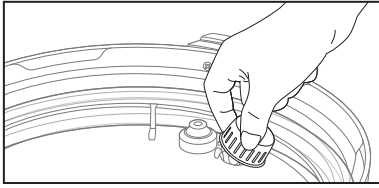


WARNING!

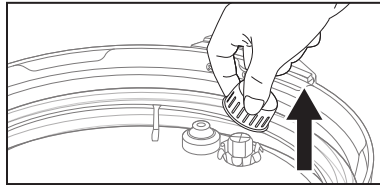
- Risk of scalding. When removing the steam release vent **22**, always make sure the appliance is cool and that there is no hot or pressurized food in the cooker.

Anti-block shield

- Turn the lid **21** over and push the anti-block shield **1** onto the underside of the steam release vent **22**.



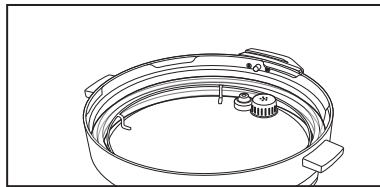
- Pull it off when you want to remove and clean it.



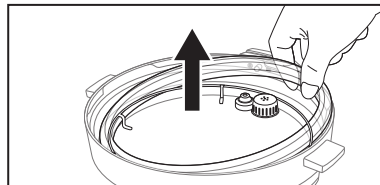
Sealing ring

The sealing ring **20** on the underside of the lid **21**, creates the airtight seal and stops steam escaping when cooking.

- Install the sealing ring **20** by slotting it behind the metal wire frame that is on the underside of the lid **21**. Press down bit by bit until it fits snugly all the way around the lid.



- To remove the sealing ring **20**, simply pull it out.

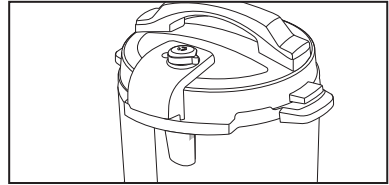
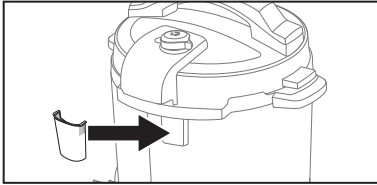


NOTE:

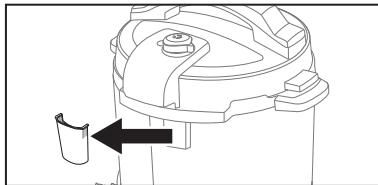
- Always check the sealing ring **20** is correctly installed before each use. Remove and clean the sealing ring **20** after each use.
- Sealing rings **20** stretch over time and should be replaced every 12-18 months or sooner if they become loose or deformed.

Condensation collector

- Attach the condensation collector **6** at the rear of the housing by sliding it into the matching slot.



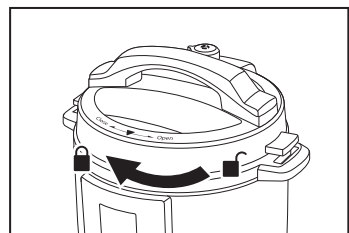
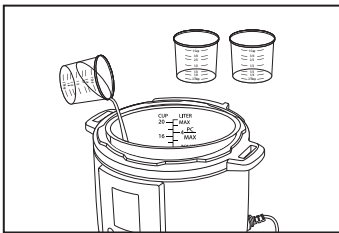
- Slide it off to remove and empty the condensation.



**Location**

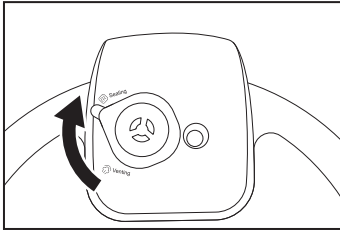
Place the assembled pressure cooker on a level, dry, non-slip, heatproof and waterproof surface where it cannot easily fall or slip off.


7.3 Initial test run

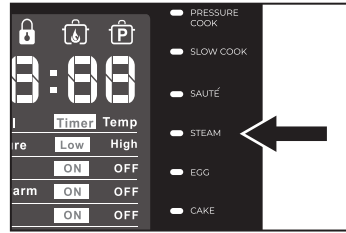
Perform an initial test run using water by following these instructions:



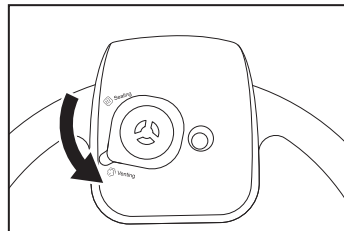
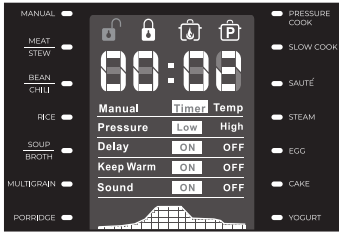
1. Fill the inner pot **4** with 3 cups of water.
2. Close and lock the lid: put the lid **21** on the cooker making sure you line up the unlock symbol  on the base **10** with the arrow  on the lid.



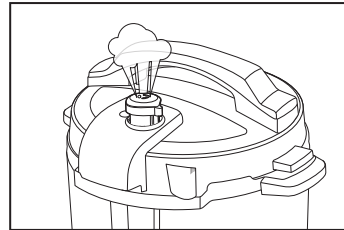
3. Turn the steam release vent **22** to the **Sealing** position .



4. Select the steam function: turn the **SETTING** dial **13** until the indicator light **17** next to **STEAM** illuminates.



5. Press the **TIME / TEMP** button **11** and then turn the **SETTING** dial **13** counterclockwise until 2 minutes displays. Press the **START / PAUSE** button **13**.



6. When finished, while wearing oven mitts, turn the steam release vent **22** to the **Venting** position to release the pressure. Alternatively, you could use a wooden utensil to move the vent.
WARNING! Do not place your hands or face near the steam release vent **22**.

8. Operating the appliance

For safety reasons, the settings described in this chapter, can only be selected when the appliance has been assembled completely.

8.1 Turning the appliance on and off

- Plug the power cord **8** into the back of the pressure cooker and insert the plug into a suitable wall socket. A beep will sound and **Off** displays on the screen. The appliance is in standby mode.


NOTE: The wall socket must continue to be easily accessible after the appliance is plugged in.

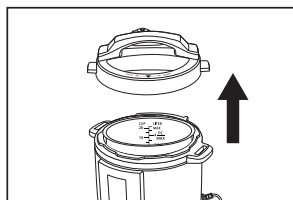
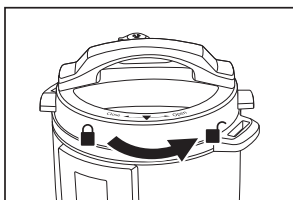
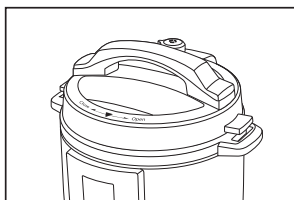
- After approximately 20-30 seconds of inactivity and displaying **Off**, the screen **16** will turn off, yet the appliance continues to be in standby mode.
- To activate the appliance and start using it, turn the **SETTING** dial **13** to select a cooking option. The screen **16** will turn on and a beep will sound.
- To fully turn off the appliance, unplug it from the wall socket.

8.2 Opening and closing the lid

When the cooker is in standby mode, a jingle will play when the lid is opened or closed.

Opening the lid

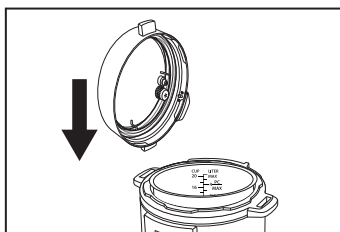
- Holding the handle **24**, turn the lid **21** counterclockwise in the direction of the arrow pointing to **OPEN**. When the lid **21** is open, the unlock symbol  will display on the screen **16**.







NOTE: The cooker will not operate if the lid **21** is incorrectly placed on the base **10**.

Lid standing position

- When you remove the lid **21**, it can be easily and conveniently stowed by slotting it onto one of the base handles **7**.



Closing the lid

1. Put the lid **21** on the cooker, make sure you line up the unlock symbol  on the base **10** with the arrow  on the lid **21**. The unlock symbol  will display on the screen **16**.
2. Holding the handle **24**, turn the lid **21** clockwise in the direction of the arrow pointing to **CLOSE**. When the lid is firmly closed the lock symbol  will display on the screen **16**.

NOTE: Always check the lid **21** for damage before cooking.

8.3 Selecting a mode

- Turn the **SETTINGS** dial **13** clockwise or counterclockwise to select 1 of the 16 available modes. The indicator light **17** illuminates next to the selected mode and the display shows the default settings for that program. See page 30 to see each setting's parameters.

8.4 Setting the time

- You can adjust the time in all modes except for the **RICE** mode. The rice mode is preset and you cannot change the cooking time in this mode.

Press the **TIME / TEMP** button **11** to set the cooking time.

1. Turn the **SETTING** dial **13** clockwise to increase the time.
 2. Turn the **SETTING** dial **13** counterclockwise to decrease the time.
- You can adjust the timer in increments as follows:

Mode	Increments
Manual, Meat / Stew, Bean / Chili, Soup / Broth, Multigrain, Porridge, Pressure Cook, Sterilize, Sauté, Steam, Egg, Cake	1 minute
Warm	10-minute intervals
Slow Cook, Yogurt	30-minute intervals

- The time set is shown on the screen **16**.



- The timer counts down after the mode has started.
- When the countdown is finished, the appliance stops and 10 beeps sound to confirm that the cooking is complete.

TIPS

- Cooking time and pressurizing time will vary depending on the temperature you are using as well as the ingredients. If food is cold or frozen, it will take longer to cook.

- Do not use the delay start function for foods such as oatmeal, porridge, or other thick liquids because they may clog the steam release vent **22** or float valve **23**. These types of foods should be monitored while they are cooking.

8.5 Setting the temperature

You can only change the temperature setting for the following programs:

- Manual
- Pressure Cook
- Slow Cook
- Sauté
- Yogurt
- Warm

NOTE: For all other modes, the default preset temperature is set to achieve optimal cooking results.

1. Press the **TIME / TEMP** button **11** to set the cooking temperature.
 2. Turn the **SETTING** dial **13** clockwise to increase the time.
 3. Turn the **SETTING** dial **13** counterclockwise to decrease the time.
- You can adjust the temperature in increments of 1°F / °C from 104°F to 338°F or 40°C to 170°C.
 - The set temperature is shown on the screen **16**.



8.6 Changing the temperature scale – °C or °F



- In standby mode (when the screen **16** displays **OFF**), press and hold the **TIME / TEMP** button for 5 seconds until a beep sounds. Then turn the **SETTINGS** dial **13** clockwise or counterclockwise to select a mode, such as manual mode, and press the **TIME / TEMP** button **11** to check that your preferred option of **C** (Celsius) or **F** (Fahrenheit) is displayed.



8.7 Progress indicator

- During cooking the progress indicator advises which stage of the process the cooker is currently in.

Stage	Meaning	Screen
Preheating	The cooker is heating up to the set temperature or pressure required for cooking.	<p>The screen shows a progress indicator with a bar chart. Below the bar chart, the text "Preheating", "Cooking", and "Keep Warm" is displayed.</p>

Cooking	The cooker has reached the temperature or pressure required for cooking. The cooking time counts down.	
Keep Warm	After cooking, the keep warm function will activate and the screen 16 will start to countdown the keep warm time.	

8.8 Setting the pressure level

When you are in a mode that uses the pressure cooker, **P** displays on the screen **16** and you can change the pressure-cooking level.

- Press the **PRESSURE LEVEL** button **15** repeatedly to toggle between **High** and **Low** pressure.

8.9 Setting the delay start function

The delay start function allows you to delay the start of the pressure cooking for up to 24 hours.

- Press the **DELAY START** button **14**. **ON** will appear next to **Delay Start** on the display.
- Turn the **SETTING** dial **13** to increase the delay start time in increments of 10 minutes.



- Turn the **SETTING** dial **13** to **00:00** to turn this function off.

NOTE: The delay start function is disabled for Sterilize, Sauté, Yogurt, Warm modes.

WARNING!

- Do not allow perishables such as meat, poultry, fish or dairy products to sit at room temperature for more than 2 hours or more than 1 hour in high room temperatures.
- Do not use the delay start function for foods such as oatmeal, porridge, or other thick liquids because they may clog the steam release vent **22**. These types of food should be monitored while they are cooking.

8.10 Setting the keep warm function

The keep warm function allows you to keep food warm for up to 12 hours.

- Press the **KEEP WARM** button **14** until you see **ON** appear next to **Keep Warm** on the display. Press the **KEEP WARM** button **14** again to turn it off.

- When it is activated the timer will count up to show the amount of time the food has been kept warm.
- You can also use this function independently to warm up food by selecting the **WARM** function and adjusting the settings to your desired time and temperature.

8.11 Starting and pausing the appliance

- When you have selected your settings, press the **START / PAUSE** button **13** to turn on the appliance. The cooker will beep 3 times to confirm that it is turned on and the screen **16** will display all the settings for the program.
- Press the **START / PAUSE** button **13** to pause the appliance cooking at any time.

8.12 Cancel

- Press the **CANCEL** button **12** at any time to exit a setting or cancel a cooking program that is in progress.

8.13 Sound settings

- In Standby Mode, to turn off the sound (except for safety or error alert messages), press and hold the **CANCEL** button **12** for 5 seconds until **SOFF** appears on the screen.



- To turn the sound on again, press and hold the **CANCEL** button **12** for 5 seconds until **SON** appears on the screen.

9. Pressure cooker

The pressure cooker can be used with the following programs: Meat / Stew, Bean / Chili, Soup / Broth, Rice, Multigrain, Porridge / Oats, Steam, Egg, Cake, Sterilize, and Pressure Cook.

NOTE: These user instructions describe the basic functions such as using a preset program for cooking certain types of food, using the pressure cooker and steaming foods. For information on the preparation of special dishes refer to the recipe.

9.1 Understanding the pressure cooker and float valve

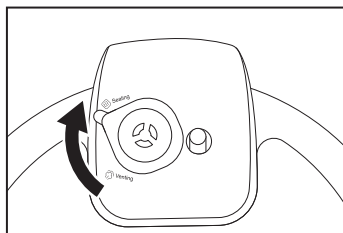
Pressure cooking is an energy efficient way of cooking that minimizes the time you spend in the kitchen.

Stage 1 – Preheating

- The cooker preheats to create steam pressure by increasing the boiling point of water above 212°F / 100°C The steam cooks the food but also makes sure all the flavors are kept in the cooking pot.
- While it is preheating, the screen **16** displays as follows:



- As the pressure from the steam increases in the inner pot **4**, it pushes up the float valve **23** on the lid **21**. When the float valve **23** has fully popped up the silicon cap on the underside of the float valve **23** seals the cooker.



- When the cooker is pressurized the lid **21** is locked into place for safety.
- During preheating, some steam will escape through the float valve **23**. No steam should escape from the sides of the lid. If this happens, the seal on the lid is not correctly installed (see the "Troubleshooting" section on page 34).

Stage 2 – Cooking

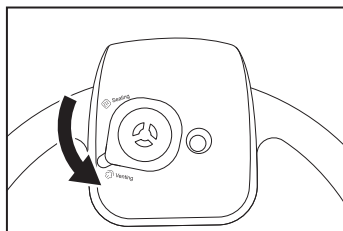
- Once the pressure level and temperature have been reached, the cooking phase will begin and the time on the screen **16** will start to countdown in hours and minutes.



- While cooking, you can turn the keep warm function on or off.

Stage 3 – Depressurizing

- Once the pressure cooking is done the pressure cooker needs to depressurize (refer to the "Depressurizing the cooker" section).
- If the keep warm function is on, the timer will start to count up to 12 hours.
- If the keep warm function is off, the screen **16** will display **End** and the cooker will return to standby mode.
- You will know when the unit is fully depressurized as the float valve **23** will have sunk back into the lid **21**.



WARNING! Never try to open the lid **21** when the float valve **23** is still up or try to force the lid open. The cooker is under an immense amount of pressure that must be released in a controlled manner to avoid injury.

9.2 Pressure cooking steps



NOTE:

- Make sure the outside of the inner pot **4** and the outer pot **5** with the heating plate is dry before inserting the inner pot.
- Keep the power turned off until the lid **21** is placed on the cooker and you are ready to input the setting mode (except for sautéing mode when the lid must remain off).

1. Plug the power cord **8** into the appliance and the wall socket. It will enter standby mode.
2. Add the ingredients to the inner pot **4**.

NOTE:

- Never put food or liquid into the cooker outer pot **5**.
- Always add at least 1 cup / 250ml of liquid (such as water, stock, sauce, beer or wine) to the inner pot **4** when cooking to produce sufficient steam to cook under pressure.
- Be aware that oils and oil-based sauces do not contain a high enough water content, and therefore they do not fulfill the minimum amount of liquid that is required for cooking.
- Never fill the pot above the **PC** (Pressure Cooker) **MAX** mark.
- When cooking food that expands, such as rice, beans, or dried vegetables, only fill up to the halfway mark which is equivalent to approximately 3 liters or 12 cups.

3. Place the inner pot **4** into the outer pot **5**.
4. Put the lid **21** on the cooker. Turn the lid **21** clockwise until the closed jingle plays and the locked symbol  displays on the screen.
5. Turn the **SETTING** dial **13** to select the desired program. The indicator light **17** will illuminate next to the selected option. When you select a pressure cooker program,  displays on the screen.
6. The 11 pressure cooker modes have preset temperatures, times and pressure levels for optimal cooking according to food type. Refer to the table on page 30 to see which settings can be adjusted and the setting ranges for each pressure cooker mode.

NOTE: You cannot change the cooking time for the rice program.

7. Press the **START / PAUSE** button **13** to begin cooking. Three beeps will sound and **Preheating** displays on the screen.

NOTE: Preheating can take anywhere from a few minutes to more than 40 minutes. During preheating, steam may release and the float valve **23** will rise as the pressure builds.

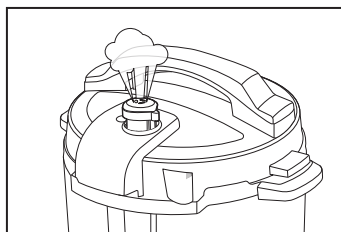
8. When the appropriate amount of pressure and preheating has been reached, cooking will begin. The display will show **On** and the timer will start.

NOTE: You may hear a clicking sound during cooking. This is a normal occurrence.


9. During cooking you can cancel the current program at any time by pressing the **CANCEL** button **12**.
10. Depending on the program you are using (refer to the tables on pages 30) you can adjust the following settings at any time:
- Pressure level
 - Cooking time
 - Keep warm mode on / off
11. When cooking has finished, you will hear a beep, and the cooker will enter keep warm mode if that function has been turned on. The cooker will automatically turn itself off and enter standby mode after 24 hours.

9.3 Depressurizing the cooker


When the cooking has been completed, you can depressurize the cooking using either the quick release or natural release method.



WARNING!

- When you turn the steam release vent **22** to the **Venting** position  or when you **remove** the lid **21**, hot steam will be released.
- Use extreme caution and wear protective gloves.
- Keep your hands, face, and skin away from the steam release vent **22** to avoid the risk of burns.
- Never block the steam release vent **22**.
- Never try to open the lid **21** when the appliance is in operation, releasing steam or the float valve **23** is still up.
- See the "Safety Guide" section on page 5 for more information on safety precautions to observe.


Quick-release method


1. Turn the steam release vent **22** to **Venting**  to release the pressure. If spatter occurs, turn the steam release vent **22** back to **Sealing**. Wait for a few minutes then try again.
2. When the steam has been released and the float valve **23** has dropped, carefully open the lid **21** so that any residual steam escapes away from you.

Natural-release method

The natural release method takes up to 40 minutes longer than the quick-release method.

Use this method for foods with:

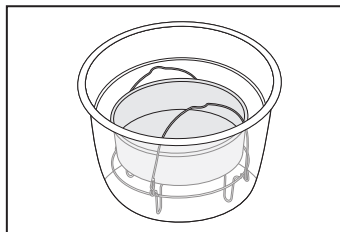
- a large volume of liquid (soups, congee)
 - a high starch content (pasta, oatmeal)
 - a tendency to expand when cooking (beans, grains)
1. When cooking is complete, leave the steam release vent **22** in the **Sealing** position . The pressure will release on its own.
 2. Turn off the keep warm function to speed up the process.
 3. When the steam has been released and the float valve **23** has dropped, carefully open the lid **21** so that any residual steam escapes away from you.

NOTE: After 10 to 15 minutes, you can turn the steam release vent **22** to the **Venting** position  to release pressure if you are short on time or wish to stop the cooking process.

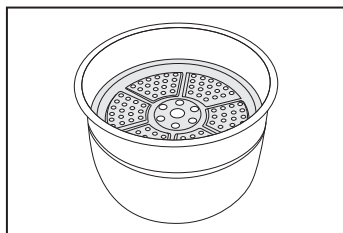
9.4 Steam mode


In steam mode you can steam cakes, vegetables, dumplings and meats such as fish and chicken. The steaming rack **19** in the inner pot **4** raises the food above the water so that it steams the ingredients instead of boiling them. The pressure cooker default setting keeps the cooker temperature just below boiling.

1. Fill the inner pot **4** with approximately 1 inch / 2.5 cm of water. The water should not be touching the food otherwise the food will be boiled.
2. Put the steaming rack **19** in the inner pot **4**.
3. Place a bowl on the steaming rack **19**.



4. Add the ingredients to the bowl.
5. Alternatively, you can place the steaming tray **18** in the inner pot **4** (so it sits on the rim inside the inner pot) and then place the ingredients on top of the steaming tray **18** to steam.




- Put the lid **21** on the cooker and turn the steam release vent **22** to the **Venting** position .
- Plug the power cord **8** into the appliance and the wall socket. It will enter standby mode.
- Turn the **SETTING** dial **13** until the indicator light **17** turns on next to **STEAM**.
- Adjust the time (1 minute to 4 hours).

NOTE: You cannot adjust the temperature in this mode.

- Press the **START / PAUSE** button **13** to begin cooking. Three beeps will sound and **On** displays on the screen **16** while it is heating up.
- When you have finished cooking, press the **CANCEL** button **12** if the full cooking time has not elapsed. **Off** displays on the screen **16** and the cooker enters standby mode.


10. Cooking without pressure

The pressure cooker function is disabled when you select the following programs: Slow Cook, Yogurt and Warm.

In other modes, when the lid is closed and the cooker has reached 212°F /100°C, pressure will naturally build up in the cooker because the lid is tightly sealed. Make sure the steam release vent **22** is set to the **Venting** position  to release the steam.


10.1 Slow cook mode

You can slowly cook ingredients for 30 minutes or up to 20 hours. Regularly check the food while cooking to prevent overcooking or burning if the food becomes too dry.

- Add the ingredients to the inner pot **4**.
- Place the inner pot **4** into the outer pot **5**.
- Put the lid **21** on the cooker and turn the steam release vent **22** to the **Venting** position .
- Turn the **SETTING** dial **13** until the indicator light **17** turns on next to **SLOW COOK**.
- Adjust the time (30 minutes to 20 hours) and temperature as desired.
- Press the **START / PAUSE** button **13** to begin cooking.
- When you have finished cooking, press the **CANCEL** button **12** if the full cooking time has not elapsed. **Off** displays on the screen **16** and the cooker enters standby mode.

10.2 Sauté mode




You can sauté or simmer foods in the inner pot **4**. Leave the lid **21** off when sautéing and do not leave the appliance unattended.

1. Place the inner pot **4** into the outer pot **5**.
2. If you are simmering the food and want to keep the moisture, put the lid **21** on the cooker and turn the steam release vent **22** to the **Venting** position . If you are sautéing, leave the lid **21** off.
3. Turn the **SETTING** dial **13** until the indicator light **17** turns on next to **SAUTÉ**.
4. Adjust the time (up to 30 minutes) and temperature as desired.

TIP

- Use lower temperatures to simmer or thicken a sauce.
 - Use medium temperatures to brown food.
 - Use higher temperatures to stir fry or brown meat.
5. Press the **START / PAUSE** button **13** to begin heating. **hot** displays when the set temperature has been reached.
 6. Add the ingredients to the inner pot **4**.
 7. When you have finished sautéing, press the **CANCEL** button **12** if the full cooking time has not elapsed. **Off** displays on the screen **16** and the cooker enters standby mode.

10.3 Yogurt mode


1. Place the inner pot **4** into the outer pot **5**.
2. Add the milk to the inner pot **4**.
3. Put the lid **21** on the cooker and turn the steam release vent **22** to the **Venting** position .
4. To pasteurize the milk, turn the **SETTING** dial **13** until the indicator light **17** turns on next **YOGURT**.
5. Adjust the time to 30 minutes and the temperature to the maximum 176°F / 80°C.
6. Press the **START / PAUSE** button **13**.
7. When the program time has completed, **Off** displays on the screen **16** and the cooker enters standby mode.
8. Take off the lid **21** and remove the inner pot **4** and let the milk cool to 112°F / 44°C.
9. Add the live culture to the milk.
10. Return the inner pot **4** to the cooker and close the lid **21**. The steam release vent **22** can be in either position, venting  or sealing .
11. Turn the **SETTING** dial **13** to **YOGURT**.
12. To set the fermentation time, adjust the time to 8 hours and the temperature to the minimum 104°F / 40°C.
13. Press the **START / PAUSE** button **13**. When the program has completed remove the yogurt and store in the fridge.

TIP

- The longer you ferment the yogurt the thicker it becomes.

10.4 Warm mode

The warm mode can be used to warm up food and keep it warm for up to 24 hours. It is the same program that kicks in if you have the keep warm function set to turn on after cooking.


1. Add the ingredients to the inner pot **4**.
2. Place the inner pot **4** into the outer pot **5**.
3. Put the lid **21** on the cooker and turn the steam release vent **22** to the **Venting** position .
4. Turn the **SETTING** dial **13** until the indicator light **17** turns on next to **SLOW COOK**.
5. Adjust the time (30 minutes to 20 hours) and temperature as desired.
6. Press the **START / PAUSE** button **13** to begin cooking.
7. When you have finished cooking, press the **CANCEL** button **12** if the full cooking time has not elapsed. **Off** displays on the screen **16** and the cooker enters standby mode.

11. Settings for pressure cooking modes

NOTE: The cooking times specified in the table do not include the amount of time it takes for the cooker to reach the desired temperature and amount of pressure, nor the amount of time that it takes for the pressure to release after cooking is complete. Where "N/A" is written, the temperature is automatically set and cannot be adjusted.

Function	Time Range	Temperature Range	Default Time in Minutes	Default Temperature	Pressure (Low / High)	Delay Start	Keep Warm
Meat / Stew	1 minute to 6 hours	N/A	35	N/A	Yes	Yes	Yes
Bean / Chili	1 minute to 4 hours	N/A	30	N/A	Yes	Yes	Yes
Rice	Auto	N/A	15	N/A	Yes	Yes	Yes
Soup / Broth	1 minute to 6 hours	N/A	30	N/A	Yes	Yes	Yes
Multigrain	1 minute to 4 hours	N/A	40	N/A	Yes	Yes	Yes
Porridge / Oats	1 minute to 4 hours	N/A	20	N/A	Yes	Yes	Yes
Sterilize	1 minute to 6 hours	N/A	30	N/A	Yes	Always off	Always off
Pressure Cook	1 minute to 6 hours	176°F-320°F 80°C-160°C	35	293°F 145°C	Yes	Yes	Yes
Steam	1 minute to 4 hours	N/A	10	N/A	Yes	Yes	Yes
Egg	1 to 30 minutes	N/A	5	N/A	Yes	Yes	Yes
Cake	1 minute to 4 hours	N/A	40	N/A	Yes	Yes	Yes

12. Settings for cooking without pressure

NOTE: In sauté and manual mode, when the lid is closed and the cooker reaches or exceeds 212°F / 100°C, pressure will naturally build up in the cooker because the lid is tightly sealed. Make sure the steam release vent **22** is set to the **Venting** position  to release the steam.

Function	Time Range	Temperature Range	Default Time	Default Temperature	Pressure (Low / High)	Delay Start	Keep Warm
Slow Cook	30 minutes to 20 hours (30-minute increments)	104°F-208°F 40°C-98°C	4 hours	194°F 90°C	No	Yes	Yes
Sauté	1 to 30 minutes	104°F-338°F 40°C-170°C	30 min.	284°F 140°C	N/A	Always off	Always off
Yogurt	30 minutes to 99.5 hours (in 30-minute increments)	104°F-176°F 40°C-80°C	8 hours	104°F 40°C	No	Always off	Always off
Warm	10 minutes to 99 hours and 50 minutes (in 10-minute increments)	104°F-194°F 40°C-90°C	10 hours	149°F 65°C	No	Always off	Always on
Manual	1 minute to 99 hours	104°F-338°F 40°C-170°C	35 min.	293°F 145°C	N/A	Yes	Yes

13. Recommended pressure cooker times

Here you can find our helpful guide for cooking ingredients in pressure cooking modes. Refer to this section when you are creating your own recipes. Keep in mind that these are recommendations only.

Vegetables

Food	Time Range
Asparagus	1-2 minutes
Beans	1-2 minutes
Broccoli	1-2 minutes
Brussels sprouts	2-3 minutes
Butternut squash	4-6 minutes

Food	Time Range
Carrots	6-8 minutes
Corn	3-5 minutes
Potatoes (large, whole)	12-15 minutes
Potatoes (small, whole)	8-10 minutes
Sweet potatoes (large, whole)	12-15 minutes
Sweet potatoes (cubed)	2-4 minutes

Meats

Food	Time
Beef	20 minutes per 450 g (1 lb)
Beef (large pieces and ribs)	20-25 minutes per 450 g (1 lb)
Chicken breasts	6-8 minutes per 450g (1 lb)
Whole chicken	8 minutes per 450g (1 lb)
Lamb	15 minutes per 450g (1 lb)
Pork (Baby back ribs)	15-20 minutes per 450g (1 lb)

NOTE: We recommend that you use a meat thermometer to check the temperature of the meat to make sure it is cooked sufficiently.

Dried and soaked beans and lentils

Food	Time (dried)	Time (soaked)
Black beans	20-25 minutes	6-8 minutes
Black-eyed peas	14-18 minutes	4-5 minutes
Chickpeas / Garbanzo beans	35-40 minutes	10-15 minutes
Red kidney beans	20-25 minutes	7-8 minutes
Lima beans	12-14 minutes	6-10 minutes
Soybeans	35-45 minutes	18-20 minutes
Green lentils	8-10 minutes	N/A
Red lentils	1-2 minutes	N/A

Seafood

Food	Time
Fish (whole)	4-5 minutes
Fish (fillet)	2-3 minutes
Mussels	1-2 minutes
Shrimp	1-3 minutes

14. Cleaning



WARNING! Risk of electric shock!

- Always disconnect the power cord **8** from the appliance and the wall socket and allow the cooker to cool before cleaning.
- Never immerse the base **10** in water.
- Make sure everything is completely dry before use and storage.

WARNING! Never use any abrasive, corrosive or scratchy cleaning agents as they might damage the appliance.

14.1 Cleaning the base and outer pot

Clean the outside of the base **10** and the outer pot with heating plate **5** with a damp soft cloth. You can also use a mild detergent solution.

14.2 Cleaning in mild detergent

Remove and clean the following parts in a mild detergent solution after each use to remove food or liquid.

- Lid **21**
- Anti-block shield **1**
- Steam release vent **22**
- Condensation collector **6**
- Float valve and silicon cap **23**

14.3 Cleaning in the dishwasher

The following parts are dishwasher safe, although we recommend handwashing in a mild detergent solution:

- Inner pot **4**
- Sealing ring **20**
- Measuring cup **3**
- Serving spoons **2**
- Steaming rack **19**

- Steaming tray **18**

TIP

For tougher stains on the inner pot **4**, either use a 1-part water to 3-parts vinegar solution or soak the pot for a few hours before cleaning.

Storage

- If storing the appliance for a long time, make sure the unit is fully cleaned and dry.
- The serving spoons **2** can be placed in the slot on the side of the base **10** for easy stowage.
- Store the appliance in a clean, dry, dust-free environment away from direct sunlight.

15. Troubleshooting

If your appliance fails to function as required, please try this checklist first. Perhaps there is only a minor problem, and you can solve it yourself.




WARNING! Risk of electric shock!

- Do not attempt to repair the appliance yourself under any circumstances.

15.1 Malfunctions during operation

Malfunction	Cause	Remedy
Appliance does not start.	The lid 21 is not closed properly.	Remove and reinstall the lid 21 .
	No power supply.	Check the power cord 8 is securely attached to the base 10 and the plug to the wall socket. The fuse may need replacing.
The lid 21 will not close.	The sealing ring 20 is incorrectly installed.	Remove and reinstall the sealing ring 20 .
	The float valve 23 is in the up position.	Gently press the float valve 23 down.

Malfunction	Cause	Remedy
The lid 21 will not open.	There is still pressure in the cooker.	Turn the steam release vent 22 to Venting  and once the steam has stopped coming out, open the lid 21 .
	The float valve 23 is in the up position.	If you have released all the steam pressure, use a pencil or the handle of a wooden utensil to push the float valve 23 down.
Steam is coming out from the sides of the lid 21 .	There is no sealing ring 20 , or it has been incorrectly installed.	Remove (if in place) the sealing ring 20 and reinstall it.
	The sealing ring 20 is defective or dirty.	Clean the sealing ring 20 . Check for damage. Replace if necessary.
	The lid 21 is not closed properly.	Remove and reinstall the lid 21 .
Steam leaks from the float valve 23 for longer than 2 minutes.	The float valve 23 is dirty.	Remove, clean and reinstall the float valve 23 .
	The float valve's silicone cap 23 is defective.	Replace the silicone cap on the float valve 23 .
Float valve 23 does not pop up.	There is insufficient water or food in the inner pot 4 .	Add water.
A few cracking sounds can be heard when in use.	This is the sound of parts adapting to the rise in pressure and temperature.	It is normal. No action required.
	The inner pot 4 bottom is wet.	Make sure the bottom is dry before use.

15.2 Error codes on the screen

Error Code	Cause	Solution
Err1	The thermostat is malfunctioning.	Discontinue use and unplug the appliance. Contact customer service.
Err 2	The thermostat is malfunctioning.	Discontinue use and unplug the appliance. Contact customer service.

Error Code	Cause	Solution
Err 3	The temperature is too high, the inner pot 4 is incorrectly positioned, or the inner pot is not inside the base 10 .	Discontinue use and unplug the appliance. Remove and reinstall the inner pot 4 .
	The temperature is too high, or the inner pot 4 does not contain enough liquid.	Discontinue use and unplug the appliance. Carefully remove the inner pot 4 from the base 10 and allow it to cool down. Add the appropriate amount of liquid.
Err 4	High-pressure sensor is faulty.	Discontinue use and unplug the appliance. Contact customer service.
Err 5	Low-pressure sensor is faulty.	Discontinue use and unplug the appliance. Contact customer service.

16. Disposal



This product is subject to the provisions of European Directive 2012/19/EC. The symbol showing a wheelevator bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products identified with this symbol may not be discarded with normal household waste, but must be taken to a collection point for recycling electric and electronic appliances.



This recycling symbol marks e.g. an object or parts of the material as valuable for recycling. Recycling helps to reduce the consumption of raw materials and protect the environment.

Packaging

When disposing of the packaging, make sure you comply with the environmental regulations applicable in your country.

17. Technical specifications

Model:	SKA-PRS-301-SMT
Mains voltage:	AC 220-240 V, 50 Hz / AC 120 V, 60 Hz
Power rating:	1000W
Inner pot maximum cooking capacity:	5 L / 5.28 QT
Inner pot total capacity:	6 L / 6.3 QT
Inner pot caliber:	6.3 x 8.7 in. (16 x 22 cm)
Weight:	13.2 lb. (6 kg)
Dimensions:	13 x 12.2 x 12.6 in. (33 x 30 x 32 cm)



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TC_SPA-PRS-301_IM_v2

