

STAINLESS STEEL PRESSURE COOKER USER MANUAL

Stainless pressure cooker user manual

Before using this product, please
be sure to read the user manual
and use it accurately.

PN **풍년**

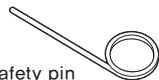
Before using this product, please be sure to read the user manual and use it accurately.

- Use this product only in the household gas range.
- Do not use it other than for rice and steamed food.
- The specifications of this product may be changed without prior notice for product quality improvement.

Checking on the components

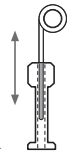


user manual



Safety pin

A pin that eliminates foreign substances from getting into the signal hole before cooking rice and clears it up if the hole is stuck (the safety pin is fitted with the user manual, so do not discard it and store well.)



How to use this product

- 04 Names of each part
- 05 Characteristics of the pressure cooker
- 07 How to cook rice

Warning and precautions

- 13 Warning and precautions before the usage
- 15 Warning and precautions during the usage
- 18 Warning and precautions after the usage
- 20 Packing precautions
- 21 Storage precautions

Miscellaneous

- 23 Checklist before reporting malfunctioning

USER MANUAL

How to use this product

04 Names of each part 05 Characteristics of the pressure cooker
07 How to cook rice

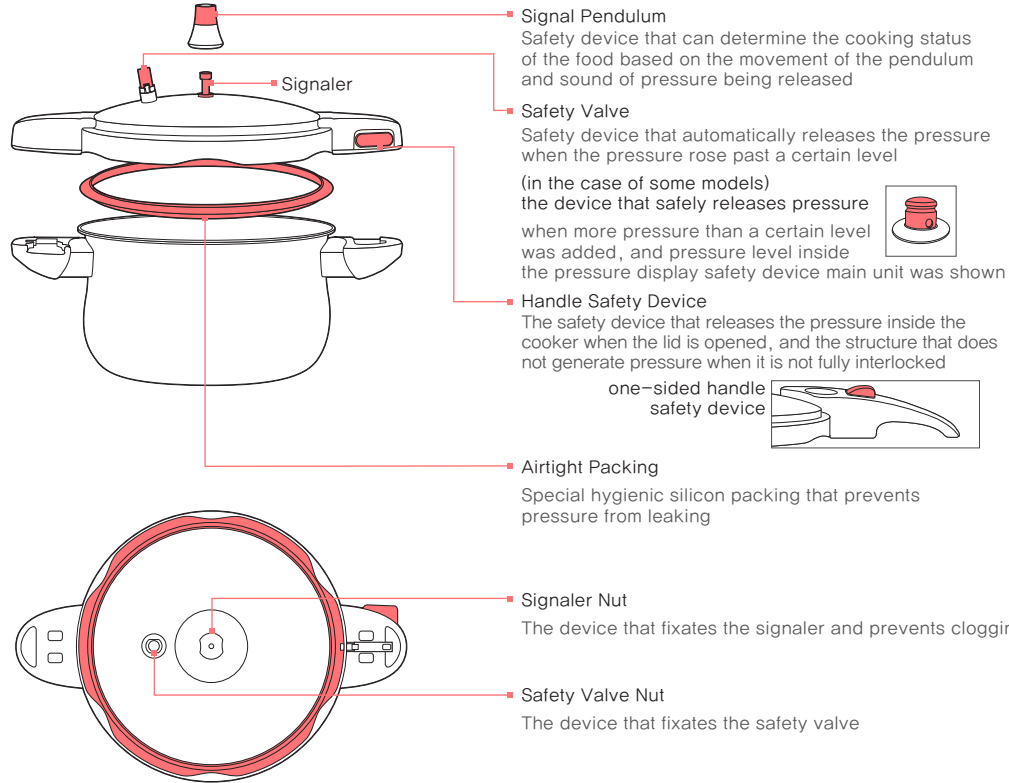
South Korean No. 1 PN풍년

By holding the consistent mind that thinks about the customers
All of the efforts are put into each of the PN Poong Nyun products.
PN Poong Nyun will be always together with the customers in the close place.

Since 1954

- Since establishing in 1954, we have led the kitchen culture of South Korea.
- Based on the history and tradition, we promise consistent reliability and devotion.
- PN Poong Nyun's product has received steady love despite the changes in the food culture.

Names

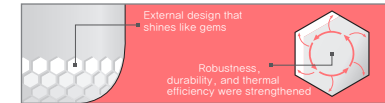


Characteristics of the stainless pressure cooker

- With stainless steel materials, it is hygienic and convenient to wash.
- By using 18–10 stainless steel that is not harmful to the human body, it is harmless to the human body and has high durability.
- It has strong salt resistance, alkali resistance, and acid resistance, so it can be used semi-permanently.
- With uniform heating feature on the entire cooker, the food is cooked evenly and does not stick to the cooker.
- Hot Rolling Method Applied
Special method that connects by pressuring down with 300~400 degrees Celsius of heat was used
- With airtight container, cooking period is shortened through scientific pressure cooking that raises the boiling point of water to 120 degrees Celsius in a short amount of time.
- Dimple Method Applied
By applying dimple method to some products, product features were improved along with strengthening the luxurious design and robustness further.

What is the state-of-the-art dimple method?

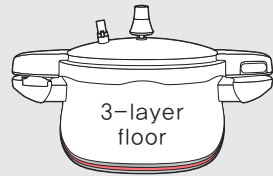
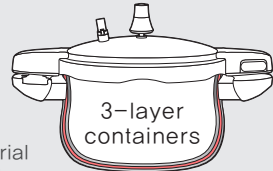
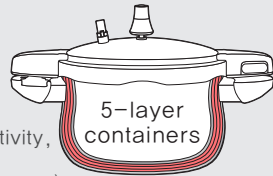
It is the state-of-the-art method that greatly widens the surface area for absorbing heat to maximize thermal efficiency.



Difference according to the configuration of stainless pressure cooker materials

• 5-layer containers

- The entire container consists of multiple structures (STS+AL1050+AL3003+AL1050+STS).
- This is a new material cooking tool for healthy cooking that combined advantages of aluminum (thermal conductivity, thermal preservation) and advantages of stainless steel (hygiene, acid-resistance, alkali-resistance, salt-resistance)
- By applying external stainless 430 family, it can be of course used in existing heating devices as well as induction heating cookers (IH plate).

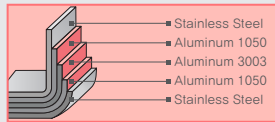


• 3-layer containers

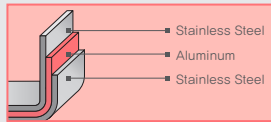
Because stainless steel plate made of eco-friendly material surrounds the aluminum layer of high thermal conductivity for the entire pot, thermal conductivity and preservation rate are very excellent.

• 3-layer floor

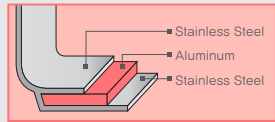
The thick 3-layer floor pressure cooker has excellent thermal preservation rate and great durability.



5-layer containers



3-layer containers



3-layer floor

Safely cooking delicious rice

01 Put the appropriate amount of rice in the pressure cooker according to the number of people

- Evenly put the amount of rice up to the height of pressure cooker according to the number of people
- The standard for 1 individual is 180mL, 150g, and if measurement is necessary, the regular paper cup can be used instead.
 - ▶ When the regular paper cup is used for measurement, a slight difference may occur depending on the size of the paper cup.
- The first water that washed the rice should be quickly rinsed down to prevent the smell from staying on the rice.
 - ▶ In the beginning, it is good to add enough water to lightly rinse the water in stirring fashion without giving a lot of pressure.
- Stir with hands to wash away dusts or rice brans on the rice and continue to wash by lightly folding and opening the rice.
- After washing the rice, it is not a good idea to soak the rice too long in the water. The smell of rice brans may be mixed to become the cause of smells in the rice, and the taste of rice may be lowered because of crushing of the shapes of riceballs.

The amount of rice according to the number of people

Household usage			Business usage		
2 people	360mL	300g	15people	2,700mL	2,250g
4 people	720mL	600g	20people	3,600mL	3,000g
6 people	1,080mL	900g			
8 people	1,440mL	1,200g			
10 people	1,800mL	1,500g			
12 people	2,160mL	1,800g			

Adjust the amount of water to cook the rice that fits your taste.

* When rice is fully put into the normal paper cup, it is approximately 150g.

8인분 취사 시



* It applies to some models.

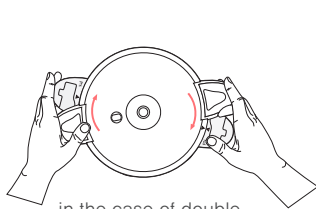
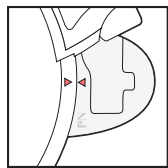
TIP

Rice soaking period for each season

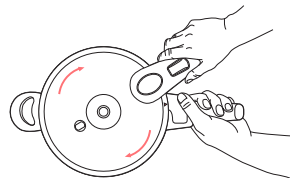
Cook the rice after soaking it for at least 30 minutes during summer and 1 hour during winter.

02 Closing the lid

- Move the red button on the lid handle to check that the operation is smooth
- Raise the lid to the top of the main unit and match the '▶' display of the lid with the '◀' display of the handle of the body
- With the lid lightly pressed down, turn it in the clockwise direction to adjust until "click" sound is made, so that the bottom and top handle match.
- When opening and closing the lid, close it in the vertical direction that matches with the main unit.
 - ▶ If the lid is not fully closed, pressure may leak, so the food may not be cooked well, and there is a risk of getting burned. Hence, be sure to check that the lid was properly closed.



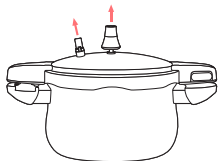
in the case of double pressure cooker



in the case of single pressure cooker

03 Raising Up the Signal Pendulum and Safety Valve

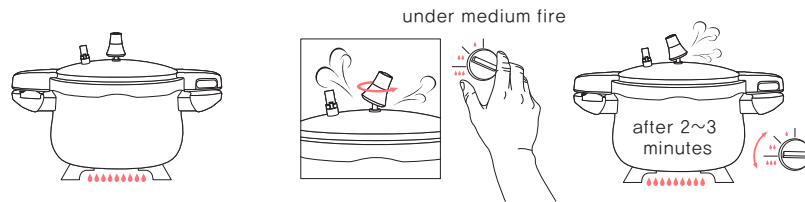
- When cooking food, raise up the signal pendulum and safety valve so that they are not tilted.
 - ▶ But, some safety valves with structures that cannot be raised may be excluded.



04 Cooking

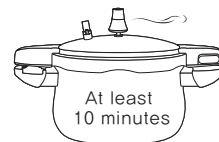
Fire adjustment order: High or medium fire → under medium fire → turning off the fire → steaming it thoroughly

- After the signal pendulum has moved, reduce the fire to be under medium fire, and turn off the fire after 2~3 minutes.
 - ▶ With the rice that was soaked for more than 2 hours, the signal pendulum can move approximately 3~4 minutes faster than uncooked rice.



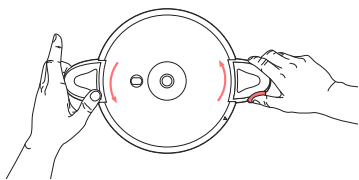
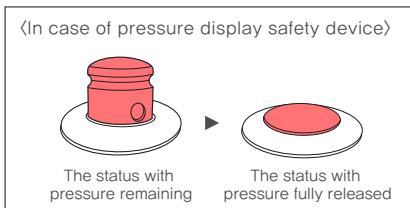
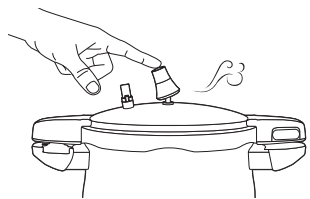
05 Steaming

- At least 10 minutes of thorough steaming are done with the fire turned off.

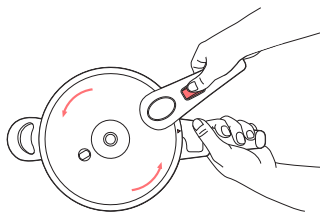


06 Opening the lid

- After thorough steaming is done, lay down the signal pendulum to check that the pressure was fully released.
(In case of some models) When pressure is fully released, pressure display safety device becomes in the lowered status.
- With the handle button fully pressed, slowly turn the lid in counterclockwise direction to open the lid.
 - ▶ Be cautious to absolutely do not press the handle button and open the lid at the same time
- In case that the lid does not open well, it means that there are pressures remaining inside, and it is dangerous, so absolutely do not open it by force.
 - ▶ Do not hastily open it and use a cold dishcloth to cool the lid, and then open it in normal method



in the case of double pressure cooker



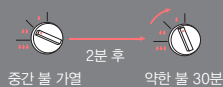
in the case of single pressure cooker

TIP

A After burning the stainless pressure cooker once, the rice keeps burning!

If the pressure cooker was burned once, not taking proper actions can lead to burning again regardless of how cleanly it was washed. When foreign substances are eliminated using fruit peels, burning phenomenon can be reduced.

1. Fill the fruit peels up to the point slightly higher than the part that was burned.
(All fruits are possible)
2. In the same way as cooking rice, put water and close the lid to be heated.
3. 2 Minutes after the signal pendulum starts to move, boil it in the low fire for approximately 30 minutes
4. When it is fully steamed, open the lid to eliminate foreign substances.



I Do not forcefully release the pressure and let the pressure to be released on its own. I

B When rice is cooked with pressure cooker, the rice color changes!

Depending on the type of rice, rice color may have slightly unusual color (blue, light yellow) following pressure cooking due to the substance included inside the rice. This can be associated with the substance in water, and there may be differences to the degree of the color, and it may not appear at all. This type of phenomenon is created because it is cooked in high temperature/high pressure, and digestion and taste of rice are better after pressure cooking.

C What is pressure cooking?

The atmospheric pressure in our everyday spaces is 1 atm and water boils at approximately 100 degrees Celsius. Because water vapor goes to the outside when the lid opens, the temperature of water does not raise beyond 100 degrees Celsius. But, the pressure cooker makes water vapor to be airtight to raise the absolute pressure to approximately 2 atm. Pressure cooking uses this principle to raise the boiling point of water to 120 degrees Celsius. Pressure cooking does cooking at high temperature and high pressure in a short amount of time, so it has great taste and nutrition, can effectively cook brown rice, mixed grain rice, and steamed food, and save time and energy.



WARNING & PRECAUTIONS

Warning and precautions

- 13 Warning and precautions before the usage
- 15 Warning and precautions during the usage
- 18 Warning and precautions after the usage
- 20 Packing precautions
- 21 Storage precautions

- Before using the product, be sure to read the warning and precautions for safety and then use it. Also, please keep the user manual safely.
- Information displayed here are for using the product safely and preventing personal injuries and material damages, so please adhere to them.
- When pressure cooker is heated, the internal pressure becomes high rapidly, and using it improperly has the risk of explosion, burn, and accidents. Use it safely according to the usage method and precautions.

- ▲ **Warning:** These contents are expected possibilities of deaths or injuries of people when it is violated.
- △ **Caution:** These contents are expected possibilities of personal injuries or material damages when it is violated.

▲ Warnings before the usage

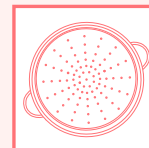
01 Do not use it besides for rice or steaming.

- Do not use it for various usages, such as soybeans (bean types), red beans, curry, flour food, chicken soup, samgyetang, seaweed soup, greens, barley teas, regular water, dried radish greens, jams, laundry, and sterilization. In particular, food with high viscosity, food that expands greatly, and food that uses a lot of oils can clog up the hole, so they have risks of explosion and burns



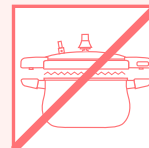
02 When doing steam cooking, use the steam plate

- When doing steam cooking with ingredients like sweet potato, steam plate should be utilized for safe usage by preventing water from directly touching the food



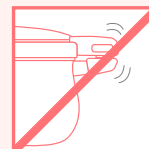
03 Adjust the amount of ingredients below the maximum cooking amount

- As the internal pressure in the pressure cooker raises above the normal level, there is a risk of explosion.
- Maximum cooking amount should be used under half of the cooker. In case of steaming mixed grains rice that expands through boiling, cook at 1/3 the amount of the cooker (water included).



04 When the handle is shaking

- There is a risk of falling, and safety device is not operating, so it is dangerous.
- When the screw handle is loose, be sure to utilize tools to tighten the screw, and then use it.
- When the part is damaged, it must receive services.



05 Do not randomly disassemble or alter the product.

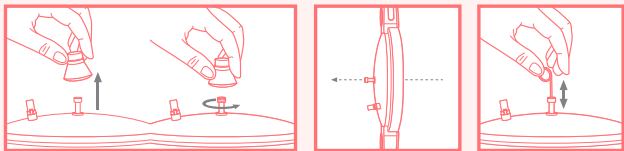
- Malfunctioning or problems in safety can occur.



06 Check that the hole of the signaler in the lid is clear.

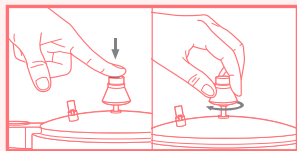
- Before the usage, be sure to check that the hole of the signaler is not clogged.
- If the hole is clogged, the internal pressure rises, and it is dangerous. So, if it is clogged, then use safety pin to clear it up, and then use it.

How to check the hole of the signaler



1. **Spring type** – pull up the signal pendulum to take it out.
Screw type – pull up the signal pendulum vertically and take it out by rotating in the counterclockwise direction.
2. Check to see if the inside hole of the lid of the signaler is clogged or not.
3. If the hole is clogged, use the safety pin to clear it.
(The safety pin is enclosed by fitting to the user manual)

How to put the signal pendulum



Spring type – tilt the signal pendulum on top of the signaler and press it downwards with some force.

Screw type – raise it up and rotate it in the clockwise direction to fit it.

07 Do not use this product if there is a damage or transformation to the part or the product.

- Malfunctioning or problems in safety may occur, so it is dangerous.
- Damaged parts should receive services to be fixed, and transformed cooker must be disposed.



08 Checking signaler nut and safety valve nut if they are loose

- If the nut is loose, be sure to tighten it before using it.

⚠ Precautions before the usage

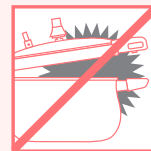
01 When using the product for the first time

- When using the product for the first time, put approximately 2/3rd of cold water and vinegar (one vinegar spoon per one cup of water) into the pressure cooker product to boil it once.
- After boiling it once, use smooth sponge and neutral detergent to cleanly wipe it off and wash with enough water before the usage.

⚠ Warnings during the usage

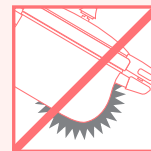
01 When forcefully opening the lid during the usage

- When the lid is forcefully opened during cooking or right after turning off the fire, the lid may fly off or the contents in high temperature may be released, so there is a risk for burn. If it has to be opened by necessity, use signal pendulum and safety valve to fully release the pressure and then open the lid.



02 Be ware of shocks or movement to the product

- It is possible to receive burns through explosions.



⚠ Precautions during the usage

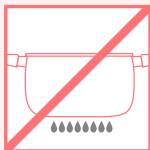
01 Stronger fire than needed is dangerous

- If the handle is burnt, there is a risk in safety.
- The flames of the gas should be adjusted to not spread more than the bottom of the cooker.



02 Do not heat the empty cooker

- The product may be damaged.



03 Adjust the direction to prevent fire from getting on the handle

- When more than 2 gas ranges are used, the handle may be heated, so adjust to make sure that the flame does not touch the handle



04 Do not heat when the external side is wet with oils (cooking oil)

- The product may be damaged as the oil is burnt.



05 Use it in a stable way by placing it on the center area of the gas range

- There is a risk of the cooker to stumble.

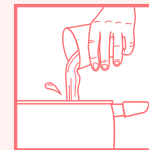


06 When the signal pendulum moves, be sure to adjust the fire power to be under medium fire

- If the fire is too strong, rice may be burnt.

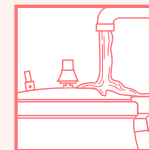
07 When the steam plate is used, be careful to not let the water inside the cooker to be dried

- When cooking while heating in dried condition, it may become the cause of the product damage.
- Because the steam plate is hot, be careful in dealing with it.



08 Emergency treatment method in case of accidents (rapid cooling)

- If something rather strange is discovered while cooking, turn off the fire, maintain it in horizontal form, spill cold water to the lid for at least 3 minutes, and check to see the pressure was fully released, and then open the lid.
- The handle is very hot when moving the cooker, so tightly hold the handle with dishcloth and watch out not to shake or drop it.



▶ If it is dropped, it is possible to receive burn injuries due to explosion.

09 Mineral phenomenon

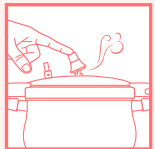
“When rice is cooked with stainless steel product, it leaves behind dark purple or rainbow stain!”

- What is a mineral phenomenon? Also known as mineral discoloration, it is a color that directly reflects the minerals from food when plant-type or animal-type food is cooked inside the pressure cooker (pot).
- Like the types of the minerals, there are multiple different varieties for the colors and forms.
- Mineral phenomenon was shown to be harmless to the human body, so it can be used safely. Using the dedicated detergent for stainless steel can eliminate some of it.

⚠ Warnings after the usage

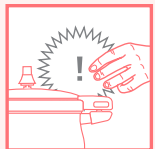
01 Opening the lid after checking to see the pressure was fully released following the completion of cooking

- The lid may fly off and the contents may be released, so there is a risk of explosion.
- In case that the button in the handle is not pressed while opening the lid, internal pressure is remaining and can be very dangerous, so do not open by force.
- In case of some models, when the pressure is fully released, check to see that the pressure display safety device was lowered, and then open the lid.



02 Precautions in dealing with the product after the completion of cooking

- Following the completion of cooking, cooker, handle, signal pendulum, and safety valve are hot, so there is a risk for burns.



03 Be careful not to let infants or children from touching

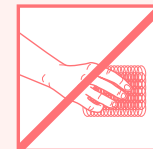
- Because the cooker is hot, there is a risk of getting burnt.



⚠ Precautions after the usage

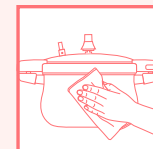
01 When washing, use smooth dishcloth.

- When iron spatula or steel sponge is used, the product may be damaged.



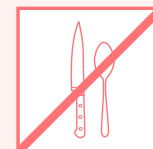
02 Put tableware neutral detergent to things like the sponge to remove the water

- There may be small amount of white powders after washing, but this is due to a very small amount in the tap water.



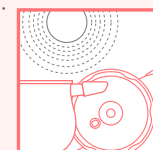
03 Removing the pressed things

- When metals like knife and spoons are used, the product will be damaged.
- Make the items in hot water to be smooth, and then eliminate them.



04 Cooking method after storage method

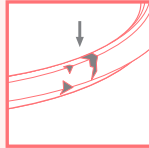
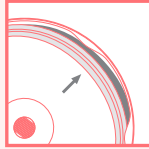
- After washing, keep it dried and store it well.
- Keeping the food inside the cooker for a long time can lead to the possibility of discoloration of the cooker, so please transfer it to a different container.



⚠ Packing precautions

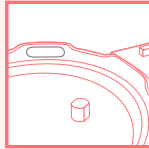
01 Purchase and exchange during packing damage

- Changing of the colors do not become a problem, but tearing or shrinking can become a new cause of pressure leakage.
- Packing is a consumable item. Please replace it regularly every 6 months for the usage
 - ▶ If the packing is periodically used for a long time, it may shrink, and the performance may be lowered.
- If the packing is cracked, there is a risk that the inside contents may come out.
- If the pressure is leaking, check to see if the packing was damaged
 - ▶ For the purchase of the packing, please use large discount stores or customer YES center.



02 The reason for the packing hole

- This is the structure that strengthens the pressure when the packing is pushed or reversed in the corresponding area due to the clogging of the pressure cooker during cooking
 - ▶ This is the product that applied KC (safety certification).



⚠ Storage precautions

01 Cleanly store the product

- Storing the product with moistures remaining can lead to discoloration and damage to the product, so cleanly wipe the product to completely eliminate the moistures for storage.

02 Salts should be perfectly eliminated for storage

- After cooking food that contained food, the cooker must be cleaned to perfectly eliminate salts for storage. If it is stored with salts remaining, then it may be damaged.

ADDITIONAL INFORMATION

Miscellaneous

23 Checklist before reporting malfunctioning

Please check one more time before reporting
for malfunctioning

Symptoms	Handling Method
Steam is leaking from the handle (safety device).	<ul style="list-style-type: none">· By moving the location of the packing, evenly spread it and cleanly wash it away if food residues are remaining between the packing.
Steam is leaking from the safety valve area, so the pressure is not staying full.	<ul style="list-style-type: none">· If the nut of the part is loose, call the corresponding customer YES center to receive consultation.
The rice water is spilling to the below of the signal pendulum.	<ul style="list-style-type: none">· Water may spill before rice fully absorbs the water, so please reduce the fire power a little and use it.
The signal pendulum is not moving in the appropriate time, and the steam is leaking below the signal pendulum.	<ul style="list-style-type: none">· Properly raise up the signal pendulum and check to see if it was clogged.· If the signaler bolt and signaler nut are not full or are loose, call the corresponding customer YES center to receive consultation.
The rice keeps burning.	<ul style="list-style-type: none">· In case of normal fire, please hasten the period for turning off the fire.· After checking to see if the steam is leaking, replace the airtight packing to a new one, and then use it.