

Instruction Manual



Dampfdruck-Kochtopf PC-DDK 1048

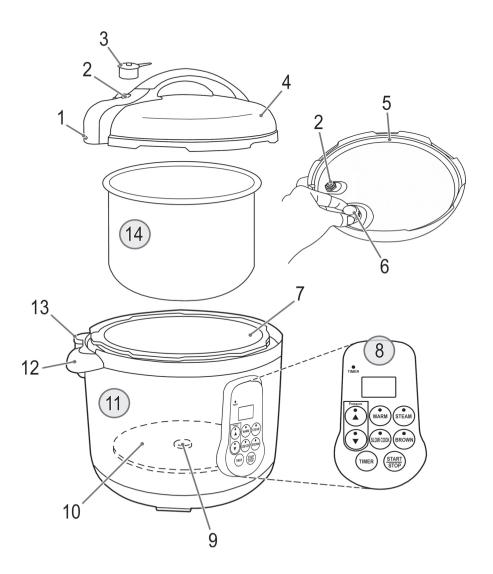
Pressure cooker



ENGLISH page 19

Übersicht der Bedienelemente

Location of Controls



User manual

Thank you for selecting our product. We hope that you will enjoy use of the appliance.

Symbols in this user manual

Important notes for your safety are marked distinctively. Pay absolute attention to them to avoid accidents and damage to the device:

MARNING:

Warns of dangers for your health and indicates potential risks of injury.

∧ CAUTION:

Indicates potential dangers for the device or other objects.

■ NOTE:

Highlights tips and information for you.

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General Notes

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use.
- Do not use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip
 it into any liquid) and sharp edges. Do not use
 the appliance with wet hands. If the appliance is
 humid or wet, unplug it immediately.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull the plug itself, not the lead) if the appliance is not being used and remove the attached accessories
- Do not operate the machine without supervision. If you leave the room you should always turn the device off. Remove the plug from the socket.
- The device and the mains lead have to be checked regularly for signs of damage. If damage is found the device must not be used.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

⚠ WARNING!

Don't let small children play with foils for danger of suffocation!

Important safety instructions

Read through all instructions carefully!

Warning symbols are displayed on the product:



WARNING:

Danger of scalding by escaping steam!

- Keep face and hands away from the pressure regulator when the appliance is in use.
- · Only open the lid when the steam has been fully released.
- · Take care when opening the lid after cooking.

An information plate can be found inside the housing:

To reduce the risk of electric shock, cook only in removable cooking pot.

⚠ WARNING:

- Never use the pressure cooker close to children.
- Do not put the pressure cooker into a hot oven or onto a hot source of heat.
- Take great care when moving the pressure cooker when it is under pressure. Do not touch the hot surfaces, but use the side handles and buttons. If necessary, use oven gloves.
- Never lift the pressure cooker by the lid handle.
- This appliance is intended exclusively for normal domestic use. It is not intended for use in the following locations:
 - in staff kitchens in shops, offices, and other commercial facilities;
 - in agricultural enterprises;
 - by guests in hotels, motels, and other accommodation facilities;
 - in bed & breakfast establishments.
- Only use the pressure cooker for the purpose for which it is intended.

MARNING:

- Food is prepared under pressure in this pot. Incorrect use of the appliance may cause burns. Make sure that the pressure cooker has been properly closed before operation. Information on this can be found in the chapter "Instructions for use".
- Never use force to open the pressure cooker. Before opening, ensure that the internal pressure has been fully released and that the pressure valve is in the "STEAM" position. More information can be found in the chapter "Instructions for use".
- Never use the pressure cooker without water. The appliance becomes badly damaged without water. For the BROWN function, follow the instructions given in the chapter "Operation".
- Never fill the pressure cooker over the MAX (²/₃) mark. If you are preparing food such as e.g. rice, which swells during cooking, fill the pressure cooker to a maximum of half of its nominal volume (2.3 liters).
- If you have cooked meat with skin on it, e.g. beef tongue, which
 inflates under pressure, then do not pierce the meat while the skin
 is inflated. You may be scalded by sputtering. More information can
 be found in the chapter "Instructions for use".
- If you are preparing pulpy foods (e.g. dried peas, rhubarb), the pressure cooker must be shaken gently before opening. This prevents the food from sputtering when opening the lid.
- Do not use the pressure cooker to fry food under pressure with oil.
- · Do not cover the pressure valves! Danger of explosion!
- Before using the pressure cooker, always ensure that the valves are not blocked. More information can be found in the chapter "Cleaning". If it is found that the valve is defective, contact our customer service or a specialist.

MARNING:

- Do not tamper in any way with the safety system. Limit handling of the safety systems to the steps for cleaning.
- · Before cleaning, always remove the power cord.
- This appliance is not designed to be immersed in water during cleaning. Follow the instructions given in the chapter "Cleaning".
- Only use original accessories for this model. Only use housing, lid, and sealing ring from the same manufacturer.
- Do not repair the device by yourself. Please contact authorized personnel. If the power cord of this appliance is damaged, it must be replaced by a special power cord which is available from the manufacturer or his customer service.
- This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.
- Children shall not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory
 or mental capabilities or lack of experience and knowledge if they
 have been given supervision or instruction concerning use of the
 appliance in a safe way and if they understand the hazards involved.

△ CAUTION:

Only use the insert pot as an accessory for this appliance. It is not suitable for other cooking zones!

Keep these instructions for future reference!

Supplied parts

Housing with integrated hotplate Safety lid Insert pot Steamer insert holder Steamer insert Power cord Spoon Measuring cup

Unpacking the appliance

- 1. Remove the device from its packaging.
- Remove all packaging materials like foils, filling materials, cable holders, and carton packaging.
- 3. Check the scope of deliveries for completeness.
- If there are missing parts or obvious damage, do not use the device. Return it to your retailer immediately.

Description of the Parts

- 1 Lock pin
- 2 Float valve
- 3 Pressure regulator
- 4 Safety lid
- 5 Sealing ring of the lid
- 6 Cover for the pressure regulator valve
- 7 Inner housing
- 8 Control panel
- 9 Temperature sensor
- 10 Hotplate
- 11 Housing
- 12 Lifting handle
- 13 Condensation collector
- 14 Removable insert pot

Control panel

Button	Function
PRESSURE A	Set pressure time for high
FINESSUINE A	pressure (0.6 bar)
PRESSURE ▼	Set pressure time for low
FRESSURE V	pressure (0.3 bar)
WARM	Keep warm
STEAM	Steam cooking
SLOW COOK	Slow cooking at low
SLOW COOK	temperature (82° - 85° C)
BROWN	Browns meat
TIMER	Time-delayed cooking
START / STOP	On/Off

Pressure regulator labeling

PRESSURE: Pressure STEAM: Steam

Instructions for use

Location

- · Choose a stable, level surface.
- Keep a sufficient safety distance to flammable objects such as furniture, curtains, etc.
- Do not operate the appliance under wall units.

For your safety

- If the pressure cooker is not properly sealed, no pressure will build up in the pot.
- The appliance has 5 safety systems:
 - The float valve activates the lock pin if enough pressure has built up. The lock pin prevents the lid from accidentally opening under pressure.
 - The valve under the pressure regulator releases steam in the event of excess pressure.
 - Three electronic safety systems regulate the temperature.
- Before use, always check that the valves are in a clean and defect-free condition. More information can be found in the chapter "Cleaning".

Functions of the appliance

- The display shows the operating status and the set value.
- In the cooking methods PRESSURE and STEAM, set the value between "01" and "99" minutes. When cooking with SLOW COOK and TIMER, the time can be selected in half-hours. Browning with the BROWN button is done without entering the time.
- Pressing of buttons is confirmed by a beep sound.
- You must always select only one cooking method. Combinations are not possible.
- If a function has been selected and the START / STOP button is not pressed within 30 seconds, the setting is cleared. You will hear three short beeps. On the display, you will see the start status "0 0".

- The countdown of the set cooking time only begins when the optimum cooking temperature is reached in the pot. This will be indicated by the flashing dot on the display.
- During cooking, excess condensate is collected in the condensation collector.
- At the end of the cooking process, the display shows "0.0". The keep warm function is activated. The control lamp of the WARM button lights.
- You can interrupt or end any action with the START / STOP button

Capacity

- Never operate the appliance without water! The minimum capacity is around 250 ml (8 oz).
 For the BROWN (browning) function, follow the instructions which are given in the chapter "Operation".
- The maximum capacity (the net capacity) is 3 liters (MAX ²/₃ marking). If you are preparing food such as e.g. rice, which swells during cooking, fill the pressure cooker to a maximum of half its nominal capacity (2.3 liters).
- Food which is cooked in the insert pot may not touch the lid of the pressure cooker.

Closing the lid

- 1. Ensure that the sealing ring is properly fitted in the lid.
- 2. Check the permeability of the valves.
- Place the lid onto the housing so that the lock pin is positioned above the condensation collector.
- 4. Turn the lid anticlockwise as far as it will go. The lock pin latches into place.
- 5. Ensure that the pressure regulator is fitted in the correct position on the valve. The dot "•" next to STEAM or PRESSURE on the pressure regulator must lie above the dot on the lid.

Opening the lid

△ WARNING: Danger of scalding!

- Use oven gloves or a spoon.
- · Keep your face away from the lid.
- Switch off the appliance with the START / STOP button.
- Do not pull off the pressure regulator! Turn it carefully to STEAM. The steam escapes from the valve of the pressure regulator. The pressure is released.
- 3. Wait until no more steam escapes.
- If the lock pin has locked the lid, you can open the pressure cooker. Turn the lid clockwise to remove it.

Tips

- The "Cooking time tables" give recommendations on the selection of the cooking method.
- For fresh fruit or soft foods, the cooking methods PRESSURE ▼ or STEAM are the most suitable ones
- Do not prepare food with milk in the pressure cooker. Milk boils and sticks to the valves in the lid!
- Food such as apple sauce, cranberries, rhubarb, pearl barley, peas, oatmeal, noodles, and other pasta should not be cooked under pressure in the pressure cooker. They also tend to foam. This may block the pressure valve.
- To reduce the build-up of foam when cooking beans, add a small piece of butter or a tablespoon of oil to the water.
- In the case of recipes with alcohol, this must be evaporated before the lid is sealed.
- In order to check the doneness of a cooked tongue, pierce the meat on the tip or on the underside which does not contain any skin. If the beef/pork tongue is cooked, cool off under cold water. Allow the tongue to cool somewhat so that you can hold it. The skin can now be removed, best starting from the end to the tip of the tongue.

Getting started

Flectric Connection

- Before inserting the power plug into the outlet, check that the mains voltage to be used matches that of the device. You can find the required information on the nameplate.
- Plug the power cord into the connection socket on the appliance.
- Connect the device only to a correctly installed safety socket. The display indicates the operating status with "0 0".

Before initial use

- 1. Clean all parts of the appliance as described under "Cleaning".
- 2. Place the insert pot into the housing.
- Position the accessories (steamer insert holder and steamer insert) in the insert pot.
- 4. Fill the insert pot with 3 liters of warm water (up to the MAX mark).
- 5. Close the appliance with the lid.
- 6. Operate the pressure cooker for 15 minutes with pressure (see the chapter "Operation").
- 7. Release the steam by setting the pressure cooker to STEAM.
- 8. Allow the insert pot to cool to room temperature before emptying and cleaning again.

Operation

PRESSURE - Cooking with pressure

- Fill the insert pot with at least 250 ml (8 oz) of water.
- 2. If necessary, insert the accessories. Add the food according to your recipe.
- 3. Close the appliance with the lid.
- 4. Turn the pressure regulator to the PRESSURE position.
- Select the cooking method using the PRES-SURE ▲ or ▼ buttons. The control lamp of the button flashes. "01" appears on the display. Set the required cooking time by pressing the button once for each further minute or keeping the button pressed.

Press the START / STOP button to start the cooking process. The control lamp of the PRESSURE button is lit continuously.

■ NOTE:

During the cooking process it is normal that steam escapes via the float valve or the pressure regulator valve. Hissing can be heard.

- The appliance begins with the countdown in minutes when the corresponding pressure has built up.
- The end of the cooking process is confirmed by two beeps. The keep warm function is then automatically activated. If you do not end operation with the START / STOP button, the appliance beeps at intervals for about 3 minutes as a reminder.
- Press the START / STOP button. Wait about 5 minutes until the appliance has released the pressure by itself (also known as the natural release method).
- Release the residual pressure by setting the pressure regulator to the STEAM position.
- 11. Open the lid carefully.

BROWN - Browning

- Add fat according to your recipe in order to brown food in the insert pot. Leave the pot open.
- 2. Press the BROWN button. The control lamp of the button flashes. The display shows "0.0".
- Press the START / STOP button to start the heating process. The control lamp of the BROWN button is lit continuously.
- 4. After about 5 minutes of pre-heating, add the meat. Brown as normal.

■ NOTE:

If you close the lid in this mode, the appliance beeps every 10 minutes as a warning due to the high temperature.

∧ CAUTION:

Do not leave the appliance unattended!

SLOW COOK - Slow (gentle) cooking at low temperature

- 1. Add at least 250 ml (8 oz) of water to the insert pot.
- 2. If necessary, insert the accessories. Add the food according to your recipe.
- 3. Close the appliance with the lid.
- 4. Turn the pressure regulator to the STEAM position.
- Press the SLOW COOK button. The control lamp of the button flashes. The display shows "0.5". This corresponds to a cooking time of half an hour.
- Set the required cooking time by pressing the button once for each further half hour or keeping the button pressed. The longest cooking time is 9½ hours at a temperature of about 82 °C – 85 °C.
- Press the START / STOP button to start the cooking process. The control lamp of the SLOW COOK button is lit continuously.
- 8. The appliance begins with the countdown at half-hourly intervals when the corresponding temperature is reached.

STEAM - Steaming

- Add at least 250 ml (8 oz) of water to the insert pot.
- 2. Insert the accessories. Add the food according to your recipe.
- 3. Close the appliance with the lid.
- 4. Turn the pressure regulator to the STEAM position.
- 5. Press the STEAM button. The control lamp of the button flashes. The display shows "01".
- Set the required cooking time by pressing the button once for each further minute or keeping the button pressed. The longest cooking time is 99 minutes.
- Press the START / STOP button to start the cooking process. The control lamp of the STEAM button is lit continuously.

■ NOTE:

The lid can be opened carefully during cooking to check the progress of the food.

TIMER - Time-delayed cooking

This function enables you to delay the cooking by up to 8 hours.

You can activate the time delay on the settings PRESSURE. SLOW COOK and STEAM.

NOTE:

Do not use the TIMER function for food which is easily spoiled.

- Press the TIMER button. The display shows "0.5". This corresponds to a half hour time delay.
- 2. Set the required time delay by pressing the button once for each further half hour or by keeping the button pressed.
- Select the cooking method. Set the required cooking time.
- 4. Press the START / STOP button to activate the TIMER. The appliance starts the cooking process after the set time has elapsed.

WARM - Keep warm

With this function, you can keep the cooked food warm for a long period.

- 1. Add the cooked food to the insert pot.
- 2. Close the appliance with the lid.
- 3. Turn the pressure regulator to the STEAM position.
- 4. Press the WARM button. The control lamp of the button flashes. The display shows "0.0".
- Press the START / STOP button to start the function. The control lamp of the WARM button is lit continuously.

Ending operation

- 1. Press the START / STOP button. The display shows "0.0".
- 2. Disconnect the power cord from the socket.

Problems with the appliance

Problem	Cause / remedy
The appliance does not work.	The appliance has no power supply.
	Check whether the power cord is properly plugged into the
	appliance.
	Is the power cord connected to the mains socket?
	Check the socket with another appliance.
	Check the main fuse.
	If the appliance is defective, contact our customer service or a
	specialist.
The countdown proceeds in the PRES-	There is too little water in the pot.
SURE cooking method although the	Stop the cooking process with the START / STOP button.
appliance has not built up any pressure.	2. Turn the pressure regulator to STEAM.
	Remove the lid and add about 1 cup of water.
	4. Restart the cooking process.
Steam escapes at the rim of the lid.	Ensure that,
	 the pressure cooker has been properly sealed;
	the sealing ring is in a defect-free, clean condition and has
	been inserted correctly in the lid.
	See also the chapter on "Cleaning".
The lid cannot be opened after cooking.	
	 Proceed as described under "Instructions for use" → "Ope-
	ning the lid".

Cooking time tables

The following cooking times are approximate times. They should be used as a general guideline. The quantity and consistency of the food influence the cooking times.

Fresh vegetables (approx. 500 g)	Cooking method	Cooking time (approx. min.)
Artichalca	STEAM	30
Artichokes	PRESSURE ▲	8-10
Auborginos	STEAM	15-18
Aubergines	PRESSURE ▼	3-4
Cauliflawor Proposili (florata)	STEAM	20-25
Cauliflower, Broccoli (florets)	PRESSURE ▼	3-4
Beans, green or string	PRESSURE ▼	5-7
Peas, green	PRESSURE ▼	3-5
Carreta (aligned)	STEAM	18-20
Carrots (sliced)	PRESSURE ▼	4-6
Cabbage (red or white)	PRESSURE ▲	3-5
Kohlrabi (chopped)	PRESSURE ▼	5-8

Fresh vegetables (approx. 500 g)	Cooking method	Cooking time (approx. min.)
Dumpkin	STEAM	16-18
Pumpkin	PRESSURE ▼	5-8
Corn cob	PRESSURE ▲	3-5
Peppers (stuffed)	PRESSURE ▼	8-10
Duranda auranta	STEAM	24-26
Brussels sprouts	PRESSURE ▼	4-5
Celery (chopped)	PRESSURE ▼	2-3
Asparagus	PRESSURE ▼	5-6
Spinach	PRESSURE ▼	2-3

Starches (approx. 500 g)	Cooking method	Cooking time (approx. min.)
Yeast dumplings	PRESSURE ▼	6
Potatoes (whole, medium sized)	PRESSURE ▲	10-12
Brown rice	PRESSURE ▲	8-9
White rice	PRESSURE ▲	6-7

Meat (approx. 500 g)	Cooking method	Cooking time (approx. min.)
Pork knuckle	PRESSURE ▲	30-40
Goulash	PRESSURE ▲	15-20
Roast hare/rabbit	PRESSURE ▲	10-15
(Cured and smoked) chop	PRESSURE ▲	10-12
Lamb (boneless)	PRESSURE ▲	20-25
Roast beef	PRESSURE ▲	30-40
Beef tongue	PRESSURE ▲	45-55
Roulades	PRESSURE ▲	15-20
Roast pork	PRESSURE ▲	30-35
Pork tongue	PRESSURE ▲	30
Boiled beef in broth	PRESSURE ▲	40-45

Poultry	Cooking method	Cooking time (approx min.)
Duck (breast / leg)	PRESSURE ▲	10-15
Goose (breast / leg)	PRESSURE ▲	30
Chicken (breast / leg)	PRESSURE ▲	10-15
Turkey breast	PRESSURE ▲	30

Fisch (approx. 1000 g)	Cooking method	Cooking time (approx. min.)
Cod	PRESSURE ▼	7
Salmon	PRESSURE ▼	7
Perch	PRESSURE ▼	7
Sole	PRESSURE ▼	4
Tuna (steaks)	PRESSURE ▼	7

Cleaning

MARNING:

- Before cleaning, switch the device off and pull the power plug.
- · Allow the appliance with insert pot to cool.
- Under no circumstances should you immerse the device in water for cleaning purposes. Otherwise this might result in an electric shock or fire.

△ CAUTION:

- Do not use a wire brush or any abrasive items.
- Do not use any acidic or abrasive detergents.
- The individual parts are not dishwasher-safe.

Always clean the appliance and accessories after use.

- 1. Remove the insert pot and accessories.
- 2. Always clean the inside and outside of the housing with a damp dishcloth.
- 3. Pull the condensation collector (13) down to empty and clean it. After drying, slide it up again onto the housing until it clicks into place.
- 4. Clean the insert pot and accessories in a bowl of hot water. To help remove stubborn dirt, you can use a nylon brush.
- 5. Then dry everything off.

Lid

- 1. Pull off the pressure regulator (3) by turning it. Clean it under running water.
- 2. Remove the sealing ring (5) from the inside of the lid. Clean it in a bowl of warm water. Rinse and dry thoroughly.
- 3. Pull off the cover of the pressure regulator valve (6). Check that the valve is not blocked by holding it against the light. If necessary, remove food residues with a toothpick. Clean the cover under water with a nylon brush and then dry it.
- 4. Clean the lid with a sponge and detergent under running hot water. Wipe it dry.
- 5. Check the mobility of the float valve (2): Hold the lid horizontally with the float valve facing upwards. The float valve must be easily pushed in without resistance.
- 6. Check the sealing ring for damage. There must be no cracking. If the sealing ring is damaged, do not use the appliance! Contact our customer service at www.sli24.de. Insert the sealing ring again by pressing it on the inner rim of the lid under the metal ring. The metal ring must be positioned in the groove of the sealing ring. If the sealing ring is incorrectly positioned, the appliance will not function.
- 7. Fit the cover back onto the pressure regulator valve.
- 8. Fit the pressure regulator back onto the valve.

Replacement sealing rings

can be ordered via our Internet service portal **www.sli24.de** under "Ersatzteile & Zubehör (Replacement parts and accessories)".

Storage

- Clean the device as described. Let the accessories dry completely.
- Place the lid onto the pressure cooker with the inside facing upwards. This protects the valves and regulator on the top of the lid. If the appliance is stored with the lid closed, stale smells may build up.
- We recommend that you store the device in its original packaging when it is not to be used for a longer period.
- Always store the device at a well ventilated and dry place outside the reach of children.

Technical Data

Model:	PC- DDK 1048
Power supply:	230 V~ 50 Hz
Power rating:	900 W
Protection class:	I
Maximum operating pressure:	60 kPA
Maximum safety pressure:	230 kPa
Net capacity:	3 liters
Net weight	approx. 5.3 kg

The right to make technical and design modifications in the course of continuous product development remains reserved.

This device complies with all current CE directives, such as electromagnetic compatibility and low voltage directive and is manufactured according to the latest safety regulations.



Disposal

Meaning of the "Wheelie Bin" Symbol

Take care of our environment, do not dispose of electrical appliances via the household waste.

Dispose of obsolete or defective electrical appliances via municipal collection points.

Please help to avoid potential environmental and health impacts through improper waste disposal.

You contribute to recycling and other forms of utilization of old electric and electronic appliances.

Your municipality provides you with information about collecting points.

GARANTIFKARTF

warranty card • garantiekaart • carte de garantie • scheda di garanzia • tarjeta de garantía • cartão de garantia • garantikort • karta gwarancyjna • záruční list • kartica jamstva • carte de garanție • Гаранционна карта • záručný list • garancijski list • garanciajegy • гарантійнийформуляр • Гарантийный талон • نامغر القالمة المعالمة المعال

PC-DDK 1048

Kaufdatum, Händlerstempel, Unterschrift - date of purchase, dealer stamp, signature - aankoopdatum, dealerstempel, handtekening - date d'achst, tampon du concessionnaire, signature - data di acquisto, timbro del rivendrotre, firma - fecha de compra, sello del distribuido, firma - data de compra, acimbo do distribuido, assinatura - kippordato, forhandierstempel, signatur - data zakupu, pieczęć sprzedawcy, podpis- datum koupovine, ĝig upova, potpis - data de achzigie, tampale furnizoulul, sermatura, zalra use nosymara, Tiesur sra (Fipogasava, Figorier - datum nakupu, pečiatka ob-hodnika/predajcu, podpis - datum nakupa, žig tradista ob-hodnika/predajcu, podpis-datum nakupa, žig tradista ob-hodnika/pred



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