

OPERATING INSTRUCTIONS BOOKLET

PRIMA[®]
Kitchenware

HEAVY DUTY ALUMINIUM PRESSURE COOKER



MODEL NUMBERS

3LTR	11188C
5LTR	11189C
7LTR	11190C
9LTR	11191C
11LTR	11192C
13LTR	11198C

FOOD	WEIGHT (kg)	WATER (ml)	TIME (min)	DEGREE
Chicken	1	600	15	Bones separate
Cold chicken	1.5	1000	25	Bones separate
Pork chop	1	600	15	Well done
Pork	1	500	15	Well done
Beef	1	600	25	Well done
Pork elbow	1	500	20	Well done
Rice	1.5	1200	6	Cooked
Porridge	0.2	2000	15	Well done

- Dual Bakelite handles with self locking
- Quick pressure release function
- Anti blocking vent cover
- Safety valve for added safety and dependability
- High quality polished aluminium with temperature resistant and non-slippery feature
- Comes with extra spare gasket. (Rubber ring for Lid)
- Easy cleaning and fast cooking time

RoHS ✓ CE



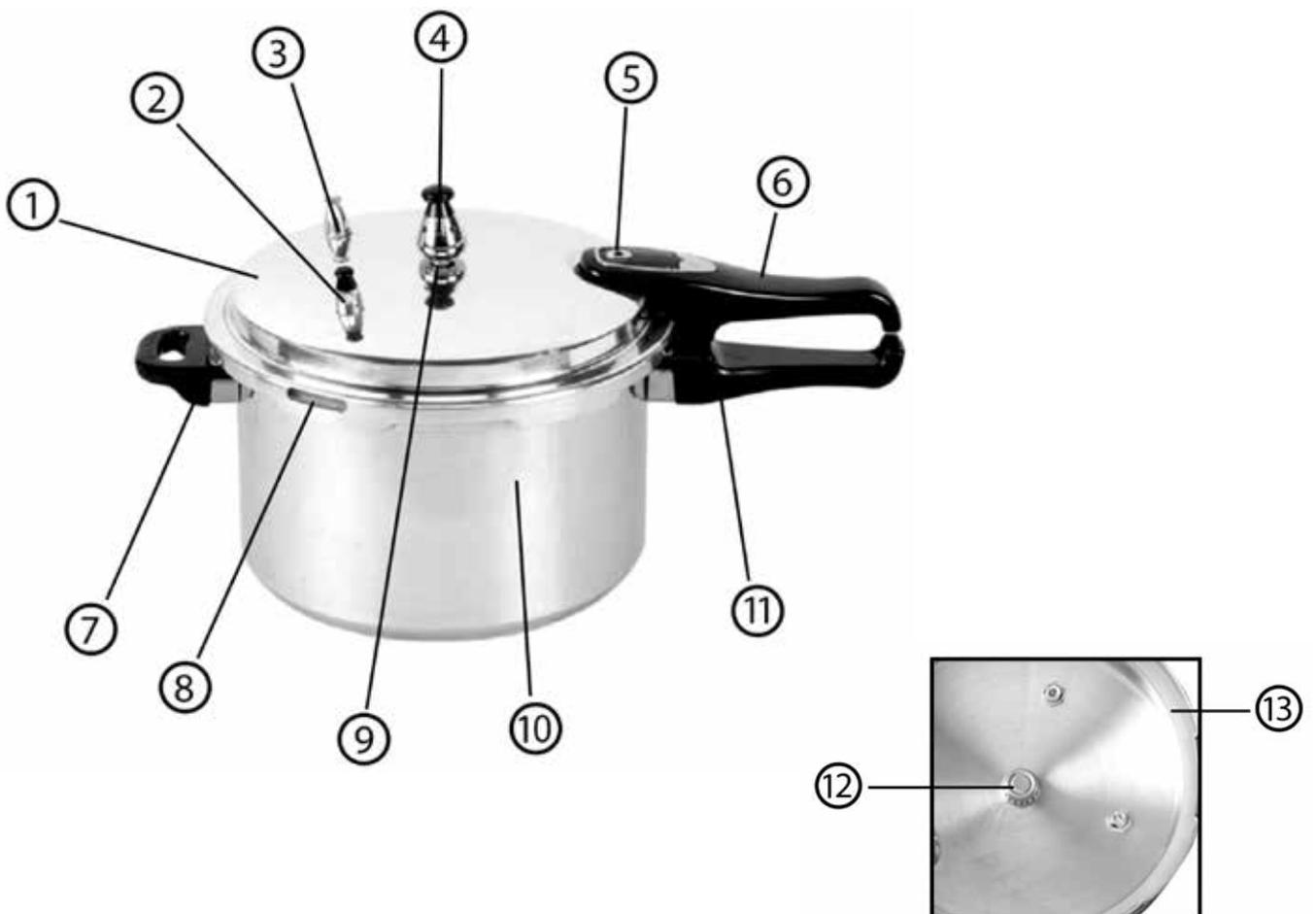
Images are for illustration purpose only.
Actual product may differ from picture.

SAFETY DATA

1. Working pressure: $80 \pm 8\text{Kpa}$.
2. Safety pressure 112-160Kpa.
3. When the lid is not sealed: less than 5Kpa.
4. The lid can not be opened when inner pressure is over 5Kpa.

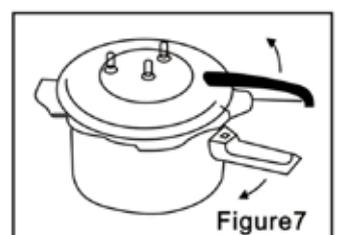
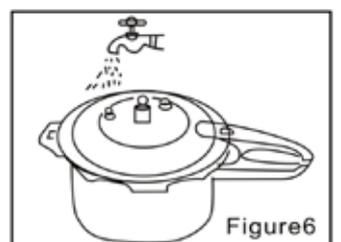
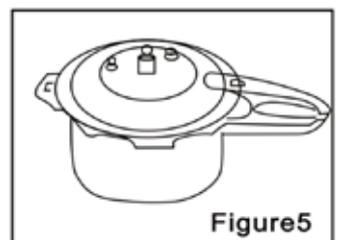
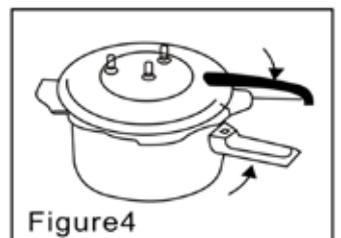
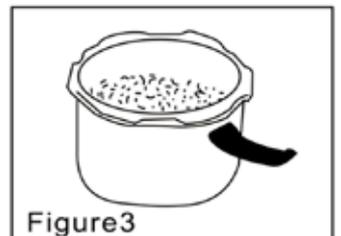
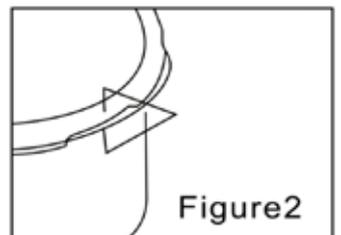
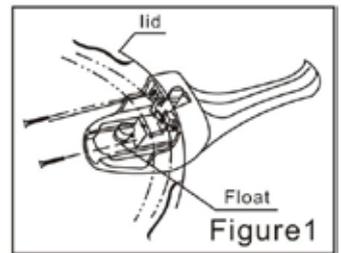
PARTS DIAGRAM

1. Lid
2. Spring Safety Valve
3. Alarm Valve
4. Pressure Control Valve
5. Floating Valve
6. Upper Handle
7. Auxiliary Handle
8. Safety Window
9. Exhaust Tube
10. Body
11. Lower Handle
12. Block-Proof Cover
13. Sealing Ring



DIRECTION FOR USE

1. Diagram of handle (Figure 1).
2. When it is used for the first time, apply some edible oil on the cogs and the sealing ring for lubrication (figure 2).
3. Cooking food: The total amount of food and water in the cooker should not exceed 3/4 of its total capacity. When cooking easily swollen food like rice, the amount should not exceed 1/2 of it's total capacity (Figure 3).
4. Check and clear the exhaust tube before covering the lid. Press the lid with your left hand and turn the handle in the direction of the arrow with your right hand until the upper and lower handles overlap exactly(Figure 4)
5. Only heat after the lid is closed correctly. When steam comes out of the exhaust tube, cover it with the pressure control valve, when the pressure valve rises, turn down the heat to exhaust at an even interval until the food is well cooked (Figure 5).
6. Lowering the pressure: Before opening the lid, remove the cooker from the fire to cool down the body and lower the inside pressure naturally, or cool the body rapidly with cold water,or raise the pressure valve to gradually lower the inside pressure (This method is not recommended when cooking liquid food) (Figure 6).
7. Opening the lid: Remove the pressure valve and make sure the inside steam is exhausted. Hold the lower handle with your left hand and turn the upper handle in the direction of the arrow with your right hand until the lid is open(Figure 7)



IMPORTANT PRECAUTIONS

01. After cooking, take out the sealing ring, and clean the block- proof cover, exhaust tube and floating valve.
02. Don't try to open the lid before floating valve falls. If floating valve gets stuck, press it lightly with a chopstick and then go ahead to open the lid.
03. If a lot of steam comes out from spring safety valve or alarm valve, remove the cooker immediately from the heat, then clean exhaust tube, block - proof cover, put the shaft of spring safety valve or alarm valve to the correct position, then close the lid and continue cooking.
04. The pressure control valve must not be replaced by any other object.
05. Always ensure sufficient water while cooking.
06. Corrosive objects such as salt, etc must not be kept in the cooker for long periods.
07. Cooking acidic/alkaline food in this pressure cooker may cause discolouration of the cooker.
08. Read all the instructions.
09. Do not let children near the pressure cooker when in use.
10. Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
11. Do not use the pressure cooker for a purpose other than the one for which it is intended.
12. This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is properly closed before applying heat. see "Instructions for use".
13. Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. see the "Instructions for use".
14. Never use your pressure cooker without adding water, this would seriously damage it.
15. Use the appropriate heat source(s) according to the instructions for use.
16. After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.
17. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
18. Before each use, check that the valves are not obstructed. See the Instructions for use.
19. Never use the pressure cooker in its pressurised mode for deep or shallow frying of food.
20. Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
21. Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.
22. Keep these instructions.
23. This pressure cooker is for use burning gas fuel, fire, electric stove, vitro ceramic etc for Heating.
24. Serviceable life: five years

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Manufacture and product
date: seeing the lid



PRIMA B20 3BT UK