

TOWER®

8605782

Safety and Instruction Manual

PLEASE READ CAREFULLY



7 Litre Aluminium Pressure Cooker

TOWER®

over 100 years of quality

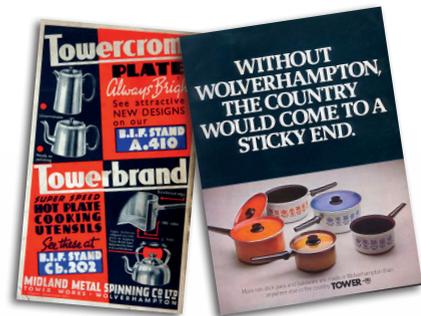
1912 Midland Metal Spinners was founded by George Cadman, who was then 65 years old, as a metal holloware manufacturing company, in St. Mark's Street, Wolverhampton. They later moved into the Tower and Fort Works in Pelham Street, which ultimately gave rise to the famous Tower brand name.

1937 Tower exhibited some of their latest holloware designs at the British Industries Fair. As you can see from the original poster, their stand No. A410 must have been a great sight as it promoted their "Beautiful, inexpensive, untarnishable Plate, at prices all can afford to pay".



1961 Tower became one of the largest manufacturers of aluminium holloware, electric kettles, tea pots and other household articles with over 1,000 employees.

1974 Russell Hobbs took ownership of the expanding Tower brand.



Towerbrand

What Is Pressure Cooking?

Pressure cooking is the process of cooking food, using water or other cooking liquid, in a sealed vessel known as a pressure cooker. Pressure cookers help to seal all nutrients in the food and save energy by cooking up to 3 times faster than conventional cooking methods.

Pressure cookers heat food quickly because the internal steam pressure from the boiling liquid causes saturated steam (or "wet steam") to bombard and cook the food. They quickly simulate the effects of simmering, braising and other techniques. Two main things happen with high pressure steam - the boiling point of the water in

the pot raises which in turn cooks food faster and the pressure raises, forcing liquid into the food. When liquid and moisture is forced into the food quickly, not only does it cook the food faster, it also helps improve the cooking of certain foods, such as making meat very tender.

In conventional cooking, water boils at 100° at standard pressure and the water evaporates as steam. In a pressure cooker, the trapped steam causes the internal temperature and pressure to rise resulting in superheated water. After use, the pressure is slowly released so that the vessel can be safely opened.

CONTENTS:

Please read this Manual carefully **BEFORE** using the Pressure Cooker for your own safety. The Tower Aluminium Pressure Cooker has been designed to cook food under pressure in accordance with the instructions in this Manual.

Thank you for purchasing this Tower Pressure Cooker from the Tower Pressure Cooker range. It has been designed to provide many years of trouble-free cooking. There are many benefits to using a Tower pressure cooker:

- A wide range of food can be cooked in your pressure cooker, including vegetarian, vegan and a wide range of ethnic dishes.
- Foods retain more nutrients, vitamins and minerals and are more tasty.
- Saves energy as cooking is done in just one container on one heat source.
- Saves time when cooking – cooking can be up to 70% faster.
- Less washing up is required as only one cooking pot is used and the pressure cooker lid eliminates splashes and boil overs.

The Tower Pressure Cooker enables you to produce a wide variety of meals, side dishes and deserts, including:

- Soups and pâtés
- Steamed vegetables
- Whole chickens and joints of meat
- Stews and casseroles
- Pasta dishes
- Beans, rice and pulses
- Steamed puddings

Contents:

1. Specifications

- 1.1 Components and accessories
- 1.2 Technical Information
- 1.3 Suitable hob types for cooking
- 1.4 Spare part information

2. Important Safety Information

- 2.1 Safety features
- 2.2 User safety
- 2.3 Safety during use
- 2.4 Foods and safe quantities

3. Using your Tower Pressure Cooker

- 3.1 Before cooking
- 3.2 During cooking
- 3.3 At the end of cooking
- 3.4 How to use the steamer

4. Cooking Times and Recipes

- 4.1 Cooking times for different types of food
- 4.2 Simple recipe examples

5. Storage and Maintenance

- 5.1 How to look after your Tower Pressure Cooker
- 5.2 Changing key parts
- 5.3 Maintaining the Disc & Spring Safety Valves, Pressure Regulator and Handle

6. Trouble Shooting

7. Warranty Information

8. Customer Service Information

1 SPECIFICATIONS:

1.1 Components

This box contains:

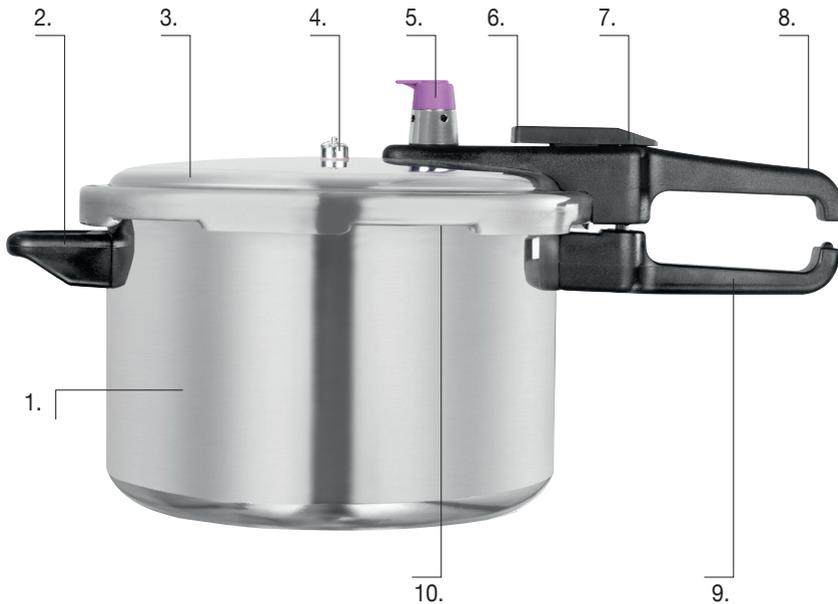
Pressure Cooker

Steamer Stand

Steamer Basket

Instruction Manual

Steamer Separator



Structure of your pressure cooker:

- | | |
|----------------------------|------------------------------|
| 1. Cooker Body | 6. Pressure Indicating Valve |
| 2. Rear Handle | 7. Safety Lock |
| 3. Cooker Cover | 8. Upper Handle |
| 4. Spring Safety Valve | 9. Lower Handle |
| 5. Vent Pipe and Regulator | 10. Sealing Ring |

SPECIFICATIONS Continued

1.2 Technical Specification

Model No:	8605782
Diameter:	24cm
Capacity:	7 Litre
Working Pressure:	80kPa (Approx 11.6psi) ± 10%
Material:	Aluminium body and lid
Suitable for hob types:	Gas/Electric/Ceramic/Halogen
Featuring:	Ergonomic Phenolic handles and helper handles Quick click locking system Visual pressure indicator raises when cooker is ready

1.3 Suitable Cooking Hobs

- The Tower Pressure Cooker can be used on all types of hob, including gas and electric, with a power rating of less than 2kW.
- When using an electrical hob, ensure that the hob has a diameter as close as possible to that of the cooker. NEVER use a hob that is too large for the pan base.
- When using a gas hob, always ensure that the flames DO NOT encroach upon the sides of the cooker but remain beneath it.
- DO NOT place or attempt to heat the pressure cooker in a heated oven.
- DO NOT use on an induction hob.

1.4 Spare Parts Information

- Your Tower Aluminium Pressure Cooker is covered by a standard manufacturer's guarantee of One Year. This can be upgraded to a 10-year Guarantee by registering your purchase on the Tower website (See Section 7).
- The main body and lid are guaranteed for the extended free warranty subject to registration. If any defect arises due to faulty materials of workmanship, the faulty

products must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer. The gasket (lid sealing ring) should be checked regularly (at least every six months) for deterioration or hardening of the rubber, and should be replaced if necessary.

- The spares and accessories are guaranteed for 1 year with proof of purchase.
- Should you encounter problems or require a replacement part, please consult the list below and then contact The Tower Customer Service Department on: +44 (0) 333 220 6066. Any necessary spare parts may be ordered from the Tower website.

CODE	DESCRIPTION
TS1004	24cm Transparent Sealing Ring
TS2003	Pressure Valve Black

Your warranty becomes void should you decide to use non Tower spare parts. Spare parts can be purchased from www.towerhousewares.co.uk

2 IMPORTANT SAFETY INFORMATION

Please read these notes carefully **BEFORE** using your Tower Pressure Cooker

2.1 Safety Features

2.1.1 Regulator

- Once the pressure has built up to its working level, the regulator will release any excess steam. Once the pressure cooker has reached its working pressure, the pressure indicating valve rod will rise in the safety lock on the upper handle.
- At the end of cooking, the pressure cooker should be taken off the hob and allowed to cool. When the pressure indicating valve rod has dropped, the pressure has been completely reduced. The pressure limiting valve in the cover should then be removed, the cover can then be opened and the pressure cooker checked to ensure that it has been set up correctly.
- If the pressure indicating valve rod has not dropped, it means that there is still some pressure inside your pressure cooker. To ensure your safety, the cover cannot be opened. Do NOT try to force it.
- If the pressure indicating valve rod has still not dropped, press it down, using a cocktail stick or a needle to release the remaining steam. You should then be able to open the cover.

2.1.2 Safety Valve

- This will rise when the operating pressure reaches 4kPa – beware of any escaping steam as this can scald.

2.1.3 Safety Lock

- On the top surface of the upper handle is the safety lock. This is used to open and to lock the cover into place. To lock the cover into place grip the upper handle and rotate it clockwise to align the upper and lower handles, when the upper handle will lock into place with a click.

2.2 User Safety

- The pressure cooker heats food under pressure.
- When the pressure cooker is at its operating pressure, the liquid boils at 120°C
- When the food is at boiling temperature, and when the pressure is decreasing rapidly, steam and boiling liquid can escape from the pressure cooker.
- To avoid injury, ensure that the pressure cooker is closed correctly and securely before use. Do NOT start to heat the pressure cooker until the lid has been correctly and securely closed. The cover handle will be directly above the body handle if the pressure cooker has been closed correctly.
- DO NOT leave the pressure cooker unattended.
- DO NOT allow children to use the pressure cooker
- DO NOT obstruct the pressure limiting valve – it must be clear at all times.

- Finally, take care to position the pressure cooker so that the steam release valve (safety valve) is not in close proximity to other people or yourself so as to prevent injury from escaping steam.

2.3 Safety during use

- Always check the regulator before use – hold the cover up to the light and look through the regulator to ensure that it is clear from any food, dirt, scale etc.
- Not suitable for induction hobs.

2.4 Which foods and how much?

- The amount of food and liquid placed into the pressure cooker must NOT exceed $\frac{2}{3}$ of the volume of the pressure cooker. This is to allow room for any expansion, bubbling etc. which could block the steam release valves. The amount of liquid (water, soup etc.) must NOT be less than 200ml in order to avoid the risk of boiling dry. When cooking soup, rice or dried vegetables that expand during cooking, do not fill more than $\frac{1}{4}$ full.
- If you are cooking foods that have skins, always pierce the skins before cooking. Do NOT pierce the skins immediately after cooking as the food could still be pressurised and may spray hot liquid that can cause injury.
- When cooking foods such as porridge or soup, allow your Tower Pressure Cooker to cool once the cooling time has elapsed, then shake the pressure cooker gently before opening to release any air bubbles.

This will reduce the risk of bursting once the lid is open and prevent possible injury.

- When cooking soft food, such as rice, allow to cool, then shake the Pressure Cooker gently before opening to avoid hot food spraying out as the pressure is released.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the service department: **+44 (0) 333 220 6066**

3 USING YOUR PRESSURE COOKER

For the first time of use, clean the pressure cooker, fill with about 400ml of water and heat for 30 minutes. Allow to cool and then empty the heated water. Your pressure cooker is now ready for use.

3.1 Before Cooking

Open the lid – push the “Safety” button forward in order to separate the cover from the bowl. Then, gripping the upper handle, turn it anti-clockwise to release the cooker cover.

Check the Valves – Before each use, check visually that the pressure regulator, safety valve and steam release valve are not blocked and that the sealing ring is in place

Add the Ingredients – place your selected ingredients in the bowl. Always use liquid in your pressure cooker. To avoid damage, DO NOT heat the pressure cooker when it is empty or dry.

As explained in Section 2.4, when cooking foods that will foam or froth, such as rice, dried vegetables or stewed fruit, do NOT fill the pressure cooker bowl to more than $\frac{1}{4}$ of its capacity in order to allow the food to expand without blocking the steam release valve

Similarly, if you are cooking foods that do not expand, e.g. meat and vegetables, DO NOT fill above $\frac{2}{3}$ of the capacity of the bowl.

Close the Cover – Fit the Cover and push the “Locking” button down to lock the cover to the bowl.

Cooking Pressure – The Tower Pressure Cooker has one operating pressure, namely 80kPa (See Cooking Times and Recipes, Section 4)

Heating – Turn the hob to its highest setting in order to get the pressure cooker as quickly as possible to its required cooking pressure.

NOTE: Some steam will escape from the safety valve after the pressure cooker has been heating. This is normal and will cease once the safety valve has risen.

3.2 During Cooking

3.2.1 Cooking Pressure

Once the required cooking pressure (80kPa) has been reached, the pressure regulator will rise and steam will escape continuously from it (emitting a hissing sound as it does so). At this point, the heat should be turned down to the lowest possible level that maintains the pressure regulator valve in the raised position.

3.2.2 Cooking Time

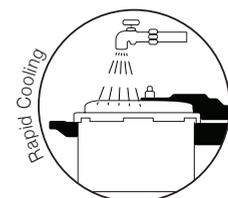
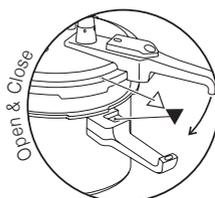
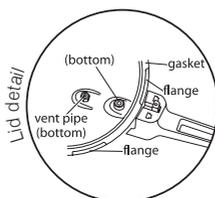
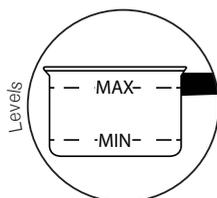
The cooking time begins directly as the heat is turned down, once the pressure regulator rises and the pressure cooker begins to hiss. Once the cooking time has finished, the hob should be turned off and the pressure cooker allowed to cool.

3.2.3 Caution

DO NOT leave the pressure cooker unattended during cooking.

DO NOT touch the metal surfaces of the pressure cooker during cooking as they will be very hot. Always use oven gloves and hold the pressure cooker by both handles, keeping the pressure cooker level.

The pressure cooker is not a toy – keep it away from children and pets



3.3 Once Cooking Has Finished

Do NOT attempt to open your pressure cooker until it has cooled and the pressure has been released.

3.3.1 Natural Cooling – The Preferred

Method

Using oven gloves and gripping the handles, carefully move the pressure cooker on to a level, heat-resistant surface and leave it to stand until the pressure has reduced and the safety valve has lowered.

3.3.2 Rapid Cooling

If it is necessary to cool the pressure cooker more rapidly, place it in a sink and run cold water over it until the safety valve has lowered

DO NOT allow water to enter the pressure cooker through the safety valve or through the pressure regulator.

3.3.3 Opening The Pressure Cooker

Once the safety valve has lowered, the pressure limiting valve can be removed. When all of the steam has escaped and the valve rod has been released, the lid can be opened. If the indicating valve rod has not dropped, it means that there is still some pressure in the pressure cooker.

To ensure your safety, the cover cannot be opened until the indicating valve rod has dropped. DO NOT force the pressure cooker open.

Under these circumstances, the indicating valve may be pressed down, using a needle or a cocktail stick to enable the remaining steam to escape.

The pressure limiting valve should always be removed before opening the cover.

Use oven gloves to open the cover to avoid the risk of injury.

If soft foods, such as rice, are being cooked, shake the pressure cooker gently to relieve the pressure before opening. Similarly with foods

such as soup, shake gently to disperse any bubbles as they could burst and spray hot liquid, causing injury.

Next, press down the lock button on the top of the cover to unlock the lid.

3.4 How to Use the Steamer

Some recipes, such as Christmas pudding, require pre-steaming before being brought to cooking temperature. Pre-steaming can be carried out in a closed pressure cooker, over a medium heat.

Once steaming begins, the heat should be turned down as low as possible in order to reduce the amount of steam that escapes and the amount of water that is consumed. Once pre-steaming is complete, check that there is still sufficient water remaining to complete the cooking stage.

The cover should be locked into position and the heat turned up to bring the pressure cooker up to cooking pressure.

The basket is used to prevent the food from coming into contact with the liquid while, at the same time, allowing the steam to circulate freely in and around the food.

The basket may be lined with aluminium foil when cooking foods such as rice or pasta. However, in order to prevent the rice or pasta from blocking the safety vents, the basket should be covered with greaseproof paper, which must be tied down securely around the sides of the basket.

4. COOKING TIMES AND RECIPES

4.1 Cooking Times

The cooking time starts from the moment that the heat is turned down after the pressure regulator rises and your pressure cooker starts to hiss; it finishes when you remove your pressure cooker from the heat.

4.1.1 Vegetable Cooking Times

Vegetable	Cooking time (mins)
Artichoke (large whole, without leaves)	9 - 11
Artichoke (medium whole, without leaves)	6 - 8
Artichoke (small whole, without leaves)	4 - 5
Artichoke (hearts)	2 - 3
Asparagus (fine, whole)	1 - 1½
Asparagus (thick, whole)	1 - 2
Aubergine (5 mm slices)	3
Aubergine (10 mm chunks)	3
Beans (green, whole - fresh or frozen)	2 - 3
Beets (5 mm slices)	5 - 6
Beans (yellow, whole - fresh or frozen)	2 - 3
Broccoli (florets)	2
Broccoli (stalks)	5 - 6
Broccoli (stalks, 5 mm slices)	3 - 4
Brussels sprouts (whole)	4

Vegetable	Cooking time (mins)
Cabbage (red or green, in quarters)	3 - 4
Cabbage (red or green, 5 mm slices)	1
Carrots (5 mm slices)	1
Carrots (25 mm chunks)	4
Cauliflower (florets)	2 - 3
Celery (25 mm chunks)	3
Corn (kernels)	1
Corn on the cob	3
Endive (thickly cut)	1 - 2
Green beans (whole - fresh or frozen)	2 - 3
Kale (coarsely chopped)	2
Leeks (white part)	2 - 4
Mixed vegetables (frozen)	2 - 3
Okra (small pods)	2 - 3
Onions (medium whole)	2 - 3

Vegetable	Cooking time (mins)
Parsnips (5 mm slices)	1
Parsnips (25 mm slices)	2 - 4
Peas (in the pod)	1
Peas (green)	1
Potatoes (cut into 25 mm cubes)	5 - 7
Potatoes (new, whole small)	5 - 7
Potatoes (whole large)	10 - 12
Pumpkin (50 mm slices)	3 - 4
Red beet (5 mm slices)	4
Red beet (large, whole)	20
Red beet (small, whole)	12
Spinach (fresh)	1
Spinach (frozen)	4
Squash (acorn, halved)	7
Squash (butternut, 25 mm slices)	4
Sweet potato (40 mm slices)	5

Vegetable	Cooking time (mins)
Swede (25 mm slices)	7
Swiss chard	2
Tomatoes (in quarters)	2
Tomatoes (whole)	3
Turnip (small, in quarters)	3
Turnip (40 mm slices)	3
Yellow beans (whole - fresh or frozen)	2 - 3
Zucchini, (5 mm slices)	2

4.1.2 Meat Cooking Times

Meat	Water quantity	Cooking time (mins)
Beef, corned (3 to 4 inches thick)	950ml	45
Beef, flank steak	250ml	35
Beef, liver; sliced	300ml	5
Beef, pot roast blade, chuck, or rump	300ml	30 - 40
Beef, round steak (Swiss) (12mm thick)	300ml	20 - 25
Beef, short ribs	300ml	35 - 40
Beef Stew (25mm cubes)	700ml	15 - 20
Chicken, fried (1100 to 1400g)	300ml	12
Chicken, fricassee (1400 to 1800g)	500ml	15 - 20
Chicken, stewed;(1800-2500g)	500ml	25 - 30
Pheasant	300ml	15 - 20
Ham, uncooked shank (1300-2250g)	625ml	35 - 45
Ham, uncooked picnic or shoulder	625ml	35 - 45
Ham, uncooked slices (25mm thick)	175ml	5 - 6
Pork chops	250ml	9

Meat	Water quantity	Cooking time (mins)
Pork shanks	625ml	35
Pork shoulder	375ml	35 - 40
Pork spareribs	250ml	15
Lamb shoulder (1300 to 2500g)	750ml	30 - 40
Lamb steak (25mm thick)	175ml	9
Lamb stew (25mm cubes)	500ml	10
Mutton (1300 to 1500g)	625ml	45
Oxtail	500ml	45
Rabbit	250ml	12 - 15
Veal shank	625ml	40 - 45
Veal steak (25mm thick)	250ml	12 - 15
Veal Stew (25mm cubes)	500ml	10
Venison, pot roast (75 to 100mm thick)	300ml	30 - 40

4.1.3 Rice and Grain Cooking Times

Grains (1 cup/250ml)	Water quantity	Cooking time (mins)
Barley (pearl)	950 ml	15 - 20
Barley (pot)	750 ml	20
Couscous	500 ml	2 - 3
Oats (quick cooking)	400 ml	6
Rice (basmati)	350 ml	5 - 7
Rice (brown)	350 ml	12 - 15
Rice (white)	350 ml	5 - 6
Rice, (wild)	750 ml	22 - 25
Spelt berries	750 ml	15
Wheat berries	750 ml	30

4.1.3 Meat Cooking Times

Type	Cut of Fish	Cooking time (mins)
White – Bass, Bream, Brill, Cod, Coley, Haddock, Halibut (454g) Plaice, Rock Salmon, Sole, Turbot, Skate Wings, Whiting	Steaks and Fillets Whole Fish	4-5 6-8 per 450g
Oily – Herring, Mackerel, Mullet, Trout Salmon	Fillets Whole Fish (Depending upon size) Steaks, cut- lets or pieces Small whole (Salmon Trout)	4-5 7-8 5-6 6-9 per 450g
Crab		8-10
Lobster, Prawns, Shrimps		10-11 3

These cooking times and quantities are for guidance only. Please make sure that all food is cooked thoroughly before serving.

4.2 Sample Recipes

Beef Stew

Ingredients

Serves: 8

- 1 tablespoon olive oil
- 1 small onion, diced
- 1kg beef stewing meat, cubed
- 225ml beef stock
- 225ml water
- 5 carrots, peeled and diced
- 1 dessert-spoon salt, or to taste
- 8 medium baking potatoes, peeled and diced
- 1 dessert-spoon cornflour

Method

1. Heat the oil in the bottom of the pressure cooker over medium high heat. Add the onion and beef, and cook until browned on the outside.
2. Stir in the stock, water, carrots and salt, close the lid, and secure the pressure regulator. Heat until you start to hear sizzling, then reduce the heat to medium, and set your timer for 20 minutes.
3. Meanwhile, place the potatoes in a saucepan with enough water to cover. Bring to the boil, and cook until tender, about 10 minutes. Drain. This whole process should take about the same amount of time as the rest of the stew.
4. When the 20 minutes are up, release the pressure from the cooker according to the manufacturer's instructions.
5. Remove the lid, and place the pot over medium heat. Bring to the boil. Stir the cornflour into a small amount of cold water until dissolved. Stir this into the stew, and cook for a few minutes. Add the potatoes to the stew, or place them in serving dishes, and ladle the stew over them.

Food Allergies

Important Note: Some of these recipes may contain nuts and/or other allergins. Please be careful when making any of our sample recipes that you are **NOT** allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk



Leek and Hazelnut Risotto

Ingredients

Serves: 4

- 850ml hot meat or vegetable stock
- 2 baby carrots
- 2 to 3 small leeks
- 1 knob of butter
- 1 rosemary sprig
- 225ml dry white wine
- 400g Carnaroli, Arborio or Vialone Nano rice
- 1 teaspoon salt (or less if the stock is already salty)
- 1 handful of hazelnuts, roughly chopped with a grinder
- 1 knob of butter
- Grated Parmesan cheese, to serve

Method

1. In a medium sized pot, bring the stock to the boil. Peel the carrots and cut them into little cubes. Cut the leeks in half lengthways, wash them under running water, get rid of the dark green part and then cut them into little (2mm) pieces.
2. Put the pressure cooker on medium heat and melt 1 knob of butter. Brown the leeks, carrots and the rosemary sprig. Pour half of the white wine and let it simmer. (Keep the other half for later to pour over the rice.)
3. When the wine has evaporated, add the rice, mixing it so that the butter is absorbed, and then pour the rest of the wine over the rice. Let the wine evaporate again. Add the salt and the boiling stock to the rice, stir and close the pressure cooker straight away.
4. Put the pressure cooker to the highest heat level and bring it to pressure. Depending on the model, you can turn off the cooker when it gets to pressure or lower the heat. Calculate about 4 minutes from when the pressure cooker comes to pressure.
5. While the rice is cooking, toast the hazelnuts in a dry frying pan on medium heat for a few minutes until they are golden, stirring constantly.
6. After 4 minutes in the pressure cooker, remove it from the heat, relieve the pressure by letting the steam escape. Pay attention while doing this because some liquid can come out of the valve.
7. Open the pressure cooker, stir the risotto and check to see if it needs more salt. Add the other knob of butter and stir, letting it cream the risotto before serving. Serve the risotto with a generous sprinkling of Parmesan cheese and the toasted nuts.



5 Cleaning, Storage and Maintenance

5.1 Looking after your Pressure Cooker

Your Tower Pressure Cooker is designed to give you many years of trouble free cooking, if properly cared for. Do Not wash ANY part of the product in a dishwasher.

After every use, the pressure cooker should be carefully cleaned and dried before putting away. Please ensure that all the parts are put away clean, dry and in a safe place ready for your next cooking session.

To avoid damaging the surface of the pressure cooker, do not use implements or cleaning materials made from metals, hard materials or abrasives.

DO NOT store food inside the Pressure Cooker when not in use.

To avoid damage to the seal, DO NOT store your pressure cooker with the cover fitted in place; instead, place the cover upside down, with the seal uppermost and store the pressure cooker in a cool, dry place away from direct sunlight.

If the inside of the pressure cooker body becomes discoloured, try adding the juice of half a lemon to 300ml (½ pt) of water in the pressure cooker, then cook under pressure for 15 minutes. Release pressure slowly, let the cooker cool down, then wash normally.

5.2 Maintaining the Seal

After use, remove the seal from the cover and check for any damage. If the seal is damaged or has gone out of shape, it must be replaced immediately. We recommend that the seal be replaced every one or two years, depending upon the amount of use. Do NOT use substitute

parts otherwise your Guarantee will be invalidated.

Wash the seal in hot water and detergent to remove any debris from both the seal and the groove in which it sits.

Dry the seal and replace it in the cover.

5.3 Maintaining the Disc & Spring Safety Valves, Pressure Regulator and Handle

Examine the pressure regulator and safety valve after use. If these parts are blocked by any debris from the cooking operation then a wooden skewer may be gently used to clear the hole.

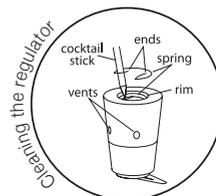
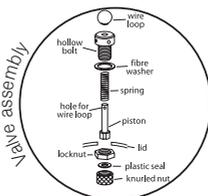
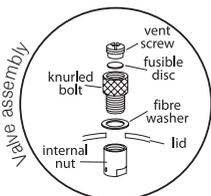
Once this has been done, the valve should be washed and rinsed.

Steam leaks from the disc safety valve

Check that the vent screw has not become loose. If it has, tighten it with a screwdriver. If the disc has become brittle with age, it may have developed a hairline crack. If this has happened, removed the vent screw, replace the fusible disc with one of the spare discs supplied with the pressure cooker, then replace the vent screw. It shouldn't be necessary to disturb the knurlled bolt, fibre washer and internal nut.

The spring safety valve is blocked

If the steam safety valve becomes blocked, it can be dismantled easily for cleaning. Remove the wire loop from the top of the piston in the same way you would remove a key from a keyring, then unscrew the knurlled nut to released the piston and spring. It should not be necessary to disturb the hollow bolt, fibre washer and locknut.



To reassemble, place the piston inside the spring, push them up into the hollow bolt (from underneath the lid), hold in place with a finger, and thread the wire loop through the hole in the top of the piston. Check that the plastic seal is seated inside the knurled nut, then screw it on to the end of the hollow bolt.

Cleaning the regulator

Remove the spring from inside the bottom rim of the regulator by pushing a cocktail stick between the spring and the regulator. Wash the regulator in warm soapy water. You can remove food residues from the inside and the vents with a cocktail stick. Replace the spring inside the bottom rim of the regulator. Check that neither of the ends of the spring catches on the hole in the centre of the regulator, as this will prevent it passing over the top of the vent pipe.

Loose Handles

Use a cross head screwdriver to tighten the screws. The (single) body handle screw is on the underside of the handle. The (two) lid handle screws are inside the lid rim. Do not attempt to loosen the lid handle screws or remove the lid handle.

6 TROUBLE SHOOTING

If your Pressure Cooker is not performing as it should, remove it from the hob using oven gloves, place it in the sink and then run cold water over it to cool the appliance and to reduce the pressure.

The table below details common problems and how to solve them.

Problem	Cause	Solution
Steam escapes from under the cover	The seal is dirty	Clean the seal, the rim of the bowl and the rim of the cover
	The seal is old or damaged	Replace the seal
Steam and liquid suddenly escape from the safety valve	The safety function of the cover lock button is operating. The pressure regulator is blocked	Turn off the hob and move the pressure cooker to a level, heat-resistant surface. Allow the pressure cooker to cool and the pressure to reduce. Open the cover and clean the pressure regulator
Steam and liquid suddenly escape from the steam release valve	The safety function of the cover lock button is operating. The pressure regulator and safety valve are blocked	Turn off the hob and move the pressure cooker to a level, heat-resistant surface. Allow the pressure cooker to cool and the pressure to reduce. Open the cover and clean the pressure regulator and safety valve
	The safety valve is faulty or damaged	Replace the safety valve

DISPOSAL OF THE UNIT

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of non electrical items.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

7 WARRANTY



We hope that you will enjoy your Tower Aluminium Pressure Cooker for many years. As a thank you for purchasing one of our fantastic products, we are giving you 10 years peace of mind.

To receive your 10 year guarantee, simply register your appliance online by visiting

www.towerhousewares.co.uk



This product is guaranteed for 12 months from the date of original purchase.

If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

- The product must be returned to the retailer with proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire Only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit www.towerhousewares.co.uk and register with us online. Alternatively, call our customer registration line on +44 (0) 333 220 6066.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year.

Extended warranty is only valid with proof of purchase.



TOWER®

thank you!

We hope you enjoy your appliance for many years. As a thank you for purchasing one of our fantastic products, we are giving you an extra 9 years peace of mind.

***To receive your extra 9 years guarantee, register your appliance online by visiting:**

www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call our Service Department on:
+44 (0) 333 220 6066

Your warranty becomes void should you decide to use non Tower spare parts. Spare parts can be purchased from www.towerhousewares.co.uk



great british design, innovation and excellence since 1912

Register online at www.towerhousewares.co.uk for your **FREE** extended guarantee.

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