



PRESSURE[™]
KING
PRO



3 Litre User's Manual

Please visit www.drewandcole.com for video instructions
and cooking demonstrations.

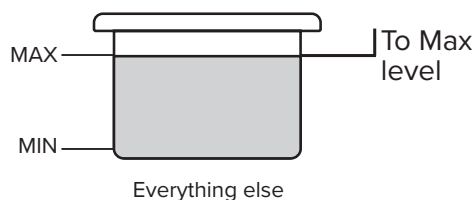
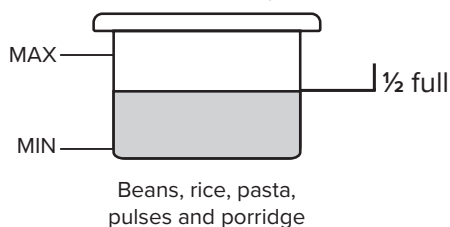
by
drew & cole[®]

IMPORTANT SAFETY INFORMATION

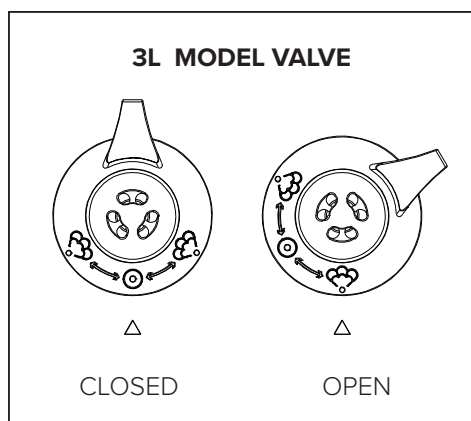
BEFORE YOU GET STARTED, PLEASE READ THE FOLLOWING IMPORTANT SAFETY INFORMATION, ALONG WITH THE MANUAL ENCLOSED AND KEEP BOTH FOR FUTURE REFERENCE. WARNING YOU ARE WORKING WITH HOT LIQUIDS. YOU MUST READ THIS BEFORE USE.

BEFORE COOKING

- **ALWAYS** ensure the INNER POT is in place before cooking.
- Food with skins (**e.g sausages, chicken and fruit**) **MUST be pierced** before cooking. Not piercing the skin may result in the food expanding and may cause splashing of hot food after the lid is released.
- Do not overfill the inner pot.



- The lid must be closed fully before selecting a cooking function. Gently lower the lid and turn it anti-clockwise until it clicks into place.
- Ensure the pressure release valve is in the closed position (pressure cooking functions only), and check that it sits down correctly to seal the opening.



NEVER FORCE OPEN THE LID

IMPORTANT SAFETY INFORMATION

PRESSURE RELEASE METHODS

- When the programme is finished and you wish to commence pressure release press the “Cancel” button to cancel the Keep Warm function.
- When releasing the pressure valve, always use tongs and please wear oven gloves to turn the pressure valve to the open position. This will protect against hot steam. The valve will lift up slightly and steam will release. The lid won't open until the steam has vented and pressure has released.
- When opening the lid food will be hot, please always wear oven gloves and an apron to protect against any splashing of the hot food.

QUICK RELEASE

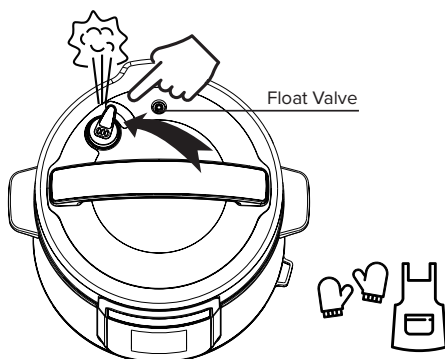
Recommended for:

- Quick cooking recipes and steaming, including vegetables and seafood.

When the Keep Warm function has been cancelled, move the pressure release valve to the open position and only attempt to open lid when all steam has released and the float valve has dropped.

- Leave the pressure cooker to stand for 1 - 2 minutes.

- The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.



WAIT AT LEAST 1-2 MINS

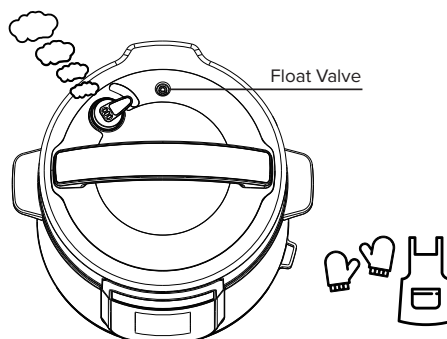
SLOW RELEASE

Recommended for:

- Food with skins (e.g sausages, chicken and fruit) and foods with large liquid volume or high starch content (such as porridge, soup, pasta, rice, fruit and grains, and also delicate foods such as meats and potato) can trap air and cause the food to foam and expand which may cause splashing of hot food after the lid is removed.

To avoid any splashing, after you have cancelled the Keep Warm function leave the pressure release valve in the closed position and allow pressure to release naturally. This can take 15 minutes or more. Recipe dependant. When the float valve has dropped, move the pressure release valve to open to ensure all the pressure is released.

- The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.



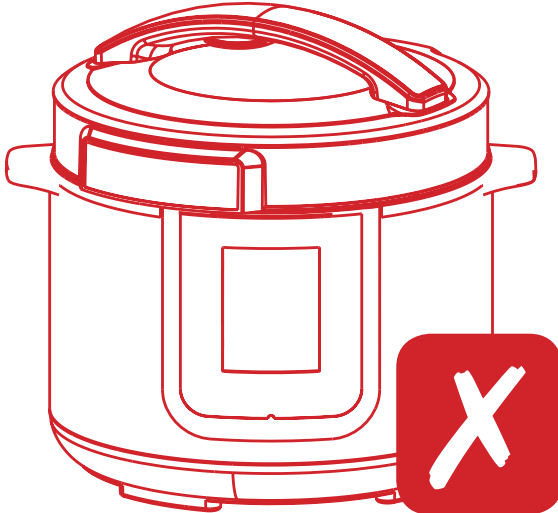
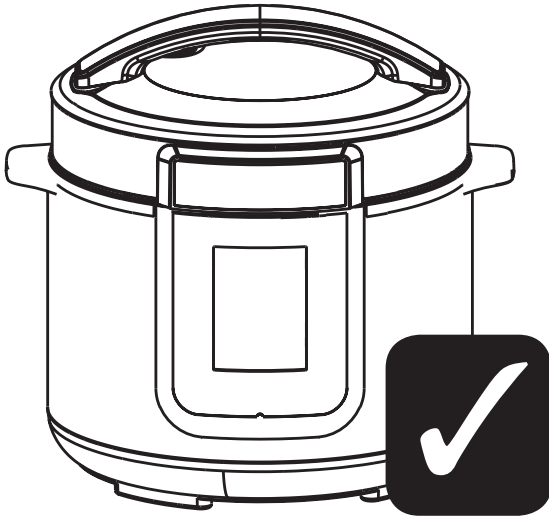
WAIT AT LEAST 15 MINS

- **For both methods, give the cooker a few gentle shakes** while holding the base unit handles to release any residual steam before opening the lid. There could still be steam held under the food that has not yet broken the surface. Without gentle shaking, this steam could come to the surface even several seconds after the lid has been removed.

NEVER FORCE OPEN THE LID

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NEVER FORCE THE APPLIANCE OPEN. MAKE SURE THAT THE INSIDE PRESSURE HAS RETURNED TO NORMAL.

IF YOU EXPERIENCE ANY PROBLEMS WITH THE APPLIANCE, SWITCH OFF AT THE PLUG AND CALL OUR CUSTOMER SUPPORT TEAM ON 0844 800 0631 OR 0344 800 0631.

When using electrical appliances, basic safety precautions should always be followed including the following:

Important Safety information

- Read and follow all instructions carefully
- This appliance can be used by children aged from 8 years and above and 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 understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 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 understand the hazards involved.
- Children shall not play with the appliance.
- Do not touch hot surfaces. Use handles or knobs
- To protect against electric shock do not immerse or rinse cords or plug in water or other liquid.
- This appliance should never be operated by children and special care should be taken when the unit is in use in their presence. Keep the appliance and its cord out of reach of children
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorised service facility for examination, repair or adjustment.
- Do not use any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments not recommended for use by the manufacturer may cause serious hazardous situations including personal injury
- Do not use outdoors
- Do not let cord hang over edge of table or counter, or touch hot surfaces
- Do not place on or near a hot gas or electric burner, or in a heated oven
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, set any control to "Off", then remove plug from wall outlet.
- Do not use appliance for anything other than its intended use
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See instructions For Use.
- Never fill the unit above MAX line in the Inner Pot. When using foods that expand during cooking such as rice or dried beans, follow the recipe for "pressure cooking" those products, and as a rule of thumb, do not fill the unit above the "halfway" point. Overfilling may cause clogging, allowing excess pressure to develop. See Instructions For Use.
- Be Aware that certain foods, such as apple-sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the pressure release device (steam vent). Recipes using these items must be followed carefully to avoid problems
- Always check the pressure release devices for clogs before use
- Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the unit is difficult to open, this indicates that the cooker is still pressurised – do not force it open. Any pressure in the cooker can be hazardous. See instructions For Use.
- Do not use this pressure cooker for pressure frying with oil.
- This appliance has been designed for use with a 3 prong, grounded, 220-240V electrical outlet only. Do not use any other electrical outlet
- The pressure cooker generates extreme heat and steam in its operation. All necessary precautions must be taken to avoid fire, burns and other personal injury during its operation
- When in operation the pressure cooker requires sufficient air space on all sides including top and bottom. Never operate the unit near any flammable materials such as dish towels, paper

- towels, curtains, paper plates, etc.
- Always plug the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind.
- Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
- If this unit falls or accidentally becomes immersed in water, unplug it from wall outlet immediately. Do not reach into the water!
- Do not operate this appliance on an unstable surface
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- NEVER FORCE OPEN the pressure cooker. If you need to open the pressure cooker press the CANCEL button and using tongs or a kitchen tool carefully rotate the pressure valve to the OPEN position to fully release the building pressure inside the cooker. Make sure that all the steam has dissipated from the cooker. Carefully turn the handle clockwise to open. Always open the lid away from you to avoid skin contact with any remaining heat or steam.
- **CAUTION: TO REDUCE RISK OF ELECTRIC SHOCK COOK ONLY IN THE REMOVABLE CONTAINER.** Do not immerse the housing or base in water. Before use, clean the bottom of the Inner Pot and the surface of the heater plate... insert the Inner Pot, turning it slightly clockwise and counter clockwise until you are sure it is sitting correctly on the heater plate. Failure to do so will prevent proper operation and may cause damage to the unit.
- **CAUTION HOT SURFACE.** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
- When in operation, never leave the appliance unattended.
- Be careful also about the risk of scalding from the steam coming out of the appliance when you open the lid. First open the lid very slightly to allow the steam to escape gently.
- If the silicon gasket or inner pot are damaged in any way. **DO NOT USE** and call customer services for a replacement.
- Make sure that the appliance is properly closed before bringing up to pressure (see Instructions for use).
- Do not use the appliance empty, without its inner pot or without liquid inside the inner pot. This could cause serious damage to the appliance.
- After cooking meat which has an outer layer of skin (such as Ox tongue, bacon joints, chicken etc.), which could swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it BEFORE cooking.
- When cooking food with a thick texture (chick peas, rhubarb, compotes, etc.), shake the appliance slightly before opening it to ensure that the food or cooking juices do not spurt out.
- Please be aware that quickly releasing the pressure after cooking is not suitable for food with a large liquid volume or high starch content (e.g. porridge, congee, sticky liquids, soup etc.). Food content may splatter out from the pressure release valve. Use natural release method instead - allow the cooker to cool down naturally until the float valve drops down. This may take between 15 and 20 minutes.
-
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- The heating element surface is subject to residual heat after use, please pay attention to it.
- **THE LID MUST BE CLOSED FULLY BEFORE SELECTING A PRESSURE FUNCTION.**
- **LET THE FOOD SETTLE FOR AT LEAST TWO MINUTES AFTER PRESSURE RELEASE FLOAT VALVE HAS DROPPED.**
- **AVOID SPILLAGE ON THE CONNECTOR.**
- **NEVER FORCE OPEN THE LID. ALWAYS SHAKE SLIGHTLY BEFORE OPENING THE LID.**

Short Cord Instructions

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

Electrical Power

- If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit.

NOTE: This product must be grounded. If it should malfunction or break down, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This product is equipped with a cord having an equipment grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

Safety Features

- The pressure release valve will automatically exhaust and limit the pressure.
 - If the pressure release valve fails the lid will release the pressure. In this case the pressure release valve is faulty and needs to be replaced.
 - The cooker features a safety temperature cut out if the temperature rises too much, it will cut off and only start heating again when the temperature has returned to the normal temperature.
 - If this function fails the pressure cooker will cut off, it will not re-start and needs to be replaced.
 - The lid cannot be opened if the pressure inside is high.
 - In pressure cooker mode it will only operate when the lid is fully closed.
-

Pressure Cooker Features

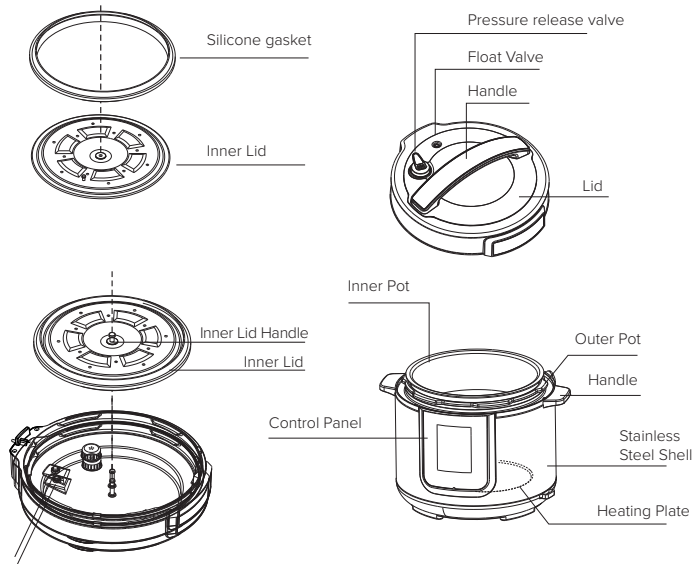
- | | |
|-------------|-------------------------|
| • Stew/Soup | • Pasta |
| • Rice | • Soup |
| • Fish | • Delay Timer |
| • Meat | • Keep Warm / Slow Cook |
-

Pressure Cooker Includes

- | | |
|-----------------|-------------------------------------------|
| • Steamer Tray | • Condensation Cup
(supplied attached) |
| • Spoon | • Recipe Book |
| • Measuring Cup | |

PRESSURE KING PRO 3 LITRE

Product Description



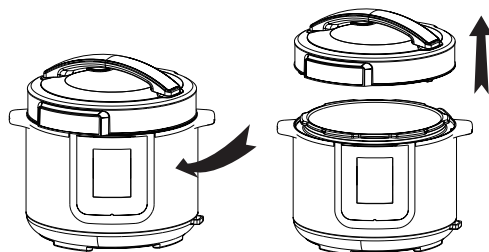
Before First Use

- Remove all packing materials. Remove the sticker holding down the pressure release valve.
- Ensure all components are present and not damaged.
- Pour 2 litres of water into the INNER POT and start programme "Stew" close the pressure

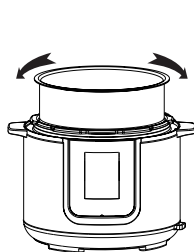
release valve and "Steam" for 30 minutes. Clean the inner pot and any water on the lid and outer pot. This is to ensure that the inner valves and lid are thoroughly clean before use.

Operating Instructions

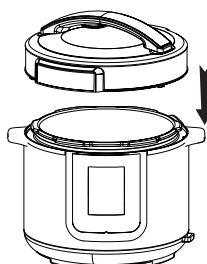
- Before first use please wash the inner pot, steamer, cup and spoon in warm soapy water. Be careful not to use metal utensils as this will scratch and remove the non-stick surface.
- To open the lid, turn the lid handle in a **clockwise direction** and lift up. Be careful not to catch the inner pot when lifting up the lid.



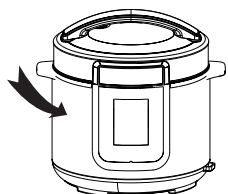
- Due to expansion during cooking the lid may stick, in this case gently twist and lift off.
- Before cooking please ensure that the heating plate and the inside of the outer pot are clean and free from food debris.
- Place the inner pot inside, **align the arrow labels** and close the lid by **turning it anti-clockwise** until it clicks and locks.



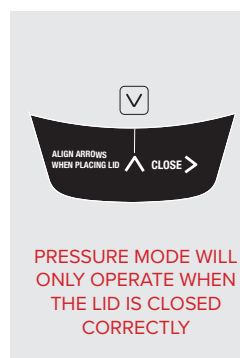
Place the inner pot inside



Align the arrow labels



Close the lid by turning it anti-clockwise until it clicks and locks.



NEVER COOK WITHOUT THE INNER POT. DO NOT PUT WATER IN THE OUTER POT.

Refer to video instructions which can be found at www.pressurekingpro.co.uk

PRESSURE KING PRO 3 LITRE

- Fill the pot with products and water so that the combined level is between marks MIN and MAX. For products which expand during cooking the maximum level should be below the MAX line. Do not overfill the inner pot. Do not fill above the MAX line.

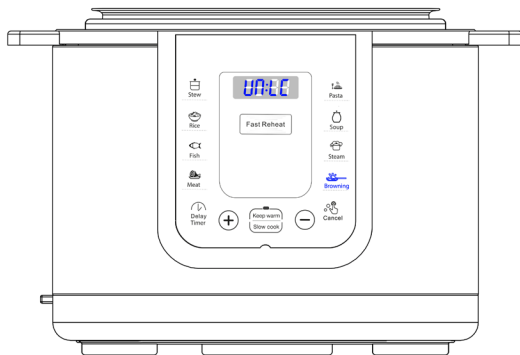
CAUTION! Never cook with no water or any liquid. Liquid volume should always be at least the MIN level.



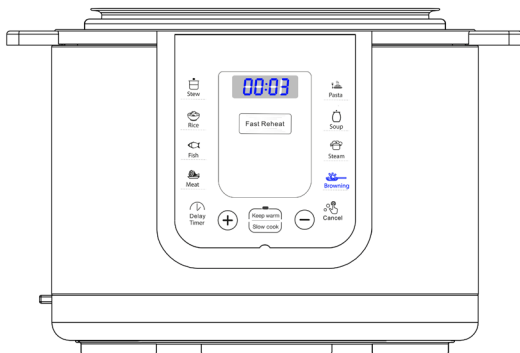
- Plug in the pressure cooker, the LED panel will display "0000"

LID OFF Browning Mode

- MEAT / BROWNING function will flash and will only operate for 3 minutes.
- To start MEAT / BROWNING press the MEAT / BROWNING function button, the LED will display "UNLC", this will be followed by the 3-minute countdown shown as "00:03" in the LED display.

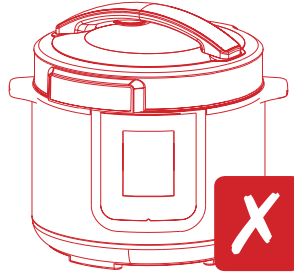
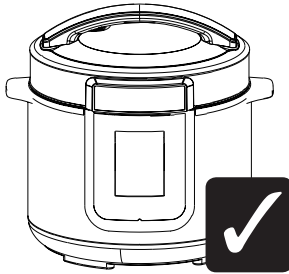


- Once MEAT / BROWNING is complete press CANCEL.
- If you require more cooking time press the function again.



LID ON Pressure Mode

- Please note the pressure cooker functions will only operate when the lid is in place correctly and is displaying "00:00".

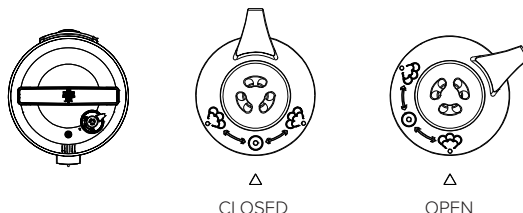


- Select a function (see opposite page)
- If the lid is opened before the pressure cooker comes to full pressure it will have an audible BLEEPING sound and the LED display will show "Lid", the cooker will stop heating.
- Once the lid is closed correctly the LED display will show "On" and the cooker will continue the cooking cycle.

Please note the BROWNING function will not operate with the lid on.



- Set the pressure release valve to closed. The pressure release valve is designed to be loose as a safety feature.



- Select the desired cooking function, the display will show the preset time. If you want to amend the cooking time you can move it by 1 minute intervals by pressing the "+" or "-" buttons whilst the display is flashing.
- "00" will start rotating in the display. This is indicating that the pressure and heat are being created. Steam will be released through the float valve, it will rise and steam release will stop. The pressure cooker is now at correct pressure. Once the correct temperature and pressure is reached the chosen programme will be displayed and the countdown will begin. Please note that for the STEW FUNCTION, the "00" will not rotate but once pressure has been reached the countdown will begin.
- Once cooking has finished the pressure cooker will "bleep" and it will switch automatically into "Keep warm" function, and "End" will be displayed this will keep the food warm for 24 hours.
- To switch off the keep warm function press cancel.
- The pressure valve now needs to be moved slowly to the open position, this will release the pressure. Turn the pressure release valve to open, this will release the steam and pressure. Only once all the steam and pressure has been released and the float valve has gone back down can the lid be removed. Never force the lid off. Please see below for further advice on pressure releasing. If liquid starts ejecting from the pressure valve while releasing the steam, the food is not suitable for this quick release method. Instead use the slow release method, allowing the float valve to drop naturally as it cools.

QUICK RELEASE

Recommended for:

- Quick cooking recipes and steaming, including vegetables and seafood.

When the Keep Warm function has been cancelled, move the pressure release valve to the open position and only attempt to open lid when all steam has released and the float valve has dropped.

- Leave the pressure cooker to stand for 1 - 2 minutes.

- The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.

WAIT AT LEAST 1-2 MINS

- For both methods, give the cooker a few gentle shakes** while holding the base unit handles to release any residual steam before opening the lid. There could still be steam held under the food that has not yet broken the surface. Without gentle shaking, this steam could come to the surface even several seconds after the lid has been removed.

SLOW RELEASE

Recommended for:

- Food with skins (e.g sausages, chicken and fruit) and foods with large liquid volume or high starch content (such as porridge, soup, pasta, rice, fruit and grains, and also delicate foods such as meats and potato) can trap air and cause the food to foam and expand which may cause splashing of hot food after the lid is removed.

To avoid any splashing, after you have cancelled the Keep Warm function leave the pressure release valve in the closed position and allow pressure to release naturally. This can take 15 minutes or more. Recipe dependant. When the float valve has dropped, move the pressure release valve to open to ensure all the pressure is released.

- The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.

WAIT AT LEAST 15 MINS

- We recommend that the sealing ring be replaced every 12 months. Do not use a substitute sealing ring. Use only the ring supplied by High Street TV. Replacements are available by calling our customer helpline.
- CAUTION! Steam is extremely hot, wear oven gloves and use tongs or similar item to move the pressure release valve.
- The pressure cooker also has a 24 Hour delay timer function. To operate this function press the button and select the desired delay time (in 10 minute stages) by pressing the "+" or "-" buttons whilst the display is flashing. The time will be displayed in the LED display. Then select the desired function button and then the timer will begin.
- SLOW COOK FUNCTION – to use your cooker as a traditional slow cooker, place your ingredients into the inner pot and press the KEEP WARM / SLOW COOK function, "SLO" will be displayed and the cooker will go into the slow cook function, the slow cook function will be on for 24 hours however if you wish to amend the cooking time you can move it in 30 minute intervals by pressing the "+" or "-" buttons. Ensure that the pressure release valve is open. When the food is ready press CANCEL.
- FAST REHEAT FUNCTION - this can be used to warm up already cooked food. It has a default setting of 1 minute and this is not adjustable. Ensure the pressure release valve is closed before reheating. Press Fast Reheat button and the display will flash and "0000" will rotate for 1 minute, after this it will beep twice and "End" will be displayed. Press cancel and open the pressure release valve. Repeat as necessary.
- At the rear is a condensation cup. This will pick up any moisture that may drip off when using the pressure cooker. Simply slide the cup into the channels on the back. Empty and clean after each use.
- To cancel any programme press the cancel function.
- When steaming fish or vegetables to speed up the cooking time, hot water may be used.
- If the lid is difficult to replace after use either allow the lid, inner and outer pots to cool down to room temperature or hold in place and push down for a few seconds with the pressure release valve open. This will release any pressure and lid will be easier to close.
- When connecting to supply, panel displayed "0000". "0000" stands for stand by mode.

Programme Settings

Programme	Default Time	Adjust time	Temperature C	Pressure
Rice	12 minutes	1 – 20 minutes	160 C	0.03 - 0.05 Mpa
Pasta	10 minutes	1 – 15 minutes	155 C	0.03 - 0.05 Mpa
Stew / Soup	30 minutes	1 – 120 minutes	150 C	0.03 - 0.05 Mpa
Meat	13 minutes	1 – 60 minutes	140 C	0.03 - 0.05 Mpa
Fish	8 minutes	1 – 15 minutes	150 C	0.03 - 0.05 Mpa
Slow Cook	24 hours	By 30 minutes	100 C	N/A
Fast Reheat	1 minute	N/A	100 C	0.03 - 0.05 Mpa/A
Browning	3 minutes	N/A	upto 150 C	N/A

Care and Cleaning

- To remove the pressure release valve, simply pull up and the valve will release from its spring locked mechanism. Wash it under running warm water, replace by simply pushing it down onto the spring loaded mechanism. Always remove the pressure release valve and clean the opening with a pin to remove any blockage that may have occurred during the cooking process.
- To clean underneath the aluminium inner lid, the float valve and silicon gasket pull out the inner lid using the knob. Wash in warm soapy water.
- Wipe the inner lid and inside the lid with warm soapy water.
- Remove the gasket seal and wipe with warm soapy water. Dry and replace on the aluminium inner lid. It must always be properly positioned on the inner lid. Check periodically to make sure that it is clean, flexible and not torn.
- Ensure the float valve is not clogged and can move up and down freely, wipe if necessary.
- The inner pot and lid are fully immersible in water for cleaning. Rinse inner pot and lid under hot running water, using only a mild detergent and a soft cloth or sponge. Drain any excess water from the lid by tilting it on it's side. Do not use abrasive powders, bicarbonate of soda or bleach. Do not use scouring pads.
- Wipe the base unit with a soft damp cloth, making sure all food residue is removed. DO NOT IMMERSE BASE IN WATER.
- We recommend that the sealing ring be replaced every 12 months. Do not use a substitute sealing ring. Use only the ring supplied by High Street TV. Replacements are available by calling our customer helpline.

Specification

Power supply	220 – 240 V – 50/60 Hz
Power	700 W
Net weight	3.6 kgs
Dimensions	285mm x 273mm x 295mm

Troubleshooting

Problem	Solution
Lid does not close properly.	Check inner lid and gasket seal are correctly positioned
Lid is difficult to remove.	Float valve has not dropped. Ensure pressure has dropped to normal. NEVER FORCE OPEN THE LID.
Steam is released under the lid during cooking.	Ensure the gasket seal is fitted correctly and not worn out. Ensure all food residue is removed from the gasket.
The float valve does not rise.	Not enough food or water in the inner pot. Ensure all food residue is removed from the valve.
Displays E1, E2, E3 or E4.	System error – unplug, the unit needs to be replaced. DO NOT USE. Please contact Customer Services for advice.

PRESSURE KING PRO 3 LITRE

drew & cole[®]

SWITCHED ON LIVING

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www.highstreettv.com

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