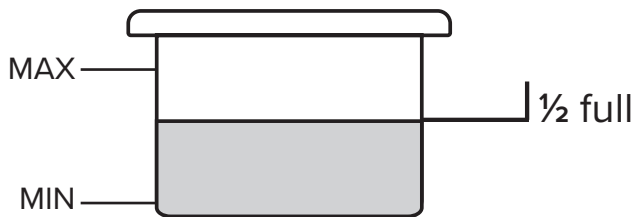


## IMPORTANT SAFETY INFORMATION

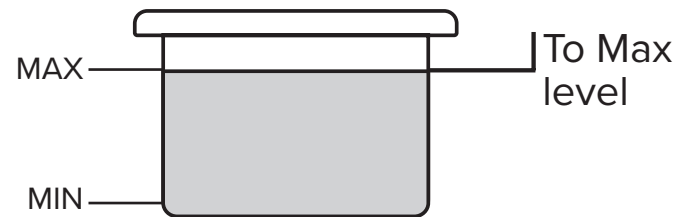
**BEFORE YOU GET STARTED, PLEASE READ THE FOLLOWING IMPORTANT SAFETY INFORMATION, ALONG WITH THE MANUAL ENCLOSED AND KEEP BOTH FOR FUTURE REFERENCE. WARNING YOU ARE WORKING WITH HOT LIQUIDS. YOU MUST READ THIS BEFORE USE.**

### **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.

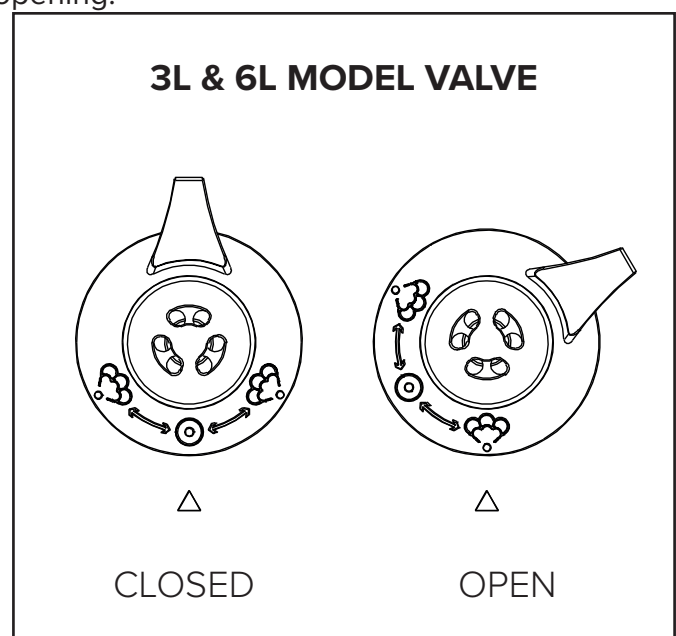
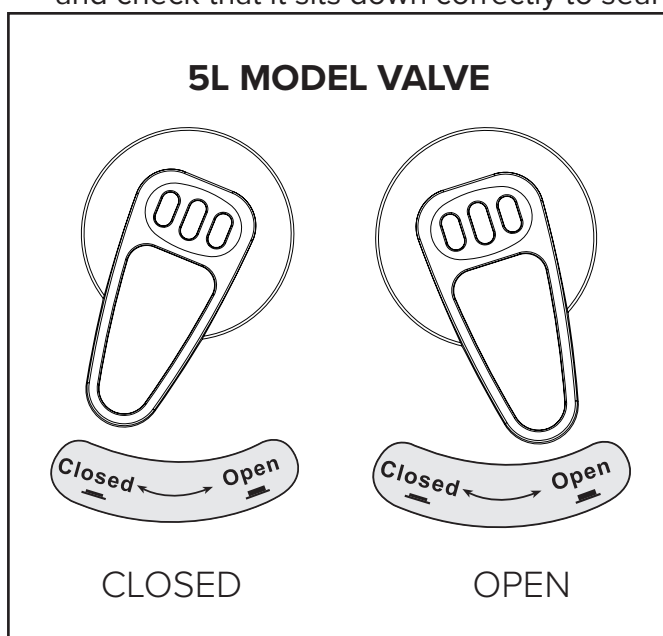


Beans, rice, pasta,  
pulses and porridge



Everything else

- 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.



**PLEASE TURN OVER THE PAGE**

# 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

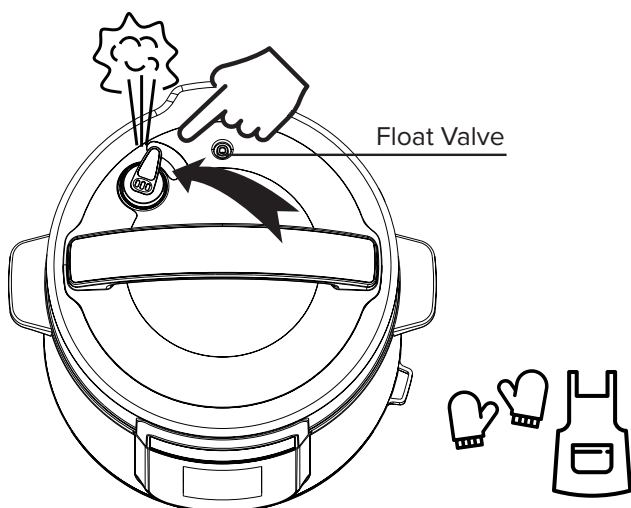
Recommended for:

- 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**

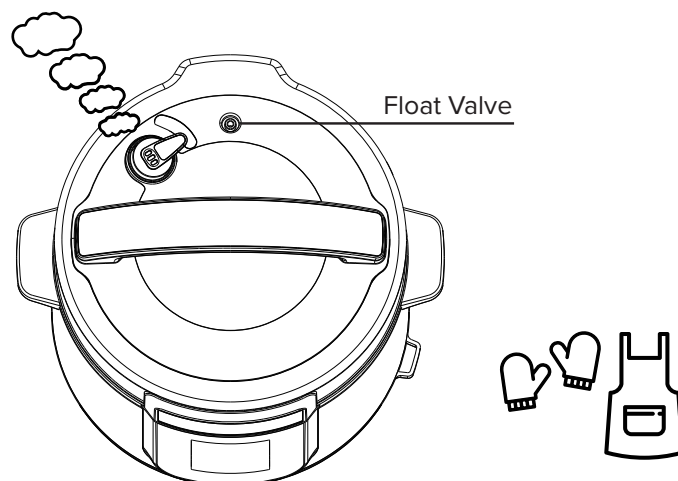
### SLOW RELEASE

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

**For further information please refer to the user manual supplied.  
Please keep this instruction update with your instruction manual for future reference.**