

MICRO-COM, ELECTRIC PRESSURE COOKER & RICE COOKER WITH

DUO-POT INSTRUCTION MANUAL Please read carefully and keep the instruction well MODEL: PC 2001 220V-240V~50/60Hz POWER: 750W CAPACITY: 2.0L



Component display

Handle-

ACCESSORIES:

Due to the differences in appearance of the products, the following figure is for reference only, the actual contents of the package shall prevail.



To close the cover lid click sound is being heard for secured purpose.

Soup spoon Measuring cup Water collector

1)Product introduction

Pressure Valve

Release Button

Lid Cover

Housing

Float Valve

Handle

9 9 9

000

Aluminum alloy non-stick inner pot Stainless steel inner pot



3) OPERATION INSTRUCTION Alignment Marking

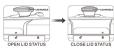
Lift up the cover lid, place down and align ♥ to & turn anti-clockwise towards & to close till a

To open the cover lid

Turn the cover lid clockwise to unlock and lift up the lid to the side or totally lift up to detach from the pot. Please make sure you release the

pressure gas before opening the lid.

2) CONTROL PANEL



( To prevent hot liquid gushing out from the pressure outlet) CLOSE LID STATUS EASY TO OPERATE

8. Open the cover lid and the food is ready Example for cooking soup for consumption. Prepare your ingredients and cut into pieces. Put all ingredients into the pot.



2. Add desired amount of water into the pot. Do not exceed the maximum level marking

3.Close the cover lid and connect to the power supply.

4. Select the "Soup" function.

5. Wait for 6s and the cooker start to

operate. 6. To switch or cancel the current function. just press the "Keep warm/Cancel " button and select again.

3. Press the "Pre-set "button to enter the preset timing. Press the << or >> button to adjust the time and then wait for 6s. The cooker will in standby mode and will start cooking till reaches the preset timing.

M ···· Pre-set Pressure ···· >>>

should not release the pressure gas

Please note that some function cannot be

Example to preset "porridge" to start

If you prepare your ingredients at 10:30pm

the night before then the preset time is

1. Put the cleansed rice into the pot & add

water accordingly to the amount of rice.

2. Close the cover lid and select the

Please do not exceed the maximum level

cooking the next morning at 7:30am.

For PRESET function

preset.

9hours.

porridge function.

7. When the soup is ready, it will automatically enter the keep warm mode. Please note if cooking food is in liquid form like congee, soup or sticky liquid you

0.0.0.0

## For TASTE function

immediately after the food is just cooked. Let it keep warm for few minutes till floating This TASTE function is only applicable for valve falls then release the pressure gas. certain function mode.

This function is for you to choose the texture of rice or beans to soft or chewy. Put the cleanse rice into the pot and add

water accordingly to the amount of rice. Please do not exceed the maximum level

2. Close the cover lid and select "RICE" or

"BROWN RICE" or "PORRIDGE" function. 3. Press "Taste" function and press accordingly to your desire texture.

4. Wait for 6s to start cooking. Once cooking is ready it will be in Keep warm

## For SPECIAL FUNCTION button

Continuously by pressing the Taste button to choose the either function. The light will indicate the function you choose.

Noted that the rice amount must not exceed 4 cups if using this function.

For REHEAT function

To reheat rice 1. Loosen the balance cooked rice, add around 50-80g amount of water

Press the R function 2. Press START button and it will start to heat

up. After it goes to keep warm mode, make sure to stir to loosening the rice again within 30 minutes.

## For BRAISE function

To braise meat or chicken 1. Put all ingredients into the pot, select MEAT function and wait for 6s to start.

once the meat is ready.

2. The cooker will go to keep warm mode 3. Press "Keep warm/Cancel" button to

cancel the keep warm process and release the pressure gas. 4. Open the cover lid and place aside.

5. Without covering the lid, press any

till the sauce is thicken and absorbed.

Cooking time may vary depending on

quantity or type of rice etc. It will take

The following table shows the basic

different types of food, food water level.

longer time with more food or water level.

function and default working time. The time

RICE BROWN BEAN PORRIDGE MEAT BRAISE

5 33 46 55 41 49 36 49 10

10 44 60 63 62 58 45 58 10

shows in the table is for reference only.

Working time for basic function

function and wait for 6s to cook . Let it cook



SAFETY PRECAUTION

Do not use Do not touch Do not place Not to be use multi-socket with wet hands near fire by children

To avoid injury and property damage to you

and others, please ensure to follow the

instruction manual and safety precaution.

This appliance is not intended for use by

persons (including children) with reduce

physical, sensory or mental capabilities, or

lack of experience and knowledge, unless

instruction concerning use of the appliance

they have been given supervision or

by a person responsible for their safety.

IMPORTANT SAFEGUARDS

Do not cook food that will easily cause blockage to the exhaust valve (eg. Big Sliced seaweed, cabbage or Dry seaweed)

wet hands. to avoid damage to the pressure cooker. Do not let cord hang over edge of the table or counter, or touch hot surfaces. Do not place your hand or face near the Close supervision is necessary when any exhaust valve to avoid scalding.

Do not cover the exhaust valve with cloth during cooking. Check the exhaust valve and exhaust valve protection grille and shutdown valve

stopper regularly to make sure there is no blockage. Make sure you use the right current voltage

and do not use multi socket to avoid

hazard Do not move the pressure cooker while cooking, it may cause the food to overflow that cause scalding or will accidentally

stops the operating function. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarity qualified person in Do not repair or do any modification to the

other heating appliances as it may cause the pot to be deformed and will causes damage to the pressure cooker. Do not open the cover while cooking, if you

need to stop cooking, press the cancel button release the pressure gas then you are able to open it. Do not force open the Do not drop or knock the pot with any hard

other articles into the gap of the electric cover lid. pressure cooker to avoid electrical shock object as it may deform the pot and cause Unplug from the power socket if the cooker the pressure cooker to malfunction.

is not in use or before cleaning. Let the cooker to cool down before taking any parts off for cleaning.

order to avoid a hazard.

hot stove to avoid hazard.

from other appliances.

or its service agent.

and injury.

exhaust valve.

malfunction.

onen the cover lid

cooker except for professional technician

Do not insert metal chips, pins, wire and

Cooker should not be placed on unstable,

Do not place any object to obstruct th

Do not use outdoor and keep a distance

Do not insert or unplug the plug socket with

appliances is used by or near children.

Do not use other pot or cover lid other than

the provided as it will cause poor

performance and causes the cooker to

Wrong usage of pot will cause the pressure

Make sure to release the pressure gas

before opening the cover lid, do not force

Please use the side handle to move the

cooker, do not lift up the cooker with the

cooker to be overheated and cause hazard.

moist places or near to sources of fire or

Do not immersed or soak the cooker in water. If the seal is deformed or damage, do not use the cooker, send to the service agent

CARE & MAINTENANCE

for repair and service. Do not use the inner pot if it is deformed. While the pressure cooker is cooking, some

surfaces may be hot especially the exhaust valve area. Please use oven gloves to lift up the inner

pot when it is hot to avoid scalding. Before using the pressure cooker, please check whether the inner not removable exhaust valve, exhaust valve protection

grille, shutdown valve stopper and rubber seal ring are in place to avoid hazard. Before using the pressure cooker, make sure to remove all packaging

Make sure that there are no water droplets and rice grains under the pot or on the heating element. It may cause poor contact to the heating element or burnt food on the

heating element Always wipe the outer surface of the pot dry

cover knob. Do not use the inner pot on the stove or

If cooking food is in liquid form like congee. soup or sticky liquid you should not release the pressure gas immediately after the food is just cooked. Let it keep warm for few

before placing it inside the cooker.

minutes then release the pressure gas. To continue cooking another dishes, let the pressure cooker to cool down around 15 Do not use hard object, sharp utensils or

metal wire sponge to scrub the inner pot as it will damage the surface coating.

Do not cook exceed the maximum level marking. It is normal to have some steam coming out

and cause poor performance of the

from the exhaust valve while cooking Clean the removable exhaust valve, exhaust valve protection grille, shutdown valve stopper, rubber seal ring and inner part of cover lid regularly to avoid blockage

> pressure cooker. During cooking the cover lid may move up slightly or the gap between the cover lid and body will be larger, this is due to the

internal pressure. CLEANING METHOD

> Cleaning the rubber seal Remove the rubber seal from the cover lid. wash and dry it thoroughly and fix it back

Remove the exhaust valve to clean, Rinse the cover lid under the tap water and clean the shutdown Valve stopper and exhaust

Cleaning the cover lid

valve protection grille. Wipe it dry and fix back the exhaust valve.

. Cleaning the water collector Pull out the water collector, wash and dry it and fix back.



Clean the pot with a soft sponge and washing liquid. Always wipe the outer surface of the pot drybefore placing it inside the cooker. Clean the inner part of the cooker with a

cloth, wipe the heating element to make sure no residue or stains on the surface. Do not rinse the inner part of the cooker with water.



Common faults and solutions

COMMON FAULTS AND SOLUTIONS

the side of cover or damage.

Difficult to close Seal rine is not fix properly.

up position

Seal ring is dirty.

the Red valve valve stopper

from the exhaust sealing position

valve non-stop Press control fails

Rice half cooked / Too little water

Rice is too soft Too much water

uncooked or too Too much of water

cover too early

flashes "LID" or

unable to select

The heating Cover lid not close properly

Grout failure

stopper Rubber on the valve is damage

Cover lid is not properly close

unable to rise Steam escape from side of the cover recipe

Steam leaks from Some food debris stuck on the shutdown Clean the valve stopper

Red value stooner Too little food or water in the cooker Add more water according to the

Steam comes out Steam release pressure button is not in Press the release pressure button

Display setting Cover lid is not in the right position Open and close the lid again

Fix the seal ring in position. Preset light flashes Bottom automatic sensor is not working Unplug the power supply and plug the lid Red Valve stopper is in popped-up Slightly press down the red valve Preset light flashes | Bottom automatic sensor is short circuit | If flashing still appear, please send Officult to open Pressure is still existing inside the cooker Press the steam release button to the lid Red valve stopper is stuck at the opened- release balance pressure gas in the Preset light flashes | Pressure switch is abnormal Slightly adjust the red valve Steam leaks from Seal nine is missine, not properly inserted Fix or adjust the nubber seal

stopper downwards

Change damage rubber seal

Change the rubber stopper

Check the rubber seal

to sealing position

Send to senior centre to rectify

Open and cover the lid again

Send to service centre to rectify

Add more water

Reduce water

Release the pressure gas or open the When the cooking cycle complete.

Send to service centre to rectify

Wait for 5 for minutes then open

Reduce water accordingly

Thoroughly clean the nubber seal

Open and close the cover lid again

cooker.

ABNORMAL LIGHT FLICKERING

Preset light flashes | Bottom automatic sensor or heating | Check whether water level is element is overheated enough. Make sure there are no food debris in between the pot and the heating element. Turn off the power and let it cool

to service centre to rectify.

SERVICE & IMPORTANT NOTICE

All the euroby cord is demanded it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

• WARNING: This appliance is not intended for use by persons (including

children) with reduce physical, sensory or mental capabilities, or lack experience and knowledge, unless they have been given supervision of istruction concerning use of the appliance by a person responsible for