

Healthy Choice™
PC600S

6 LITRE PRESSURE COOKER

SAUTÉ • STEAM • STEW • SIMMER • TENDERISE • BAKE • KEEP WARM



Model: PC600S

Batch: PR4367

PLEASE READ AND RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.

The illustrations used in this manual are to illustrate the operation method and product structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

INTRODUCTION

You are about to experience a better, faster and healthier way of cooking. This Electric Pressure Cooker seals in steam to cook hotter and faster, and it seals in nutrients as well. Cook in less water and experience textures and tastes that are simply sensational. Features easy touch-button settings, a countdown timer, and a cooking pot big enough for a pot roast with all the fixings. The appliance has the following characteristics:

1. Multi-Functions, Convenient to use

- 1) Chicken, Meat, Fish, Steam, Rice, Stew, Soup and Cake pre-set buttons.
- 2) This Electric Pressure Cooker offers a high variety of options for professional cooking per customers' tastes. Only press a pre-set button to enter an automatic cooking process. When finished, an alert signal will sound, and the appliance will go into keep warm mode.
- 3) The appliance features a 24-Hour countdown timer function, after setting a time, a countdown will start. When the countdown reaches 0, it will start a cooking program.

2. Fast Cooking, Saving Energy.

- 1) It saves about 20% of time and more than 25% of power when cooking meals. It will save about 40% of the time and more than 50% of power when cooking soups.
- 2) The appliance features a high pressure and elevated temperature cooking system, to cook food with less energy and a faster timeframe.

IMPORTANT SAFEGUARDS

This User Manual contains information on the use and care of this product. Please read this User Manual carefully before using the appliance and save it for future reference.

- Before first use, check the device specifications and the power supply in your network.
- Remove and safely disregard any packaging material and labels before using this product for the first time. Ensure children and babies do not play with plastic bags or any packaging materials.
- Do not use if the cord or plug are damaged. If the power cord is damaged; it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid a hazard.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner, take it to the store where the unit was purchased or call Lenoxx customer service for further assistance on 1300 666 848.
- Do not let the cord hang off the edge of a bench, table or touch a hot surface.
- Do not pull the cord. Always take the plug. Do not reel the cord around the device housing.
- Never attempt to disassemble and repair the appliance by yourself. If you encounter problems, please contact customer service.
- Using accessories or replacement parts that are not recommended or not sold by the manufacturer may cause damage to the appliance.
- Always unplug the appliance and let it cool down before cleaning and removing parts. Keep it unplugged when not in use.
- To avoid electric shock and fire, do not immerse the appliance in water or other liquids. If that occurs, immediately unplug it and contact customer service for inspection.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Children should be supervised to ensure that they do not play with the appliance.
- Place the appliance on a stable, horizontal, and level surface. Position it far from flammable materials including curtains, walls, and fabric upholstered furniture.
- Do not place the appliance near heat-emitting devices such as heaters, cooktops, or electric burners.

- Make sure that there is enough space around. The appliance should stand more than 15 cm far from such flammable objects as furniture, curtains etc.
- Do not use the appliance near explosive objects.
- This appliance is not intended for used by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
- 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
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Caution, hot surface. The surface is liable to get hot during use.
- Do not leave water or products in the appliance for a long time.
- Pour water into the inner pot only. Do not pour water into the appliance body.
- While cooking, avoid using sharp utensils not to damage the inner pot surface. Please use spoon which comes with the appliance. You may use also wooden, plastic or silicone utensils.
- Always check that there are no any foreign objects between bottom of the inner pot and the heating plate. It may cause a burning smell, strange sounds or cause the appliance to malfunction.
- If any unusual sounds, odour or any other disruption happens, switch the appliance off. Make sure that there are no objects or liquids between the inner pot and heating plate. If the malfunction reason is not found, please contact customer service. Never attempt to disassemble and repair the appliance by yourself.
- Do not cover the exhaust valve (steam release valve) and the cover (lid) while the appliance is operating. It may cause malfunction in the appliance.
- Do not operate the appliance with an empty inner pot.
- While you are cooking, the cover (lid) and outer surface of the appliance can become hot. Handle or move the appliance with care.

■ When you open the cover (lid), wait for the steam to disperse before leaning over the appliance.

ATTENTION: The appliance lid becomes extremely hot while cooking and may cause burns. Always use lid handle to remove the lid.

■ Do not cover or block the steam release button, exhaust valve (steam release valve) and float valve.

■ Do not use the appliance if the sealing ring is absent or damaged. Use the sealing ring from this appliance only.

■ Before pressure cooking, ensure that the inner pot contains water or broth. Pressure cooking needs liquid for producing steam.

■ Ensure that steam does not come out where the lid meets the appliance body.

■ Never exert force on opening the appliance lid. Inner pressure in the pot must be equal to atmosphere pressure before opening the lid.

■ Open the cover (lid) only if the flat valve is in a low position when pressure inside has become normal and safe.

■ Always ensure that the steam release button, exhaust valve (steam release valve) and float valve are clean before using the appliance.

■ Keep the steam release button, exhaust valve (steam release valve) and float valve clean.

■ Allow the inner pot to cool down before touching it.

■ Always unplug the appliance after cooking and before taking your cooked meal out.

ATTENTION:

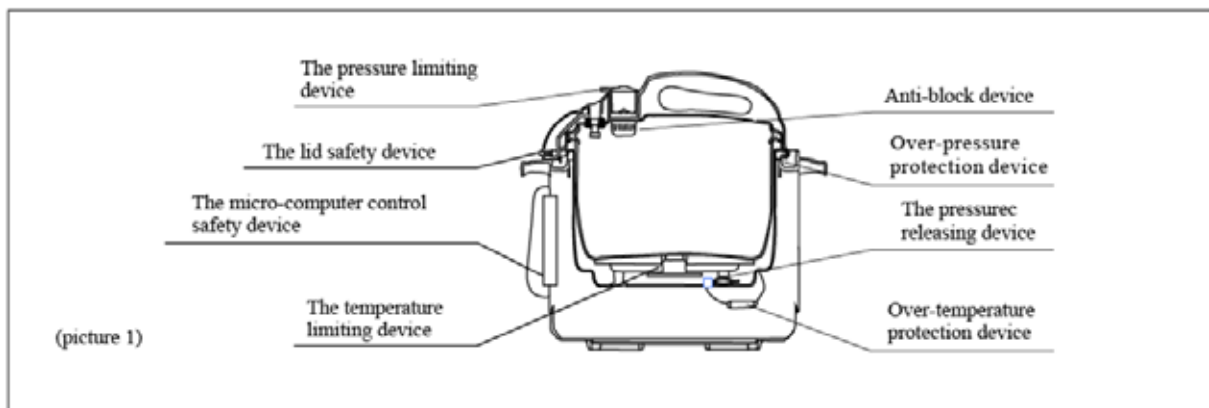
Beware of the hot steam that comes out of the steam exhaust valve (steam release valve). Keep hands and face away from the appliance when you open it to avoid being burnt by hot steam. Never put your hands, face, or any other unprotected skin over the exhaust valve (steam release valve) or try to open the cover (lid) while cooking or releasing pressure.

CAUTION:

Do not force the cover (lid) to open before the float valve is completely subsided to its lowered (down) position.

SAFETY PROTECTION SYSTEM:

1. Open/close lid protection—no pressure when the lid is placed improperly. Safety Lid Lock prevents accidental opening while the cooker is pressurized.
2. Smart pressure control protection—cuts off automatically when using pressure over the setting figure to keep the pressure in safe limit.
3. Pressure limitation protection—automatically releases pressure when the temperature and pressure control system have failed.
4. Anti-block protection—prevent food blockage in the steam vent to ensure release is completed smoothly.
5. Pressure release protection—due to the elasticity supporting construction underneath the heating plate, when pressure inside the pot reaches its limit, the lid around will release pressure automatically in case the above system has failed.
6. Temperature restrict protection—cuts off power automatically when temperature in the inner pot exceeds the setting figure, cooker will re-work automatically after the temperature has cooled to a normal level.
7. Over heating protection—cuts off power automatically when temperature in the pot reaches its limitation.
8. Over pressure protection—releases pressure automatically when pressure in the pot reaches its limitation.



CONNECTION TO POWER:

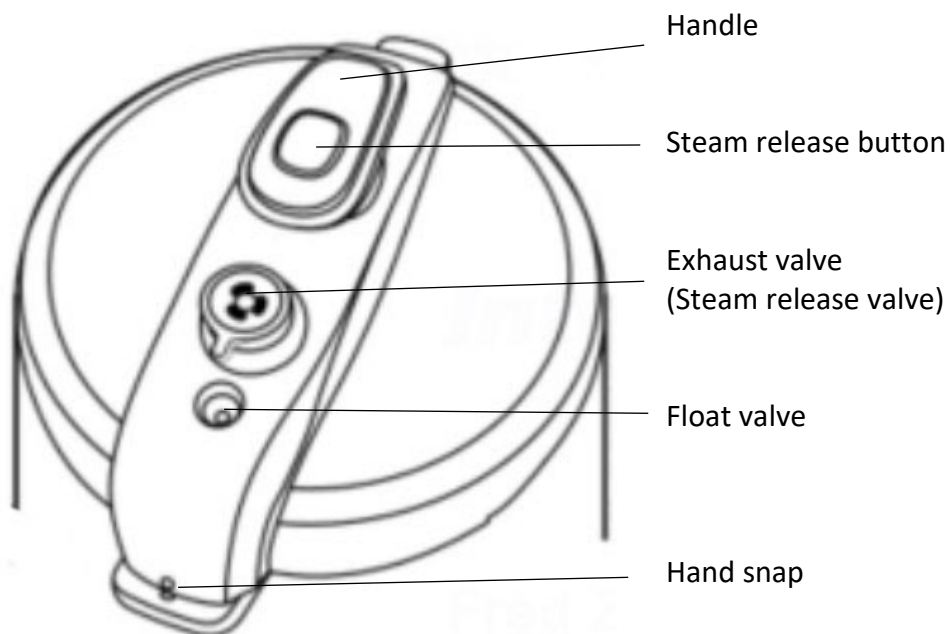
To turn the unit on:

Plug the power cord into the pressure cooker and then into the wall outlet.

There will be a "BEEP" sound and the time display on the control panel will show "-- --", the unit is now in "stand by" mode.

PRODUCT OVERVIEW:

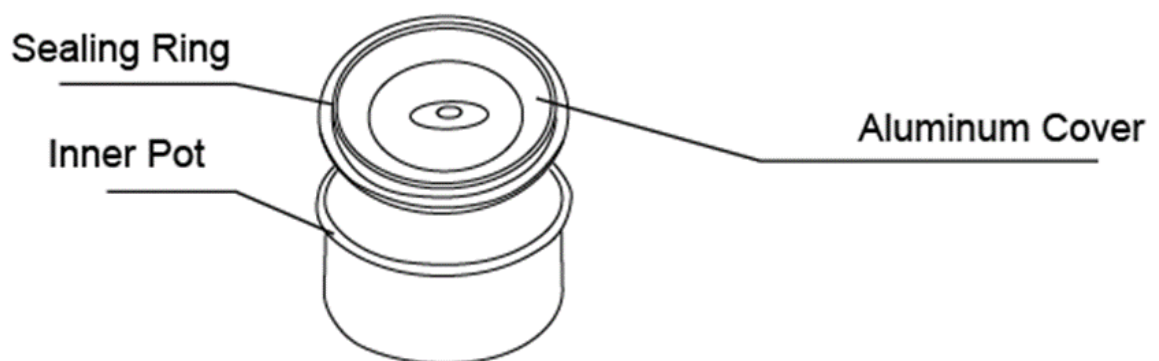
LID:



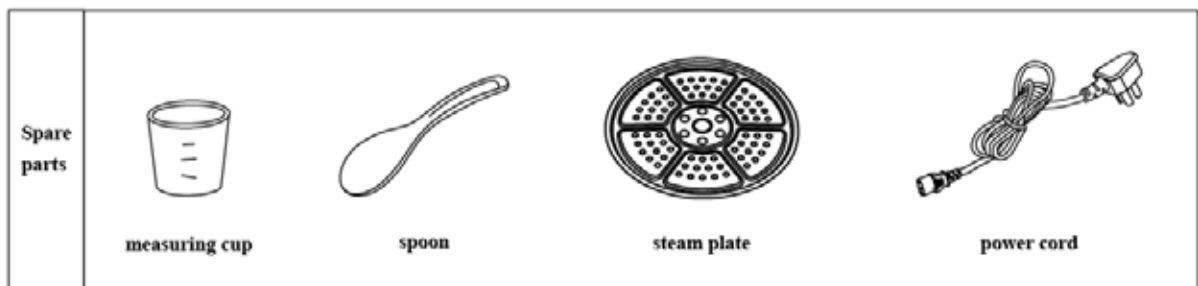
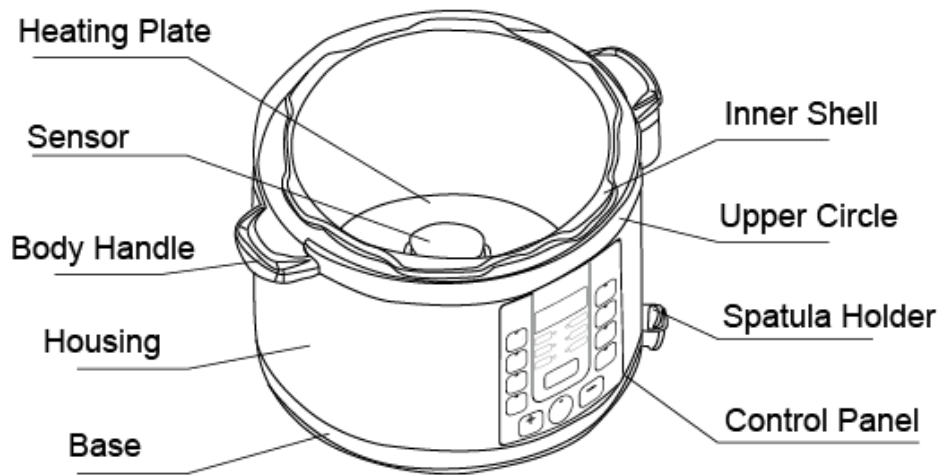
Note:

The exhaust valve (steam release valve) will always remain loose. This part will never lock. When pressure is built inside the pressure cooker, the lid will lock onto the body.

UNDERSIDE OF THE LID:



MAIN BODY:



CONTROL PANEL:



USE:

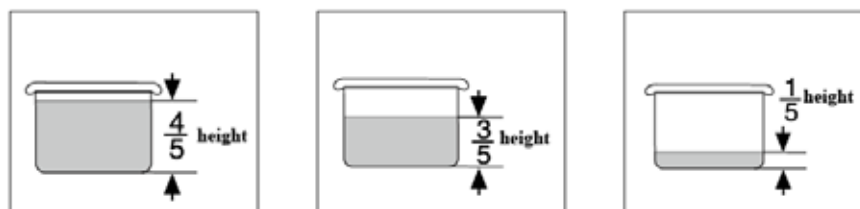
1. Open the lid.

Hold the lid handle, turn the lid to the open position and lift the lid.

2. Remove the cooking pot from the appliance and add food and liquids as the recipe directs.

Do not fill the unit over $\frac{4}{5}$ full or less than $\frac{1}{5}$ full.

When cooking food which will expand during cooking such as beans, do not fill it over $\frac{3}{5}$ full.



Be sure not to wash rice in inner pot so not to scratch the coating. Wash and rinse rice in a separate bowl (not included).

3. Wipe the outside surface of the inner pot and the heating element, so there are no foreign objects.

Place the inner pot and rotate it slightly to make it is seated properly on heating element.

4. Put the lid onto the body and close the lid.

Ensure that the Sealing Ring is positioned properly around the lid by rotating it slightly. Hold the lid handle and turn it to the lock position until a click is heard.

5. Plug the power cord into the pressure cooker and then into the wall outlet.

There will be a "BEEP" sound and the time display on the control panel will show "-- --", the unit is now in "stand by" mode.

6. Press the buttons on the control panel to select the cooking program.

Refer to the cooking guide.

Adjustment of the cooking time can be achieved by using the + and – buttons on the control panel.

Or

Press the Quick Selection button repeatedly to choose a cooking time of your choosing.

There are 6 pre-set cooking times to choose between which are 10, 16, 20, 25, 30 and 35 minutes.

Each of those times will cook until the chosen time is elapsed at 110 - 118 degrees Celsius.

7. When a cooking program or quick selection time has been selected, no other buttons need to be pressed.

When you have selected your desired cooking option, the display will show the "pressure cooking time" (e.g.: If it shows 0:20 the cooking time will be 20 minutes).

The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

The screen display will show a scrolling pattern, this indicated that the unit is building pressure inside.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

This may take approximately 5-10 minutes depending on the quantity of food you are cooking.

The cooking timer only begins once the desired pressure has been reached.

Note:

The exhaust valve (steam release valve) will always remain loose. This part will never lock.

When pressure is built inside the pressure cooker, the lid will lock onto the body.

Do not place your hand over the exhaust valve (steam release valve) when the steam release button is pressed.

8. When the pressure-cooking cycle is finished, the unit will automatically switch to the Keep Warm mode.

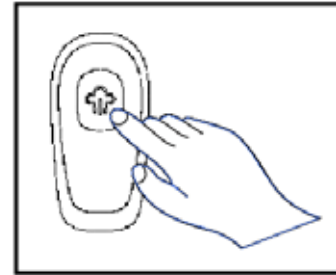
When the unit is in Keep Warm mode "---b-" will be shown on the screen.

When the unit is in keep warm mode, the unit will keep the contents warm at a temperature of 80 Degrees Celsius for up to 12 hours.

9. To stop the Keep Warm mode:
Press Warm/Cancel button once.
The screen will show "-- --" flashing on the screen.

10. The pressure will need to be released, and then the lid can be opened.
There are two ways which this can be done,
Quick Release or Natural Release:

Quick Release:
Press the steam release button on lid handle.
Hold it down until all pressure is released.
The pressure will be released through the exhaust valve
(steam release valve).
Do not place your hand over the exhaust valve
(steam release valve) when the steam release button is pressed.
Once this occurs, the float valve will be down.
Then the lid can be opened.



Natural release:
The pressure will slowly release itself (without anything being touched).
The pressure will be released through the exhaust valve (steam release valve).
Do not place your hand over the exhaust valve (steam release valve).
This process is very gradual and can take 30 minutes +.
Once this occurs, the float valve will be down.
Then the lid can be opened.

To open the lid:
Grasp the lid handle and turn it to the open position. Lift the lid off the body of the pressure cooker.

Included accessory, steam plate:

This may be placed inside the inner pot and used as a steaming plate for steaming foods such as fish and vegetables.

This prevents food from touching the bottom of the inner pot and from being cooked in water or other liquid.

COOKING GUIDE:

Each of the below functions can reach a cooking temperature of 110 - 118 degrees Celsius.

The pressure level is 0~60KPa.

The pressure level and temperature cannot be adjusted.

Function	Default time (min)	Time adjustable range
Chicken	15	10-25
Meat	18	10-28
Stew	20	15-40
Steam	10	5-20
Rice	11	5-26
Fish	5	3-10
Soup	25	15-40
Cake	30	25-80

Chicken:

Press the "CHICKEN" button. The default time on the screen will be 15 minutes.

Press the – or + buttons to choose your own cooking between the range of 10 – 25 minutes.

When your chosen cooking time is on the screen, there is no need to press anything else.

The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

Meat:

Press the "MEAT" button. The default time on the screen will be 18 minutes.

Press the "+" or "-" buttons to choose your own cooking time between the range of 18 – 28 minutes.

When your chosen cooking time is on the screen, there is no need to press anything else.

The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

Stew:

Press the "STEW" button. The default time on the screen will be 20 minutes.

Press the "+" or "-" buttons to choose your own cooking time between the range of 15 – 40 minutes.

When your chosen cooking time is on the screen, there is no need to press anything else.

The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

Steam:

Press the "STEAM" button. The default time on the screen will be 10 minutes.

Press the "+" or "-" buttons to choose your own cooking time between the range of 5 – 20 minutes.

When your chosen cooking time is on the screen, there is no need to press anything else. The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

Rice:

Press the "RICE" button. The default time on the screen will be 11 minutes.

Press the "+" or "-" buttons to choose your own cooking time between the range of 5 – 26 minutes.

When your chosen cooking time is on the screen, there is no need to press anything else. The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

Fish:

Press the "FISH" button. The default time on the screen will be 5 minutes.

Press the "+" or "-" buttons to choose your own cooking time between the range of 3 – 10 minutes.

When your chosen cooking time is on the screen, there is no need to press anything else. The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

Soup:

Press the "SOUP" button. The default time shown on the screen will be 15 minutes.

Press the "+" or "-" buttons to choose your own cooking time between the range of 15 – 45 minutes.

When your chosen cooking time is on the screen, there is no need to press anything else. The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

Cake:

Press the "CAKE" button. The default time on the screen will be 30 minutes.

Press the "+" or "-" buttons to choose your own cooking time between the range of 25 – 80 minutes.

When your chosen cooking time is on the screen, there is no need to press anything else. The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

QUICK SELECTION:

Press the Quick Selection button repeatedly to choose a cooking time of your choosing.

There are 6 pre-set cooking times to choose between which are 10, 15, 20, 25, 30 and 35 minutes.

An LED light will be shown next to your chosen option.

When your chosen cooking time is on the screen, there is no need to press anything else.

The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

Each of those times will cook until the chosen time is elapsed at 110 degrees Celsius.

COOKING TIME:

The cooking time button allows a cook time to be set from between 1 minute to 59 minutes.

Press the Cooking Time button.

Press the "+" or "-" buttons to choose your own cooking time.

When your chosen cooking time is on the screen, there is no need to press anything else.

The cooking time will flash on the screen for 5 x seconds, the unit will make some beeping sounds.

When enough pressure has built inside the unit, the scrolling pattern will no longer be on the screen and the pressure cooker will begin its cooking process.

SETTING A DELAY START:

If you wish to program your pressure cooker to automatically cook prepared food later, you can program the pressure cooker to delay cooking by up to 24 hours.

This setting is used in combination with the pre-set buttons (Chicken, Meat, Stew, Steam, Rice, Fish, Soup or Cake).

When the unit is in Standby mode, "-- --" will be flashing on the screen.

Press the Delay Start button.

Use the "+" and/or "-" buttons to adjust the delayed start time.

The maximum delayed start time can be set for up to 24 hours.

After choosing the desired delay time, choose your desired cooking option.

Use the + or – buttons to adjust the time for that cooking program if needed.

Once that has been done, the cooking time will flash on the screen for 5 x seconds, the unit will make a beep sound.

The delay start time will be shown on the screen.

When the delay start timer has reached 00:00, the cooker will start.

KEEP WARM:

When the unit has completed a cooking program, it will beep 5 times to indicate the program has completed.

The screen will then show "-- b-" and it will switch into keep warm mode.

The unit will cool down to 80 degrees Celsius.

The pressure built inside will release slowly due to the cool down in temperature.

After about 1 hour most of the pressure will have been released, however still press on the steam release button to release any remaining pressure.

To turn the keep warm mode off, press the "Warm/Cancel" button.

When the unit is in standby mode (when "-- --" is shown on the screen), you can use the keep warm function.

Press the "KEEP WARM" button, the LED screen will show "--b-" and hear one short beep.

To turn the keep warm mode off, press the "KEEP WARM/ OFF" button.

When the pressure-cooking cycle is finished, the unit will beep 5 times and automatically switch to the Keep Warm mode.

When the unit is in Keep Warm mode "---b-" will be shown on the screen.

When the unit is in keep warm mode, the unit will keep the contents warm at a temperature of 80 Degrees Celsius for up to 12 hours.

To stop the Keep Warm mode:

Press Warm/Cancel button once.

The screen will show "-- --".

OFF:

When the unit is OFF, all the indicator lights will be off.

When "-- --" is shown on the screen, the unit is now in standby mode.

When "-- --" is shown on the screen, the unit can be set for operation again.

To power the unit off completely, disconnect it from the power cord.

CANCELLING A COOKING PROGRAM:

To cancel a cooking program, press the "Warm/ Cancel" button once.

When "-- --" is shown on the screen, the unit is now in standby mode.

The unit can be set for operation again.

NOTE: Warm and Cancel functions are on the one button,

Keep warm mode: shows "----b-",

Cancel (off): shows "-- --".

CLEANING:

1. Unplug the power cord before cleaning.

2. Clean the outer body and outside of the lid with a soft cloth such as a paper towel or microfiber towel.

Do not immerse the outer body or complete lid in water.

Do not pour water into the housing (body) of the pressure cooker or pour water into it.

3. The aluminium cover (inner lid) can be removed by holding the small knob on the aluminium cover (inner lid).

Hold the handle on the outside of the lid and pull on the small knob to separate the aluminium cover (inner lid) from the pressure cooker lid.

4. The sealing ring can be removed from the aluminium cover (inner lid).

Pull the sealing ring off the aluminium cover (inner lid).

5. The underside of the cover (lid), can be cleaned with a dampened soft cloth such as a paper towel or microfiber towel.

Do not use any chemical cleaners.

Ensure it is completely dry before adding the aluminium cover (inner lid) and sealing ring back onto the underside of the lid.

After cleaning, put the sealing ring back onto the aluminium cover (inner lid) and then add the aluminium cover (inner lid) with the sealing ring fitted back onto the underside of the cover (lid).

Ensure the side of the aluminium cover (inner lid) with the small knob is fitted with the small knob facing on the outside of the cover (lid).

6. To hand-clean the inner pot, aluminium cover (inner lid), sealing ring, steaming plate use a soft cloth or sponge and wash in warm soapy water. Rinse well.

Be careful not to damage the inside coating of the inner pot.

Never use harsh chemicals or scouring pads.

Dishwasher safe parts/ accessories:

Inner Pot

Aluminium cover (inner lid)

Sealing Ring

Steaming plate

Spoon

TROUBLESHOOTING:


Symptom	Possible Reasons	Solutions
Screen did not light up	Power cord is not connected	Connect the power cord to the unit, and the other end into a power point, ensure power point is switched on
Lid does not lock	The sealing ring is not properly installed	Reinstall the sealing ring
	The hand snap could be stuck via the release button	Push the hand snap gently, the hand snap is the small silver pin on the lid
Cannot open the lid after air exhaust	The float valve is still up	Allow steam to release by pressing on the steam release button Push the float valve gently
Steam escapes from the rim of the lid	No sealing ring was installed	Install the sealing ring
	Food residue on sealing ring	Clean sealing ring
	Sealing ring worn out	Replace the sealing ring
	Lid not locked properly	Rotate lid fully
Air escapes from the float valve	Food stuck on the silicone washer of the float valve	Clean the silicone washer on the float valve. This can be accessed by pulling the inner lid off the underside of the lid
	The silicone washer on the float valve wore out	Replace the silicone washer on the float valve
	Not enough food and water	Check recipe for proper quantity
	Air escaping from the rim of the lid and the pressure limit valve	Call our Customer Service Center
Error code on display: E1 or E1--	Inner pot temperature overheats	Wait for it to cool down
Error code on display: E2 or E2--	Sensor control- broken circuit	Call our Customer Service Center
Error code on display: E3 or E3--	Pressure switch error	Call our Customer Service Center

Note:

The exhaust valve (steam release valve) will always remain loose. This part will never lock. When pressure is built inside the pressure cooker, the lid will lock onto the body. Do not place your hand over the exhaust valve (steam release valve) when the steam release button is pressed.

SPECIFICATIONS:

Voltage	220-240V
Power	1000W
Capacity	6L
Diameter	22cm
Work Pressure	0-60kPa
Keep warm temperature	80°C

LENOXXwww.lenoxx.com.au 1300 666 848 LenoxxElectronics LenoxxElectronics @LenoxxAustralia