



# 6L 9-IN-1 MULTIFUNCTION PRESSURE COOKER

KAPRSCOOKZA

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# SAFETY & WARNINGS

Ensure to read all instructions and warnings in this user guide prior to first use. Retain this user guide for future reference.

- This pressure cooker is not intended for use 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 the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This cooker is powered using 220–240V and 50–60Hz. Ensure the socket used matches these requirements.
- This cooker is intended to be used in households and for non-commercial use (for example, office staff kitchens and hotel rooms).
- Do not use this pressure cooker under direct sunlight, or near water or fire.
- Do not put the pressure cooker into a heated oven.
- Do not use the pressure cooker for any purposes other than intended.
- **WARNING:** Never attempt to open the lid while the cooker is operating. Ensure the internal pressure of the cooker has completely dropped before opening.
- When in operation, never touch the cover of the pressure cooker with bare hands. Instead, use gloves or similar heat protection.
- This multifunction cooker heats food under pressure. Scalds may result from inappropriate use of the cooker. Ensure the cooker is properly closed before operating.
- Do not use the cooker on unstable or flammable surfaces (for example, on newspaper, foam), as this will block the vent on the bottom of the pressure cooker and may cause damage to the surface.
- Never use the pressure cooker without water as this can lead to serious damage.
- Do not fill the cooker beyond two-thirds of its capacity.
- When cooking foods that expand during cooking (for example, rice and dehydrated vegetables), do not fill the cooker to more than half of its capacity.
- Do not insert any foreign objects into the vents of the cooker. Doing so may result in electric shocks or a fire.
- Do not touch the power cord with wet hands.
- If the pressure cooker or power cord is damaged, stop use immediately and contact help.Kogan.com for assistance.
- Do not make any modifications to the pressure cooker yourself.

- Do not attempt to repair the pressure cooker yourself. If repairs are needed, stop use immediately and contact help.Kogan.com for assistance.
- Do not place heavy objects over the steam release valve.
- When in use, keep your hands away from the steam release valve as this may cause potential injuries.
- Do not forcibly pull on the power cord when unplugging. Instead, pull the power cord close to the socket.
- Do not use third party components (for example, covers, pots) with this cooker. Doing so may lead to damage.
- Do not heat the pot with any other appliance as this may cause damage to the pot.
- Do not immerse the pressure cooker or power cord into water or any other liquid.
- Do not allow oil to splatter (for example, when deep frying at the stove) onto the exterior of the pressure cooker.
- Do not tamper with any of the safety systems beyond the steps outlined in the Cleaning & Care section of this user guide.
- Never use the pressure cooker in its pressurised mode for deep or shallow frying food.
- If cooking meat that contains a skin or casing (for example, sausages), they may swell under the effects of pressure. Do not prick the meat while the skin is swollen as it may cause burns.
- When cooking doughy food, gently shake the cooker before opening the lid to prevent food from ejecting from the cooker.
- Unplug the power cord when the pressure cooker is not in use. This will prevent potential damage in the event of an electricity outage.
- When storing, ensure the pressure cooker and power cord are kept out of reach from children.
- This cooker is not compatible with third-party devices (for example, timers and remote controls).
- After immediate use, the surface the cooker was used on will be hot due to residual heat.
- If moving the pressure cooker, use the handles on either side. Do not move the pressure cooker by lifting the handle cover.

# COMPONENTS



Multifunction pressure cooker



Rice paddle



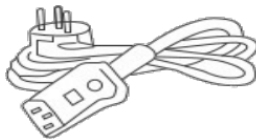
Ladle



User guide

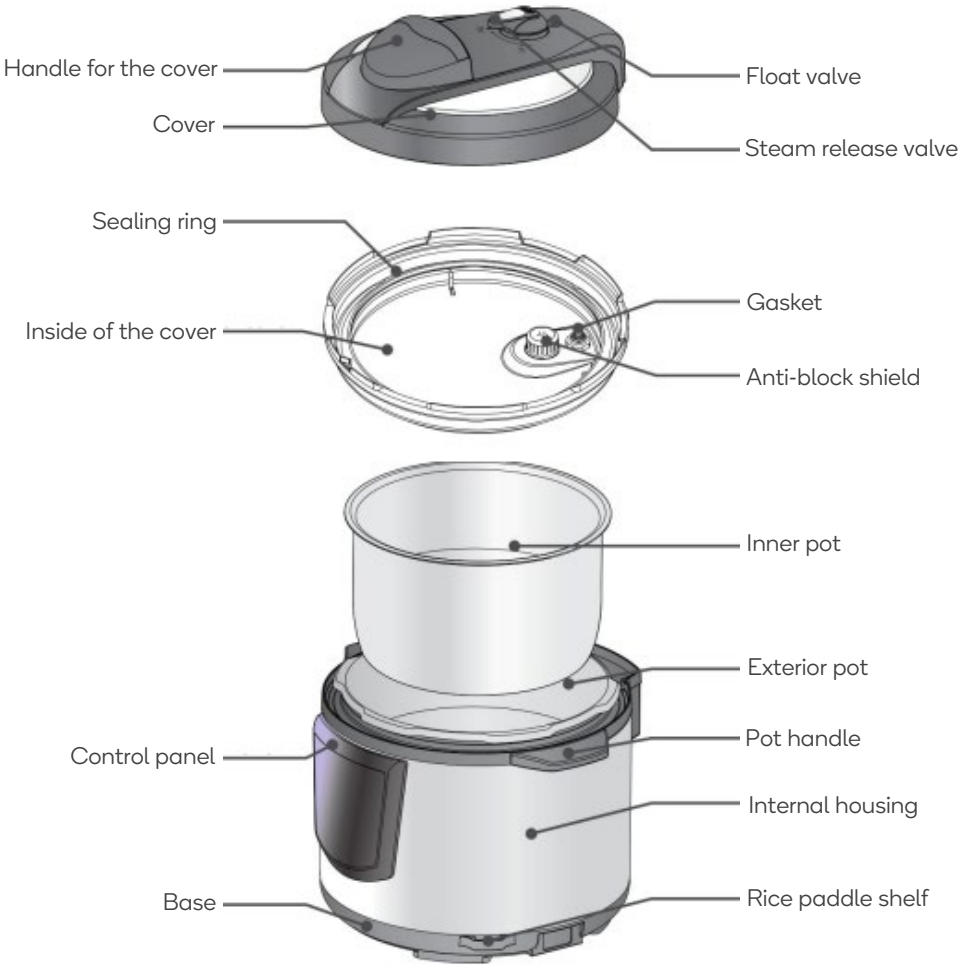


Measuring cup



Power cord

# OVERVIEW



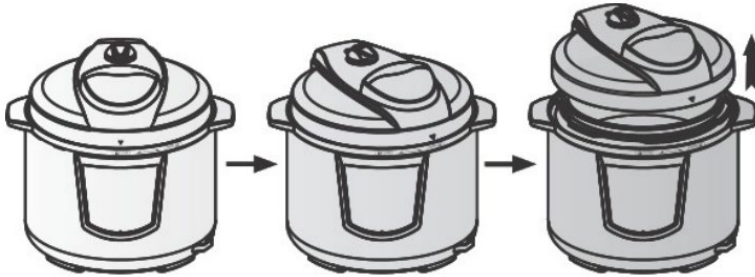
## Control panel



# BEFORE FIRST USE

Before each use, inspect the float valve, steam release valve, and anti-block shield.

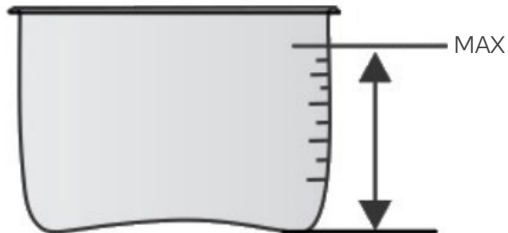
- Remove any debris or water from the inner and exterior pot.
- Hold the cover handle with one hand, then turn the cover anticlockwise approximately 30 degrees until the cover marking ▼ is aligned with the outer case marked "OPEN". Lift the cover.



- Check the float valve and steam release valve for obstruction and confirm that components such as the sealing ring and anti-block shield are installed correctly.

# OPERATION

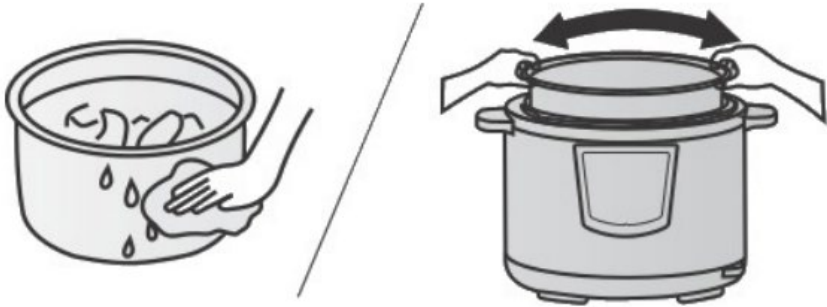
1. Remove the inner pot from the pressure cooker and put the food and water into the inner pot. The total amount of food and water should not exceed the "MAX" indicator on the pot.



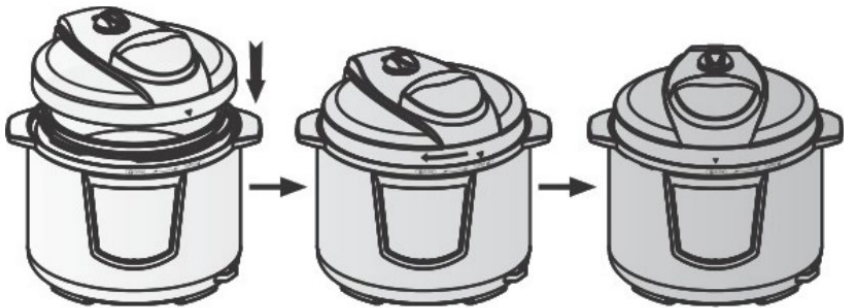


2. Before reinserting the inner pot, remove any foreign objects and water droplets from the exterior of the inner pot and the interior of the housing.

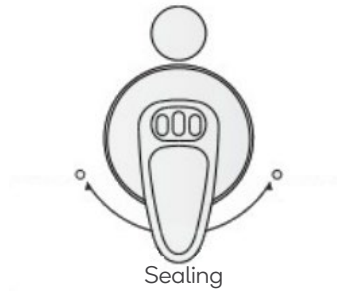
Put the inner pot into the pressure cooker. After putting the inner pot in, rotate the inner pot slightly left and right to ensure full contact between the inner pot and the heating plate.



3. Check whether the sealing ring is attached to the steel rim inside the cover. Hold the cover handle with one hand, then rotate the cover clockwise approximately 30 degrees until the ▼ cover marking is aligned with the outer case marked "CLOSE".



4. Align the small handle of the steam release valve with the small “closed” icon. This will ensure the pressure cooker is airtight.



5. Plug the power cord into the pressure cooker and a socket, then switch the power socket on. The display will flash and display a red horizontal line "---". This indicates the pressure cooker has entered standby.
6. Press the desired function button on the control panel. The light indicator of the corresponding function will illuminate red. This display will show the default cooking time. If you would like to change the function, press another function within 10 seconds.
7. Within 10 seconds of pressing the desired function, press the Texture button to set the desired texture of food. This selection is more useful when cooking hardy vegetables or meats.

There are three different textures (QUICK, STANDARD, LONGER). The default texture is STANDARD and the light indicator on the texture adjustment settings menu will reflect this. Press the Texture button until the light indicator illuminates under the desired texture.

8. Press the Timer button to set the desired cooking time. The display will start flashing. Use the timer adjustment buttons to adjust the hour setting. Press the Timer button again then use the timer adjustment buttons to adjust the minute setting.
9. Press the Start/Cancel button to start. The red horizontal line "---" on the display will stop flashing and the cooker will first enter a pressure building cycle that takes 10–15 minutes (depending on the amount of food in the pot) before cooking.

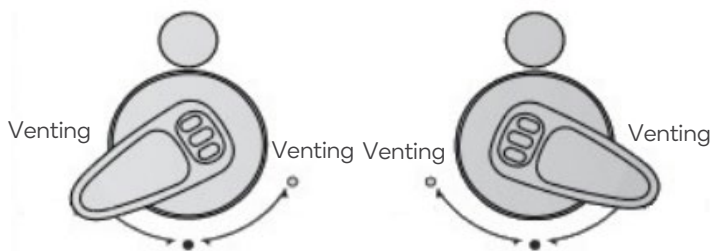
If you would like to stop the cooking function at any time, press the Start/Cancel button. The cooker will stop cooking and return to standby.

**Note:**

The timer function is not available for the “Cake” and “Yogurt” modes.

10. Once the cooking function has finished, the mode indicator will turn off and the cooker will automatically enter the “keep warm” mode to keep the food inside warm. The display will show "0.0" and give out a sound prompt of 10 beeps. Disconnect the power. Depending on the food cooked, there are two methods to release the pressure.

- **Quick release method (suitable for foods containing little liquid (for example, rice, cake)):** Align the small handle on the steam release valve with the small “open” icon. The pressure cooker will then begin releasing the pressure.
- Wait until the float valve falls before opening.
- You may quicken the pressure releasing process by placing a cool wet towel over the cover.
- **Natural release method ((suitable for foods containing lots of liquid (for example, stews, soups)):** Wait until the cooker has cooled naturally and the float valve has fallen.



#### Notes:

- It is not recommended to leave the food in the “keep warm” mode for more than 8 hours.
- Do not open the cover until the pressure inside has been released.
- Do not pull on the steam release valve while it is venting.

11. Hold the cover handle firmly, then turn the cover clockwise and lift the cover upwards. The food can then be taken out, ready to be eaten.

## Recommended cooking times

Below is a table for the recommended cooking times of the various functions available on this pressure cooker. Keep in mind that these times are for reference only and will vary depending on the quantity and texture of the food being cooked.

Function	Cooking time (mins)
Meat/Stew	55
Poultry	55
Beans/Chili	55
Rice	45
Soup	35
Yoghurt	50
Cake/Bake	30
Slow Cook	60

### Notes:

The cooking times listed here include the pressure building cycle time.

## Saute/Brown

This mode is ideal for sauteing and browning food. It may also be useful for braising after caramelising.

Turn the power at the socket and press the “Saute/Brown” button to use the cooker like a frying pan to saute and brown food.

The default time for sauteing is 20 minutes. If you are sauteing for a shorter time, press the “Start/Cancel” button to stop. After 20 minutes, the cooker will emit a sound prompt to place the cover on the cooker. If the cover is not placed, the cooker will automatically return to standby.

## Keep warm mode

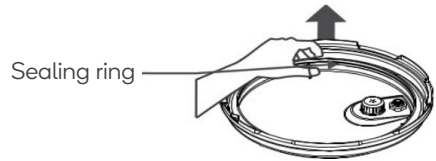
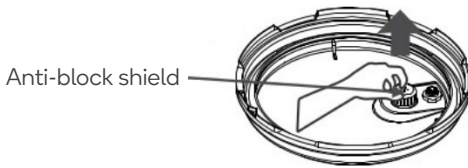
This mode keeps food warm. This mode is automatically activated after cooking.

If in standby, press the “Start/Cancel” button to activate this mode. A single beep will be heard to confirm the cooker has entered this mode. “OH” will be shown on the display.

# CLEANING & CARE

Regular care and maintenance are essential to ensure your safety when using this pressure cooker. Before cleaning, ensure the pressure cooker is unplugged and has cooled completely.

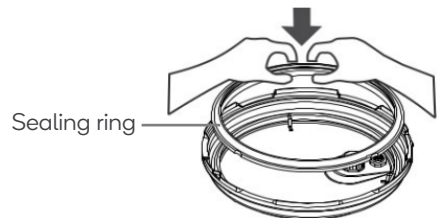
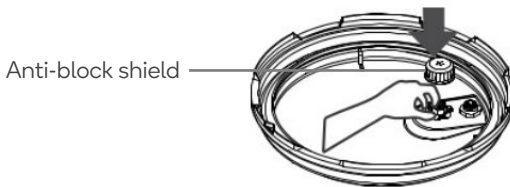
1. Remove the inner pot. Wash with soap and water then wipe dry with a soft cloth.
2. Remove the cover. Detach the anti-block shield by screwing it anticlockwise. Lift off the sealing ring.



## Note:

Do not pull the sealing ring off with force. This may cause it to deform and limit its ability to provide a tight pressure seal.

3. Wash the cover, steam release valve, float valve, anti-block shield, and sealing ring with soap and water. Wipe dry with a soft cloth.
4. Screw the anti-block shield clockwise onto the cover until secure. Press the sealing ring into the rim on the cover until it forms a complete seal.



## Note:


If the power cord or plug become dusty, remove the dust with a dry brush.

# TROUBLESHOOTING

<b>Problem</b>	<b>Reason</b>	<b>Solution</b>
Difficulty in closing the cover	The sealing ring is incorrectly positioned.	Ensure the sealing ring is secure.
Difficulty in opening the cover	The float valve failed to fall after pressure is released.	Poke the float valve gently with chopsticks.
	Pressure still exists inside the cooker.	Wait and open the cover once the pressure has lowered.
Leakage from the cover	The sealing ring is not secure.	Ensure to securely place the sealing ring on the cover.
	There is food residue on the sealing ring.	Clean the sealing ring.
	The sealing ring has been damaged.	Stop use immediately and contact help.Kogan.com for assistance.
	The cover is not closed properly.	Ensure the cover is firmly closed.
Leakage from the float valve	Food residue on the float valve or sealing ring.	Clean the float valve or sealing ring.
	The float valve or sealing ring is damaged.	Stop use immediately and contact help.Kogan.com for assistance.
The float valve is unable to rise	Insufficient food and water inside the pot.	Put more food and water into the pot.
	Leakage from the cover or steam release valve.	Stop use immediately and contact help.Kogan.com for assistance.
Air keeps escaping from the steam release valve	The steam release valve is not in the closed position.	Slide the steam release valve to the closed position.
	The buttons on the control panel are not working.	Stop use immediately and contact help.Kogan.com for assistance.
The display is showing "C1" or "C3"	Sensor failure	Stop use immediately and contact help.Kogan.com for assistance.

The display shows "C5"	Temperature is too high due to insufficient water being inside the pot.	Add water as required.
	The temperature is too high due to the inner pot not being positioned correctly.	Reposition the inner pot correctly.
The display shows "C6"	The buttons on the control panel are not working.	Stop use immediately and contact help.Kogan.com for assistance.
Rice is half cooked / too hard	There is insufficient water in the pot.	Add more water to the pot.
Rice is too soft	There is too much water added into the pot.	Reduce the amount of water used in the future.
A portion of the power cord or plug is hotter than usual.	Stop use immediately and contact help.Kogan.com for assistance.	
The pressure cooker is functioning abnormally or emitting a burning smell.		
When the power is on, there are unexpected sounds and sparks.		

## Disposal

	<p>This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.</p>
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# SPECIFICATIONS

Power supply	220–240V, 50–60Hz
Wattage	840–1000W
Volume	6L
Pot diameter	22cm
Working pressure	70kPa
Heating temperature	60°C–80°C









### **Need more information?**

We hope that this user guide has given you the assistance needed for a simple set-up.

For the most up-to-date guide for your product, as well as any additional assistance you may require, head online to **help.kogan.com**

kogan.com