



Model number :  
SC-40S



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Altrincham, WA15 5BJ



User's Manual

## Important Safeguards (cont..)

- 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 fails 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.

### 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.

### Electric 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.

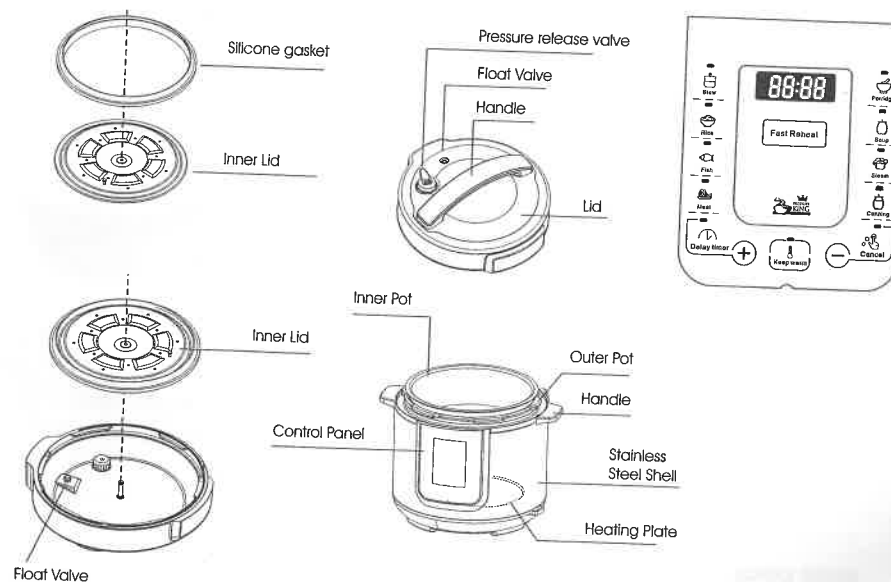
## Safety Features

- 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.

## Pressure Cooker Features

- |            |               |                         |
|------------|---------------|-------------------------|
| • Stew     | • Soup        | • Fast Reheat           |
| • Rice     | • Steam       | • Plastic Steamer Tray  |
| • Fish     | • Canning     | • Plastic Spoon         |
| • Meat     | • Delay Timer | • Plastic Measuring Cup |
| • Porridge | • Keep Warm   | • Condensation Cup      |

## Product Description



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## Important Safeguards

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

- Read and follow all instructions carefully
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are given proper instruction in using by a responsible person, or have been given proper instruction in using the appliance. This appliance is not intended for use by children
- 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
- 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 4/5 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



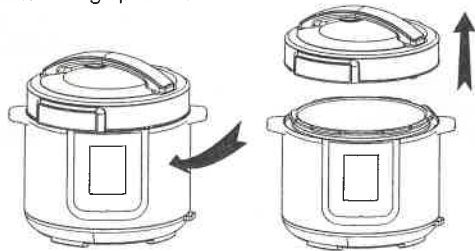
## General Operating Instructions

### 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 3.5 litres of water into the pressure cooker 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.

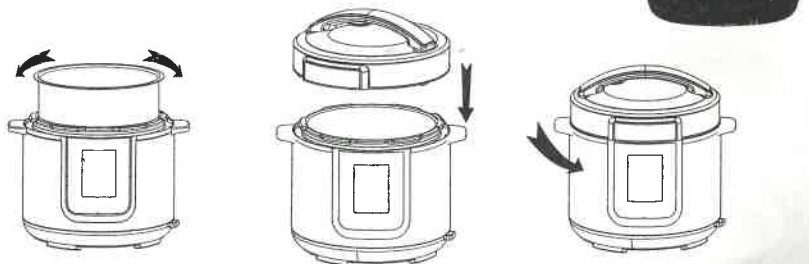
### Operating Instructions

- Before first use please wash the inner pot, plastic 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.



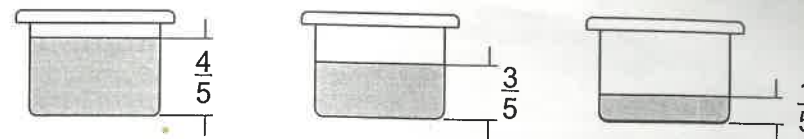
- Due to expansion during cooking the lid may stick, in this case gently twist and lift off.
- Before cooking please ensure that the heating plate and the inside of the outer pot are clean and free from food debris.

- Place the inner pot inside, **align the arrow labels** and close the lid by **turning it anti-clockwise** until it clicks and locks.

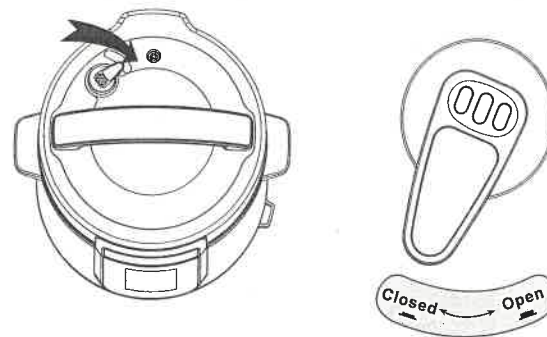


- NEVER COOK WITHOUT THE INNER POT. DO NOT PUT WATER IN THE OUTER POT.**
- Refer to video instructions which can be found at [www.highstreettv.com](http://www.highstreettv.com)

- Fill the pot with products and water so that the combined level is between marks  $\frac{1}{5}$  and  $\frac{4}{5}$  (minimum and maximum). For products which expand during cooking the maximum level should be  $\frac{3}{5}$ . Do not overfill the inner pot. Do not fill above the " $\frac{4}{5}$ " line.
- CAUTION! Never cook with no water or any liquid. Liquid volume should always be at least the 2 cup level.



- Plug in the pressure cooker, the LED panel will display "0000"
- 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.
- "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 and CANNING 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 "bb" 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.
- CAUTION! Steam is extremely hot, wear oven gloves and use tongs or similar item to move

## General Operating Instructions (Cont...)



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 30 minute stages) by pressing the "+" or "-" buttons. The time will be displayed in the LED display.
- Then select the desired function button and then the timer will begin.
- 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.
- 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.

### Programme Settings

Programme	Default Time	Adjust time	Temperature C	Pressure
Rice	12 minutes	1 – 20 minutes	160 C	0.50 Mpa
Porridge	10 minutes	1 – 15 minutes	155 C	0.50 Mpa
Soup	25 minutes	1 – 40 minutes	150 C	0.50 Mpa
Stew	30 minutes	1 – 120 minutes	150 C	0.50 Mpa
Meat	13 minutes	1 – 60 minutes	140 C	0.50 Mpa
Fish	8 minutes	1 – 15 minutes	150 C	0.50 Mpa
Steam	3 minutes	1 – 25 minutes	150 C	0.50 Mpa
Canning	45 minutes	1 – 120 minutes	100 C	0.50 Mpa

## Care and Cleaning

**After each use, all safety devices must be cleaned. Unplug and let the pressure cooker cool to room temperature before cleaning:**

- To remove the pressure release valve, simply pull up and the valve will release from its spring loaded 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.

### Pressure Canning Guide

- To begin, select a recipe that has been pre-tested and approved for pressure canning.
- Ensure the ingredients are at their freshest and prepare the food as instructed.
- Fill the canning jars so that there is a headspace of around 1 inch.
- Gently press the food and the jar side to remove any trapped air bubbles.
- Follow the manufacturer's guidelines on how to seal the canning jars.
- Place the jars into the inner pot. It will hold 4 x 500ml canning jars.
- Pour hot water over the jars until the level reaches 1/4 way up the jars or the 6 cup level.
- Select the canning function.
- Select the cancel function once complete. Release the pressure release valve and carefully open the lid once all pressure has been released.
- Using canning tongs (sold separately), remove the hot jars and allow them to cool to room temperature.
- If after following the manufacturers sealing instructions the lid has not sealed correctly do not store this food as it will not keep. It must be reprocessed or eaten straight away.
- Properly processed will last for months. Store in a clean dry and cool atmosphere.

## Specification

Power supply	220 – 240 V – 50/60 Hz
Power	900 W
Net weight	5 kgs
Dimensions	318mm x 318mm x 340mm

## Troubleshooting

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.
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, and allow the pressure cooker to cool down if applicable. Close the lid. If the problem persists after re-plugging in, the appliance has developed a fault and needs replacing.