

6 LITRE ELECTRIC PRESSURE COOKER

Bellini.



BTPC20

INTRODUCTION

Congratulations for buying your new electric pressure cooker. We hope you will experience a better, faster and healthier way of cooking. Your new pressure cooker seals in steam, creating hotter temperatures to cook food faster, whilst also sealing in nutrients. Cook using less water and experience amazing new textures and flavours.

TABLE OF CONTENTS

1. SAFETY ADVICE	3
2. DELIVERY CONTENTS	6
3. INTENDED USE	7
4. PART LIST	8
4.1 Control panel	9
5. BEFORE FIRST USE	9
6. OPERATION	10
6.1 Preparation	11
6.2 Choosing operation mode	11
6.3 Setting the timer	16
6.4 Selecting the food texture	17
6.5 Operation tips and hints	17
7. CLEANING AND MAINTENANCE	17
7.1 Cleaning	17
7.2 Maintenance	18
7.3 Storage	19
8. TECHNICAL INFORMATION	19
9. TROUBLESHOOTING	20

1. SAFETY ADVICE










Read this instruction manual carefully before using the appliance. It contains important information for your safety as well as operation & care advice.

1. Observe all safety instructions to avoid damage through improper use! Follow all warnings and instructions on the appliance
2. Keep this instruction manual for future use. Should this appliance be passed on to a third party, this instruction manual must be included.
3. No liability will be accepted for damage resulting from improper use or non-compliance with these instructions.
4. This appliance is intended to be used in households and similar environments 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.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or by those who lack experience and knowledge, unless they have received supervision and instruction concerning the use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.

READ ALL INSTRUCTIONS KEEP THESE INSTRUCTIONS

For safety purposes, please observe the following warning icons. Obey all safety messages that follow the icons to avoid possible injury or death.

 Generally prohibited	 Do not modify or disassemble	 Do not touch with wet hands
 Keep hands away	 Keep away from water	
 Safety alert	 Pull the power plug	

 Indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

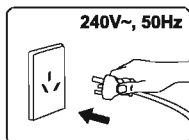
1. SAFETY ADVICE

⚠ CAUTIONS

Connect the appliance to a suitable wall outlet (240V~, 50Hz)



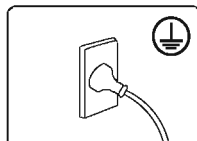
- Before connecting, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- If an extension cord is used, its capacity needs to be suitable for the power consumed by the appliance.
- Lay out the cord in such a way to avoid unintentional pulling or tripping hazards.



Only use an "Earthed" outlet



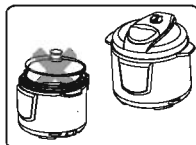
- This appliance is classified as protection class I and must be connected to a earthed outlet.
- For additional protection, we recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA.
- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Also take care to keep it away from hot surfaces and open flames



Never use accessories which are not recommended by the manufacturer



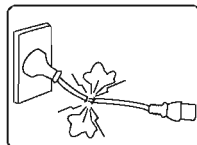
- They could pose a safety risk to the user and might damage the appliance.
- Only use original parts and accessories.
- Only use the supplied utensils or a plastic or wooden scoop to remove food from the appliance.



Do not use a damaged power cord



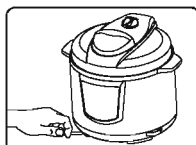
- If the supply cord is damaged, it must be replaced. Seek advice from a qualified electrician or electrical supplies dealer.



Do not insert foreign objects



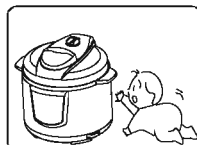
- Do not insert any foreign objects into the inside of the casing.
- Do not open the appliance casing under any circumstances.



Keep away from children



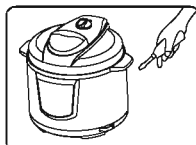
- Children should be supervised to ensure that they do not play with the appliance.



Do not repair or modify



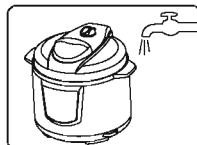
- Do not attempt to repair the appliance yourself. Danger of electric shock!
- In case of malfunction, repairs are to be conducted by qualified personnel only.



Do not immerse in water



- During cleaning or operation do not immerse the electrical parts of the appliance in water or other liquids.
- Never hold the appliance under running water.



1. SAFETY ADVICE

⚠ CAUTIONS

Before removing the lid, always ensure:



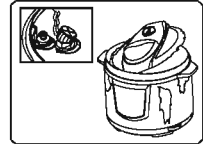
- The internal pressure is completely reduced and no steam escapes from the vents.
- The float valve drops down.
- Keep hands and face away from steam release vents when releasing pressure.



General warnings



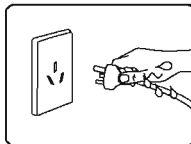
- Do not use a damaged appliance!
- If the appliance is damaged, disconnect it from the wall outlet and seek advice from your local qualified electrician.
- Do not place heavy objects on top of the appliance.
- Do not place objects with open flames (e.g. candles) on top of or beside the appliance.
- Do not place objects filled with water (e.g. vases) on or near the appliance.



Do not touch with wet hands



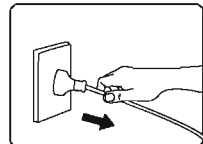
- Do not touch the power plug or operate the appliance with wet hands or while standing on a wet floor as this may cause an electric shock.



Pull the power plug, not the cable



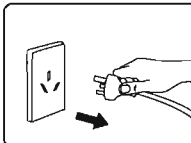
- Do not grasp the power cable when pulling the power plug out of the wall outlet.
- Do not wrap the power cable around the appliance.



Disconnect the power plug



- Disconnect the power plug from the wall outlet when not in use and before cleaning.
- Always turn the appliance off before disconnecting the power plug.



Keep face and hands away from the vents



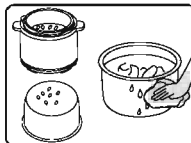
- This appliance cooks under pressure; improper use may result in scalding injuries.
- Keep a safe distance from the appliance and take special care when opening the lid.
- Do not cover the appliance - heat and steam must be able to be released without obstruction.



Do not place any food or liquids into the outer pot



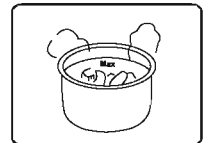
- Always place food and liquids within the inner pot only.
- Make sure that the exterior of the outer pot and inside of the appliance is clean and dry.
- Residue between the inner pot and heating plate might overheat and burn.



Do not exceed the Max marking



- Do not fill the inner pot beyond the Max marking.
- Overfilling may cause clogging of the vent pipe and create of excess pressure.



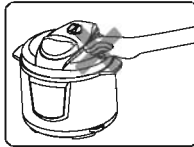
1. SAFETY ADVICE

⚠ CAUTIONS

Do not touch hot parts of the appliance



- Do not touch hot surfaces of the appliance while in use. Touch only the control panel and the handles.
- During use, the appliance becomes hot. Use with care.

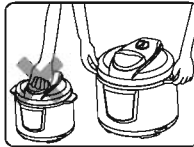


- Do not use the inner pot with different pots or accessories.
- Do not place the appliance in a heated oven.
- Do not use the appliance to fry.
- Never use the appliance without water; this could cause serious damage (except when in **Cake** mode).
- Use only loose rice in this appliance. Do not place rice in cooking bags inside the appliance.
- Before each use, check that the valves and vents are not obstructed. Always shut off the appliance first and let it cool before cleaning.
- Never leave the appliance unattended during use.
- Do not leave the rice scoop or other objects in the outer pot.
- Let the appliance cool completely before storing.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

When moving, hold the product by its handles



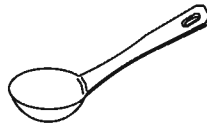
- Extreme caution must be used when moving appliances containing hot foods or liquids.
- Do not touch hot surfaces.



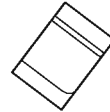
2. DELIVERY CONTENTS



Rice scoop



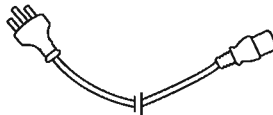
Soup scoop



Instruction manual



Measuring cup



Power cable with power plug



Pressure cooker



Steam rack

3. INTENDED USE

Your pressure cooker is intended for pressure cooking, steaming, stewing, braising, slow cooking and keeping various types of foods warm (e.g. rice, soup, porridge, meat, fish etc.).

With your new pressure cooker, you will quickly discover how fast and easy it is to prepare a wide variety of delicious foods.



Note:

Pressure cooking is a method of cooking similar to traditional cookers. The only difference is that the pressure cooker confines steam and does not permit air or liquids to drop below a certain pressure.

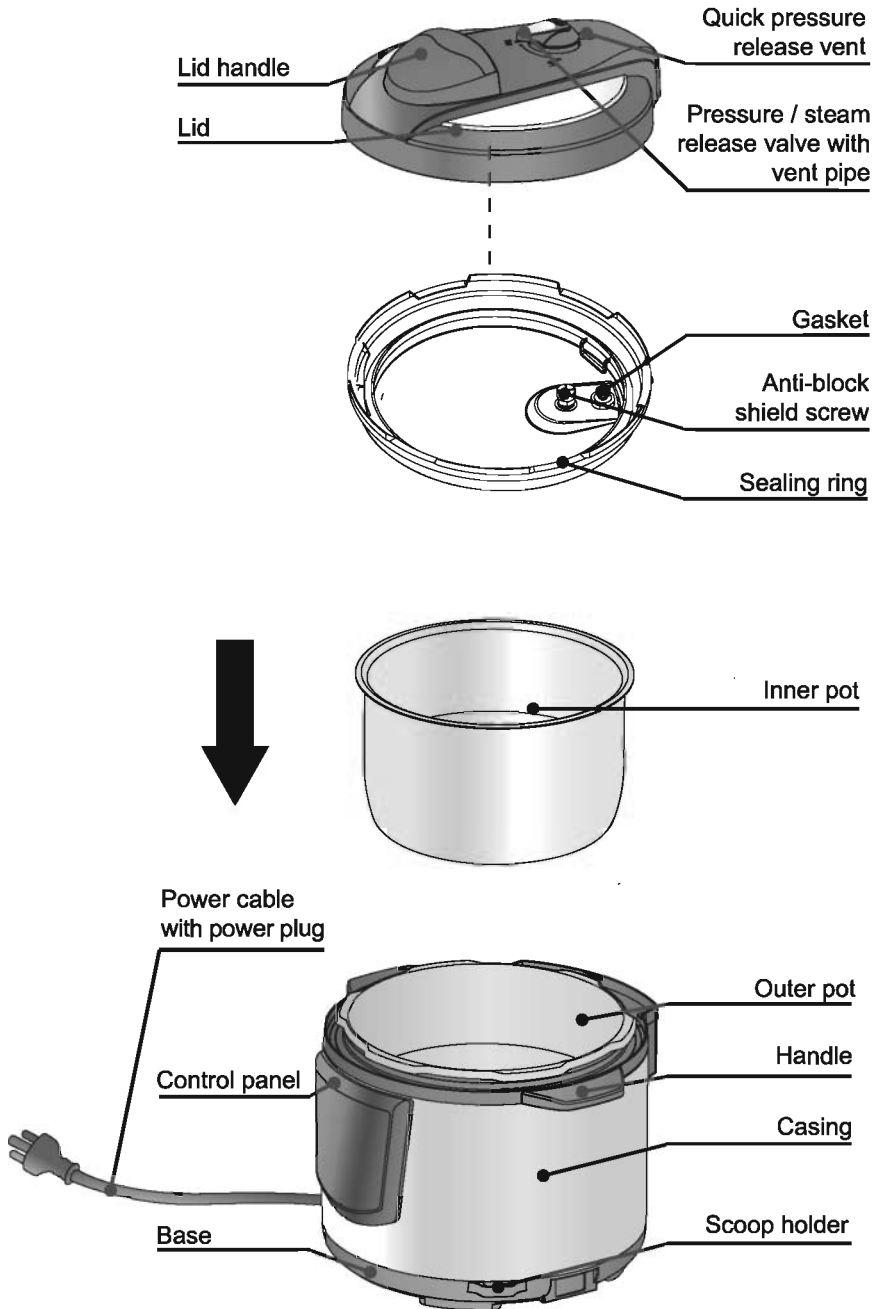
Because the boiling point of water increases as the pressure increases, the pressure that builds up inside the cooker allows the liquid in the pot to rise to a higher temperature before boiling. This allows food to be cooked faster and at hotter temperatures, whilst also sealing in nutrients.



Advantages of pressure cookers:

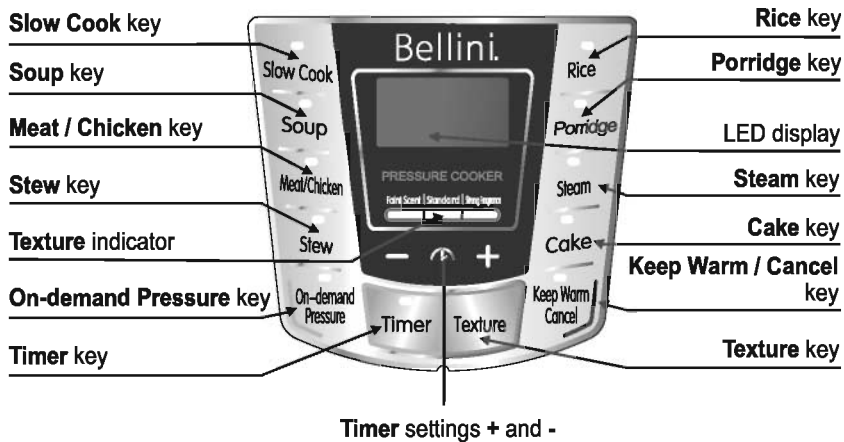
- **Time efficiency** - Dishes can be prepared in a much shorter period of time, as the pressure cooking method cooks foods much faster than other methods, and also uses much less water than boiling.
- **Higher nutritional values** - Due to the shorter cooking time, vitamins are preserved relatively well during pressure cooking.

4. PART LIST



4. PART LIST

4.1 Control panel



5. BEFORE FIRST USE

- Carefully remove all packaging materials and retain for future use.
- Place the appliance on a stable, level and heat-resistant surface.
- Check for completeness and any damage caused during transportation. In case of damage or incomplete delivery please contact your dealer.
- Remove all the accessories from the appliance and clean the appliance and accessories thoroughly before using for the first time (→ *Cleaning and maintenance*).

6. OPERATION

6.1 Preparation



Note: For the best results, before each use make sure that:

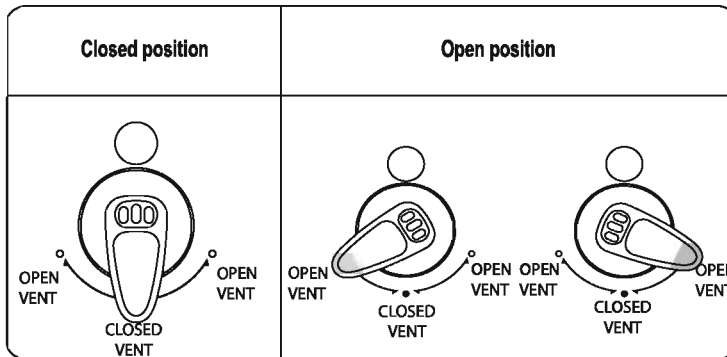
- The pressure / steam release valve is in place and is not damaged.
- The vent pipe of the release valve is free of obstructions.
- The float valve is moving freely and its gasket is not damaged.
- The sealing ring of the lid is in place and is not damaged.
- The exterior of the inner pot and interior of the inner pot is clean and dry.

1. Place the appliance on a stable, level and heat-resistant surface.
2. Grasp the lid handle and open the lid by turning it counter-clockwise until the ▼ icon is aligned with OPEN ▲ icon.
3. Remove the inner pot and fill it with water and the foods to be cooked. Make sure not to exceed the **Max** marking located inside the pot.



Note: The total volume of food and liquid must not exceed 60% of the capacity of the inner pot (approx. up to the 9 cups marking). For foods such as dried vegetables and beans or rice and grains, the total volume must not exceed 50% of the capacity (approx. up to the 7 cups marking).

4. Close the lid by turning it clockwise until the ▼ icon is aligned with ▲CLOSE icon. To ensure proper fit remove any food residue from the upper rim of the inner pot.
5. Position the pressure / steam release valve in the middle - the “CLOSED” • position.



CLOSED POSITION – for pressure cooking (no steam is released)

OPEN POSITION – for traditional cooking (steam is released)

6. Connect the power plug to a suitable wall outlet (240V~, 50Hz). The LED display shows “—”.

6. OPERATION

6.2 Choosing operation mode

- To activate the required operating mode simply press its icon on the control panel. The corresponding indicator lights up red.

Cooking mode	Timer setting	Texture selection	Intended use
Slow cook	from 2 to 10 hours	Not available	<ul style="list-style-type: none"> Perfect for long, slow cooking allowing hard foods to soften. It is also intended to finish the cooking of some items, i.e. to add ingredients to a risotto, sauce or stew, or to continue the cooking process to achieve preferred texture.
Soup	from 2.0 to 23.5h	Faint Scent, Standard, Strong Fragrance (→ <i>Selecting the food texture</i>)	<ul style="list-style-type: none"> Perfect for soups.
Meat/ Chicken			<ul style="list-style-type: none"> Perfect for boneless, skinless poultry and other meats.
Stew			<ul style="list-style-type: none"> Perfect for most large tough meats. Allows meat to become tender by heating over a long period.
On-demand Pressure	from 0 to 60min	Not available	<ul style="list-style-type: none"> Perfect for quick cooking at high temperatures. This mode uses high temperature and pressure, reducing the cooking time of most foods by 60-70%.
Porridge	from 2.0 to 23.5h		<ul style="list-style-type: none"> Perfect for making porridge or oatmeal type meals.
Rice			<ul style="list-style-type: none"> Perfect for cooking various types of rice.
Steam	0-60min		<ul style="list-style-type: none"> Perfect for steaming vegetables, seafood and meats. Steaming results in food with a higher nutritional value because fewer nutrients are dissolved away into the water.
Cake	Not available		<ul style="list-style-type: none"> Perfect for baking cakes and buns.
Keep Warm	Not available		<ul style="list-style-type: none"> Perfect for keeping cooked food warm for an indefinite period of time. The temperature in this mode is approximately 60-80°C. For optimal results and taste we do not recommend using this mode for longer than 8-10 hours.

6. OPERATION

6.2 Choosing operation mode



Tips for cooking time:

- Cooking time varies with different function level. The bigger the food amount, the longer the cooking time. The cooking times listed in the table below are only for reference (e.g. food amount + water = 8 scales): Cooking time = heating time + holdup time.

Function key	Steam	Rice	Meat/ Chicken	Soup	Cake	Stew	Slow cook
Cooking time (min)	About 55	About 35	About 55	About 50	About 60	About 50	120-600

- The above cooking times may vary depending on the quantities of food added.

Slow Cook, Soup, Meat/Chicken, Stew or On-demand Pressure mode

- After pressing the **Slow Cook, Soup, Meat/Chicken, Stew or On-demand Pressure** key, the pressure cooker will start cooking for a preset time period if no manual timer selection is chosen within a 10 second period from the time a selection is made. If you prefer an alternative cooking time, you must adjust the timer (and food texture selection) within the 10 second period.
- If no key is pressed within 10 seconds, the appliance activates the selected mode automatically.
- The cooker emits 3 “beeps” and the appliance starts cooking.
- The appliance will not operate/cook without the lid being in the correct closed position.
- After cooking is finished, the corresponding indicator goes out, the appliance emits 10 “beeps” and automatically enters the **Keep Warm** mode. The **Keep Warm / Cancel** indicator lights up yellow and “0H” is shown on the LED display (0H indicates zero hour, and increases with passing hours, e.g. 1H, 2H, 3H...).
- The **Keep Warm / Cancel** key can be pressed at any time during cooking to cancel the operation.
- Before opening the lid make sure to release the pressure from the inside of the appliance (→ *Releasing pressure after cooking*).



Warning! Danger of scalding! This appliance cooks under pressure. Improper use may result in scalding injuries. Keep a safe distance from the appliance and take special care when opening the lid!

6. OPERATION

6.2 Choosing operation mode

Rice or Porridge mode

- Within 10 seconds after pressing the **Rice** or **Porridge** key, set the cooking time by pressing the **Timer** key (→ *Setting the timer*).
- If no key is pressed within 10 seconds, the appliance activates the selected mode automatically.
- The cooker emits 3 “beeps” and the appliance starts cooking.
- The appliance will not operate/cook without the lid being in the correct closed position.
- After cooking is finished, the corresponding indicator goes out, the appliance emits 10 “beeps” and automatically enters the **Keep Warm** mode. The **Keep Warm / Cancel** indicator lights up yellow and “0H” is shown on the LED display (0H indicates zero hour, and increases with passing hours, e.g. 1H, 2H, 3H...).
- The **Keep Warm / Cancel** key can be pressed at any time during cooking to cancel the operation.
- Before opening the lid **make sure** to release the pressure from the inside of the appliance (→ *Releasing pressure after cooking*).

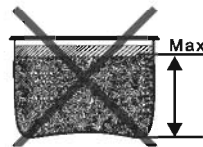
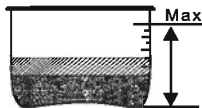


Danger! Do not use the appliance to fry under pressure. Risk of explosion and serious injuries!

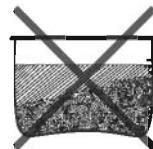


Tips for cooking rice:

- The total volume of rice and liquid must not exceed 50% of the capacity of the pot.



- Always ensure rice is spread evenly across the bottom of the inner pot and not heaped to one side.



6. OPERATION

6.2 Choosing operation mode

- Ensure rice has been thoroughly rinsed with cold water before cooking to prevent rice grains from sticking to the inner pot. Repeat the process until the water appears clear. This process also helps to remove any starch and excess residue.
- Let raw rice soak for 5-10 minutes prior to cooking - this will make the rice softer when it is cooked.
- To improve the taste of rice, add one pinch of salt if desired.
- Follow the suggestions on food packages and your own cooking experience to control the cooking time. Results may vary depending on type of rice used.
- We recommend cooking the rice with the recommended quantity of water first and then if the rice is still crunchy, a little extra water can be added.
- Measure the desired amount of rice using the measuring cup and add it to the inner pot (1 cup is approx. 150g of rice).
- The amount of water to be added depends on the amount of rice to be cooked. Refer to the scale on the inner pot (e.g. if you add 4 cups of rice fill water to the 4 cup marking. Remember not to exceed 50% of the capacity of the inner pot.
- After the rice has cooked, let it simmer for another five minutes in **Keep Warm** mode to achieve a better flavour.

Steam mode

- Within 10 seconds after pressing the **Steam** key, set the cooking time by pressing the **Timer** key (→ *Setting the timer*).
- If no key is pressed within 10 seconds, the appliance activates the selected mode automatically.
- The cooker emits 3 "beeps" and the appliance starts cooking.
- The appliance will not operate/cook without the lid being in the correct closed position.
- After cooking is finished, the corresponding indicator goes out, the appliance emits 10 "beeps" and automatically enters the **Keep Warm** mode. The **Keep Warm / Cancel** indicator lights up yellow and "0H" is shown on the LED display (0H indicates zero hour, and increases with passing hours, e.g. 1H, 2H, 3H...).
- The **Keep Warm / Cancel** key can be pressed at any time during cooking to cancel the operation.
- Before opening the lid make sure to release the pressure from the inside of the appliance (→ *Releasing pressure after cooking*).



- **Warning! Danger of scalding!** This appliance cooks under pressure. Improper use may result in scalding injuries. Keep a safe distance from the appliance and take special care when opening the lid!
- Take special care when removing the steam rack or the food. **Danger of burns!** It is recommended to leave the steam rack inside the appliance till it cools and use tongs (not provided) to take out the food from the steam rack.

6. OPERATION

6.2 Choosing operation mode



Tips for steaming:

- Place a provided steam rack, or steamer (not included), inside the pot and place vegetables to be steamed on the top. It is recommended to put the food into a metal or ceramic bowl/plate first, and then put the bowl/plate with food on the rack to avoid tiny food particles from falling into the soup or water under the rack during steaming.
- Before steaming, thoroughly clean the vegetables. Cut off the stems and peel if desired.
- Cut pieces to desired size - the smaller the pieces the faster they will cook.
- To retain flavour and nutrients of the vegetables, steam until tender, but take care not to overcook them.
- Frozen vegetables should be defrosted before steaming.
- Always pour a sufficient amount of water into the inner pot and make sure not all of the water evaporates before all foods are steamed.
- The table below shows example cooking times for 2 cups of water added (for reference only).

	Dim sum / Steamed bun	Egg/Fish	Corn	Meat/Chops
Water added (cups)	2	2	2	2
Total time (min)	20	30	30	40

Cake mode

- 10 seconds after the **Cake** key is pressed, the appliance activates the **Cake** mode.
- The **Keep Warm / Cancel** key can be pressed at any time during baking to cancel the operation.
- Before opening the lid **make sure** to release the pressure from the inside of the appliance (→ *Releasing pressure after cooking*).



Warning! Danger of scalding! This appliance cooks under pressure. Improper use may result in scalding injuries. Keep a safe distance from the appliance and take special care when opening the lid!

Releasing pressure after cooking

After cooking is completed and before the lid is opened, the pressure from the appliance needs to be released. There are two techniques for doing this:

- **Natural pressure release** – is achieved by allowing the appliance to remain in **Keep Warm** mode. The pressure slowly starts to drop – time required for the pressure to drop depends on the amount of liquid in the appliance and the length of time for which that pressure was maintained. Natural pressure release takes approximately 10 to 30 minutes. Cooking will continue during this time, therefore this technique is recommended for certain cuts of meats and some desserts. When pressure is fully released, the float valve drops.
- **Quick pressure release** – is achieved by manually releasing the pressure through the pressure / steam release valve and float valve. Turn the pressure / steam release valve to “**OPEN**” position and allow the steam and pressure to escape. Steam will immediately begin to release through the vents. Keep face and hands away from the vents. When pressure is fully released, the float valve drops.

6. OPERATION

6.2 Choosing operation mode

Opening the lid in a safe manner

- Do not open the lid until the pressure is fully released.
- Never remove the pressure / steam release valve when it is releasing pressure.
- Use extreme caution when releasing pressure. Use tongs or similar tools to push the pressure / steam release valve to “OPEN” position.
- Keep hands and face away from steam release vents when releasing pressure.
- For large quantities of foods and liquid type foods (e.g. porridge), do not set the pressure / steam release valve to “OPEN” position immediately after the cooking is finished, as the fluid food might spurt through the vent pipe and cause burns. Instead, use the natural pressure release method and wait until the float valve drops.
- After confirming that the float valve is down, grasp the lid handle and open the lid by turning it counter-clockwise until the ▼ icon is aligned with OPEN ▲ icon.

Keep Warm mode

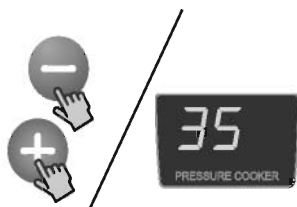
- After cooking is finished, the corresponding indicator goes out, the appliance emits 10 “beeps” and automatically enters the **Keep Warm** mode. The **Keep Warm / Cancel** indicator lights up yellow and “0H” is shown on the LED display (0H indicates zero hour, and increases with passing hours, e.g. 1H, 2H, 3H...).
- To manually activate **Keep Warm** mode simply press the **Keep Warm / Cancel** key.
- For optimal results and taste we do not recommend using this mode for longer than 8-10 hours.

6.3 Setting the timer

This appliance is equipped with a 23-hour timer, which can be used for all cooking modes except **Cake** and **Slow cook** modes.

- Within 10 seconds after selecting the cooking mode, set the cooking time by pressing the **Timer** key.
- Use keys + and – to adjust the time in:

*1 minute increments (from 1 to 60) for **On-demand Pressure mode**. 30 minute increments (from 2.0h to 23.5h) for **Timer modes**.*



- After the set time has elapsed, the corresponding indicator goes out, the appliance emits 10 “beeps” and automatically enters the **Keep Warm** mode.

6. OPERATION

6.4 Selecting the food texture

- After choosing the operation mode and cooking time the texture setting can also be set.
- To set the food texture press the **Texture** key. Available settings are **Faint Scent**, **Standard** and **Strong Fragrance** settings. The **Standard** setting is selected by default.



- If no key is pressed within 10 seconds after setting the selected mode and time, the appliance automatically activates the default **Standard** texture.
- The texture setting is available only for **Slow cook**, **Soup**, **Meat/Chicken** and **Stew** modes.

6.5 Operation tips and hints



Pressure cooker tips and hints

- You can use more water than recommended, but never less.
- Make sure that the lid is properly closed and locked into position before developing pressure.
- Once you have reduced pressure according to the directions, gently shake the pot before opening the seal to readjust the inner temperature.
- Cut foods of the same type into pieces of uniform size to promote even cooking. When cooking a mixture of different foods, cut those that cook in a shorter period of time into larger pieces and those that take longer to cook into smaller pieces.
- Since flavours are more concentrated with this cooking method, you may want to reduce herbs and seasonings when converting conventional recipes. Choose fresh herbs over dried herbs.

7. CLEANING AND MAINTENANCE

7.1 Cleaning

- Before cleaning the appliance, make sure it is switched off and disconnected from the wall outlet.
- Pull the power plug from the wall outlet and let the appliance cool.
- Clean the casing of the appliance with a slightly damp cloth. Never immerse the appliance into water or any other liquid.
- Clean the lid, inner pot, pressure / steam release valve and all accessories with a sponge and some mild detergent, then rinse with clean water. All accessories (rice spoon, soup spoon, measuring cup) are dishwasher safe.
- Dry the appliance and all the accessories with a soft, dry cloth.
- Do not use abrasive or aggressive cleaners as this could damage the casing, inner or outer pot coating.



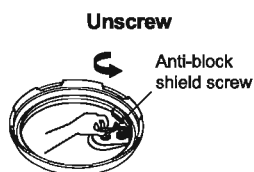
Tip: Remove the inner pot and pour in some water to soak stubborn remains. This facilitates easy cleaning of the inner pot and prevents damage to the coating.

7. CLEANING AND MAINTENANCE

7.1 Cleaning

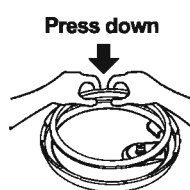
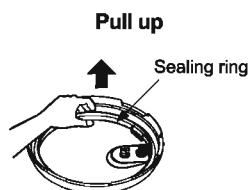
Cleaning the anti-block shield screw

- To clean the anti-block shield, unscrew it from the thread. Rinse under running water and screw it back on.



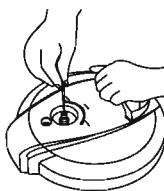
Cleaning the sealing ring

- To clean the sealing ring, hold the lid handle and gently pull the sealing ring up. After cleaning, replace the sealing ring. Make sure it is properly aligned.



Cleaning the vent pipe

- To clean the vent pipe, remove the release valve and clean it with a small brush or pipe cleaner.



Warning! Never immerse the appliance in water or any other liquid.

7.2 Maintenance

- The sealing ring and the rubber gasket of the float valve may shrink, become hard, deformed, worn, or pitted with normal use. Exposure to high heat causes these parts to deteriorate rapidly. When this happens, replace those parts immediately.
- Replace the sealing ring and the rubber gasket of the float valve at least every two years.

7. CLEANING AND MAINTENANCE

7.3 Storage

- When not in use, store the appliance in a dry place with the lid inverted on the casing. If the lid is locked on, unpleasant odours may form inside the appliance and the sealing ring could be damaged.



8. TECHNICAL INFORMATION

Operating voltage:	240V~, 50Hz
Power consumption:	1000W
Capacity:	6 litres
Protection class:	Class I

10. TROUBLESHOOTING

Problem		Possible reason	Solution
Appliance does not work		Power plug not correctly connected to wall outlet	Reconnect the power plug to the wall outlet
Lid does not lock		The sealing ring is not properly installed	Reinstall the sealing ring
		The float valve is seized by the push rod	Make sure the float valve is in the down position
Cannot open the lid after air exhaust		The float valve did not drop	Make sure to release all the pressure and press the float valve down
Air escapes from the rim of the lid		No sealing ring was installed	Install the sealing ring
		Food residue on sealing ring	Clean the sealing ring
		Sealing ring worn out	Replace the sealing ring
		Lid not locked properly	Turn the lid until the ▼ icon is aligned with ▲ _{CLOSE} icon.
Air escapes from the float valve		Food stuck on the gasket of the float valve	Clean the gasket
		The gasket of the float has worn out	Replace the gasket
The float valve is not rising		Not enough food and water inside the cooker	Check recipe for proper quantity
		Air escaping from the rim of the lid and the pressure limit valve	Check that the sealing ring is correctly in place
Release from pressure / steam release valve does not stop		Pressure / steam release valve is not in "CLOSED" position	Slide the pressure / steam release valve to "CLOSED" position
All indicators flash	C5 appears on display	Temperature is too high because there is no water inside the inner pot	Add water as required
		Temperature is too high because the inner pot is not placed correctly	Place the inner pot correctly