

DESIGNED FOR LIFE

MULTI-PURPOSE ELECTRIC PRESSURE COOKER

Operation Manual



Medek France

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IMPORTANT PRECAUTION

- a) Read all the instructions.
- b) Do not let children near the pressure cooker when in use.
- c) Do not put the pressure cooker into a heated oven.
- d) Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
- e) Do not use the pressure cooker for a purpose other than the one for which it is intended.
- f) This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is properly closed before applying heat. see "Instructions for use"
- g) Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. see the "Instructions for use".
- h) Never use your pressure cooker without adding water, this would seriously damage it.
- i) Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.
- j) Use the appropriate heat source(s) according to the instructions for use.
- k) After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.
- l) When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- m) Before each use, check that the valves are not obstructed. See the Instructions for use.
- n) Never use the pressure cooker in its pressurized mode for deep or shallow frying of food.
- o) Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
- p) Only use manufacturer's spare parts in accordance with the relevant model.
In particular, use a body and a lid from the same manufacturer indicated as being compatible.
- q) KEEP THESE INSTRUCTIONS.

SPECIAL NOTES:

This appliance shall not be used by children.

Keep the appliance and its cord out of reach of children.

Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

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.

The appliance must not be immersed.

The container must not be opened until the pressure has decreased sufficiently.

Warning: avoid spillage on the connector

Warning: potential injury from misuse

The heating element surface is subject to residual heat after use.

Regarding the instructions for cleaning surfaces in contact with food, please refer to the following.

Regarding the instructions about how to open the container safely, please refer to the following.

※ All automatic operation of computer mode, More safety, process as follows it can be going into the cooking state and complete counting down to dwell time automatically, then enter into the warm function after finished the setting situation.

※ Open the lid and take the food out:

- a. When the job is done, the digital tube says “bb”.
- b. Press cancel button to cancel the work, digital tube shows “00:00”.
- c. Press one button to vent until the vent valve is closed (see figure 1-2).

※ Under the lower temperature 20°C the product also has the warm-up function, can overcome any problem bringing because of the lower temperature.

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Thank you for your choice in this product. Please read this manual carefully for proper use of this product.

Feature:

The Electric pressure cooker is a brand-new kitchen tool developed using latest technology. The product has combined the fine qualities of the pressure cooker, electric cooker and braising cooker its features programmable temperature and pressure control with a new and distinctive structure and outlook design. It is reliable and safe to operate, power saving and delivers quality cooking. It is an ideal cooking tool for a modern family and an excellent substitute for conventional pressure cooker.

1. Combined functions of cooking, stewing and braising.
2. The time range is showed on the control panel. Consumer can adjust it according to food and personal taste and cooking experience.
3. Time & Power Saving. Power and time saved by over 60% and 40% than common electric cookers.
4. Airtight cooking retains nutrition and original taste

5. Non-stick inner tank, easy to clean. Stainless lid and outer tank ensure long service life.

6. Following built-in safety devices:

The cooker cannot gain pressure when the lid is not well closed and the lid cannot be opened when the inner pressure is too high.

*Relief function: When temperature and pressure inside the cooker go beyond the normal value, the pressure discharging valve will discharge the steam to regulate.

De-pressure Function: When pressure limit device inside cooker fails and pressure goes beyond the limit, cooker automatically de-pressures around lid to avoid an explosion.

Temperature Limit: power automatically cuts off when temperature inside cooker goes beyond preset temperature.

Ultrahigh Temperature Safe: power automatically cuts off when temperature inside cooker goes beyond limit value

Packagelist:



Inner pot



Fry Basket



Steam rack



Steamer slice



Power code



Catchment box

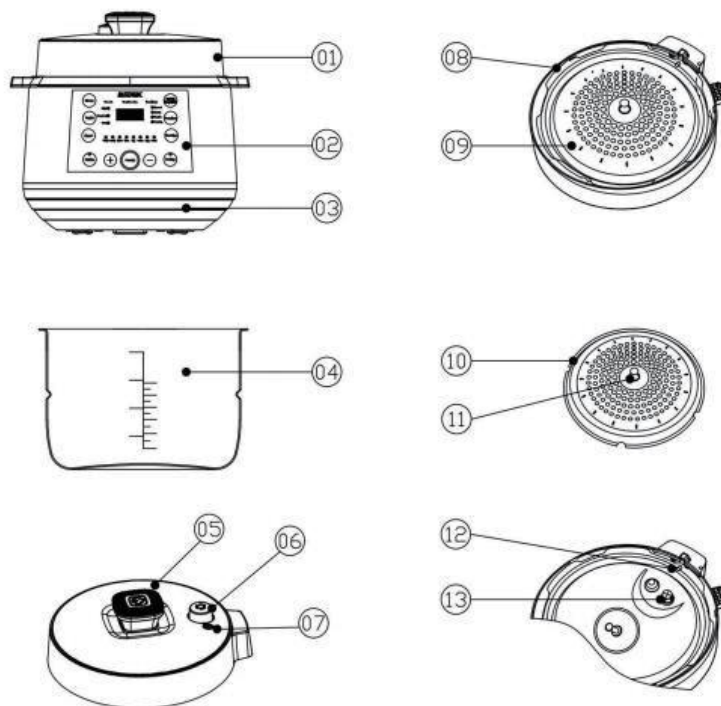


Measure cup



Meal Spoon

productpart:



01. Cooker Lid

02. Control Panel

03. Bottom base

04. Inner Pot

05. Quick Vent Button

06. Pressure Relief Valve

13. Anti-blocking Cap

07. Float Valve

08. Cooker Lid

09. Heat Shield

10. Silicone Ring

11. Silicone Positioning Axis

12. Lid Pin

1.Caution:

Please make sure to read the user manual completely and to better understand the instructions and functions of each and individual mode. Selection before operation the pressure

It will be time saving and efficient cooking using pressure cooker.

2.Control Panel



10-a

Program format

NO.	Funtion	Pressure Time	Flavor Light- Standard- Rich	Adjustment Time	Pre-set
1	Steam	P:15	10-15-20	1-99	0:30-24:00
2	Yogurt	06:00	4-6-8	/	/

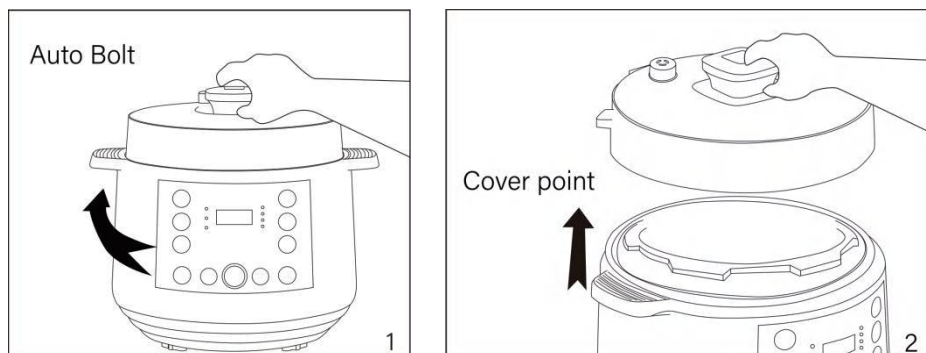
3	Grains	P:35	25-35-45	1-99	0:30-24:00
4	Porridge	P:08	5-8-16	1-99	0:30-24:00
5	Poultry	P:25	20-25-30	1-99	0:30-24:00
6	Soup	P:30	25-30-35	1-99	0:30-24:00
7	Bean	P:40	30-40-50	1-99	0:30-24:00
8	Meat	P:10	8-10-12	1-99	0:30-24:00
9	Rice	P:12	8-12-15	1-99	0:30-24:00
10	Fry	P:23	20-23-25	1-99	0:30-24:00
11	Cake	P:35	/	/	/
12	Egg	P:45	35-45-55	1-99	0:30-24:00
13	Stew	P:35	30-35-40	1-99	0:30-24:00
14	Preset Timer	/		/	0:30-24:00
15	Keep Warm Cancel	Keep Warm (bb) Cancel (00:00)			

4 Technical Specifications

Model	Power	Rated Voltage	Capacity	Working Pressure
LB-F10-A	1000W-1200W	220-240V- 50Hz/60Hz	6Qt (5,7 Liters)	65kPa

*Unplug the power cable

*Hold and turn the handle clockwise until the lid comes to the clamping position and take up the lid (See Figure 1-2)



6 Cleaning the Surface in the contact with food

1. Unplug the pressure cooker and let it cooled down before cleaning.
2. Remove the inner pot and use cleaning detergent to remove all grease etc.
3. Clean the bottom to plate with wet cloth or brush if there is dried food stuck to the hot plate.
4. Remove the catchment box and wash it.
5. Clean the inner side of the cooker, steam relief valve to prevent blocking.

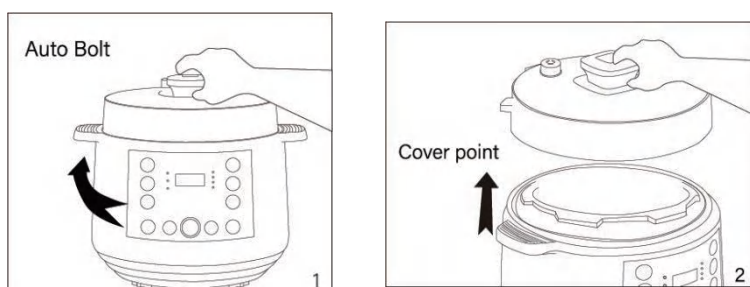
7 Cautions

- 1 Never use the cooker along with infammable products or in a hu midlocaton.
- 2 The amount of water added to the inner tank should be determined in line with step2ofoperation.
- 3 Never damage the sealant washer or replace it with other rubber washer or silicon washer.
- 4 Never twistthe inner steel ring with hand or other tools. Ifthe steel ring slips off place stop using the cooker until the ring is replaced.
- 5 The ant-block case should be kept clean by cleaning regularly.
- 6 Never atemptto uncover the cooker when the foat valve is fopping.
- 7 Never apply any weight on the pressure discharging valve or replace it with other materials.
- 8 Never lock the periphery ofthe clamping position to ensure safety.
- 9 To protect against electrical shock, do notimmerse or prevent spillage on the power cord or connector in water or other liquid. Do not operate the appliance with damaged power cord, refer to qualified technician for advise.

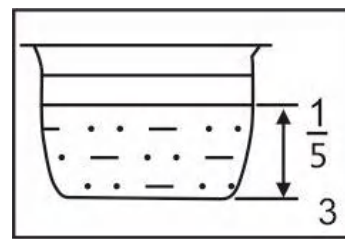
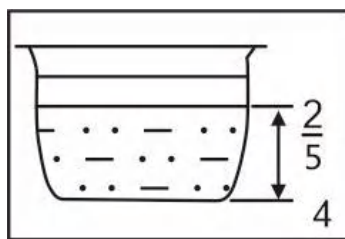
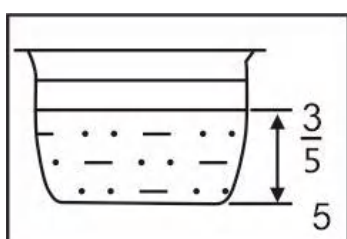
5 Directions

Open the lid: Hold firmly the handle; turn the lid clockwise until it loosens.

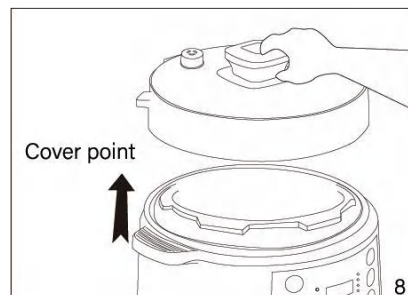
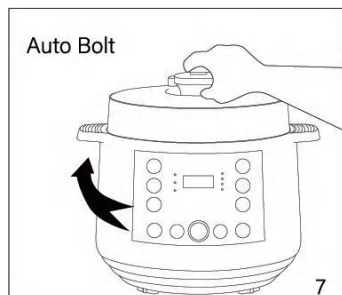
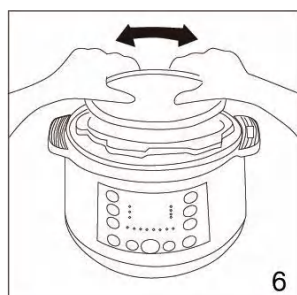
(See Figure 1.2)



2. Take out the inner tank and fill with food and water. Food and water should be no higher than $\frac{3}{5}$ and no lower than $\frac{1}{5}$ of the height of inner tank, and for expandable food, no higher than $\frac{2}{5}$, (See Figure 3.4.5)



3. Clean the inner tank and heating plate before placing in the inner tank. Be sure no dirt or smears are on the heating place and outer tank. Turn the inner tank slightly to make it fits well in the heating plate. (See Figure 6)



4. Put on the Cover

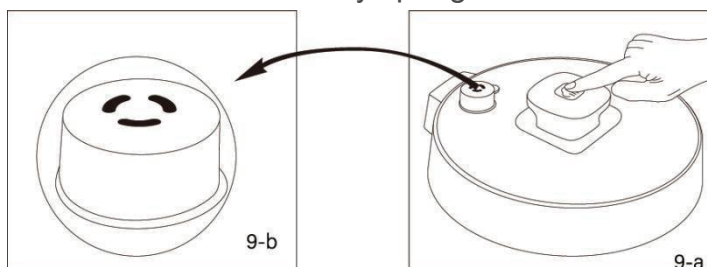
*Check the sealant washer; make sure it has been put on the inner steel ring.

1. Turn the sealant washer to make sure it is well fit to the steel ring.

2. Cover up the lid and turn it Anti-clockwise until it gears with a clamping sound. (See Figure 7-8).

Note: PLEASE TAKE THE LID AUTO BOLT POINT TO MATCH WITH THE COVER POINT, OTHERWISE THE LID WILL NOT BE COVERED PROPERLY.

5. One-button exhaust with the knob, unscrew the exhaust, turn it back to seal, and open the lid after unscrewing, the knob will automatically spring back to achieve sealing (See Figure 9-a, 9-b)



6. Plug in power, heating light will turn on. If the pressure-keeping time is not set the heating light will soon turn off. The "warm" Light indicates that cooker is keeping contents warm (not cooking).

7. Setting the pressure-keeping time according to food.

7.1 Electric pressure cooker

7.1.1 Switch On, It will display 00:00 then press relevant key to begin the cook (it is cooking if the front two number is twinkling).

7.1.2 Set parameter

7.1.2 A preset time setting (can pass over this step if do not want to preset) when it is the mode 00:00, Press the preset key for setting the appoint time, the display screen will be the 00:30, press the " Pre-set " key several time to revise the appoint time, then press the relevant key, the front two no. will be twinkling, press the key up" +" or down" "-" to choose the pressure time. System automatically premission booking and function is ready after several twinkling times, appoint is counting down, then the LED light will become continue on.

As the moment for preset count down time is over, then the LED light will be continue on, it is beginning to heat up. The maximum time for preset is 24 hours.

7.1.2B Pressure setting:

A: Choosing the list on control board, press the short cut key (as: press the rice key if you want to cook)

The light is continuing on, the front two time No. on display screen is twinkling, Setting the pressure time, press the rice key to set the time. (as P:**))

the pressure time is 9 min. If there is no any operation, the computer will send the two twinkling time to be the pressure time. when it is cooking, before 5 second can revise the pressure time as by press the key up" +" or down " - ". for more information, please read the cooking manual as reference.

B: The keep warm light will be on the pressure time count down is finished, the display screen will be on continual warm function

C: When it is setting the parameter or it is on working time, press the off keep warm key" it will be going into the holding state, (while the warm function, can press the cancel key to let it be holding state)

7.1.2C Making a summary: press the pre-set key, setting the booking time, and can cook the food according to the booking time. (as: if going to work at 8 am, and if you set the booking time as 4 hours it will be cooking at 12pm) if you want to cook right now after you had a booking, then press the off key for cooking.

7.1.2D Pressing the key rice or Soup then will display the dwell time of pressure of the inner pot.

***Refer to "cooking guide"* to set the pressure-keeping time**

Inerior pot volume Food	1/5	2/5	3/5	4/5
Steam rime	18 mins	22 mins	27 mins	32 mins
Meat	25 mins	30 mins	38 mins	48 mins
Cook gruel	30 mins	35 mins	42 mins	50 mins
Soup	35 mins	40 mins	48 mins	55 mins
Tendon/peas	45 mins	50 mins	60 mins	65 mins

*The time rang is labelled on the key, consumer can adjust it according to food and personal taste and cooking experience

When reaching the working pressure, the heating light will turn off; the warm keeping light will be on. And now it comes into the procedure of "automatic warming", the pressure timing will begin to count, When"bb light will be on the cooking is finished. The 'warmer light will then turn on Keep warm

When the keep warm light is on work the cooking is finished

During the process of "warm-keeping", the heating pan will be "on" and "off". The "on" is when the rating pressure exceeds the requirement, the "off" is when the rating pressure is under requirement pressure.

8. 'Keep Warm indicator flickers to indicate the food is ready. Now you can take the food out.

*When cooking liquid foods such as congee, the pressure discharging valve cannot be taken up immediately after the "Keep Warm" indicator begins to flash. Wait until the floating valve is no longer floating or the food may puff out with the steam.

A wet towel on the lid can speed up the cooling.

*It is recommended that the steam be discharged when the indicator is on without fleshing. The pressure is much lower to this time.

9. The surface of the cooker and the heating plate should be clean, never use the inner tank to cook on other thermal sources or have it replaced by other cookers.

10. The inner tank is coated with anti-sticking materials. To avoid scratches, wooden or plastic ladles are recommended.

- * When discharging, keep your face and hand away from the relief pipe and the lid during operation to avoid scalding.
- * Not more than 6 hours for cooking to ensure your food is delicious.
- * Large amount of steam discharging from the periphery during operations is an abnormal phenomenon and the relief valve is working for protection. Get it repaired in the maintenance shop of our company prior to use.
- * In case of alarming during operation and displaying the following trouble code, have it repaired in our maintenance shop prior to use.
- * When moving the cooker, hold the ears instead of the handle.
- * Dismantling or replacement by using accessories other than ours is not recommended.
- * Never use the cover handle to lift the cooker, Please use cooker handle.
- * Do not immerse in any liquid.

8 Trouble shooting

No.	Symptom	Diagnosis	Solution
1	Difficult to cover	The sealant washer is not well placed	Place the seal washer in a proper position
		Floating valve stuck on the bar	Push the bar slightly
2	Difficult to uncover	Sealant washer is not in	Slightly press the valve with chopsticks
3	Steam Leaking	Sealant washer is not in	Put in the sealant washer
		Dirt in the sealant washer	Clean the sealant washer
		Damaged sealant washer	Replace the sealant washer
		The lid is not well fixed Or lid sealant washer	Fix the lid in line with standard or replace the lid sealant washer
4	Floating valve leaking	Dirt in the sealant washer	Cleaning the sealant washer of the floating valve

		Damaged the sealant washer	Replace the sealant washer
5	The floating valve cannot rise	Insufficient food in the cooker	Add food and water in line with directions
		Leakage in the lid	Check the lid sealant washer or replace it

 Recycling: This marking indicates that this product should not be disposed with other household wastes throughout the EU. 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. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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