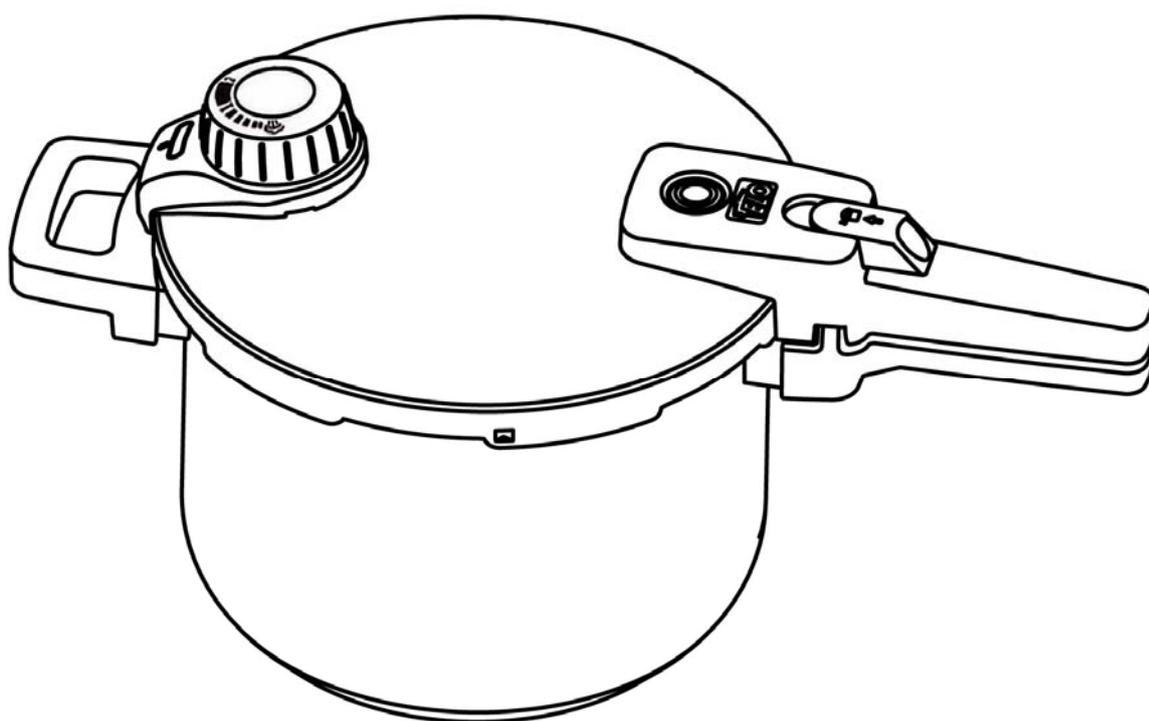


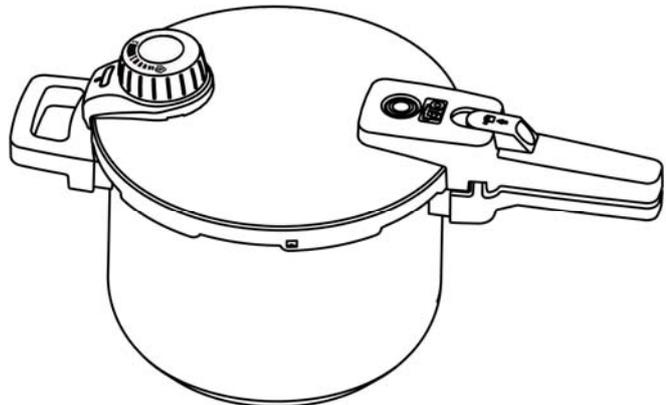
ASY SERIES STAINLESS STEEL PRESSURE COOKER

USER'S MANUAL



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This series products are designed and made on the basis of the standard of EN12778:2002.

I 、 The structure drawing and the model of products

(Fig.1)

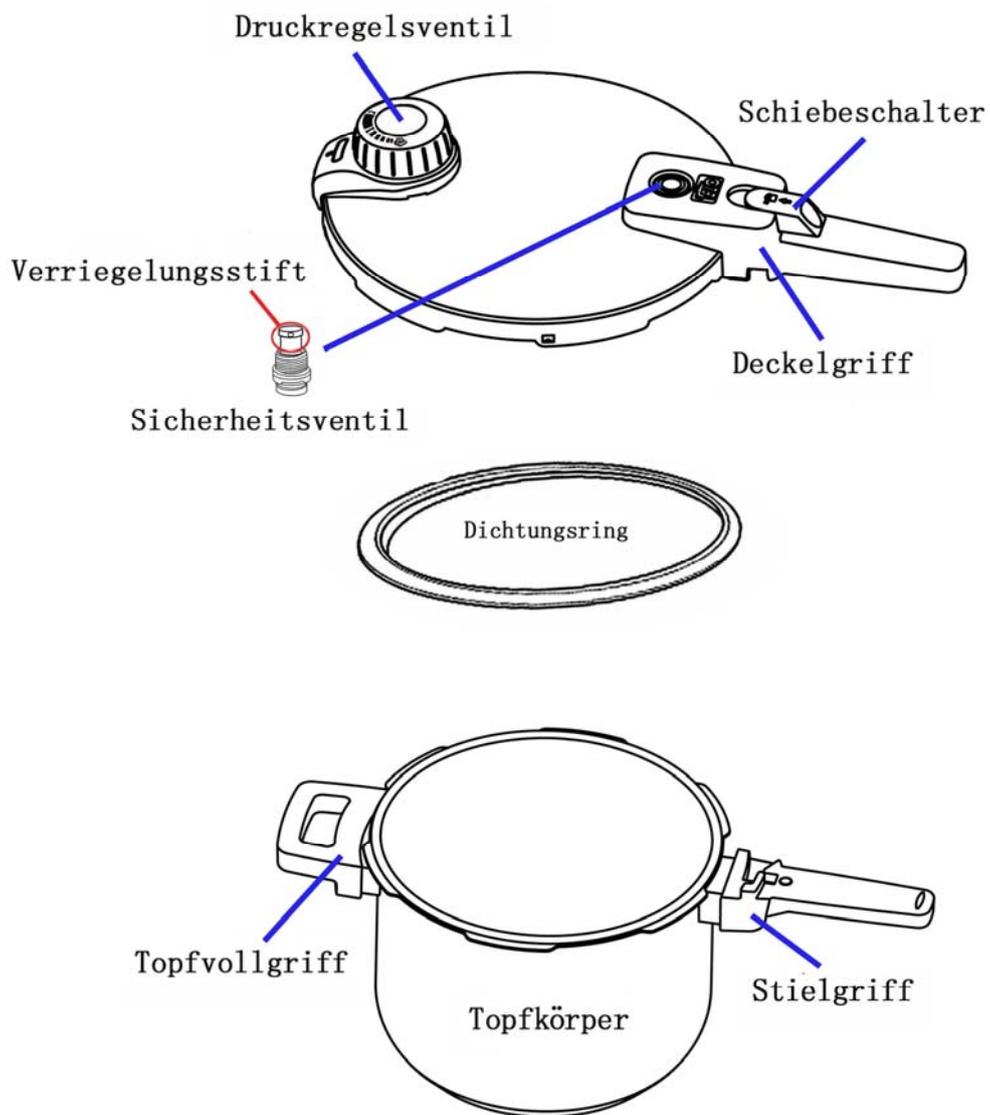


Fig.1

Specifications of ASY series stainless steel pressure cooker				
Model	ASY22-3L	ASY22-4.5L	ASY22-6L	ASY22-7L
Caliber	Ø 22cm	Ø22cm	Ø22cm	Ø22cm
Capacity	3L	4.5L	6L	7L
Working Pressure	I 60Kpa II 100Kpa			

II、 Attention points of operation

- a) Use only after read and understood all about the manual.
- b) Keeping in mind, the user will take the responsibility when an accident occurs due to the operation not follows the manual.
It needs person to watch when using, adjusting the fire in time after pressure regulator releasing, keeping the pressure under the limited pressure for a while.
- c) Do not put the pressure cooker in the heating pot.
- d) Be very careful when moving the cooker with pressure. Don't touch the surface of metal, use handle and take protection if necessary.
- e) Pressure cooker only can be used on purpose as per manual, not for any other purpose.
- f) Because cooker cooks food under the pressure, it can lead burn if use improperly. Make the cooker close correctly before using. (See user's manual)
- g) Don't compel to open cooker. Make sure to open it after pressure release. (See user's manual)
- h) Don't dry heating, it will damage cooker badly.
- i) Less than 2/3 of the cooker's capacity for cooking food. Less than 1/4 of the cooker's capacity for cooking expansive food such as rice or dry vegetable, etc.
- j) Select properly oven according to instruction.
- k) Cooking food with skin (such as oxtongue), it will be expansive because of pressure after cooking. Don't sting it to avoid scald.
- l) Cooking for soft food, shake cooker slightly before open to avoid spray out food.
- m) Check if the pressure valve is blocked before using, see user's manual.
- n) Don't fry food under the pressure.
- o) Don't deviate from maintenance specified in manual. Don't change any safety system by yourself.
- p) Only use matching spare parts provided by manufacturer, exceptionally, use body and lid as per manufacturer's direction.

q) Please keep this manual properly.

1、 The pressure cooker is a family cookware and can not be used for any other purpose. Juveniles and persons who don't know how to use it are suggested not to use. Must have person watching and keep away from children when using the pressure cooker.

2、 Under the pressure limit, the boiling point of the liquid is below 120°C (250F). Please operate carefully because a lot of steam and soup juice will come out when boiling and especially when the pressure reducing fast.(Fig.2)

3、 Do not cook expansive food such as apple jam, seaweed, oatmeal, etc. to avoid blocking of the steam-releasing hole.

4、 Keep the pressure-limiting valve, Safely open-preventing valve, sealing ring, block-preventing cap, lid and cooker body clean and out of nastiness and greasiness before and after using.

5、 The pressure cooker should be used on a steady oven. Do not put the pressure cooker on electric oven that has a bigger plate's diameter than the cooker's bottom. When cooking on a gas oven, the fire shall not reach the cooker's wall. The pressure cooker is applicable to 2KW oven.



Fig.2

6、 Do not point the safety window to the user or to the area person often walk about.

7、 If steam sprays out from safely open-preventing valve , or the sealing ring is squeezed out from the safety window, the power shall be shut off immediately. The problem must be found out and solved before use again.

8、 Be very carefully when you moving the cooker with pressure. Carry it horizontally and lay down gently. Do not bump.

9、 Do not open the cooker when there is pressure inside. Do not cook in case of the lid is not closed well.

10、 Do not store salt, soy sauce, alkali, sugar, vinegar, or steam water inside the cooker for a long time. Clean and dry it every time after use.

11、 Do not heat water off or dry heating. Not use for frying or baking food.

12、 When cooking jelly-liked food with pressure cooker, shake lightly for several times before open to avoid food spay out.

13、 Allowed volume of food inside the pressure cooker.

※ Less than 2/3 of the cooker height for non-expansive food such as meat, vegetable, etc.(Fig.3)

※ Less than 1/4 of the cooker height for expansive food such as rice, bean, etc.(Fig.4)

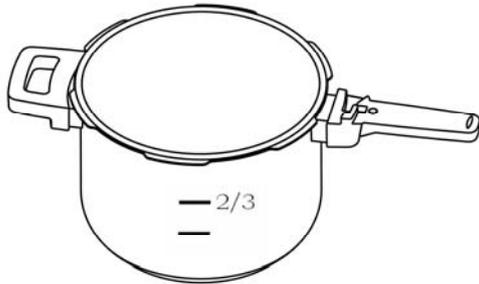


Fig.3

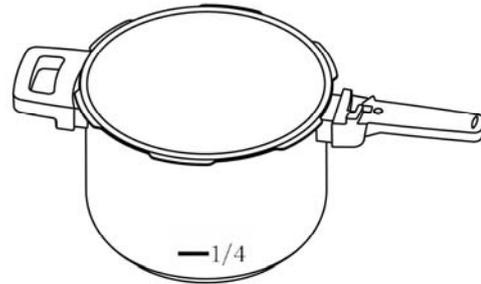


Fig.4

14、 It is prohibited to put anything on the pressure-limiting valve.(Fig.5)

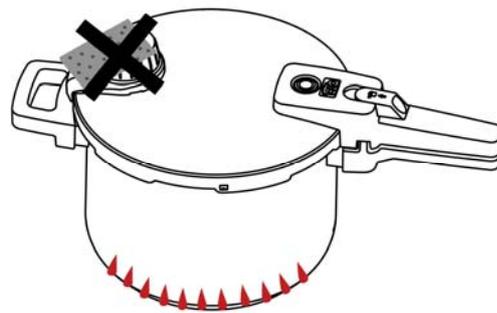


Fig.5

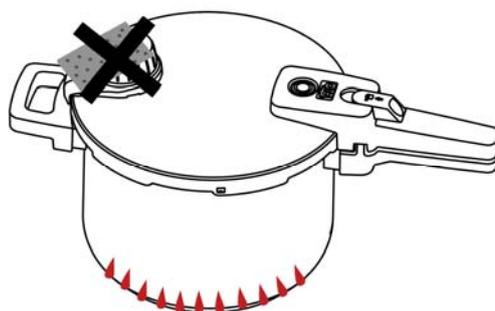
III、 Safety of products

※ We designed and equipped multi-device for safety.(Fig.6)

1、 The block-preventing cap and dredging needle are to be used for preventing blocking of the pressure-limiting valve.

2、 The open-preventing device ensures the lid to be closed properly as well as safely.

3、 The three-degree pressure release device ensures using safely.



1).Pressure regulator:

ilar working range, the

Fig.6

pressure regulator will release extra steam. I working pressure is **60kpa**, II working pressure is **110kpa**.

2).Safety open-preventing valve: it will raise when the pressure up to 4Kpa. Ensure steam releasing from here under safety pressure when steam-releasing hole is blocking.

3).Second safety valve: When the pressure regulator and the safety valve are invalid, the steam will release from releasing hole of second safety valve to ensure using safely.

4).Opening push button: Open the lid must push the button.

IV、 Special characters.

I The composed bottom of the cooker is made by friction pressure machine, which makes it strong and reliable, and without any chink.

II The diameter of composed bottom is bigger than common products, which makes cooker absorb heat faster.

III Setting adjustable press-limiting valve which for users to choose whatever pressure he may use (**Fig7**) .

IV Setting pressure indicator, it will be easy to know the pressure inside and set user's heart at rest. (**Fig.8-10**) .Equipping special pressure-limiting installation without long steam –releasing pip system, keep the food delicious, make sure working is normal and not block. The reason of block is steam-releasing pip too long.

※ **Different position of the pressure regulator, different function.**

 **Position for releasing the pressure**

1 Low pressure (60Kpa)

2 High pressure (100Kpa)



Fig.7

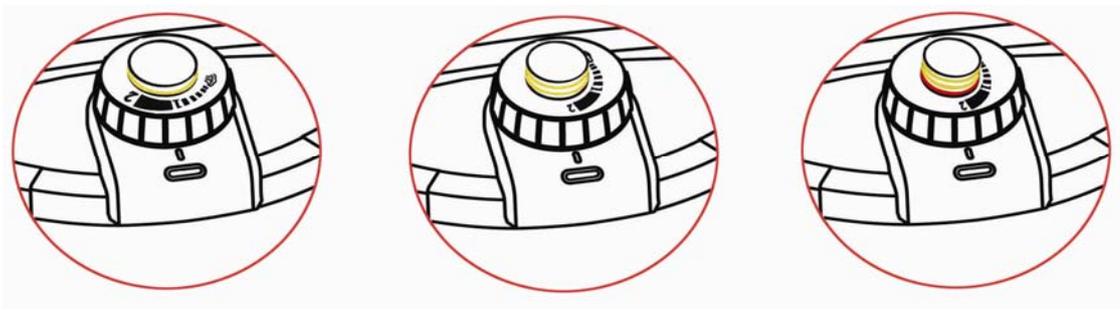


Fig.8

Fig.9

Fig.10

※ When the first line goes up, it means that the working pressure is at the low status (Fig .8);

When the second line goes up, it means that the working pressure is at the high status (Fig.9);

When the third line goes up, it means that the working pressure is abnormal (Fig.10) .

There are two possibilities if it is abnormal:

A、 The fire is too strong,turn down the fire.

B、 Check whether the pressure regulator is obstructed or isn't fixed properly.

V、 How to use

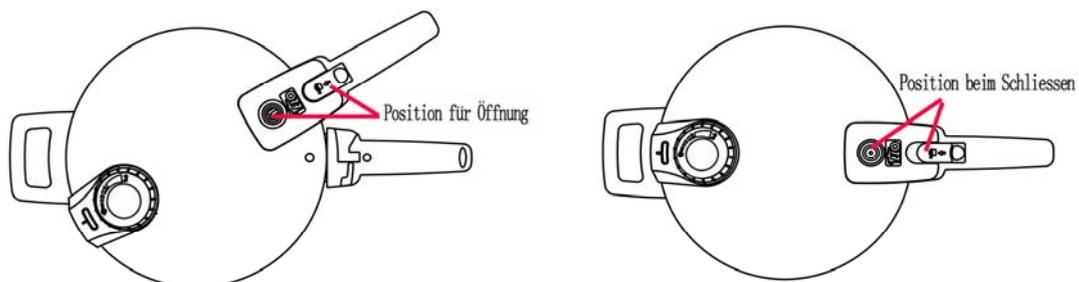
※ Please clean the pressure cooker before first time using.

1、 Making sure that the steam-releasing hole is unobstructed

Make sure that the safely open-preventing valve hole and the steam-releasing valve hole is not obstructed every time before using. If any of them is obstructed, clear away the dirt with the dredging needle.

2、 Closing the cooke

Align the mark “O” on the lid to the mark “O” on the lower handle to close the cooker properly before heating. (Fig.11)



3、 Adjusting working pressure.

Closing the lid, according to requirement, please reference section IX.

4、 Heating

In order to raise the temperature quickly, heat with strong fire till the pressure-limiting valve begins to work. Pay attention not to using stronger fire than which is enough. It is normal that a little steam seeps from the safely open-preventing valve after heating for a while. There should be no steam seeps after the open-preventing valve rises and the cooker works normally. When the pressure-limiting valve raised and steam comes out continuously, should use gentle fire and start to count heating time.

Caution: Heating time is from the pressure-limiting valve starting to work to turning off the fire.

※ Stand by and watching while cooking.

※ Do not touch the cooker's metal surface with hands or body. Cook carefully and use the handles to avoid a burn.

5、 Turning off fire, releasing pressure and opening the cooker

Two open ways after cooking.

① Natural cold. When heating time is up, turn off the fire and leave it for a while waiting for the pressure reduced. Take off the lid when the safely open-preventing valve fell down. The opening procedure is contrary to the closing. Push the opening button back and make it on estate of opening when you open the lid. Contrarotate upper handle to align the mark “O” on the lid to and the mark “O” on the lower handle to open the lid. (Fig.12)

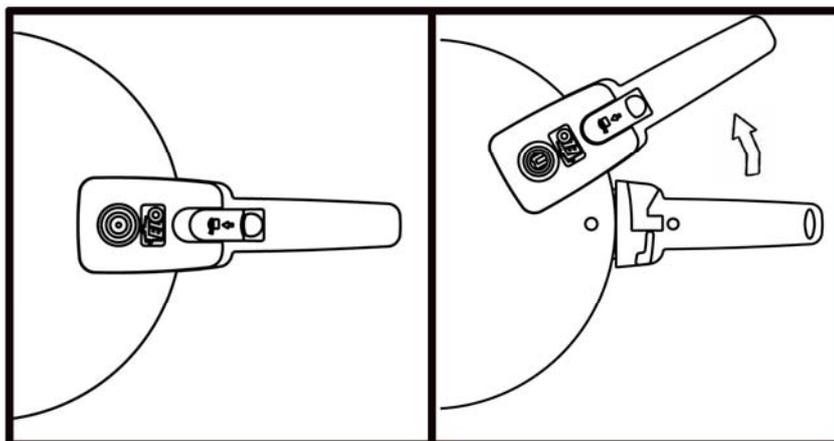


Fig.12

- ◆ Don't push the button till the safety valve falls down.
 - ◆ When cook pasty state food such as porridge, shake the cooker slightly before open to reduce the bleb.
- ② Cooling down quickly. Sometimes it needs cooling down quickly, put the cooker on a level place and shower the cooker with cold water slowly till the safety valve falls down (**Fig.13**)

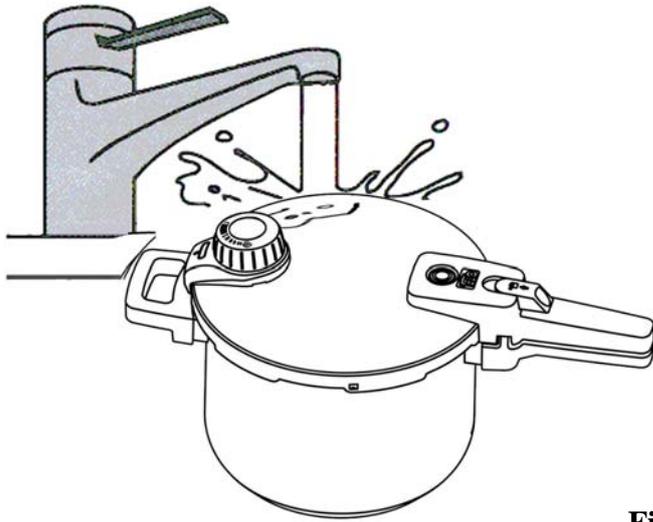


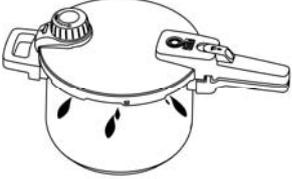
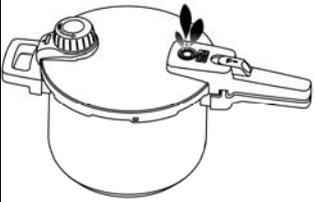
Fig.13

Caution: Avoid water flowing into the cooker through safety open-preventing valve and the pressure limiting.

Note: Push the button to open lid, then the button naturally stays a ready-to-close place. If the button goes back, you should push it forward. Otherwise the lid won't be normally closed.

VI、 Trouble shooting

If any abnormal phenomenon been found, you shall turn off the fire immediately and take the cooker to a level place and shower the cooker with water slowly to reduce the temperature and the pressure. Find the reason and solve the problem with the table below.

Problem	Reason	Solution
<p>Steam comes out from the underside of the lid.</p> 	<ol style="list-style-type: none"> 1. Sealing ring is dirty. 2. Sealing ring is too old. 	<ol style="list-style-type: none"> 1. Clean the sealing ring, cooker mouth and lid. 2. Change the sealing ring.
<p>Lid cannot fix properly.</p>	<p>The shape of the lid changed.</p>	<p>Change the lid.</p>
<p>Steam and liquid leaks from the safety valve suddenly.</p> 	<ol style="list-style-type: none"> 1. The releasing hole of pressure regulator is obstructed. The safety function of the safety valve is working. 	<ol style="list-style-type: none"> 1. Take the cooker away from the fire. After it is cool, take down the pressure regulator and clean the releasing hole.
<p>Steam and liquid leaks from the releasing hole of second safety valve suddenly.</p> 	<ol style="list-style-type: none"> 1. The releasing hole of pressure regulator is obstructed. 2. The safety valve has lost its function. 	<ol style="list-style-type: none"> 1. Take the cooker away from the fire. After it is cool, take down the pressure regulator and clean the releasing hole. 2. Change safely open-preventing valve.

VII、 Maintenance

1、 The cooker should be cleaned before first time using.

- ※ Maintenance of the whole cooker.
- ※ Clear away the dirt.
- ※ Then wipe off the water and keep the cooker dry.
- ※ Do not scrape the cooker surface with hard material such as metal to avoid abrasion.
- ※ Do not touch the cooker with other kinds of metal to avoid electrochemical corrosion.
- ※ Do not store food inside the cooker for a long while.

2、 Maintenance of the sealing ring(Fig.14)

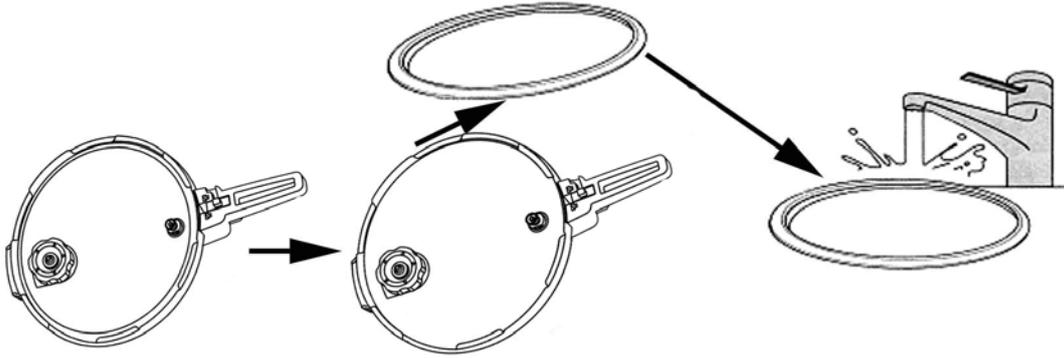


Fig.14

- ※ Remove the sealing ring from the lid. Clear away the dirt from the ring and the lid.
- ※ Wipe off the water and keep the sealing ring dry.
- ※ Put the sealing ring back to the lid. Do not put the lid on when not using the cooker to avoid the sealing ring being squeezed.

3、 Maintenance of the pressure-limiting valve and the steam-releasing pipe

- ※ Check the steam-releasing pipe. If it is blocked, clear away the dirt with the dredging needle. Then wash and rinse the pipe with water.
- ※ If the screw on the pressure-limiting valve is found loose, tighten it right away.

4、 Maintenance of the safely open-preventing valve

- ※ Clear away the dirt from the safely open-preventing valve with the dredging needle.
- ※ Wash and rinse with water. The pin of the safely open-preventing valve should be moved freely.

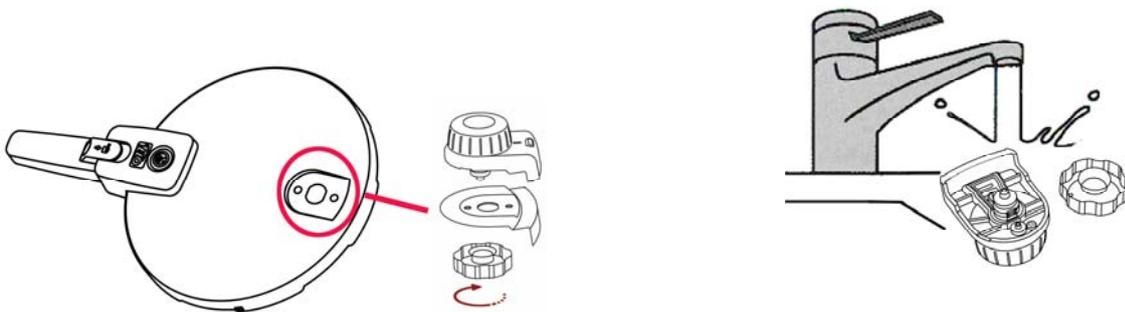


Fig.16

※If the screw on the safely open-preventing valve is found loose, tighten it right away.

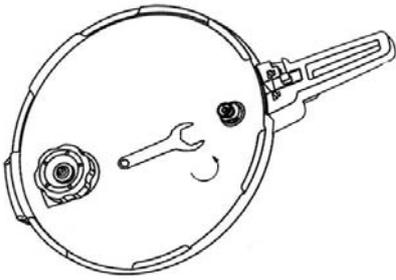


Fig.17

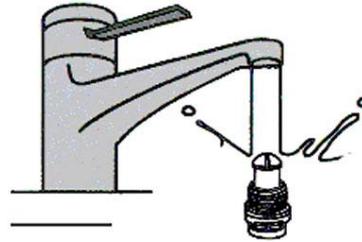


Fig.18

Caution: Do not lose small parts such as pressure-limiting valve. There is no problem if the color of the sealing ring changed. It is suggested to change the sealing ring once in on or two years according the usage frequency. But it must be changed immediately if there is any damage or shape changing. Please contact your dealer or the sales department of our company for the replacement parts. Never use substitutes.

VIII. Questions and Answers

1. Q: How to cook good meals and dishes?

A: Heating the cooker with strong fire till steam sprays out from pressure-limiting valve.

Change the fire from strong to gentle when steam starts to spray out from pressure-limiting valve.

Let the pressure inside the cooker reduce naturally.

Too strong fire will make water over-evaporate and cause burnt to the food inside the cooker.

2. Q: Cannot do cooking well?

A: Check if the cooking time is controlled properly or not.

Check if the pressure-limiting valve is placed properly or not.

Check if the heating fire is too strong or too weak.

Check if the volume of water and soup is proper or not.

Check if the pressure is normal or not. (Is there any steam spraying out from pressure-limiting valve or not.)

3. Q: What is heating time

A: Begin from the upspring of the steam spraying out from safely pressure-limiting valve.

4. Q: Does different material need different heating time?

A: The maximum volume of the food to be cooked is below $\frac{2}{3}$ of the depth of the cooker. Beans are below $\frac{1}{4}$. Cooking material has nothing to do with cooking time. Besides, the volume of the cooker has nothing to do with cooking time, either.

5. Q: Why the rice color changes to grey?

A: Cooking under high temperature and high pressure, the amino acid and saccharides are decomposed by the heat. Thus the food containing rich protein and carbohydrate may change its color to grey. But it is harmless and the taste will not change.

After heating, soya-bean milk mixed with sugar sprays out from the safety valve.

When heating, liquid food mixed with high-thick sugar will spray out from the safety valve because of the high pressure steam inside the cooker.

When cooking this kind of food, don't cook with pressure on, which means not to place the pressure-limiting valve on.

6. Q: What to do in case of cooker is heated dry.

A: Put off the fire immediately, take the cooker away from the fire and let it cool naturally. Don't pour water onto the cooker.

IX Steps and times for cooking

Name of food	Volume of food +water	The time of gentle fire after steam spraying out steadily from the pressure regulator	State of food cooked after it is cooling naturally	Remarks
Beef	1/2	15-20	Very mushy	Cut into pieces
Chop	1/2	8-12	Meat and bone are separated	Cut into pieces
Pig elbow	1/2	15-20	Meat and bone are separated	Cross-cutting
Chicken	1/2	8-10	Meat and bone are separated	Whole chicken
Fish	1/3	2-4	Well cooked	
Mutton	1/2	8-12	Well cooked	
Zong Zi	2/3	10-15	Well cooked	
Old corn	2/3	5-8	Well cooked	
Sweet potato	2/3	6-10	Well cooked	
Rice	1/4	4-6	Well cooked, good smell	
Porridge	1/3	10-15	Mushy	
Legume	1/4	12-16	Well cooked	
Tremella	2/5	15-25	Very mushy	

Notes: The time mentioned above is just for reference. The changes in detail are as per food. Users can adjust it to the suitable time according to your practical experiences.