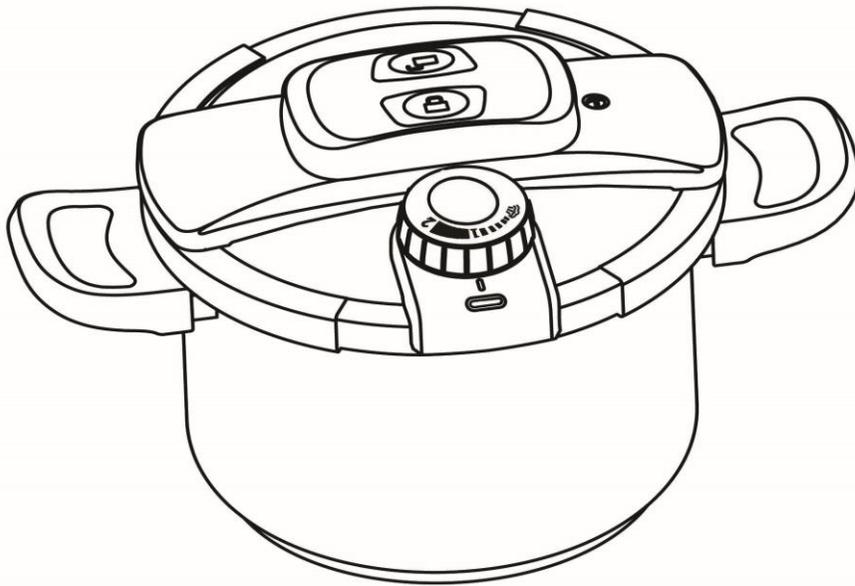


Evinox Max BY Sima.G

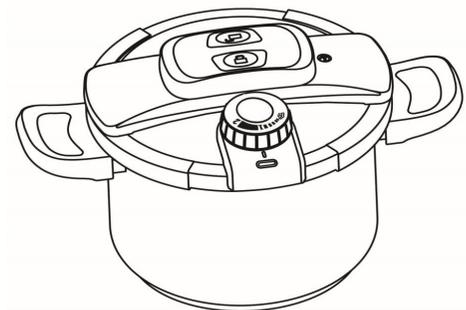
**DOLPINA SERIES STAINLESS STEEL PRESSURE
COOKER
USER'S MANUAL**



MAX
evinox
by Sima.G

CATALOGUE

I	The structure drawing and the model of products	2
II	Attention points of operation	3-5
III	Safety of products	6
IV	Special characters	7-8
V	How to use	8-10
VI	Trouble shooting	10-11
VII	Maintenance	11-13
VIII	Questions and answers	13-14
IX	Steps and times for cooking	15



This series products are designed and made on basis of the standard of Europe EN12778

1. The structure drawing and the model of products.

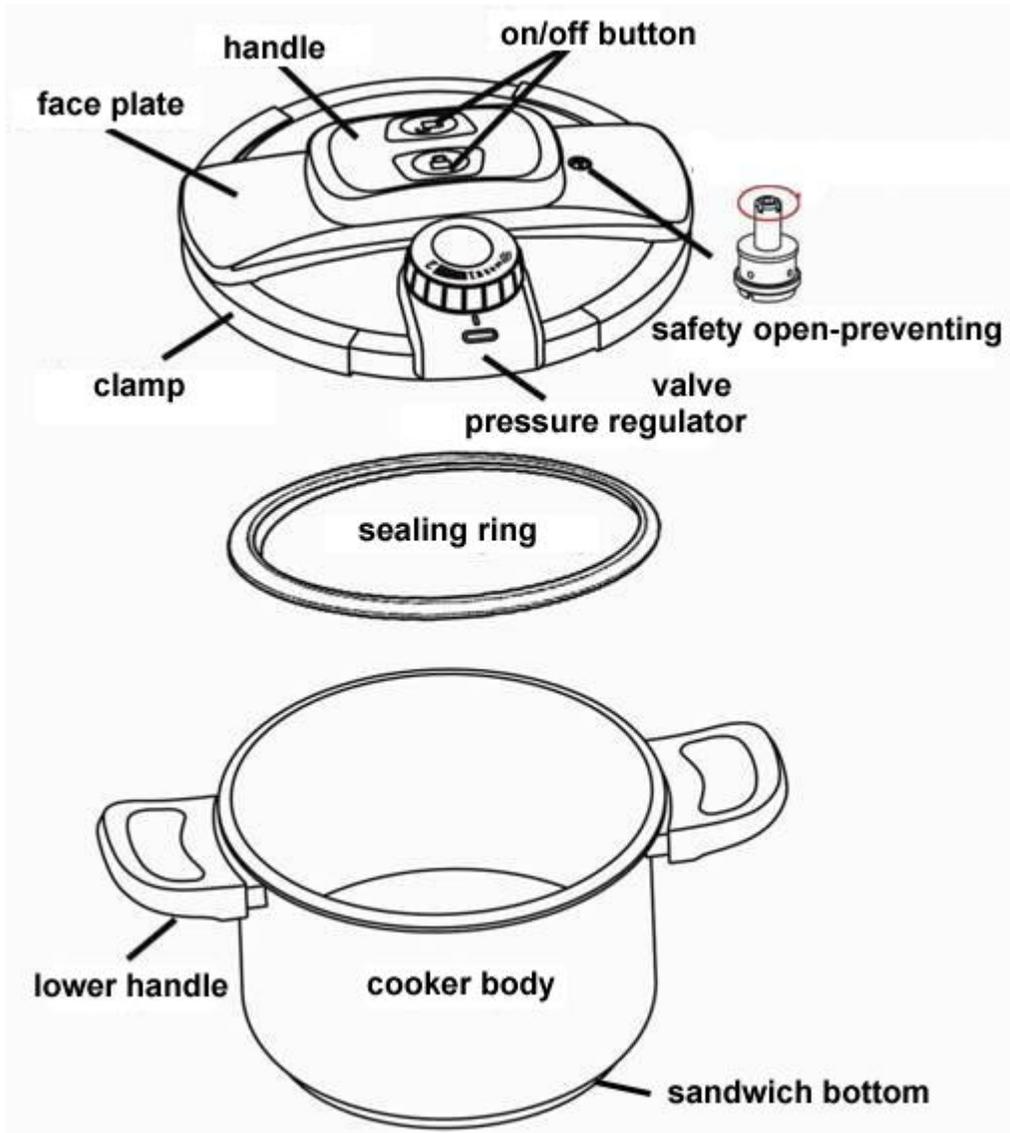


Fig.1

Specifications of DOLPHINA series stainless steel pressure cooker			
Model	22-4L	22-6L	22-7L
Caliber	Φ22cm	Φ22cm	Φ22cm
capacity	4L	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't be used for any other purposes. 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. A lot of steam and soup juice will come out when boiling and especially when the pressure reducing fast.

3. Don't cook expansive food such as apple jam, pearl rice, seaweed, oatmeal, etc. to avoid blocking of the steam-releasing hole.

4. Keep the pressure regulator, sealing ring, opening button, 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. Don't 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 (Fig. 2). The pressure cooker is applicable to electric oven, electromagnetism oven, gas oven etc. with below 2kw.



Fig.2

6. Don't point the releasing hole to the user or to the area where person often walk about.
7. If steam sprays out from safety valve or releasing hole of second safety valve, the power shall be shut off immediately. The problem must be found out and solved before using again.
8. Be very carefully when you moving the cooker with pressure, carry it horizontally and lay down gently. Don't bump.
9. Don't open the cooker when there is pressure inside. Don't cook when the lid is not closed well.
10. Don't store salt, soy sauce, alkali, sugar, vinegar, or steam water inside the cooker for a long time. Clean and dry it every time after using.
11. Don't heat water off or dry heating. Not use for frying or baking food.
12. Allowed volume of food inside the pressure cooker.

Less than $\frac{1}{4}$ of the cooker height for expansive food such as rice, bean, etc. (Fig. 3)

Less than $\frac{2}{3}$ of the cooker height for non-expansive food such as meat, vegetable, etc. (Fig. 4);

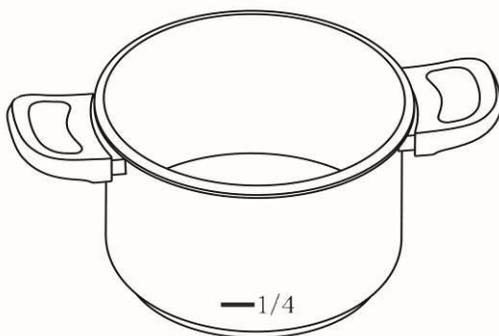
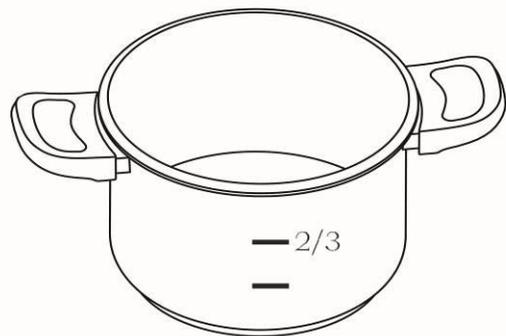


Fig 3



It is prohibited to put anything

on the pressure regulator. (Fig. 5)

Fig. 5

III、 Safety of products.

※ Using our products to feel at ease, we designed and equipped multi-device for safety.(Fig.6)

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

· The three-degree pressure-releasing device ensures using safely.

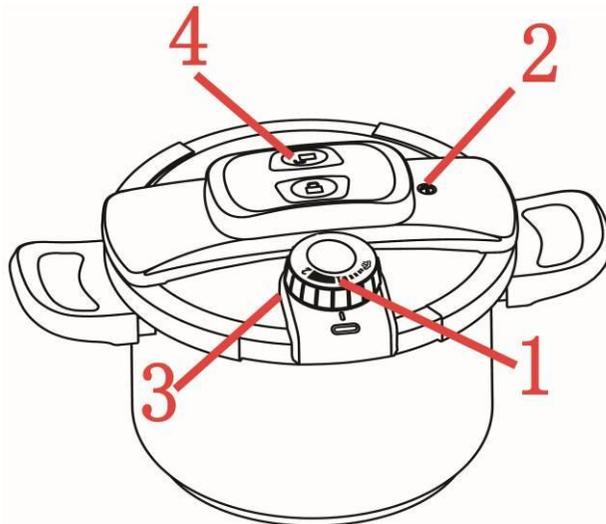


Fig. 6

1. Pressure regulator: If pressure inside is up to a regular working range, the pressure regulator will release extra steam. (Fig. 6)
2. Safely 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. On/off button: Open and close the lid must use these buttons.
 opening button,  closing button.

IV. Special characters.

1. The sandwich-bottom of the cooker is made by friction pressure machine, which makes it heating evenly.
2. Setting adjustable press-limiting valve which for users to choose whatever pressure he may use (Fig7).
3. Setting pressure indicator, it will be easy to know the pressure inside and set user's heart at rest. (Fig. 8-10).

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



Position for releasing the pressure

1 Low pressure (60Kpa)

2 High pressure (100Kpa)

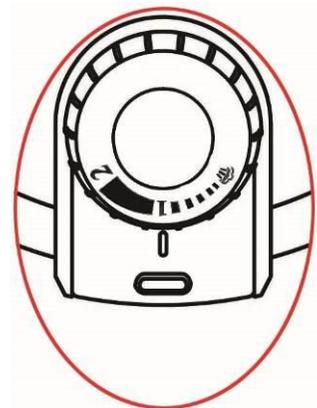


Fig7

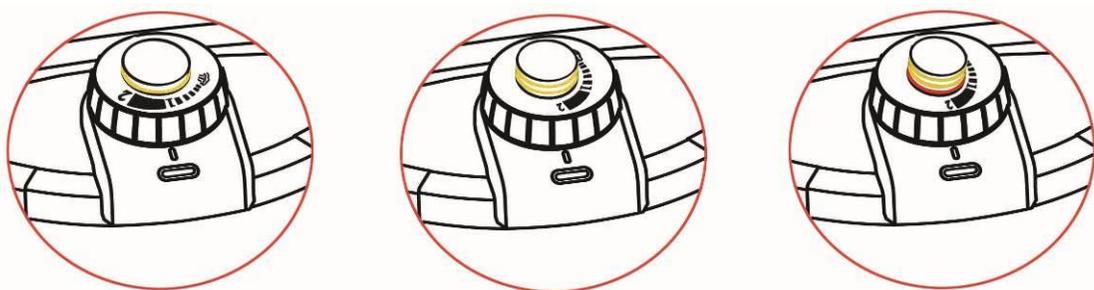


Fig.8

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 (Fig9);

When the third line goes up, it means that the working pressure is abnormal (Fig10) .

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

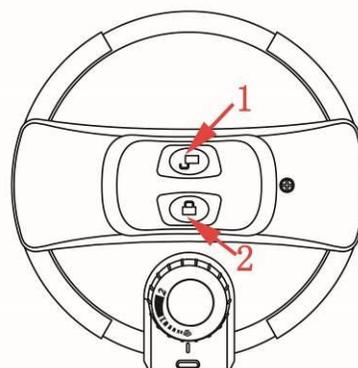
✘ Please clean the pressure cooker, add to water and heat half an hour before first time using, by means of cleaning bad smelling.

1. Before use, make sure that the releasing hole is unobstructed.

If it is obstructed, clear it with the dredging needle.

2、 Closing the lid:

As Fig. 11 (button 1 for opening, button 2 for closing), press button 1, we can



open the lid; press button 2, the lid will be locked to the pot and button will go up automatically.

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 safely open-preventing 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 steam releases continuously from pressure regulator, firepower should be turned down, at the same time keeping pressure regulator releasing and start to count heating time. (As per part IX)

Caution: Heating time is from the pressure regulator starting to work to turning off the fire.

◆ **Stand by and watch while cooking.**

◆ **Don't touch the cooker's metal surface with hands or body.**

Cook carefully and use the handles to avoid scald.

5. Turning off fire, releasing pressure and opening the lid.

Two open ways after cooking.

I. Natural cold.

When heating time is up, turn off the fire and leave it for a while waiting for the pressure reduced(Fig.12). When the indicator falls down, the cooking is over. Press the button as Fig. 13, then take off the lid.

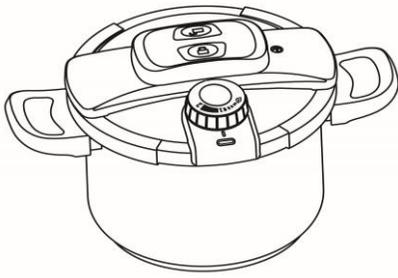


Fig. 12

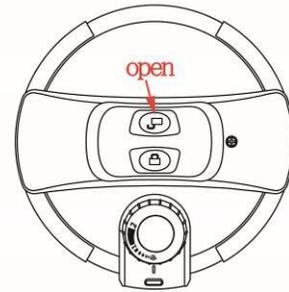


Fig. 13

II、 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. 14, opening lid is same as above).

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

- ❌ Don't open the lid if the indicator doesn't fall down.
- ❌ Don't open the lid till the safety valve falls down.

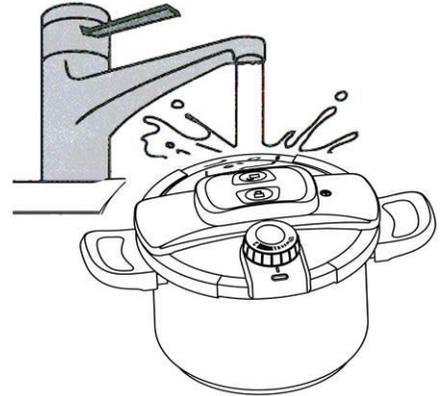


Fig.14

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
Steam comes out from the underside of the lid 	<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.
Steam and liquid leaks from the safety valve suddenly. 	<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.
Steam and liquid leaks from the releasing hole of second safety valve suddenly. 	<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: Cleaning and Maintenance

Please clean the pressure cooker, add to water and heat half an hour before first time using, by means of cleaning bad smelling.

※ Maintenance of the whole cooker.

- Clear away the dirt.
- Then wipe off the water and keep the cooker dry.
- Don't scrape the cooker surface with hard material such as metal to avoid abrasion.

- Don't touch the cooker with other kinds of metal to avoid electro chemical corrosion.
- Don't store food inside the cooker for a long time.

※ **Maintenance of the sealing ring(fig. 15):**

- Remove the sealing ring from the lid. Clear away the dirt from the ring and the lid with hot water or washing chemical preparation.
- Wipe off the water and keep the sealing ring dry.
- Put the sealing ring back to the lid. Not using the cooker to avoid the sealing ring being squeezed (Separate from the cooker lid and the cooker body).

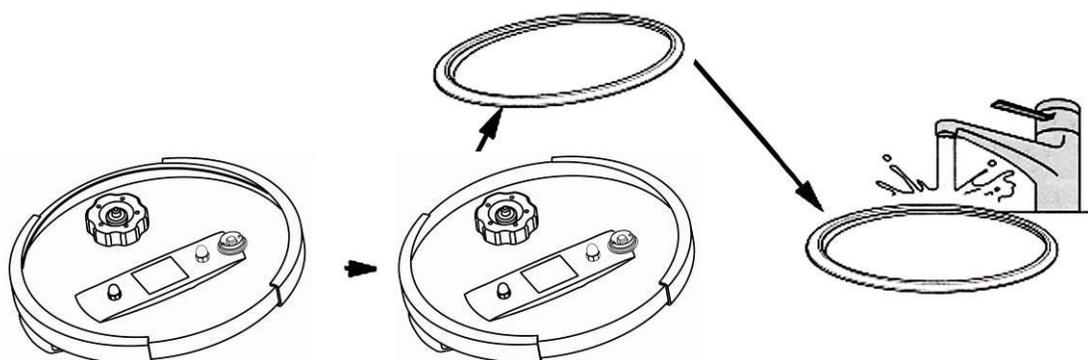


Fig.15

※ **Maintenance of the safely open-preventing valve, the pressure regulator and the steam-releasing pipe.**

Check the releasing hole of pressure regulator and the safely open-preventing valve. If they are blocked, clear away. Then wash and rinse them with water.

Special dismantling as follows: (fig.16)

- ※ The pressure regulator: take out the pressure regulator by rotating the knob clockwise as Fig.16 and cleaning as Fig.17

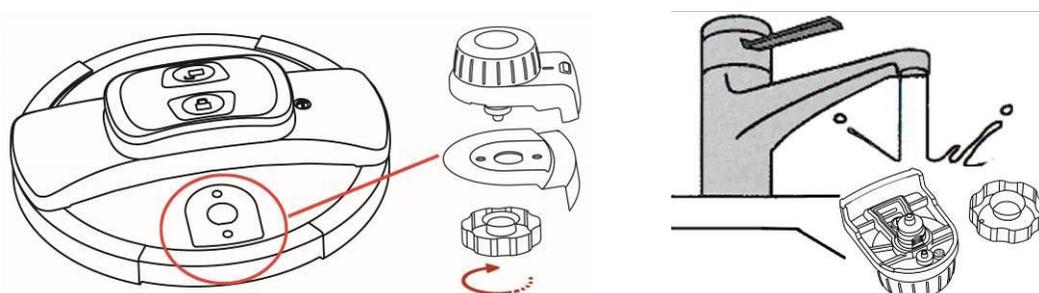


Fig.16

Fig.17

※**Caution:** Don't lose small parts such as pressure regulator. There is no problem if the color of the sealing ring changed. It is suggested to change the sealing ring once in one or two years according the usage frequency. But it must be changed immediately if there is any damage or shape deformation. Please contact your dealer or the sales department of our company for the replacement parts. Never use substitutes.

- **The way of deposit:** Put the body and lid separately in shade and cool place.

- **Special reminder:** Maintenance must be operated by professional.

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 regulator. Change the fire from strong to gentle when steam starts to spray out from pressure regulator.

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 regulator 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 regulator or not.)

3. Q: What is heating time

A: Begin from the upspring of the steam spraying out from safely pressure regulator.

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.

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

A: 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 regulator on.

7. 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.

WWW.SIMAG.CO.IT

WWW.4CHEF.CO.IT

03-9444155/08-9214529