

# PRESSURE COOKER INSTRUCTION MANUAL



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## Important safety information

Thank you for purchasing this John Lewis Pressure Cooker.

Please read the instructions and warnings carefully before use to ensure the safe and satisfactory operation of this product.

It is most important that this instruction leaflet be retained with the product for future reference. These warnings have been provided in the interest of safety. You **MUST** read them carefully before using the appliance.

If you are unsure of the meanings of these warnings, contact your nearest John Lewis branch or John Lewis technical support on 03301 230106.

- **DO NOT** allow children to operate this product independently. Place the cooker beyond the reach of infants and young children in order to avoid electric shock, burns and other dangerous accidents.
- **DO NOT** use a pot other than the dedicated inner pot. If there is a foreign object on the bottom of the pot and heating plate surface, remove the foreign object before use. Otherwise, it may cause overheating, pressure relief and other abnormalities.

- Please clean the inner pot before use.
- USE a 220-240V~50/60Hz power outlet.  
Failure to use AC 220-240V~50Hz civil electricity or dedicated electricity can cause a fire or an electric shock.
- When moving the product, please DO NOT lift the cooker using the lid or rotary handle.
- DO NOT move the product when the lid is open in order to avoid injury.
- When moving the product, please hold the cooker with two hands.
- DO NOT put the inner pot on another appliance for heating.
- This product comes with a standard inner pot, which should not be used for any other purposes.
- DO NOT use in the following locations.
  - DO NOT use in an unstable location on a table.
  - DO NOT use in a location near water or fire.
  - DO NOT use near walls and furniture.
  - DO NOT use in locations exposed to direct sunlight or oil splatter.
- Periodically check for blockages in the block proof cover and exhaust valve core.
- DO NOT place any heavy object on the exhaust valve or replace it with another object.
- Avoid distortion of the sealing ring.  
This may cause the failure of the product to work properly.
- DO NOT use the pressure cooker if the inner pot is deformed or the sealing ring damaged.  
You must replace the sealing ring or the inner pot with items purchased from an authorised dealer.
- DO NOT immerse or sprinkle liquid on the cooker.  
Doing so could cause an electric shock or an electrical short circuit.
- DO NOT use an alternative lid for heating.  
You must use the supplied lid for heating the pressure cooker. If you do not, the cooker may perform poorly or you may create a safety hazard when you switch on the cooker to heat.
- Uncover the cooker safely.  
You must not open the cooking container until the cooker has fully released all pressure.
- DO NOT exceed the maximum capacity.  
The total amount of food and water must not

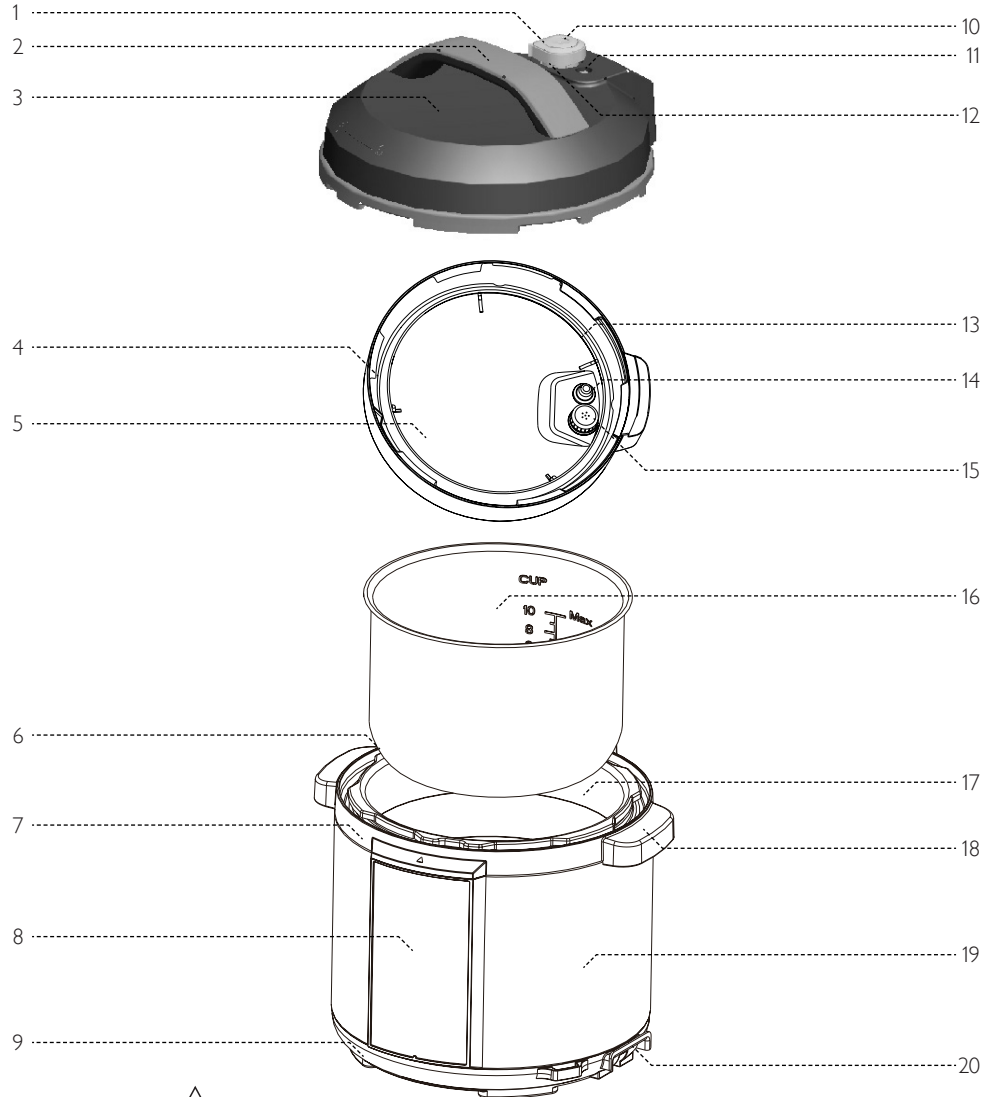
exceed the maximum capacity as marked inside the pot.

- Always clean the plug inserts.  
If the plug is covered with dust or moisture, please wipe it clean; otherwise, it may cause a fire.
- DO NOT insert or pull out the mains plug with a wet hand. This may cause an electric shock.
- Please use the dedicated power cord.  
If the power cord is damaged, it must be replaced by an authorised cord. Please contact John Lewis customer service in this instance.
- Unplug when not in use. Otherwise, there is a risk of leakage, a fire or failure.
- DO NOT touch the metal parts of the power cord.  
The power cord must not come in contact with the lid or other external removable metal parts; otherwise, it may cause a fire or an electric shock.
- Please plug in the cooker firmly.  
If the plug is not inserted completely into the mains socket, it may cause electric shock, a short circuit, or even a fire.

- When pulling out the plug from a socket, pinch the plug.  
DO NOT pull the power cord to plug the plug from the socket; it will damage the cord, possibly causing an electric shock or a short circuit.
- DO NOT plug other appliances into the mains socket you use to plug in the pressure cooker.  
If you plug the pressure cooker into a single socket that you also use to plug in other appliances with a multiway plug, you risk causing an abnormal amount of heat, which may result in a fire.
- Allow the cooker to cool completely before you began to clean. You risk scalding yourself if you clean the cooker when it is still hot.
- If it is difficult to open the lid of the pressure cooker, DO NOT use force.  
You risk causing burns or other injuries.  
When the cooking process is completed and the cooker has fully released all pressure, the lid will open.
- Congee or beans should be naturally cooled until there is no remaining pressure.  
DO NOT attempt to manually vent the food.

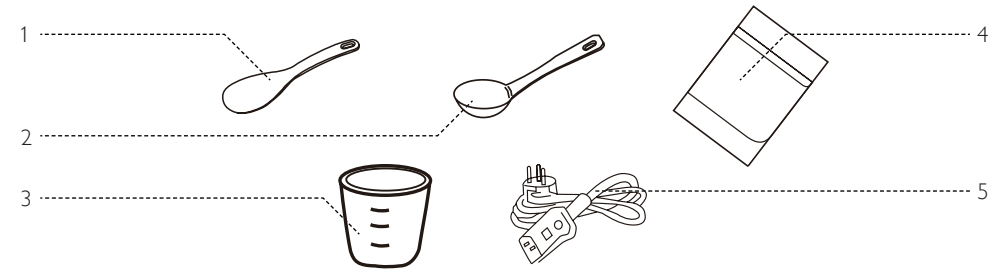
**Your Pressure cooker**

- |                              |                            |
|------------------------------|----------------------------|
| 1 Pressure valve dial        | 11 Float valve             |
| 2 Lid handle                 | 12 Pressure valve          |
| 3 Lid                        | 13 Sealing ring bracket    |
| 4 Sealing ring               | 14 Float valve seal        |
| 5 Underside of lid           | 15 Anti-obstruction shield |
| 6 Water collection reservoir | 16 Inner pot               |
| 7 Housing cover              | 17 Outer pot               |
| 8 Control panel              | 18 Cooker body handle      |
| 9 Base                       | 19 Cooker body             |
| 10 Steam aperture            | 20 Power cord socket       |



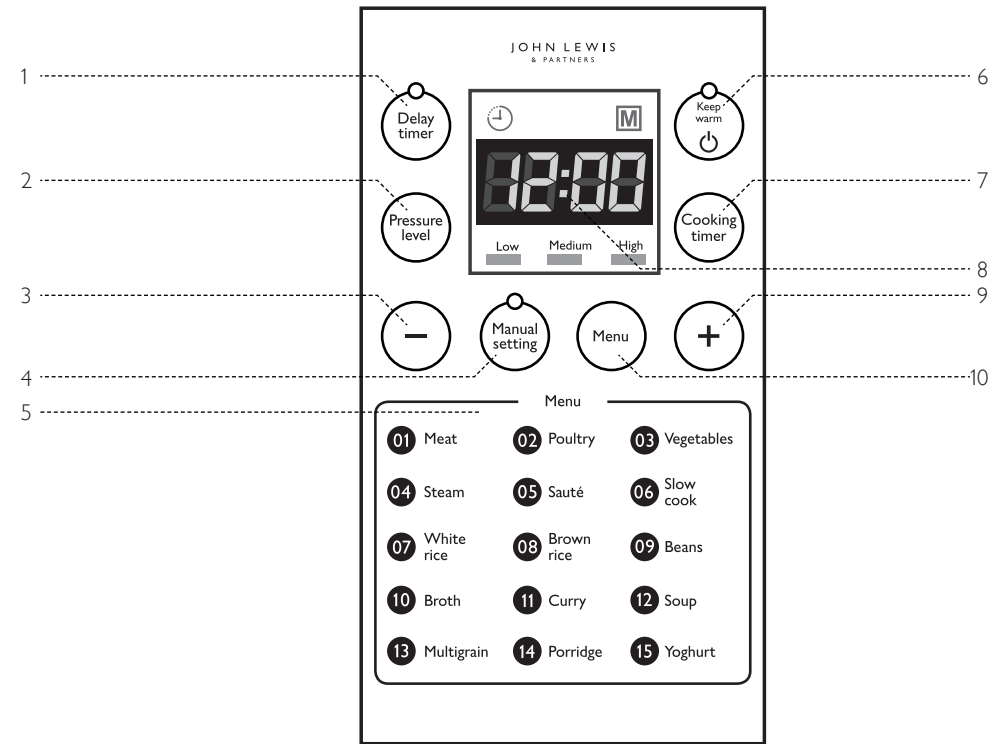
**Accessories**

- |                 |               |
|-----------------|---------------|
| 1 Spoon         | 4 User manual |
| 2 Soup spoon    | 5 Power cord  |
| 3 Measuring cup |               |



**Control panel**

- |                       |                     |
|-----------------------|---------------------|
| 1 Delay timer key     | 6 Keep warm key     |
| 2 Pressure level key  | 7 Display screen    |
| 3 "-" key             | 8 Cooking timer key |
| 4 Manual setting key  | 9 "+" key           |
| 5 Menu function panel | 10 Menu key         |



8 REMEMBER: always move the cooker using the handles at the side of the cooker body.

## Assembling your cooker

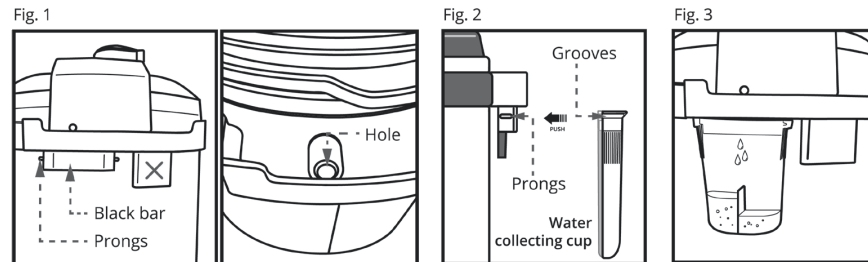
Unpack your pressure cooker.

Attach the water collecting cup.

- 1 At the back of the cooker, you will see a hole. You should attach the water collecting cup underneath.
- 2 Align the two grooves on the collecting cup with the two prongs at either side of the black bar underneath the hole, and gently push the cup in.
- 3 Make sure the cup is firmly fixed. Escaping steam will condense as water, come through the hole and collect in the water collecting cup.

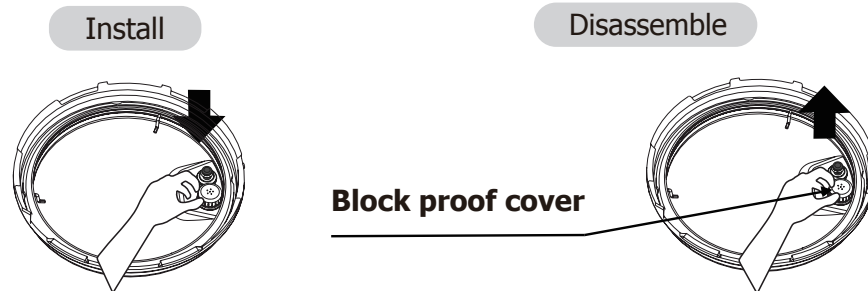


NOTE: it is essential to empty the cup after each use, and wash and dry the cup with a clean cloth before fixing it back into the cooker.



## Install the block proof cover

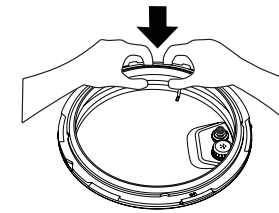
- Press the block proof cover down firmly until it sets in place.
- To remove the cover, pull it out firmly.



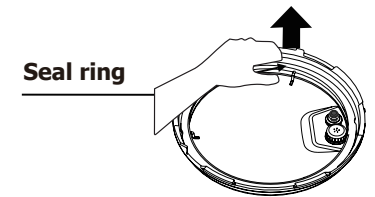
## Install the sealing ring

- Press the sealing ring down to install it, section by section.
- To remove the sealing ring, lift it upwards gently, section by section.

Install



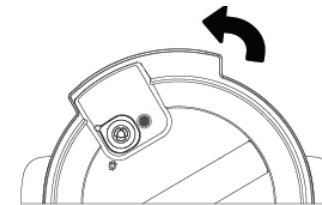
Disassemble



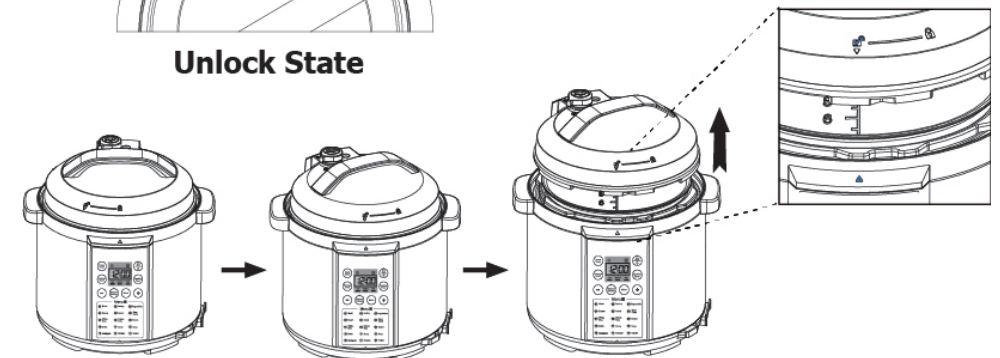
## All about the lid

### Opening the lid

- Hold the handle of the lid, turn it anticlockwise by 30 degrees to move the lid to the open position and lift gently. You will hear a click, and the open padlock symbol on the lid will be in line with the diamond symbol on the top of the control panel.



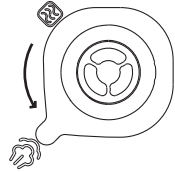
Unlock State



## Opening the lid after cooking

The pressure cooker cooks using steam, and so it is important to follow safe opening instructions. It is unsafe to open the cooker until the pressure has decreased sufficiently.

- 1 Ensure the cooking program has finished or press "Keep Warm / Power" to terminate the program.
- 2 Choose one of the two ways to release the pressure build up.



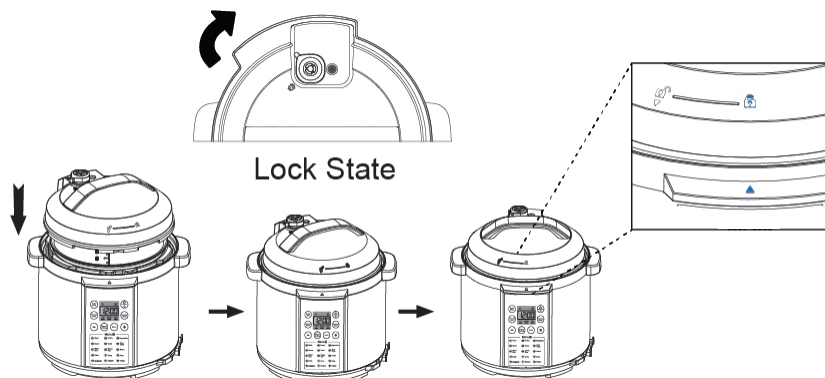
**Quick release:** turn the exhaust valve to the unsealed exhaust position to let the steam out. Wait until the float valve drops down.

**Natural release:** allow the pressure cooker to cool down naturally, which could take between ten to fifteen minutes. Wait until the float valve drops down.

- Quick release is NOT recommended while cooking large volumes of food or high starch foods, such as congee or soups. It could cause food to splatter from the exhaust valve.
- If the float valve does not drop down, it is possible that it is stuck due to food build up on the inside. Make sure all the pressure is released and ONLY then push the float valve down.
- NEVER force the float valve down to open the lid. ALWAYS make sure the pressure in the cooker has been released by either the quick release or natural release method before opening the lid.

## Closing the lid

- 1 Hold the handle on the lid, and place the lid on top of the cooker so that the unlocked padlock symbol lines up with the diamond symbol on the top of the control panel.
- 2 Turn the lid clockwise by 30 degrees so that the locked padlock symbol lines up with the diamond symbol at the top of the control panel.



## Preparing to cook

- 1 Check that the parts and the accessories for the lid are well installed.
- 2 Check the floater valve and exhaust valve are not jammed.
- 3 Make sure the sealing ring and block proof cover are well installed.
- 4 Make sure the inner pot is not overloaded. You must only fill the pot to the 'Max' mark. When cooking foods that expand while cooking, such as rice, beans or dried vegetables, DO NOT fill the inner pot more than half full. We recommend that you DO NOT fill the inner pot over two thirds full.
- 5 Wipe the external surface of the inner pot to remove spills, and place the inner pot into the cooker.
- 6 Turn the inner pot from left to right to ensure good contact with the heating plate.
- 7 Turn the exhaust valve to the sealing position. In this position, the electric pressure cooker maintains a sealed state of pressure. To manually release the pressure, turn the exhaust valve handle to the exhaust position. The electric pressure cooker then allows steam to escape.
- 8 When you switch on the pressure cooker for the first time, the appliance will be in standby mode.



- When releasing the pressure, DO NOT put your hands or face above the exhaust opening. Make sure that the float valve is in the correct position, i.e. not raised, before you start.
- Please ensure the sealing ring is placed correctly. You should be able to turn the sealing ring in place on the sealing rack by holding opposite sides of the ring and moving your fingers.
- Never pull the sealing ring with force. If you do so, you may deform the ring and affect the pressure sealing function. If the sealing ring is damaged or cracked, you must replace it. Contact John Lewis customer support for help.

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**Using your cooker for the first time** We strongly recommend that you test your pressure cooker before embarking on cooking meals. This helps to ensure that the pressure cooker's functions are running appropriately.

- 1 Open the lid.
- 2 Check the assembly.
- 3 Take out the inner pot, and fill it with two inches of water.
- 4 Put the pot back into the cooker.
- 5 Close the lid.
- 6 Press the Menu button, and use + or - to choose the Steam function: P04.
- 7 The program will start automatically in ten seconds if no other button is pressed.
- 8 The pressure cooker will beep three times, indicating that the program is beginning. The display will show the operational running bar.
- 9 Within a few minutes, you will notice the float valve pop up, indicating the cooker has obtained the appropriate pressure level.
- 10 Once the program has finished, the cooker will beep and go automatically into Keep Warm mode. This completes the test run.
- 11 Press the Keep Warm/Cancel button and unplug the unit. Once the cooker cools down, you can open the lid and begin to make your favourite recipe.

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## Control panel functions

### Standby mode

- Standby mode is the default setting when the cooker is turned ON. The control panel shows "--".

### Keep Warm/Power

The Keep Warm/Power button serves a dual purpose.

- When the cooker is in operation, pressing the Keep Warm/Power button will cancel the selected cooking program and the cooker will return to standby mode.
- If you press this button when the cooker is in Standby mode, the cooker will start the Keep Warm function. The cooker will also automatically go into the Keep Warm mode, and the Keep Warm indicator will light, when it has finished the selected cooking function - the yoghurt program is the only exception.

### Delay Timer

Delay Timer mode allows you to delay the start of cooking with both the Manual setting and the Preset programs. You cannot use the delay timer for the presets Sauté, Slow cook or Yoghurt.

- Pressing the Delay Timer button will illuminate the Delay Timer light. The display will flash 2 hours and 0 minutes (2:00) as default.
- Press the Delay Timer button once more if you wish to change

the time in hours. Use the + and - buttons to choose the time in hours after which you would like the cooker to begin cooking.

- The time will be increased or decreased by 1 hour each time you press the + or - buttons.
- Pressing the Delay Timer button again will allow you to set the time in minutes. This will be increased or decreased by 10 minutes each time you press the + or - buttons.

## Cooking Timer

The Cooking Timer allows you to choose how long the cooker needs to operate, according to your recipe, in the Manual Setting mode.

- Press the Manual Setting button first. The display will flash 30 and the pressure will be set at high as default.
- Adjust the pressure according to your recipe by pressing the Pressure Level button.
- Press the Cooking Timer button and then use + or the - buttons to choose the cooking time. This will be increased or decreased by a minute each time you press the + or - buttons until a maximum of 60 minutes.

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## Manual setting

The Manual Setting button allows you to choose the pressure and the cooking time, in accordance with a particular recipe.

### Normal mode

When the cooker is in Standby mode, press the Manual Setting button first. The display will flash 30 for 30 minutes and the pressure will be set at high as default.

- 1 Adjust the pressure according to your recipe by pressing the pressure level button to set the pressure level at Low/Medium/High as you need. 10s later if no button is pressed, the product automatically starts cooking
- 2 Press the Cooking Time button and then use the + or - buttons to choose the cooking time. This will be increased or decreased by a minute each time you press the + or - buttons up to a maximum of 60 minutes.

The cooker will begin to cook in 10 seconds if no other buttons are pressed. You will hear three beeps and the display will show a running operational bar. Once the required pressure and temperature are reached, the cooking time will be displayed and the countdown will start.

Once the cooking has finished, the cooker will beep, enter into Keep Warm mode and will display 0H (zero hours). If left unattended for an hour, the display will show 1H (one hour) and so on for a maximum of 12 hours, after which it will turn off.

- To cancel the setting, press the Keep Warm/Power button.



## Using the Delay Timer

When the cooker is in Standby mode, press the Manual Setting button first. The display will flash 30 for 30 minutes and the pressure will be set at high by default.

- 1 Adjust the pressure according to your recipe by pressing the pressure level button to set the pressure level at Low/Medium/High as you need. 10s later if no button is pressed, the product automatically starts cooking.
- 2 Press the Cooking Time button and then use the + or – buttons to choose the cooking time. This will increase or decrease by a minute each time you press the + or – buttons.
- 3 Press the Timer Delay button. The Timer Delay indicator light will be ON and the display will flash 2:00 as default. Set the time after which you would like the cooking to begin.

The cooker will enter your setting in 10 seconds if no other buttons are pressed. The cooker will beep three times, indicating it has entered the Delay Timer mode. The cooker will display the time after which it will begin cooking and the countdown will start.

- To cancel the setting, press the Keep Warm/Power button.



NOTE: in the manual setting, it is important to set the pressure level first, followed by the cooking timer and then, lastly, the delay timer. Changing this procedure will change the cooking time, which may not suit your recipe.

## Preset programs

The pressure cooker allows you to choose between one of fifteen preset programs.

- 1 When the cooker is in Standby mode, press the Menu button. The display flashes P01 as default.
- 2 When the display is flashing, you will be able to choose other preset programs by pressing the + and - buttons.

The display will stop flashing after ten seconds when no other buttons are pressed. You will hear a beep sound and the cooker will be set in the chosen program.



NOTE: you will not be able to change the preset program if the display stops flashing. If you like to choose a different program, press the Keep Warm/Power button to cancel the program and start again from Standby mode.

## Using the Delay Timer

- Choose any preset program, except Sauté, Slow Cook and Yoghurt.
- Press the Delay Timer button. The Delay Timer indicator light will be ON and the display will flash 2:00 as default.
- Set the time after which you would like the cooking to begin. The cooker will enter into your setting in 10 seconds if no other buttons are pressed. The display will show the time after which the cooker will begin to cook.

In all the preset programs, the pressure and the cooking time are preset. This means you will not be able to change either of these parameters.

## P01 Meat

Meat mode allows you to cook meats of various kinds. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.

Note: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: meat

Time: 20 mins  
Pressure: yes  
Temp: about 116°C  
Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P01 without flashing.
  - 3 You will hear three beeps, and the cooker will be set in this program.
  - 4 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In standby mode, press the Menu button. The display will flash "P01".
- 2 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipes in this manual to try out a delicious meat recipe.

## P02 Poultry

Poultry mode allows you to cook poultry like chicken, duck, and turkey. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: poultry

Time: 20 mins  
Pressure: yes  
Temp: about 116°C  
Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 Press the + button to reach P02.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P02 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P02.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipes in this manual to try out a delicious poultry recipe.

## P03 Vegetables

Vegetables mode allows you to cook various vegetables. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: vegetables

Time: 5 mins

Pressure: yes

Temp: about 116°C

Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 Press the + button to reach P03.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P03 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P03.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipes in this manual for ideas to cook vegetables.

## P04 Steam

Steam mode is designed to steam vegetables, seafood or reheat food.

When steaming vegetables and seafood, using the "natural release" method for releasing steam will most likely overcook the food. You will need to use the "quick release" method to release the steam as soon as the cooking time is reached. See All about the lid for details.

The Steam Function heats at full power constantly. This may burn food that is in direct contact with the bottom of the inner pot. It is recommended to use a container (not included) for steaming on top of a wire rack (not included) inside the inner pot.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: steam

Time: 10 mins

Pressure: yes

Temp: about 116°C

Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 Press the + button to reach P04.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P04 without flashing.
  - 3 You will hear three beeps, and the cooker will be set in this program.
  - 4 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P04.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipe in this manual for steaming vegetables.

## P05 Sauté

Sauté mode is used for open lid frying, browning or sautéing inside the inner pot.

Since the Sauté function does not use pressure to cook, leave the lid off the cooker for best results when using this mode.

In this setting, the pressure level and the cooking time are preset, so they cannot be changed.

### Function: sauté

Time: 30 mins

Pressure: no

Temp: about 160-165°C

Keep warm: yes

Normal mode

- 1 When the cooker is in Standby mode, press the menu button. The display will flash "P01".
  - 2 Press the + button to reach P05.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P05 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

You cannot use delay timer in this mode.



TIP: refer to our recipes in this manual for using the Sauté function.

## P06 Slow cook

Slow Cook allows you to use the cooking pot as a conventional slow cooker. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: slow cook

Time: 8 hours

Pressure: no

Temp: about 96-98°C

Keep warm: yes

Normal mode

- 1 When the cooker is in Standby mode, press the menu button. The display will flash "P01".
  - 2 Press the + button to reach P06.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P06 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

You cannot use delay timer in this mode.



TIP: refer to our recipe in this manual for using the Slow Cook function.

## P07 White Rice

White rice mode allows you to cook white rice. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: white rice

Time: 14-18 mins

Pressure: yes

Temp: about 116°C

Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P07.
- 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P07 without flashing.
- 4 You will hear three beeps, and the cooker will be set in this program.
- 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.

- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
- If left unattended for an hour, the display will show 1H (one hour) and so on.
- To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P07.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipe in this manual to try cooking white rice.

## P08 Brown Rice

Brown rice mode allows you to cook brown rice. For good results, we recommend you soak the rice for an appropriate time before cooking. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: brown rice

Time: 22-28 mins

Pressure: yes

Temp: about 116°C

Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P08.
- 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P08 without flashing.
- 4 You will hear three beeps, and the cooker will be set in this program.
- 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.

- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
- If left unattended for an hour, the display will show 1H (one hour) and so on.
- To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P08.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipe in this manual to try cooking brown rice.

## P09 Beans

Beans mode allows you to cook beans. For good results, we recommend you soak the beans for an appropriate time before cooking. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: beans

Time: 40 mins  
Pressure: yes  
Temp: about 116°C  
Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 Press the + button to reach P09.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P09 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P09.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipe in this manual to try a delicious beans dish.

## P10 Broth

Broth mode is a program for making broths. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: broth

Time: 15 mins  
Pressure: yes  
Temp: about 116°C  
Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 Press the + button to reach P10.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P10 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P10.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipes in this manual to try a delicious broth recipe.

## P11 Curry

Curry mode allows you to cook various curries. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: curry

Time: 20 mins  
Pressure: yes  
Temp: about 116°C  
Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 Press the + button to reach P11.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P11 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P11.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.

## P12 Soup

Soup mode allows you to cook various soups. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: soup

Time: 30 mins  
Pressure: yes  
Temp: about 116°C  
Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 Press the + button to reach P12.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P12 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P12.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipes in this manual to try a wonderful soup recipe.

## P13 Multigrain

Multigrain mode allows you to cook various grains, such as pearl barley, oats, and bulgur wheat. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: multigrain

Time: 22-28 mins

Pressure: yes

Temp: about 116°C

Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 Press the + button to reach P13.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P13 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P13.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



TIP: refer to our recipes in this manual to try a wonderful multigrain recipe.

## P14 Congee

Congee mode allows you to cook congee, a type of rice porridge. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

### Function: congee

Time: 40 mins

Pressure: yes

Temp: about 116°C

Keep warm: yes

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
  - 2 Press the + button to reach P14.
  - 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P14 without flashing.
  - 4 You will hear three beeps, and the cooker will be set in this program.
  - 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.
- Once the cooking is finished, the cooker will beep, enter the Keep Warm mode, and display 0H (zero hours).
  - If left unattended for an hour, the display will show 1H (one hour) and so on.
  - To cancel the setting, press the Keep Warm/Power button.

### Delay Timer mode

- 1 In Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P14.
- 3 Press the Delay Timer button and set the delay time. See the Delay Timer section in Control Panel Functions for details.



## P15 Yoghurt

Yoghurt mode allows you to cook live yoghurt. In this setting, the pressure level and the cooking time are preset, so they cannot be changed.



NOTE: make sure that the lid is in the closed position and the exhaust valve is in the sealed position.

Warning: attempting the "quick release" method with hot milk could cause milk to spew from the exhaust valve.

### Function: yoghurt

Time: 8 hours

Pressure: no

Temp: about 42°C

Keep warm: no

### Normal mode

- 1 When the cooker is in Standby mode, press the Menu button. The display will flash "P01".
- 2 Press the + button to reach P15.
- 3 If no other buttons are pressed, the cooker will begin to cook in ten seconds in this setting and display P15 without flashing.
- 4 You will hear three beeps, and the cooker will be set in this program.
- 5 Once the required pressure and temperature are reached, the cooker will display the cooking time and will start a countdown.

- To cancel the setting, press the Keep Warm/Power button.
- Once finished, the cooker will turn off.

You cannot use delay timer in this mode.

The Keep Warm mode is also disabled in the yoghurt program.



TIP: refer to our recipes in this manual to try a lovely yoghurt recipe.

## Recipes - 1 Bolognese Sauce

An amazing, rich, and beautiful meat-based sauce, originating from Bologna, Italy.

- Serves: 4
- Prep time: 20 mins
- Cook time: 35 mins.

### What you need

- 50ml olive oil
- 300g beef mince
- 100g sausage meat or pork mince
- 1 small onion, finely diced
- 1 small carrot, finely chopped
- 1 celery stick, finely chopped
- 2 thyme sprigs
- 1 pinch of Herbs de Provence or dried mixed herbs
- 3 fresh tomatoes, seeds removed, finely chopped
- 1 glass of red wine
- 250ml passata
- salt to taste

### How to cook

- 1 Turn your pot to the PO5 'Sauté' setting.
- 2 Add the olive oil and allow to heat.
- 3 Add the beef and pork, and stir frequently. Cook until all mince is evenly and well browned.
- 4 Add the wine, and reduce completely.
- 5 When the wine is reduced, add the vegetables and herbs, and cook until the onions have softened and the vegetables are cooked.
- 6 Add the passata and close the lid; turn your pot to P01 'Meat'.
- 7 When cooking has finished, adjust the seasoning to your taste.
- 8 Serve with pasta: spaghetti is best.

---

## 2 Spiced Butternut Squash Soup

A spiced and warming soup, great for when it's cold outside!

- Serves: 8-10
- Prep time: 15 mins
- Cook time: 35 mins.

### What you need

- 1 butternut squash, peeled, chunked
- 1 small onion, diced
- 3 garlic cloves, minced
- 75g ginger, fresh, minced
- 1 tsp allspice
- 1 tsp mixed spice
- 500ml vegetable stock, enough to completely cover the squash
- 250ml sour cream
- Salt to taste

### How to cook

- 1 Turn your pot to P05 'Sauté' and cook the onions until soft.
- 2 Add the garlic, ginger and spices.
- 3 Cook for two more minutes.
- 4 Add the squash and onions, and cook for 1-2 minutes.
- 5 Add the vegetable stock.
- 6 Place the lid on your pot and set it to P12 'Soup'.
- 7 When the cycle is finished, 'natural release' the lid.
- 8 Blend the soup with the sour cream using a hand blender.
- 9 Add salt to taste.

### Serving suggestion

- Scatter crispy sage leaves and toasted pumpkin seeds on the top of the soup, and serve with a warm seeded roll for a perfect autumn lunch.

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## 3 Charlotte Potatoes with Lemon and Thyme Butter

Long, oval, waxy salad potatoes with a yellow, nutty-tasting flesh.

- Serves: 4-6 as a side dish
- Prep time: 5 mins
- Cook time: 15 mins

### What you need

- 1kg Charlotte potatoes
- 50g butter
- 3 thyme sprigs
- Zest of one lemon
- 1 large pinch of Maldon sea salt

### How to cook

- 1 Place the potatoes in an oven-proof dish that will fit inside the inner pot.
- 2 Add a large cup of water to the bowl along with the stand accessory.
- 3 Place the potatoes in the dish on top of the stand accessory, and close the lid.
- 4 Select the P04 'Steam' setting.
- 5 Combine the thyme leaves with the lemon zest.
- 6 When the potatoes are cooked, remove from the pot, place the potatoes in a mixing bowl, and toss with the butter, and the lemon and thyme mix.

#### 4 Spicy Mexican Pulled Chicken Wraps

A fabulously delicious, healthy and full-flavoured chicken dish.

- Serves: 4
- Prep time: 10 mins
- Cook time: 30 mins
- Marinate time: 2 hrs

##### What you need

- 50ml any cooking oil
- 600g chicken thighs, skinless, boneless
- 1 large tbsp chipotle paste
- 1 small red onion, sliced
- 1 bell pepper, sliced
- 1 chilli pepper, diced
- 200ml passata
- 1 tbsp sherry vinegar
- 1 tbsp agave syrup or soft light brown sugar
- 200g cheese, grated
- 4 large tortilla wraps
- 200g cooked rice (see Plain Basmati Rice recipe).

##### How to cook

- 1 Marinate the chicken thighs in chipotle paste for a minimum of two hours.
- 2 Turn your pot to the P05 'Sauté' function.
- 3 Add the chilli pepper and chicken.
- 4 When the chicken has a golden colour, add the onions and pepper. Cook until soft.
- 5 Add the passata.
- 6 Place the lid on the pot and set to the P02 "Poultry" function. Preheat your oven to 180C.
- 7 As your pot cooks, lay out the tortilla wraps.
- 8 When the chicken is cooked, remove it from the sauce. Then take two forks and pull apart the meat.
- 9 Turn the pot to the P05 "Sauté" function, add sugar and vinegar to sauce in the pot, and let it thicken a little.
- 10 Split the pulled chicken between the wraps, followed by the cooked rice, grated cheese and a spoonful of sauce, peppers and onions.
- 11 Roll the wraps and place them on a baking tray alongside each other.
- 12 Pour the remaining sauce from the chicken over the wraps, and cover with more cheese.
- 13 Place in your oven or under your grill to melt the cheese.

##### Serving suggestion

- Serve with guacamole, corn chips, sour cream, or some herby mint and coriander salad.

#### 5 Pearl Barley and Blue Cheese Risotto

A rich, delectable, cheesy risotto made with pearl barley - perfect for vegetarians.

- Serves: 4 as a side dish
- Prep time: 5 mins
- Cook time: 15 mins

##### What you need

- 1 cup pearl barley
- 2 cups water
- 1 small onion, diced
- 1 celery stick, diced
- 1 garlic clove, finely chopped
- 200g blue cheese, grated

##### How to cook

- 1 Turn your pot to P05 "Sauté".
- 2 Add the celery, garlic and onion. Cook until soft.
- 3 Add the pearl barley and cook for a further minute.
- 4 Close the lid on your pot, and set to P13 "Multigrain".
- 5 When the cycle is finished, 'natural release' the lid.
- 6 Stir in the grated cheese.

##### Serving suggestion

- This is a great side dish. You can serve it with our Beef Shin and Guinness Stew as part of a healthy, hearty dinner.

## 6 Beef Shin and Guinness Stew

A humble classic: comforting, homely, delicious Irish beef stew.

- Serves: 4
- Prep time: 20 mins
- Cook time: 1 hr 15 mins

### What you need

- 600g beef shin, diced into 1" pieces
- 500ml stout beer or Guinness
- 200g swede, peeled and diced into 1" inch pieces
- 100g smoked bacon lardons
- 1 onion, diced
- 1 small carrot, diced
- 2 celery sticks, diced
- 3 garlic cloves
- 3 thyme sprigs
- 3 rosemary sprigs
- 1 tsp tomato puree
- 1 tbsp plain flour
- 15ml sherry vinegar
- 50ml English mustard
- Freshly ground black pepper to taste
- A dash of Worcestershire sauce

### How to cook

- 1 Turn your pot to P05 "Sauté". Add the beef and brown on all sides. Remove the beef from the pot with a slotted spoon.
- 2 Add the bacon lardons, and let them brown.
- 3 Add the diced vegetables and cook for 2-3 minutes.
- 4 Add the tomato puree, herbs, flour and cook for 2 minutes.
- 5 Add the beef back into the pot with the diced swede and stout beer.
- 6 Place the lid on the pot, and select P06 "Slow cook".
- 7 When beef is cooked, open the lid using the "quick release" function.
- 8 Add the vinegar, mustard, some freshly ground pepper and Worcestershire sauce.
- 9 Turn the pot to P05 "Sauté" and stir until the stew attains your desired thickness.

### Serving suggestion

- Serve with the pearl barley and blue cheese risotto, and a helping of fresh kale.

## 7 Roast Root Vegetable Medley

A colourful selection of root vegetables.

- Serves: 4 as a side dish
- Prep time: 10 mins
- Cook time: 15 mins

### What you need

- 150g carrots
- 150g swede
- 150g turnip
- 150g parsnips
- 150g beetroot
- 100ml olive oil
- 3 rosemary sprigs
- 2 garlic cloves
- 1 large pinch of Maldon Sea salt

### How to cook

- 1 Turn your pot to P05 "Sauté", and add 1/2 of the olive oil.
- 2 Peel and cut the vegetables into chunky, thumb-size pieces.
- 3 Place the vegetables in the pot and allow to brown.
- 4 Add the rosemary, garlic and remaining olive oil to the pot.
- 5 Set your cooker to the manual setting with "High pressure" for 10 mins.
- 6 When the cycle has finished, allow the pressure to release naturally.

### Serving suggestion

- An assortment of vegetables is the perfect accompaniment to game and meat dishes.

## 8 Natural Live Yoghurt

Live cultured yoghurt, full of probiotics.

What you need

- 1pt of whole milk
- 2 tbsps of live natural yoghurt.

### How to cook

There are two ways to make yoghurt using your pressure cooker.

#### 1 Traditional boil method

- 1 Clean and sterilise the inner pot.
- 2 Pour the milk directly into the inner pot, and set to the "Manual" program with "Low Pressure". Adjust the duration down to 1 minute. Alternatively you can boil the milk separately in a milk pan.
- 3 Once the program has completed, wait for the pressure to release under the "natural release" method until the milk has cooled down to 40C or lower.
- 4 Now you can add your live yoghurt, and set the cooker to P15 "Yoghurt".

#### 2 Cold start method

This method requires ultra-pasteurised, flash-pasteurised, shelf-stabilised or powdered milk. As you do not heat the milk with this method, you must start with a milk that has already been treated to kill any bacteria.

- 1 Clean and sterilise the inner pot.
- 2 Pour the milk directly into the inner pot and stir the live yoghurt into the milk inside the pot.
- 3 Set the cooker to P15 "Yoghurt".

### Serving suggestion

- Serve with granola and fresh berry compote for a healthy breakfast!

### Tips

- We recommend you set the cooker to make yoghurt overnight as the cycle is 8hrs long.
- When the cycle is finished, stir and strain the yoghurt, and store in sterilised jars in your fridge.
- Use a minimum of 1 pint of whole milk to make yoghurt to avoid burning at the base of the inner pot.
- Factors such as the nature of the milk and starter culture, and prevailing weather conditions, affect yoghurt production. So we suggest that you start with the recommended 8hrs.

## 9 Chicken Stock

An absolute necessity for any cook, and the base for a million dishes.

- Serves: 4
- Prep time: 15 mins
- Cook time: 30 mins

### What you need

- 1kg chicken wings
- 200g carrot, chopped
- 200g celery, chopped
- 200g onion, chopped
- 1 garlic bulb
- 20g fresh thyme
- 5g black peppercorns
- 3ltrs water

### How to cook

- 1 Turn your cooker to P05 "Sauté".
- 2 Add the vegetables, herbs, spices, and cook for 3-4 mins while stirring.
- 3 Add the chicken wings.
- 4 Add water, and place the lid on the cooker.
- 5 Turn the cooker to P10 "Broth".
- 6 When the cooker finishes cooking, allow the stock to cool for a while - do not use the "quick release" method to release pressure.
- 7 When stock has cooled, pass the stock through a fine strainer and store in a tall container.
- 8 Allow the fat to rise as the stock cools, and skim the top fat using a small ladle. Discard this top fat and reserve the stock for later use.

**Tip:** for a cleaner stock, pass the stock through a muslin, cheese cloth or a fine tea towel, rather than a strainer.

## 10 Barbecue Baked Beans

A Tex-Mex style, barbecue-flavoured, side dish of beans.

- Prep time: 20 mins
- Cook time: 20 mins

### What you need

- 200g cannellini beans
- 200g pinto beans
- 50g red pepper, diced
- 50g celery, diced
- 50g red onion, diced
- 2 garlic cloves, minced
- 1 tomato, seeds removed, diced
- 1 tsp tomato puree
- 1/4 tsp cayenne pepper
- 1/4 tsp ground coriander
- 1/4 tsp ground cinnamon
- 2 tsp smoked paprika
- 350g chopped tomato
- 2 tbsp black treacle
- 50ml sherry vinegar

### How to cook

- 1 Soak the beans overnight in water.
- 2 Turn the cooker to P05 "Sauté"
- 3 Add the vegetables to the inner pot with a little oil. Cook until soft.
- 4 Add the dry spices, and cook for 2 minutes.
- 5 Add the chopped tomatoes, treacle and vinegar. Cook for a further 5 minutes.
- 6 Drain and rinse the beans. Add them to the pot and top up with chicken stock.
- 7 Select P09 "Beans".
- 8 When the beans are cooked, remove them from the inner pot and place them in a serving bowl.

## 11 Basmati Rice

Basmati rice is a fantastic accompaniment to curry, stroganoff and chilli con carne.

### What you need

- 1 cup basmati rice
- 1 cup water
- 15ml olive oil

### How to cook

- 1 Rinse the rice well, and place in the inner pot.
- 2 Add the water and oil, then set machine to P07 "White Rice".
- 3 When the programme has finished, "quick release" the pressure and remove the lid.

### Tips

- Soak the rice for around 30 mins before cooking for fluffy rice.
- Never stir rice. Use a fork to fluff the rice: this separates the grains without breaking or crushing the rice.

---

## 12 Roast Beef Joint

Roast beef is the quintessential British dish for Sunday lunch.

### What you need

- 1kg rolled beef roasting joint, like rump or topside
- 25ml olive oil
- 1/4 tsp cracked black pepper
- Salt to season

### How to cook

- 1 Rub salt, oil and pepper evenly over the beef.
- 2 Set the cooker to P05 "Sauté".
- 3 Seal the beef all over in the pot until brown.
- 4 Turn the cooker to P01 "Meat"
- 5 When the cycle is finished, use "quick release" to release the pressure and remove the beef instantly. Cover the meat with foil.
- 6 Allow the meat to rest for 15 mins.

### Serving suggestion

- Serve with vegetables of your choice and roast potatoes for a traditional roast dinner, or slice thinly for sandwiches.

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## 13. Brown Rice

Brown rice is a nutritious rice: high in fibre, with a nutty taste that stands up to strong flavours.

### What you need

- 1 cup brown rice
- 2 cups water
- 15ml olive oil

### How to cook

- 1 Rinse the rice well, and place in the inner pot.
- 2 Add the water and oil, then set machine to P08 "Brown rice".
- 3 When the programme has finished, "natural release" the pressure and remove the lid.

### Tips

- Soak the rice for around 30 mins before cooking for fluffy rice.
- Never stir rice. Use a fork to fluff the rice: this separates the grains without breaking or crushing the rice.

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## 14 Steamed Vegetables

Steamed vegetables are a healthy accompaniment to any meal.

### What you need

- 100g broccoli florets
- 100g cauliflower florets
- 100g sliced carrots
- 100g garden peas
- 15ml olive oil
- 1/2 cup water
- Salt to season

### How to cook

- 1 Add the water to the inner pot.
- 2 Place the vegetables in the steamer and place onto the wire rack inside the pot.
- 3 Select the "Manual" setting with "High Pressure" for a cooking time of 1 min.
- 4 Season vegetables with olive oil and salt.

### Serving suggestion

- Change the pressure setting if you want crunchier vegetables.

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## 15 Coq au Vin

A classic, homely, French country dish of chicken with bacon, mushrooms and onions in a red wine gravy.

This recipe adds Jersey Royal potatoes to make it a complete and easy 'one pot' meal for two!

- Serves: 2
- Prep time: 10 mins
- Cook time: 30 mins
- Marinate time: 2 hrs

### What you need

- 2 whole chicken legs
- 250ml red wine - traditionally Burgundy but any will do
- 25ml olive oil
- 100g butter
- 6 whole baby onions or shallots, peeled
- 200g chestnut mushrooms, stalks removed
- 150g smoked bacon lardons
- 300g Jersey Royal potatoes
- 3l chicken stock
- 1 tsp Herbes de Provence

- Heaped tsp plain flour
- Parsley, fresh, chopped

### How to cook

- 1 Marinate the chicken legs in wine for at least two hours before cooking.
- 2 In a separate frying pan, on a very low heat, render the fat from the bacon and fry until golden.
- 3 Remove the bacon from the pan, leaving the fat, and place in the inner pot. Don't turn on the pressure cooker just yet.
- 4 Return the pan to the heat, add the olive oil to the bacon fat and slightly increase the heat. Add the onion and mushrooms, and fry until golden.
- 5 Carefully remove the mushroom and onions from the pan, leaving the fat, and add to the inner pot with the bacon.
- 6 Return the pan to the heat and brown the potatoes in the same way. Add the potatoes to the inner pot.
- 7 Remove the chicken from the wine and pat dry.
- 8 Replace the pan on the heat. Add half of the butter to the pan. When frothy, add the chicken and fry all over until golden.
- 9 Remove the chicken from the pan and add to the inner pot. Remove the pan from the heat, add the Herbes de Provence to the butter, cook off the heat for 30 seconds and then pour the butter into the inner pot.
- 10 Return the pan to the heat and add the red wine. Using a wooden spoon, scrape the bottom of the pan, 'deglazing' any flavour, meat juices and sticky bits left from the chicken, bacon and vegetables. Then pour the wine from the pan into the inner pot. The frying pan should be left clean.
- 11 Place the lid on the cooker and set the cooker to P02 "Poultry".
- 12 Take the remaining butter and flour, and mix together.
- 13 When the cycle is finished, use the "quick release" function, and remove the chicken.
- 14 Turn the cooker to P05 "Sauté", add the flour and butter mix and stock to the remaining ingredients and stir well. The sauce will slowly thicken.

### Serving suggestion

- Lift the vegetables out of the inner pot with a slotted spoon. Split between two bowls or plates. Place a chicken leg on top of each, pour the sauce over the top and finish with fresh parsley.



<b>Before every use</b>	<ol style="list-style-type: none"> <li>1 Make sure that the sealing ring is not damaged and is set correctly.</li> <li>2 Check that the block proof cover and float valve are clean and set correctly.</li> </ol>
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<b>After every use</b>	<ol style="list-style-type: none"> <li>1 Unplug the power cord and wait until the cooker cools down.</li> <li>2 Remove all food debris on the sealing ring, block proof cover, exhaust valve and float valve. This will help to avoid bad odours.</li> <li>3 Empty the water collecting cup, and clean the cup with a soft cloth.</li> <li>4 Wash the inner pot with detergent. Rinse well with water and wipe dry with a soft cloth.</li> <li>5 Always dry the lid with a cloth after use.</li> </ol>
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<b>After a month of regular use</b>	<ol style="list-style-type: none"> <li>1 Unplug the power cord and wait until the cooker cools down.</li> <li>2 Open the lid and carefully remove the exhaust valve, float valve and block proof cover from the lid.</li> <li>3 Clean the lid with detergent, taking extra care to clean any debris off the sealing ring. Rinse well with water and wipe dry with a soft cloth.</li> <li>4 Clean the exhaust valve, the internal side of the valve and the float valve with a brush and cloth, and replace them on the lid.</li> <li>5 Check the float valve port and the exhaust valve port for blockage and clean the Keep Warm seat plate with a cloth.</li> <li>6 Wipe the cooker body with a cloth, making sure the cooker is not soaked or sprayed with water.</li> <li>7 After cleaning and maintenance is complete, ensure that the inner pot and lid are put back in the correct position.</li> </ol>
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<b>General maintenance</b>	<ul style="list-style-type: none"> <li>- DO NOT use the inner pot to store acid, alkali and preserved foods for a long period. Although the inner pot is anti-corrosive, it may cause corrosion to a certain degree if the pot is kept in "Keep Warm" mode for longer than two hours.</li> <li>- DO NOT heat an empty inner pot for a long time. This may cause staining or distortion of the inner pot.</li> <li>- DO NOT immerse the inner pot in water for a long period. Clean the inner pot with soap, mild detergent or warm water to remove dust, oil and dirt.</li> <li>- DO NOT use a metal shovel, spoon, ladle or other hard tools; this will damage the surface of the inner pot.</li> <li>- DO NOT pull the sealing ring. A distorted sealing ring may influence sealing and affect pressure.</li> <li>- DO NOT use a damaged sealing ring.</li> </ul>
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<b>Troubleshooting</b>		
Problem	Possible cause	Solution
Difficult to close the lid	Sealing ring not installed properly	Position the sealing ring correctly
Difficult to open the lid	Pressure exists inside the cooker	Open the lid after the pressure is completely released through the exhaust valve
Steam leaks from the lid around the sealing ring area	Sealing ring installed improperly	Install the sealing ring as recommended
	Food debris is stuck to the sealing ring	Clean the sealing ring
	Sealing ring is damaged	Replace the sealing ring
Steam leaks from the float valve	The lid is not closed correctly	Close the lid correctly
	Food debris on the float valve washer	Clean the float valve washer
	Float valve washer is worn-out	Replace the float valve washer
Steam comes out from the exhaust valve non-stop	Too little food and water in the inner pot	Add water and food, according to the recipe
	Exhaust valve is not in the sealed position	Turn the exhaust valve to the sealing position
Power indicator doesn't light	Pressure control has failed	Contact John Lewis customer support
Rice half cooked or too hard	Plug has poor contact with the power socket	Please check the power socket
	Too little water	Add water accordingly
	Lid opened prematurely	After cooking cycle completes, leave the lid on for 5 more minutes

Problem		Possible cause	Solution
All indicators flash	Display screen displays E1	Bottom sensor fault	Return the item to us
	Display screen displays E2		
	Display screen displays C1	The temperature is too high because of insufficient water in the inner pot	Add water, according to requirements
		The inner pot isn't fitted correctly	Fit the inner pot correctly
	Display screen displays E8	Pressure switch fault	Return the item to us

#### Technical specifications

Rated Input: 220-240V, 50/60Hz  
Power: 1000W (max)


Operating pressure: 80kPa  
Capacity: 5.7L, 4L max fill

Electrical Class: 1  
Product Weight: 5.8kg net

Operating temperature: 60-80°C

#### Servicing and disposal

This product should only be repaired or serviced by an authorised service engineer. Only genuine, approved spare parts should be used.

This symbol  indicates that this product should not be treated as normal household waste and should be recycled. John Lewis does not operate in-store take back, but as a member of the Distributor Take Back scheme has funded the development and upgrade of recycling facilities across the UK.

Please take your old appliance to your nearest collection facility. For further details, contact your local council or visit: [www.recycle-more.co.uk](http://www.recycle-more.co.uk)

#### Guarantee

This item is guaranteed for two years in respect of defects found to be due to faulty workmanship or materials. Proof of purchase is required for the validity of the guarantee. This guarantee is no longer valid in the case of accidental damage, alteration, repair by any unauthorised persons or poor maintenance. This guarantee in no way affects your statutory rights.

Please retain these instructions for future use.



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